



# PINE BARN

## INN

Wedding Menu



*All packages shown are priced with classic cocktail package, unless otherwise noted.*

*Upgrades to deluxe bar package selections are available at additional cost.*

## Classic Bar Package

*House liquors: vodka, gin, bourbon, whiskey, rum, tequila, schnapps,  
spiced rum, coffee liquor*

*Draft beers: yuengling lager & your choice of coors light, miller lite or bud light*

*Wine (choice of four): pinot grigio, chardonnay, riesling, white zinfandel,  
strawberry white zinfandel, cabernet sauvignon, moscato, merlot, pinot noir*

*Sodas and mixers*

## Deluxe Bar Package

*Liquors: absolut vodka, tanqueray gin, jack daniels, wild turkey bourbon,  
canadian club whiskey, bacardi rum, jose cuervo tequila, peachtree,  
captain morgan spiced rum, malibu coconut rum, kahlua coffee liqueur*

*Your choice of two domestic draft beers*

*Your choice of four wines from our select wine collection*

*Sodas and mixers*

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**Please Note:** Pine Barn Inn is a licensed establishment by the PA liquor control board. Minors will be strictly prohibited from consuming alcohol at parties and every effort will be made to enforce this policy. In addition, no outside alcohol will be permitted in or outside of the reception area and no “shots” will be served at any time.

## Hors D'Oeuvres Selections

*Stationary or passed*

### Vegetarian

**Marinated Tomato Bruschetta**

*Garlic crostini with tomato salad & parmesan*

**Vegan Summer Roll**

*Vegetables & rice wrapped in rice paper*

**Spanikopita**

*Spinach and feta wrapped in phyllo*

**Caprese Skewers**

*Balsamic glaze*

**Edamame Potsticker**

*Ponzu sauce (can be gluten free)*

**Brie Cheese on Crostini**

*Seasonal fruit compote*

**Pickled Deviled Eggs**

*Beet pickled with horseradish filling*

### Meat/Poultry

**Sesame Chicken Tenders**

*With a sweet and sour glaze*

**Crispy Coconut Chicken  
Tenders**

*Pineapple sauce*

**Chicken & Lemongrass  
Dumplings**

*Soy dipping sauce*

**Smoked Brisket Sliders**

*Pickled cabbage slaw, carolina-style bbq sauce*

**Prosciutto Wrapped Peaches**

**Prosciutto Wrapped Asparagus**

*Balsamic glaze*

**Philly Cheese Steak  
Spring Roll**

*With a spicy ketchup*

**Sausage Mushroom Caps**

*Stuffed with sausage, spinach and cheese*

**Pulled Pork & Smoked  
Cheddar Stuffed Jalapenos  
Wrapped in Bacon**

### Seafood

**Clams Casino**

*Served on a half shell*

**Mini Crab Cakes**

*With remoulade sauce*

**Crab Mushroom Caps**

*Stuffed with lump crabmeat,  
spinach and cheese*

**Smoked Salmon & Feta**

**Cucumber Bites**

**Shrimp Cocktail Skewers**

*With chipotle honey-lime cocktail sauce*

**Sea Scallops**

*Wrapped in bacon, laced with lemon*

**Ahi Tuna Wontons**

*Wasabi drizzle*

**Coconut Shrimp**

*Pineapple sauce*

All wedding packages at Pine Barn Inn include:

