



PINE BARN  
INN

Banquet Menu



# STARTERS

*Served 7am – 11am*

*Unless otherwise noted, all buffets and displays are replenished for one hour of service.*

*20 guest minimum*

## Healthy Start Continental

**\$8.50** / per person

*Fresh fruit salad, whole bananas, granola bars, low fat yogurt and berry parfaits with granola, assorted fruit juices, regular and decaffeinated coffee and premium hot tea*

## Pine Barn Inn Continental

**\$10.00** / per person

*Gourmet muffins, specialty danish, assorted bagels, butter, preserves and cream cheese, fresh fruit salad, whole bananas, granola bars, low fat yogurt and berry parfaits with granola, assorted fruit juices, regular and decaffeinated coffee and premium hot tea*

## Beverages

*Regular or decaffeinated coffee \$40 / gallon*

*Regular and decaffeinated coffee, premium hot tea \$2.50 / person*

*Chilled individual fruit juices \$2.75 / each*

*Bottled water \$2.50 / each*

*Assorted bottled soda \$2.50 / each*

*Lemonade or iced tea \$9 / per half gallon*

## Enhance Your Morning Service

*All priced per person*

*Oatmeal with selection  
of toppings \$2.25*

*Fresh fruit display \$3*

*Pancakes \$3*

*Cinnamon french toast \$3*

*Freshly baked sticky buns \$2.75*

*Scrambled eggs \$3*

*Smoked bacon and sweet sausage \$3.50*

*Smoked salmon platter \$5*

# BREAKFAST

*Served 7am – 11am*

## Pine Barn Inn Breakfast Buffet

**\$13.75 / per person**

*20 guest minimum*

*Gourmet muffins, specialty danish, assorted bagels, butter, preserves and cream cheese,  
fresh fruit salad, and berry parfaits with granola*

*Fluffy scrambled eggs*

*Cinnamon french toast*

*Breakfast potatoes*

*Crispy bacon and sausage patties*

*Assorted fruit juices, regular and decaffeinated coffee and premium hot tea*

## Enhance your Breakfast

*All priced per person*

*Oatmeal with selection of toppings \$2.25*

*Scrambled egg whites \$3.5*

*Biscuits and sausage gravy \$4*

*Pancakes \$3*

*Breakfast sandwiches and wraps \$3.50*

*Smoked salmon platter \$5*

*Chef's specialty vegetable frittata \$3*

*Chef attended omelet station Add \$7.75*

*Stations requires 1 attendant (\$50 attendant fee) for every 50 guests, minimum 3 hours*

# BREAKS

*All breaks are replenished for one hour of service*

*Priced per person, 20 guest minimum*

## The Ballpark \$7.50

*Soda, bottled water, popcorn, and warm soft pretzels with mustard*

## Sweet and Salty \$8.25

*Soda, bottled water, selection of fresh baked gourmet cookies and brownies, potato chips, and pretzels*

## Garden Break \$10.25

*Iced tea, lemonade, bottled water, vegetable crudité with ranch dip, pita and hummus, and fresh sliced fruit*

## Energy Break \$10.50

*Mixed berry or peanut butter banana smoothies, granola bars, trail mix, dried fruits, and whole apples*

## Beverages À la Carte

*Regular or decaffeinated coffee \$40 / gallon*

*Regular and decaffeinated coffee and premium hot tea \$2.50 / person*

*Chilled individual fruit juices \$2.75 / each*

*Bottled water \$2.50 / each*

*Assorted bottled soda \$2.50 / each*

*Lemonade or iced tea \$9 / per half gallon*

*Infused water \$45 / gallon*

# BRUNCH

*Served 10am – 2pm*

## Pine Barn Inn Brunch Buffet

*\$17.50 / per person*

*30 guest minimum*

### Starters

*Bagels with cream cheese, smoked salmon platter*

### Salad

*Served with fresh baked rolls and butter*

*Faith salad*

*House salad with assorted dressings*

### Traditional

*Fresh scrambled eggs, ham and cheese strata, breakfast potatoes, cinnamon french toast,  
smoked bacon and sweet sausage, chef's choice vegetarian pasta,  
roasted chicken with sautéed vegetables in sweet garlic white wine sauce*

### Desserts

*Assorted dessert display with fresh sliced fruit*

### Beverages

*Assorted fruit juices, regular and decaffeinated coffee, and premium hot and iced tea*

