



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.*

## Avocado Toast Bar

**\$10.75** per person

*Can be upgraded for \$3 per person to include protein*

*Sliced and mashed avocado, sourdough bread, bacon bits, feta cheese,  
hard-boiled eggs, tomatoes, everything bagel seasoning, hot sauce,  
regular and decaffeinated coffee, premium hot tea*

## Pine Barn Inn Continental

**\$11** per person

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

## Beverages

*Regular or decaffeinated coffee \$40 per gallon*

*Regular and decaffeinated coffee, premium hot tea \$2.50 per 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.*

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*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*

*Most menu items can be prepared gluten free for an additional \$1 per person.*

# BREAKFAST

*Served 7am – 11am*

## Pine Barn Inn Breakfast Buffet

**\$14.75 per person**

*20 guest minimum.*

*Assorted muffins, specialty danish, fresh fruit salad, berry parfaits with granola*

*Fluffy scrambled eggs*

*Cinnamon French toast*

*Breakfast potatoes*

*Crispy bacon and sausage patties*

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

## Enhance Your Breakfast

*All priced per person.*

*Oatmeal with a selection of toppings \$2.25*

*Scrambled egg whites \$3.50*

*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.*

*Most menu items can be prepared gluten free for an additional \$1 per person.*

# BREAKS

*All breaks are replenished for 30 minutes.*

*\$10 per person, 10 guest minimum.*

## Energy Break

*Soft drinks, energy drinks, protein bars, mixed nuts, bottled water*

## Ballpark Break

*Softs pretzels with mustard, peanuts and caramel-coated popcorn, individual bags of peanuts, sports drinks, bottled water*

## Healthy Morning Break

*Assorted yogurts, granola, banana bread, butter, honey and cream cheese, skim milk, fruit juices, bottled water*

## At the Movies Break

*Assorted popcorns, assorted candies, soda, bottled water*

## Back to Nature Break

*Build-your-own trail mix bar, hand fruit, fruit juices, bottled water*

## Healthy Afternoon Break

*Hummus, assorted vegetables, crackers, mixed nuts, fruit juices, bottled water*

## Kid In a Candy Shop Break

*Assorted candies, cookies, brownies, pretzels, chips, soda, bottled water*

## Seasonal Break

*Chef's choices of seasonal snacks and beverages*

*Most menu items can be prepared gluten free for an additional \$1 per person.*

# BRUNCH

*Served 10am – 2pm*

## Pine Barn Inn Brunch Buffet

*\$18.75 per person*

*30 guest minimum.*

### Starters

*Bagels with cream cheese, smoked salmon platter*

### Salad

*Choose one*

*Faith salad*

*House salad with assorted dressings*

### Traditional

*Fresh scrambled eggs, smoked brisket hash, breakfast potatoes,  
smoked bacon, sweet sausage, chef's choice vegetarian pasta,  
roasted chicken with sautéed vegetables in a sweet garlic and white wine sauce*

### Desserts

*Assorted dessert display with fresh sliced fruit*

### Beverages

*Assorted fruit juices, regular and decaffeinated coffee, 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.*

*Most menu items can be prepared gluten free for an additional \$1 per person.*

# LUNCH

*Served 11am – 3pm*

## Assorted Sandwich Buffet

*\$14.75 per person*

*20 guest minimum.*

### *Choose three sandwiches*

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<i>Roast turkey and Swiss on sliced wheat</i>	<i>Tuna salad on sliced whole wheat</i>
<i>Honey ham and American on hoagie roll</i>	<i>Grilled vegetables and hummus in a whole wheat wrap</i>
<i>Roast beef and cheddar on ciabatta</i>	<i>Grilled chicken caesar in a whole wheat wrap</i>
<i>Chicken salad on brioche roll</i>	
<i>Egg salad sandwich on sliced wheat</i>	

### Includes

*Kettle chips, pickle and condiments, cookie display,  
regular and decaffeinated coffee, premium hot and iced tea*

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

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<h3><i>Choose a side</i></h3> <p><i>Potato salad</i></p> <p><i>Macaroni salad</i></p> <p><i>Broccoli and golden raisin salad</i></p> <p><i>Antipasto salad</i></p> <p><i>Cheese tortellini with spinach and sun-dried tomato salad</i></p> <p><i>Coleslaw</i></p>	<h3><i>Choose a 2<sup>nd</sup> side</i></h3> <p><i>Served with freshly baked rolls and butter.</i></p> <p><i>House salad</i></p> <p><i>Caesar salad</i></p> <p><i>Faith salad</i></p> <p><i>Soup du jour</i></p>
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*Most menu items can be prepared gluten free for an additional \$1 per person.*

# LUNCH

*Served 11am – 3pm*

## Tuscan Buffet

**\$19 per person**

*20 guest minimum.*

*Caesar salad, freshly 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 spinach*