*5 hour reception in our Stone Pine Ballroom*

*4.5 hour hosted classic bar package*

*Champagne toast for all guests*

*Tented patio (season and weather permitting)*

*Dance floor*

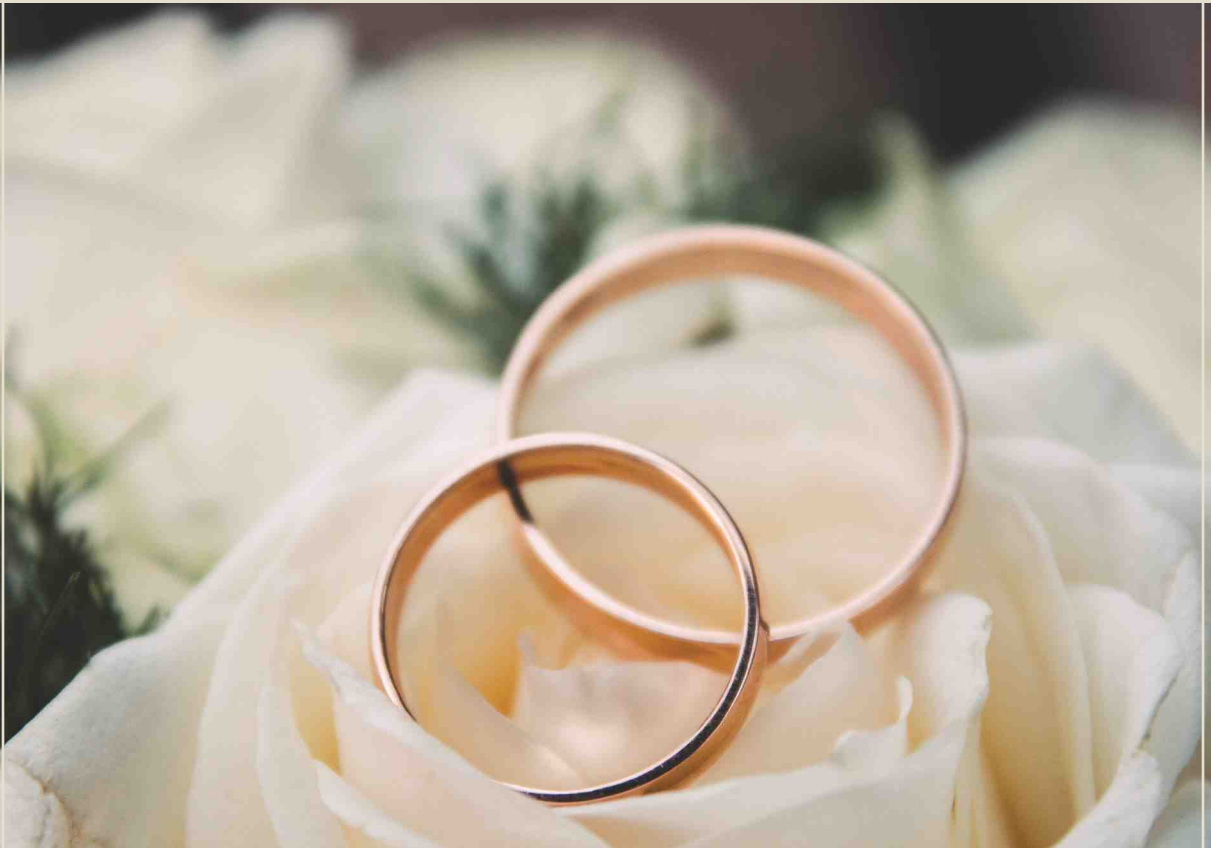
*Wedding table linens, cloth napkins and service ware*

*Cake service*

*Complimentary overnight king suite for the bride and groom*

*Discounted room block for your guests*

*Detailing by our in-house wedding coordinator*



## Magnolia Package

### “A Grandiose Served Dinner”

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## Dinner Menu Selections

### Beverage Station

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

### Appetizer and Cocktail Hour

*Stationary vegetable crudite and fruit platters with dips and spreads*

*Stationary premium cheese selection with seasonal accompaniments*

*Choice of 4 hors d'oeuvres (stationary or passed, see page 2 for options)*

### Salad Course

*Served with freshly baked rolls and butter*

*Choice of one*

*House salad with lemon vinaigrette, faith salad with champagne vinaigrette*

*Artisanal chef-inspired salad selection*

*Chopped romaine with caesar dressing, pecorino cheese, olives  
and sun-dried tomato*

*Marinated beets with walnuts and chicory salad dressed with roasted  
shallot vinaigrette and goat cheese*

*Tomato and fresh mozzarella, arugula, basil, balsamic vinaigrette*

*Spinach and pear salad with salted candied pecans, parmesan cheese  
and maple cider vinaigrette*