*May we suggest*

*Chef attended omelet station Add \$7.75*

*Stations requires 1 attendant (\$50 attendant fee) for every 50 guests, minimum 3 hours*

# LUNCH

*Served 11am – 3pm*

## Assorted Sandwich Buffet

*\$13.75 / per person*

*20 guest minimum*

### *Choose three sandwiches*

*Roast turkey and swiss on sliced wheat*

*Honey ham and american on hoagie roll*

*Roast beef and cheddar on ciabatta*

*Chicken salad on brioche roll*

*Egg salad sandwich on sliced wheat*

*Tuna salad on sliced whole wheat*

*Grilled vegetables and feta in whole wheat wrap*

*Grilled chicken caesar in whole wheat wrap*

*Chef's seasonal choice*

### Includes

*Kettle chips, pickle and condiments, gourmet cookies and brownies, regular and decaffeinated coffee and premium hot and iced tea*

*\*Please advise if vegetarian option is needed\**

### *Choose a side*

*Potato salad*

*Macaroni salad*

*Broccoli and golden raisin*

*Antipasto salad*

*Cheese tortellini with spinach and sun-dried tomato salad*

*Coleslaw*

### *Choose a 2<sup>nd</sup> side*

*Served with fresh baked rolls and butter*

*House salad*

*Caesar salad*

*Faith salad*

*Soup du jour*

# LUNCH

*Served 11am – 3pm*

## **Tuscan Buffet**

**\$18 / per person**

*20 guest minimum*

*Caesar salad, fresh baked garlic bread*

*Antipasto display that includes cured meats, cheeses, marinated vegetables*

*Cheese tortellini with roasted vegetables in tomato sauce*

*Tuscan grilled chicken in herb and roasted garlic sauce, braised white beans and kale*

*Tiramisu, lemon ricotta cookies*

*Regular and decaffeinated coffee and premium hot and iced tea*

## **BBQ Buffet**

**\$17 / per person**

*20 guest minimum*

*House salad with assorted dressings, freshly baked rolls*

*Pulled pork bbq with rolls, smoked chicken quarters*

*PBI mac and cheese*

*Creamy coleslaw*

*Gourmet cookies and brownies*

*Regular and decaffeinated coffee and premium hot and iced tea*



# LUNCH

*Served 11am – 3pm*

## Southwest Taco Buffet

*\$17 / per person*

*20 guest minimum*

*House salad with assorted dressings*

*Hearty beef chili, jalapeño–cheddar cornbread*

*Seasoned ground beef and grilled chicken strips, soft flour tortillas*

*Spanish rice, guacamole, shredded cheese, sour cream, shredded lettuce, chopped tomatoes, onions, black beans, and tortilla chips and salsa*

*Cinnamon and sugar dusted churros*

*Regular and decaffeinated coffee and premium hot and iced tea*

## Pine Barn Inn Salad Bar Buffet

*\$15.50 / per person*

*20 guest minimum*

*Soup du jour, freshly baked rolls*

*Mixed greens, baby spinach, romaine hearts*

*Faith salad (blend of golden raisins, red cabbage, carrot, feta)*

*Marinated artichokes and olives*

*Tomato, cucumber, radish, croutons, hard boiled eggs, marinated beets, blue cheese crumbles, cheddar and pecans*

*Italian, balsamic, champagne vinaigrette, blue cheese, ranch*

*Tuna salad, grilled chicken strips, grilled flat iron steak strips*

*Gourmet cookies and brownies*

*Regular and decaffeinated coffee and premium hot and iced tea*

# LUNCH

*Served 11am – 3pm*

## Pine Barn Inn Lunch Buffet

*Two entrée selections \$18.75 / per person*

*Three entrée selections \$21.75 / per person*

*25 guest minimum*

### Includes

*Fresh fruit display or soup du jour, house salad with a selection of dressings, freshly baked rolls, choice of two or three entrées, choice of two sides, regular and decaffeinated coffee and premium hot and iced tea*

