



WEDDING CATERING

2024 Packages & Pricing





THE EXPERIENCE YOU DESERVE

We're here to help you create it.

Liberty Ridge Farm has been successfully hosting weddings & special events for over 15 years. Let our catering team handle the details, big & small, by servicing set-up, decoration, day-of vendor coordination & all the clean-up.

On your wedding day the only thing you have to do is relax, enjoy & celebrate!



All catering packages include:

Hors d'oeuvres table display & two passed
Choice of entrée, salad, vegetable & accompaniment
Five-hour open bar & beverages

Final prices are guaranteed six months prior to your celebration.



HORS D'OEUVRES

Included with all dinner packages

One-Hour Stationary

All are Included

Sweet & Sour Cocktail Meatballs
Artisanal Cheese Array with Cracker accompaniments
Mojo Cherry Pepper Pork with Stone Ground Chips
Queso Asadero with Stone Ground Chips
Chip Beef & Dill Bread Dip

Passed Hors D'oeuvres

Choose Two

Boursin Cheese & Sliced Beef Crostini
Caprese Skewers marinated in Balsamic & Garlic
Vegetable Spring Roll accompanied with Duck Sauce
Chopped Tuna topped with Korean Slaw & Sesame Vinaigrette served on Rice Cracker
Blackened Shrimp wrapped in Shaved Cucumber
Scallops Wrapped in Bacon
Chicken Teriyaki Skewers
Buffalo Chicken Rangoon



ENTRÉE SELECTIONS

Liberty's Hearth

Signature Smokehouse Selection

Choose Two

Smoked Pork Shoulder with Signature Barnyard BBQ
Smoked Chicken with our Signature Smokehouse Dry Rub
12-Hour Smoked Beef Brisket seasoned with Sea Salt & Cracked Pepper
Smoked White Fish Seasoned Old Bay topped with Lemon Butter Sauce

\$108.95 pp

The Harvest Basket

Choose Two

Herb Roasted Eye Round served with Au Jus
Haddock Française with Lemon Butter Sauce & Fresh Parsley
12-Hour Smoked Beef Brisket seasoned with Sea Salt & Cracked Pepper
Chorizo Spiced Apple crusted Chicken with Cider Sage Demi Glaze
Roasted Pork Tenderloin with Sage & Apple Cider Glaze

\$114.95 pp

The Homesteader

Choose Two

Char Grilled Flank Steak served with Chimichurri
Sea Salt encrusted Prime Rib accompanied with Horseradish Cream Sauce
Prosciutto crusted Caprese Chicken finished with Balsamic Glaze
Smoked Salmon in a Brown Sugar Brine topped with Bourbon Glaze
Sage & Rosemary Roasted Turkey Breast
Blackened Catfish

\$124.95 pp

Farm House Classic

Choose Two

Herb Roasted Eye Round with Au Jus
Fresh Boston Baked Fish served with Lemon Butter Sauce
Lemon & Rosemary Slow Roasted Chicken
Tender Roasted Pork Loin with Apple Cider Glaze

\$106.95 pp

Menu selections served buffet style. To serve plated, add \$10.95 pp | 20% production fee & applicable sales tax



STARTERS & SIDES

*Included with all dinner packages
Dinner rolls & butter served with salad*

Salads

Choose One

Classic Caesar with Shaved Parmesan Cheese
Fresh Tomato & Cucumber topped with Mustard Dill Vinaigrette (Buffet Only)
Mediterranean Style with Feta Cheese & Olives tossed with Greek Dressing
Fresh Farmer's Basket accompanied with Balsamic Vinaigrette

Accompaniments

Choose One

Roasted Red Potatoes seasoned with Garlic & Fresh Herbs
Savory Rice Pilaf with Toasted Orzo Pasta & Cremini Mushrooms
Oven Roasted Fingerling Potato Medley with Fresh Herbs
Creamy Garlic Mashed Potatoes
Creamy Cheese & Herb Polenta
Coconut Rice with Cilantro

Vegetable

Choose One

Chef's Seasonal Squash
Green Beans topped with Garlic Butter & Shaved Almonds
Shaved Brussel Sprouts crisped with Smoked Pork Belly
Honey & Thyme Glazed Carrots
Jalapeno Creamed Corn
Roasted Asparagus



THE BAR

5-hour open beer & wine bar included with all dinner selections

Beer, wine & soda

Wine

Pinot Noir
Pinot Grigio
Riesling

Beer

Coors Light
Blue Moon
IPA
White Claw and Angry Orchard

Other selections available upon request. Just ask!



ENHANCEMENTS

Champagne

Welcome your guests with a champagne
station or toast
\$5.50 pp

Table Wine

Enjoy a bottle or two of wine on the
table with dinner
\$55 for (2) bottles per table

Beer/wine selections subject to availability & may be substituted at the discretion of Liberty Ridge Farm



WINE SLUSHIES

6 gallons, \$455 | 9 gallons, \$680

Flavors included:

Lemon

Drop

White wine with
refreshing lemon

Strawberry

Mango

White wine with a
tropical flair

Blueberry

Pomegranate

Red wine with sweet
blueberry pomegranate

SIGNATURE DRINK SELECTIONS

6 gallons, \$385 | Double the fun with two, \$750

Apple Cider Sangria

White Wine, Apple Cider, & Dark Ginger Ale
Infused with Cinnamon, Star Anise & Apple Slices