*Tiramisu, lemon ricotta cookies*

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

## BBQ Buffet

**\$18 per person**

*20 guest minimum.*

*House salad with assorted dressings, freshly baked rolls*

*Pulled pork bbq with rolls, smoked chicken breasts*

*PBI mac and cheese*

*Corn on the cob*

*Cookie display*

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

*Most menu items can be prepared gluten free for an additional \$1 per person.*

*Served 11am – 3pm*

## Southwest Taco Buffet

*\$18 per person*

*20 guest minimum.*

*House salad with assorted dressings*

*Hearty beef chili, jalapeño–cheddar cornbread*

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

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

*Cinnamon and sugar dusted churros*

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

## Pine Barn Inn Salad Bar Buffet

*\$17.25 per person*

*20 guest minimum.*

*Soup du jour, freshly baked rolls*

*Mixed greens, baby spinach, romaine hearts*

*Marinated artichokes and olives*

*Tomato, cucumber, radish, croutons, hard boiled eggs, marinated beets, bleu cheese crumbles, cheddar and pecans, bacon bits, carrots, red cabbage*

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

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

*Cookie display*

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

*Most menu items can be prepared gluten free for an additional \$1 per person.*



# LUNCH

*Served 11am – 3pm*

## Pine Barn Inn Lunch Buffet

*Two entrée selections \$19.75 per person*

*Three entrée selections \$22.75 per person*

*25 guest minimum.*

### Includes

*House salad with a selection of dressings, freshly baked rolls, choice of two or three entrées, choice of two sides, regular and decaffeinated coffee, 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 per person)*

*Vegetarian vegetable paella*

*Cheese tortellini with roasted vegetables in a light marinara*

*Roasted cauliflower steaks, walnut parsley sauce*

*Most menu items can be prepared gluten free for an additional \$1 per person.*

## Sides

*Choose two*

*Mashed potatoes*

*Roasted red potatoes*

*Potato gratin*

*Roasted fingerling potatoes with  
oregano and lemon*

*Mac and cheese*

*Roasted sweet corn*

*Green beans*

*Glazed carrots*

*Steamed broccoli/cauliflower*

*Crispy Brussels sprouts*

## Desserts Display

*An array of desserts*



## Stationary Displays

*Each small display is for up to 30 guests and each large display is 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*

*An array of smoked and cured meats, pickled vegetables,  
cheese, berries, nuts and spreads/jams*

### Sweet Treats Display

*Small \$95    Large \$275*

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

*Most menu items can be prepared gluten free for an additional \$1 per person.*

Butlered or Stationary

*Prices listed are for 50 pieces.*

*Meat/Poultry*

Boneless Hot Wings \$95

*With a bleu 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

*Bleu cheese sauce with chopped celery*

Chicken Cordon Bleu Bites  
with a Dijon Dipping Sauce \$95

Sausage Mushroom Caps \$80

*Stuffed with sausage, spinach and cheese*

Chicken and Lemongrass Dumplings \$80

*With a soy dipping sauce*

Philly Cheese Steak Spring Rolls \$115

*With sriracha ketchup*

Smoked Brisket Sliders \$115

*Pickled cabbage slaw, Carolina-style bbq sauce*

*Most menu items can be prepared gluten free for an additional \$1 per person.*

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 \$155

*Laced with lemon*

LA Shrimp \$135

*Cajun-seasoned shrimp wrapped in bacon*

*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*

Smoked Gouda Stuffed Mushrooms \$90

Fried Pickle Spears \$85

*Served with a ranch dipping sauce*

Caprese Skewers \$85

*With balsamic glaze*

*Most menu items can be prepared gluten free for an additional \$1 per person.*

## Cocktail Buffet Menu

*\$18.25 per person*

*(\$3 additional per person if hors d'oeuvres are stationary.)*

*30 guest minimum, replenished for 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*

## Butlered Hors D'Oeuvres

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

*Marinated tomato bruschetta*

*Edamame potstickers*

*Brie cheese on crostini*

*Boneless bbq or hot wings*

*Sesame chicken tenders*

*Vegan summer rolls*

*Sausage mushroom caps*

*Buffalo chicken flatbread*

*Philly cheese steak spring rolls*

*Brisket sliders*

*Shrimp cocktail skewers*

*Crab mushroom caps*

*Mini crab cakes*

*Most menu items can be prepared gluten free for an additional \$1 per person.*

## Pine Barn Inn Grazing Stations

*\$42.75 per person*

*30 guest minimum, replenished for one and a half hours.*

*A grazing station buffet is a casual alternative to a standard dinner party. 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, charcuterie board with vegetables, fruit, cheese, crackers and hummus, 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, premium hot and iced tea*

### Passed Hors D'Oeuvres

*Served 45 minutes prior to dinner.*

*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*

*Shrimp cocktail skewers, chipotle honey-lime cocktail sauce*

*Crab and spinach stuffed mushroom caps*

*Mini crab cakes, remoulade sauce*

*LA shrimp, Cajun-seasoned and wrapped in bacon*

*Most menu items can be prepared gluten free for an additional \$1 per person.*



## 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*

## Petite Entrée Station

*Choose two*

*Additional entrées \$5 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*

*Most menu items can be prepared gluten free for an additional \$1 per person.*



## Vegetable Sides

*Choose two*

*Roasted sweet corn*                      *Glazed beets with goat cheese*  
*Green beans*                              *Roasted fingerling potatoes with*  
*Glazed carrots*                              *wild oregano and lemon*  
*Steamed broccoli/cauliflower*      *Chef's choice of seasonal vegetable medley*