### Entrée Options

*Choose your entrées*

*Roasted top round of beef*

*Grilled flat iron*

*Smoked brisket*

*Chicken picatta*

*Roasted turkey breast with gravy*

*Baked stuffed chicken breast*

*Baked cod with lemon, olive oil and herb bread crumb*

*Roasted filet of salmon with sun-dried tomato vinaigrette*

*Sautéed shrimp and cavatelli scampi*

*Crab cakes with remoulade (\$3.00 pp)*

*Pulled pork bbq*

*Cheese tortellini with roasted vegetables in a light marinara*

*Roasted cauliflower steaks, walnut parsley sauce*

## Sides

*Choose two*

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*Mashed potato*  
*Roasted red potatoes*  
*Potato gratin*  
*Roasted fingerling potatoes and feta*  
*Mac and cheese*

*Roasted sweet corn*  
*Green beans*  
*Glazed carrots*  
*Steamed broccoli/cauliflower*  
*Chef's choice of seasonal vegetable*

## Desserts Display

*An array of desserts*

## Stationary Displays

*Each small display for up to 25 guests and each large display for up to 75 guests*

### Fresh Vegetable Crudités

*Small \$70    Large \$200*

*An assortment of garden fresh vegetables with hummus and ranch*

### Fresh Fruit

*Small \$125    Large \$245*

*An array of freshly sliced melons, fruits and seasonal berries with a yogurt dipping sauce*

### Imported and Domestic Cheese Board

*Small \$100    Large \$290*

*A variety of imported and domestic cheeses, crackers, artisan breads and accompaniments*

### Charcuterie Board

*Small \$110    Large \$320*

*Array of smoked and cured meats with artisan breads and accompaniments*

### Pastries and Sweets Display

*Small \$95    Large \$275*

*Our chef's selection of fine confections and desserts*

Butlered or Stationary

*Prices listed are for 50 pieces*

*Meat/Poultry*

Boneless Hot Wings \$95

*With a blue cheese dipping sauce*

Sesame Chicken Tenders \$85

*With a sweet and sour glaze*

Pulled Pork and Smoked Cheddar Stuffed  
Jalapenos Wrapped in Bacon \$95

*With a sweet chili dipping sauce*

Buffalo Chicken Flatbread \$95

*Blue cheese sauce with chopped celery*

*Meat*

Sausage Mushroom Caps \$80

*Stuffed with sausage, spinach and cheese*

Chicken and Lemongrass Dumplings \$80

*With a soy dipping sauce*

Philly Cheese Steak Spring Roll \$115

*With sriracha ketchup*

Smoked Brisket Sliders \$115

*Pickled cabbage slaw, carolina-style bbq sauce*

Butlered or Stationary

*Prices listed are for 50 pieces*

*Seafood*

Mini JT's Crab Cakes \$135

*Served with remoulade sauce*

Crab Mushroom Caps \$115

*Stuffed with lump crabmeat, spinach and cheese*

Shrimp Cocktail Skewers \$130

*With chipotle honey-lime cocktail sauce*

Sea Scallops Wrapped in Bacon \$140

*Laced with lemon*

*Vegetarian*

Marinated Tomato Bruschetta \$80

*Garlic crostini with marinated tomato and parmesan*

Vegan Summer Roll \$85

*Vegetables and rice wrapped in rice paper*

Vegetable Edamame Potsticker \$90

*Citrus soy sauce*

Brie Cheese on Crostini \$95

*Seasonal fruit compote*

## Cocktail Buffet Menu

*\$18.25 per person*

*30 guest minimum / two hours*

*Includes choice of two stationary displays and choice of three passed hors d'oeuvres, regular and decaffeinated coffee and premium hot and iced tea*

## Stationary Appetizer Displays

*Choose two*

*Vegetable crudités with dipping sauces*

*Fresh fruit display*

*Domestic cheese board with crackers*

*Charcuterie board with smoked and cured meats,  
artisan bread and accompaniments*

*Spicy buffalo chicken dip served with tortilla chips*

*Warm spinach artichoke dip with pita chips*

*Tortilla chips and salsa*

## Butlered Hors D'Oeuvres

*Choose three (each additional option \$3)*

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*Marinated tomato bruschetta*

*Edamame potstickers*

*Brie cheese on crostini*

*Boneless bbq or hot wings*

*Sesame chicken tenders*

*Vegan summer roll*

*Sausage mushroom caps*

*Buffalo chicken flatbread*

*Philly cheese steak spring roll*

*Brisket sliders*

*Iced cocktail shrimp*

*Crab mushroom caps*

*Mini crab cakes*

*Sea scallops wrapped in bacon*

## Pine Barn Inn Grazing Stations

*\$38.75 per person*

*30 guest minimum | Replenished for 1.5 hours*

*A grazing station buffet is a casual alternative to a standard dinner party. It works best when all the food is available upon your guests' arrival. It is designed to encourage conversation while browsing a unique variety of food. Our maximum capacity for this menu style is 175 guests.*