Berry Wine Spritzer

Sparkling Rose Wine with Blueberries, Raspberries & Strawberries
with a touch of citrus

Sex on the Farm

White Wine, Peach Nectar, Cranberry Juice & Orange Juice
with Cherries & Orange Slices

White Wine Mojitos

White Wine with Muddled Mint & Simple Syrup

Red Wine Sangria

Red Wine Infused with Apples, Oranges, Nectarines & a Touch of Lime

Blackberry Lavender Champagne Cocktail

Champagne with Blackberry & Lavender Infused Simple Syrup

Moscato Bees Knees

Moscato Wine with a Touch of Honey & Lemon



ACTION STATIONS

Great for enhancing cocktail hour or enjoying with dinner

Pasta Station

\$9.95 pp + \$90 Chef & Set-Up Fee

Toppings include:

Roasted Red Peppers, Roasted Tomatoes, Spinach, Broccoli Florets
Marinated Olives, Garlic & Grated Parmesan Cheese

Top it off with sauce!

Carving Station

Available as an add-on to Farmhouse Catering selection

\$90 Chef & Set-Up Fee

Pork Tenderloin	\$5.50 pp
Herb Roasted Eye Round	\$5.50 pp
Roasted or Smoked Turkey Breast	\$5.50 pp
Roast Beef Top Sirloin	\$6.95 pp
12-Hour Smoked Beef Brisket	\$9.50 pp
Roasted Lamb Leg with Garlic & Rosemary	\$10.95 pp
Slow Smoked Beef Plate Ribs	\$10.95 pp
Sea Salt encrusted Prime Rib	\$18.95 pp

Mashed Potato Bar

Creamy Garlic Mash

Toppings include:

Bacon Bits, Cheddar Cheese, Chives, Broccoli Florets & Crème de Fraiche

\$7.50 pp



ADDED SIDES

May substitute an entrée selection

Pasta Primavera (v)

Penne Pasta with Fresh Seasonal Vegetables, tossed in a Roasted Garlic Olive Oil

As an additional entrée serves 50, \$157.95

Vegetable Lo Mein (v)

Vegetable Lo Mein with Broccoli, Onion, Red Pepper and Carrot. Tossed In a traditional Lo Mein Sauce

As an additional entrée serves 50, \$229.95

Fried Rice

Fried Rice with Vegetables, Fried Egg, Soy Sauce. Topped with Sesame Oil & Green Onions

As an additional entrée serves 50, \$203.95

Savory Rice Pilaf

Hinted with Toasted Orzo Pasta, Shallots and Cremini Mushrooms

As an additional entrée serves 50, \$208.95

Coconut and Cilantro Rice (v)

Coconut shavings & fresh cilantro folded into Jasmine rice

As an additional entrée serves 50, \$161.95

Gluten Free or Vegan Pasta available for 10% upcharge

While Liberty Ridge Farm does our best to meet any dietary restrictions or needs.

We cannot guarantee absolutely no cross contamination.

Our kitchen is not a nut free, dairy free, gluten free or meat free facility.



DESSERT SELECTIONS

Apple Cider Donut Wall

Fall is the season for apple cider donuts rolled in cinnamon sugar, made fresh right here on the farm.

\$220, serves up to 100 people

Fresh NYS Apple Cider (Seasonal)

Cold Apple Cider - \$10 per gallon

Hot Spiced Apple Cider - \$15 per gallon

Fresh Baked Pies

Seasonal Pies freshly baked & topped off with fresh whipped cream.

\$6 pp

Kettle Corn Station

Mix in sweet & savory treats to our signature Kettle Corn, popped right here on the farm. Bags & custom labels included (makes a great favor!).

\$5.50 pp

Smores Bar at the Fire

Have s'more fun! Sweet treats to create your own smore's by the outdoor fire.

\$200, serves up to 120 people

The Ice Cream Stand

Treat your guests to an ice cream bar to load up chocolate & vanilla ice cream with toppings & sweet sauces. Toppings include: hot fudge, caramel, sprinkles, cookie crumbles, nuts & whipped cream.

\$6 pp

Fresh Strawberry or Blueberry Shortcake Station

Seasonal locally sourced berries, fresh baked biscuits & fresh whipped cream

\$6.50 pp



LATE NIGHT NOSH

Want to add a little something extra?

Taco Bar

Soft Tortilla Shells & Stone Ground Chips
Seasoned Ground Beef & all the delicious fixings
\$6 pp

Baked Potato Bar

Toppings include:
Bacon bits, cheddar cheese, chives, broccoli florets & Crème de Fraiche
\$8.75 pp

Pizza Party

End the night with a few cheesy pizza pies
\$5.50 pp

Pulled Pork Sliders

Pulled pork sliders are topped with our farmhouse slaw
\$5.50 pp

Pigs in a Blanket

Cocktail franks wrapped in a warm puff pastry
\$5 pp

Mac & Cheese Bar

Creamy Mac & Cheese Bar with all the fixings
\$7 pp



Liberty Ridge Farm Catering Provides:

Accessory table linens & napkins
Dishware, flatware & glassware
Professional events team
Beverage station – lemonade, iced tea & water
Coffee & tea served at dessert
Couple provides wedding cake – no cutting fee
Event set up, clean up & facilitation
Dedicated staff member to serve Bride & Groom



Under 21 & Vendor Meals

For guests ages 12-20

\$75

For guests ages 11 & younger

\$40

Vendor Meals

DJ, band members, photographer, videographer, etc.

\$55