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*The 3 options below can be upgraded for \$3 per person to include protein*

## Mashed Potato Bar

*Yukon gold and roasted garlic red bliss potatoes*  
*Assorted toppings: bacon, broccoli, cheddar, sour cream, scallions,*  
*mashed sweet potatoes, candied walnuts*

————— **OR** —————

## Pasta Station

*Choose two pastas*

*Cavatelli, penne, cheese tortellini, mushroom ravioli, lobster ravioli (\$3 per person)*

*Choose two sauces*

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

————— **OR** —————

## Mac and Cheese Bar

*Assorted toppings: Bacon bits, scallions, chopped broccoli,*  
*breadcrumbs, jalapenos, hot sauce*

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## Assorted Display Desserts

## Beverage Station

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

*Most menu items can be prepared gluten free for an additional \$1 per person.*

## Compass Cuisine Stations

*\$38.75 per person*

*50 guest minimum, replenished for one and a half hours — no substitutions.*

*Explore a world tour of flavors!*

*Our culinary team has created ten mini menus based on geographical region. These stations are meant to enhance your event by offering delicious global fare.*

*Choose 3 Regions*

### Italian

*Italian wedding soup, chicken saltimbocca, caprese salad, tiramisu*

### Mediterranean

*Spanikopita, dukkah crusted lamb with tzatziki, Greek salad, baklava*

### Mexican

*Birria tacos, chili relleno, Mexican street corn, fried cheesecake*

### Asian

*Sesame noodles, General Tso's chicken with broccoli, fried rice, Thai black rice pudding*

### Appalachian

*Cucumber onion salad, pulled pork with jalapeno corn bread, fried dumplings, sweet potato pie*

### Scandinavian/Nordic

*Bagels n' lox, Swedish meatballs, mashed potatoes, cinnamon buns*

### French

*Brie phyllo, beef bourguignon, nicoise salad, seasonal crème brûlée*

### German

*Potato pancakes, pork schnitzel, braised red cabbage, German chocolate cake*

### Irish

*Mini Irish Reubens, shepherd's pie, colcannon Yukon mash, Guinness cake*

### Caribbean

*Cuban paninis, smoked jerk chicken breast, fried plantains, churros*

*Most menu items can be prepared gluten free for an additional \$1 per person.*

## Pine Barn Inn Grand Buffet

*Choice of two entrées \$31.25 per person*

*Choice of three entrées \$36.25 per person*

*30 guest minimum.*

### Includes

*Charcuterie board with vegetables, fruit, cheese, crackers and hummus,  
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, dessert display*



## 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 per person)*

*Pulled pork bbq*

*Cheese tortellini with roasted vegetables in a light marinara*

*Roasted cauliflower steaks with walnut parsley sauce*

## Sides

*Choose three*

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

## Desserts Display

*An array of desserts*

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

*Most menu items can be prepared gluten free for an additional \$1 per person.*

## Tuscan Buffet

*\$31.75 per guest*

*30 guest minimum.*

*Caesar salad, freshly 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 spinach*

*Tiramisu, lemon ricotta cookies*

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

## Southeastern Barbeque Buffet

*\$31.25 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 breasts*

*Baked mac and cheese*

*Southern-style baked beans*

*Green beans*

*Assorted desserts*

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

*Most menu items can be prepared gluten free for an additional \$1 per person.*

## Pine Barn Inn Pre-Ordered Served Dinner Event

*Priced per entrée, per person, 20 guest minimum. Limit of 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, premium hot and iced tea service*

### Entrées

**Roasted Chicken Breast \$24.75**

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

**Roasted Pork Tenderloin \$28.75**

*Spiced dried cherry and fennel pork jus*

**Roasted Atlantic Salmon \$28.75**

*With sun-dried tomato vinaigrette*

**Cod Loin \$29.75**

*Cod loin with imperial sauce, Parmesan cheese and bread crumbs*

**Fire-Grilled New York Strip Steak \$29.75**

*10 oz charbroiled steak served with burgundy sauce*

**Smoked Duck Breast \$33.75**

*Smoked duck breast with apricot duck jus*

*Most menu items can be prepared gluten free for an additional \$1 per person.*

## SERVED ENTRÉES

### 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 and sautéed seasonal vegetables in a white wine herb sauce,  
topped with Parmesan cheese*

### Sides

*Choose two*

*Mashed potatoes or roasted red potatoes*

*Potato gratin*

*Roasted fingerling potatoes with oregano and lemon*

*PBI mac and cheese*

*Roasted sweet corn*

*Green beans*

*Glazed carrots*

*Steamed broccoli/cauliflower*

*Chef's choice of seasonal vegetable*

*Baked potato*

### Desserts Display

*An array of desserts*

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

*Most menu items can be prepared gluten free for an additional \$1 per person.*



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