### Includes

*Choice of hors d'oeuvres, crudité and dips, artisan cheese and accompaniments, choice of salad station, freshly baked rolls, choice of a carved item, choice of two entrées, choice of two sides, choice of mashed potato bar or pasta station, assorted dessert display, regular and decaffeinated coffee and premium hot and iced tea*

### Hors D'Oeuvres Station

*Choose two*

*Marinated tomato bruschetta*

*Edamame potstickers, citrus soy sauce*

*Brie cheese on crostini, berry compote*

*Boneless bbq or hot wings*

*Sesame chicken tenders, sweet and sour sauce*

*Sausage and spinach stuffed mushroom caps*

*Philly cheese steak spring roll, spicy ketchup*

*Brisket sliders, carolina-style bbq*

*Iced cocktail shrimp, chipotle honey-lime cocktail sauce*

*Crab and spinach stuffed mushroom caps*

*Mini crab cakes, remoulade sauce*

*Sea scallops wrapped in bacon, fresh lemon*



## Salad Station

*Served with freshly baked rolls and butter*

*Choose one*

*House salad*

*Caesar salad*

*Faith salad*

## Carving Station

*Choose one*

*Prime rib with beef jus and horseradish sauce*

*House smoked brisket with roasted garlic herb sauce*

*Roasted top round of beef with cabernet demi-glace*

*Whole roasted turkey with turkey gravy*

*Herb crusted roast pork loin with spiced dried cherry and fennel pork jus*

*Glazed black oak smoked ham with apple bourbon sauce*

*Grilled leg of lamb with garlic tahini sauce*

*Roasted filet of atlantic salmon with sun-dried tomato vinaigrette*

## Petite Entrée Station

*Choose two*

*Additional entrées \$5.00 per person*

*Roasted pork loin with a rosemary and sweet garlic dijon glaze*

*Chicken piccata in a lemon caper sauce*

*Sweet and sour chicken breasts with wild oregano*

*Roasted turkey breast with gravy*

*Baked cod with lemon, olive oil and herb bread crumb*

*Roasted filet of salmon with sun-dried tomato vinaigrette*

*Crab cakes with remoulade*

*Roasted cauliflower steaks, walnut parsley sauce*

## Vegetable Sides

*Choose two*

*Roasted sweet corn*

*Green beans*

*Glazed carrots*

*Steamed broccoli and cauliflower*

*Glazed beets with goat cheese*

*Roasted fingerling potatoes with wild oregano and lemon*

*Chef's choice of seasonal vegetable medley*

## Mashed Potato Bar

*Yukon gold and roasted garlic red bliss potatoes*

*Assorted toppings: bacon, broccoli, cheddar, sour cream, scallions,  
mashed sweet potatoes and candied walnuts*

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**OR**

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## Pasta Station

*Choose two pastas*

*Cavatelli, penne, gluten free pasta (\$1.50pp), cheese tortellini, vegan ravioli,  
mushroom ravioli, lobster ravioli (\$3.00pp)*

*Choose two sauces*

*Marinara, alfredo, vodka sauce, white wine and garlic sauce, pesto (nut free),  
red meat sauce, white clam sauce*

## Assorted Display Desserts

## Beverage Station

*Regular and decaffeinated coffee, premium hot and iced tea*

## Pine Barn Inn Grand Buffet

*Choice of two entrées \$30.25 / per person*

*Choice of three entrées \$35.25 / per person*

*30 guest minimum*

### Includes

*Choice of appetizer, faith or house salad with a selection of dressings, freshly baked rolls, choice of two or three entrées, choice of three sides, regular and decaffeinated coffee, premium hot and iced tea and dessert display*