## Entrée Course

*Choose three options for your guests*

*Gluten free cheese tortellini with marinara*

*Braised beef short rib, burgundy beef glaze*

*Smoked Bourbon BBQ Brisket*

*10 oz grilled new york strip steak, burgundy sauce*

*8 oz roasted filet mignon, brown butter hollandaise*

*Lollipop lamb chops, rosemary lamb jus*

*Stuffed chicken breast with truffled leeks and mushrooms, chicken jus*

*Smoked duck breast with spiced apricot duck jus*

*Herb crusted roasted pork tenderloin with whole grain mustard glaze*

*Roasted salmon filet with choice of:*

*Jameson citrus glaze, roasted tomato vinaigrette, creamy dill or lemon caper*

*Cod loin with crab imperial sauce, parmesan and bread crumb*

*Seared tuna steak with citrus ginger aioli*

*JT's crab cakes with whole grain mustard beurre blanc*

*Roasted cauliflower steak, salted candied walnuts, parsley sauce*

*Chicken piccata with fresh lemon and capers*

*Chicken marsala with mushrooms in a marsala wine sauce*

## Choice of Vegetable

*Roasted mushrooms and artichokes*

*Glazed beets and roasted shallots*

*Braised greens (kale and spinach with extra virgin olive oil)*

*Roasted cauliflower with cashews*

*Steamed asparagus or broccoli/cauliflower*

*Roasted brussels sprouts*

*Green beans almondine*

*Honey glazed carrots*

*Whipped carrots with bourbon, brown sugar and cinnamon*

## Choice of Starch

*Redskin mashed potatoes or mashed sweet potatoes*

*Potato and cheddar au gratin*

*Roasted fingerling potatoes with wild oregano and marinated feta*

*Rice pilaf*

*Buttered parsley yukon gold potatoes*

*Baked potato or baked sweet potato*

## The Lilac Package

“An Exquisite Dinner Stations Buffet”

### Dinner Menu Selections

*Grazing stations are replenished for 1 hour*

### Beverage Station

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

### Appetizers Stations and Hors D'Oeuvres

*Choose four hors d'oeuvres from our selection (stationary or passed, see page 2 for options)*

*Crudite and fruit display with dips, spreads, crostini and crackers*

*Domestic cheese selection with seasonal accompaniments*

### Salad Station

*Served with freshly baked rolls and butter*

*Choose 1 Salad*

*House salad – Caesar salad – Greek salad – Faith salad  
and*

*Choose 1 artisanal chef-inspired salad:*

*Chopped romaine with caesar dressing,  
pecorino cheese and sun-dried tomato*

*Marinated beets with walnuts and spinach salad dressed with  
roasted shallot vinaigrette and goat cheese*

*Tomato and fresh mozzarella, arugula, basil, balsamic vinaigrette*

*Spinach and pear salad with salted candied pecans and  
parmesan cheese tossed in maple cider vinaigrette*

## Carving Station

*Choose 2*

*Roast top round of beef with burgundy demi-glace and horseradish cream*

*Slow roasted beef tenderloin with brown butter hollandaise*

*Whole roasted turkey with natural gravy*

*Roast pork loin with spiced dried cherry and fennel infused pork jus*

*Honey baked ham with a spiced golden raisin gravy*

*Grilled leg of lamb with garlic and sesame sauce*

## Petite Entrée Station

*Choose 1*

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

*Chicken piccata with fresh lemon and capers*

*Chicken marsala with mushrooms in a marsala wine sauce*

*Sweet and sour glazed chicken breasts with wild oregano*

*Roasted turkey breast with gravy*

*Olive oil baked cod with lemon and herb bread crumb*

*Roasted salmon filet with choice of:  
Jameson citrus glaze, roasted tomato vinaigrette, creamy dill or lemon caper*

*House smoked brisket with carolina-style bbq*

*Crab cakes with remoulade*

*Roasted cauliflower steak, salted-candied walnut parsley sauce*

## Vegetable Sides

*Choose 2*

*Roasted sweet corn, green beans, glazed carrots, steamed broccoli/cauliflower,  
roasted mushroom and artichoke ragu, glazed beets with goat cheese,  
roasted fingerling potatoes with wild oregano and lemon,  
buttered parsley yukon gold potatoes, baked potato, baked sweet potato*

## The Honeysuckle Package

### “A Traditional Dinner Buffet”

#### Dinner Menu Selections

*Dinner service for 1 hour*

#### Beverage Station

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

#### Appetizer and Cocktail Hour

*Stationary crudite and fruit platters with dips and spreads*

*Stationary domestic cheese selection with traditional accompaniments*

*Choice of 1 stationary appetizer*

*Choice of 4 hors d'oeuvres (stationary or passed, see page 2 for options)*

#### Salad Choices

*Served with freshly baked rolls and butter*

*House salad with assorted dressings  
and*

*Choice of 1 additional artisanal chef inspired salad:*

*Caesar salad or faith salad*

*Chopped romaine, pecorino cheese, sun-dried tomato  
with a caesar dressing*

*Marinated beets with walnuts and spinach salad dressed with  
roasted shallot vinaigrette and goat cheese*