### Appetizers

*Choose one*

*Vegetable crudités with hummus and ranch dip*

*Fresh fruit display*

*Domestic cheese board with crackers, fresh baked bread and accompaniments*

## Entrée Choices

*Choose two or three*

*Roast top round beef with horseradish cream sauce*

*Roasted new york strip loin served with a burgundy beef jus*

*Grilled flank steak with red wine beef sauce*

*Smoked brisket with carolina-style bbq*

*Lemon and herb roasted chicken breast with lemon chicken jus*

*Roasted turkey breast with gravy*

*Sweet and sour chicken breasts with wild oregano*

*Roasted pork loin with a rosemary and sweet garlic dijon glaze*

*Baked stuffed chicken breast*

*Baked cod with lemon, olive oil and herb bread crumb*

*Roasted filet of salmon with sun-dried tomato vinaigrette*

*Sautéed shrimp and cavatelli scampi*

*Crab cakes with remoulade (\$3.00pp)*

*Pulled pork bbq*

*Cheese tortellini with roasted vegetables in a light marinara*

*Roasted cauliflower steaks with walnut parsley sauce*

## Sides

*Choose three*

*Mashed potato, roasted red potatoes, potato gratin,  
roasted fingerling potatoes and feta, mac and cheese, roasted sweet corn, green beans,  
glazed carrots, steamed broccoli/cauliflower blend, chef's choice of seasonal vegetable,  
perogi, whipped sweet potatoes*

## Desserts Display

*An array of desserts*

*Regular and decaffeinated coffee and premium hot and iced tea*

## Tuscan Buffet

*\$30.75 per guest*

*30 guest minimum*

*Caesar salad, fresh baked garlic bread*

*Antipasto display with cured meats, cheeses, marinated vegetables*

*Tuscan grilled chicken in herb and roasted garlic sauce*

*Grilled flank steak with tomato demi-sauce*

*Cavatelli with tender meatballs, light marinara sauce*

*Cheese tortellini with roasted vegetables, white wine-olive oil sauce*

*Braised white beans and kale*

*Tiramisu, lemon ricotta cookies*

*Regular and decaffeinated coffee and premium hot and iced tea*

## Southeastern Barbeque Buffet

*\$29.25 per guest*

*30 guest minimum*

*House salad with assorted dressings*

*Creamy coleslaw*

*Freshly baked rolls*

*Jalapeño-cheddar cornbread*

*Smoked beef brisket, carolina-style bbq sauce*

*Roasted pulled pork*

*Smoked chicken quarters*

*Baked mac and cheese*

*Southern-style baked beans*

*Green beans*

*Assorted desserts*

*Regular and decaffeinated coffee and premium hot and iced tea*

## Pine Barn Inn Pre-Ordered Served Dinner Event

*Price per entrée per person / 20 guest minimum / Limit three entrée choices*

*Host is responsible for meal identification place cards for guests*

*Pre-orders are required within 72 hours of scheduled event*

### Includes

*Faith salad or house salad with house vinaigrette, freshly baked rolls, choice of three entrées, choice of two sides, dessert, regular and decaffeinated coffee and premium hot and iced tea service*

### Entrées

#### Roasted Chicken Breast \$23.75

*Boneless skinless chicken breasts with roasted garlic white wine herb sauce*

#### Roasted Pork Tenderloin \$27.75

*Spiced dried cherry and fennel pork jus*

#### Roasted Atlantic Salmon \$27.75

*With sun-dried tomato vinaigrette*

#### Baked Cod \$24.75

*Baked cod with lemon, olive oil and herb bread crumb*

#### Fire Grilled New York Strip Steak \$29.75

*10 oz charbroiled steak served with burgundy sauce*

#### Smoked Brisket \$28.75

*Carolina-style bbq sauce and marinated pepper cabbage*

**Land-N-Sea \$38.75**

*Seared 5 oz petite filet mignon, 3 oz crab cake, classic béarnaise sauce*

**Filet Mignon \$40**

*8 oz beef tenderloin, roasted mushrooms and demi-glace*

**Cavatelli Pasta With Seasonal Vegetables \$20.75**

*Fresh pasta, sautéed seasonal vegetables, in a white wine herb sauce,  
topped with parmesan cheese (can be prepared vegan)*

**Sides**

*Choose two*

*Mashed potato or roasted red potatoes*

*Potato gratin*

*Roasted fingerling potatoes and feta*

*PBI mac and cheese*

*Roasted sweet corn*

*Green beans*

*Glazed carrots*

*Steamed broccoli/cauliflower blend*

*Chef's choice of seasonal vegetable*

*Baked potato*

**Desserts Display**

*An array of desserts*

*Regular and decaffeinated coffee and premium hot and iced tea*



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