*Tomato and fresh mozzarella, arugula, basil, balsamic vinaigrette*

*Spinach and pear salad with salted candied pecans and  
parmesan cheese – maple cider vinaigrette*

## Entrée Station

*Choose 3*

*Roasted top round of beef served with a horseradish cream sauce*

*Braised beef short rib with burgundy beef glaze*

*Grilled flat iron steak with red wine beef jus*

*Stuffed chicken breast with chicken gravy*

*Chicken piccata or chicken marsala*

*Herb crusted roasted pork loin with whole grain mustard glaze*

*Olive oil baked cod with parsley-sweet garlic and lemon sauce*

*Roasted salmon filet with choice of:*

*Jameson citrus glaze, roasted tomato vinaigrette, creamy dill or lemon caper*

*Mixed seafood (shrimp, bay scallops, clams) in white wine, garlic  
and extra virgin olive oil sauce with cavatelli pasta, parmesan and fresh herbs*

*Gluten-free cheese tortellini*

*Cheese tortellini with roasted vegetables in a light marinara*

*Vegan vegetable tortellini in marinara sauce*

*Roasted cauliflower steaks with walnut parsley pesto*

*Smoked bourbon bbq brisket*

## Sides Selection

*Choose 3*

*Roasted sweet corn*

*Green beans*

*Honey glazed carrots*

*Steamed broccoli and cauliflower blend*

*Braised greens (kale, spinach with extra virgin olive oil)*

*Roasted cauliflower and israeli couscous with cashews*

*Roasted brussels sprouts*

*Sweet potatoes or mashed sweet potatoes*

*Redskin mashed potatoes*

*Potato and cheddar au gratin*

*Roasted fingerling potatoes with wild oregano and marinated feta*

*Rice pilaf*

*Pierogi and sautéed onions with sour cream*

*Buttered parsley yukon potatoes*

## The Morning Glory Package

“A Beautiful Brunch Buffet”

### Beverage Station

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

*Mimosa station with cranberry, orange & pineapple juices*

### Appetizer and Cocktail Hour

*Stationary crudite and fruit platters with dips and spreads*

*Stationary domestic cheese selection with traditional accompaniments*

*Choice of 2 hors d'oeuvres (stationary or passed, see page 2 for options)*

### Bakery Display

*Assorted breakfast pastries and breads*

*danishes, muffins, scones, quick breads*

### Salad

*Faith salad*

*House salad with assorted dressings*

### Entrée Selections

*Fresh scrambled eggs*

*Ham and cheese strata*

*Breakfast potatoes*

*Cinnamon french toast*

*Smoked bacon and sweet sausage*

*Smoked salmon display*

*Roasted chicken with sautéed vegetables in sweet garlic vin blanc sauce*

### Chef Attended Omelet or Eggs Benedict Station

### Desserts

*Chef's assorted dessert display and fresh sliced fruit*

## The Daffodil Package

“A delightful breakfast buffet for you and your guests”

*20 guest minimum*

*This package includes:*

*Assorted muffins, danish and bagels with fruit preserves and cream cheese*

*Fresh fruit and low fat yogurt with granola*

*Fluffy scrambled eggs*

*Cinnamon french toast*

*Breakfast potatoes*

*Crispy bacon and sausage patties*

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

## Enhance your Breakfast

*Oatmeal with selection of toppings*

*Fluffy scrambled egg whites*

*Biscuits and sausage gravy*

*Breakfast sandwiches and wraps*

*Smoked salmon platter*

*Pancakes or cinnamon french toast*

*Chef's specialty vegetable frittata*

*Chef attended omelet station*

*Omelet stations requires 1 attendant for every 50 guests, 3 hour minimum*

“The After Party...”

Loaded Nachos

*Corn chips, melted cheese, sour cream, black bean and corn salsa,  
pico de gallo, scallions and jalapeños (serves 4–6)*

Tater Tots

*Topped with melted cheddar cheese, bacon, gravy, green onion (serves 4–6)*

Pretzel Bites

*Beer cheese sauce, bavarian honey mustard (serves 4–6)*

Wings by the Dozen

*Buffalo, bbq or sweet and sour*

Mozzarella Sticks by the Dozen

*Served with marinara*

Basket of Battered French Fries

*(serves 4)*

Flatbread Margarita Pizza

Pierogi by the dozen

*Served with sour cream*

Potato Pancakes

*Served with sour cream*

Cheeseburger Sliders

*Made your way*





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