

The Farm Bakery + Events Wedding 2022

Beverage Stations

Lemonade | Sweetened Iced Tea | Fruit Infused Water
Coffee | Decaf | Hot Water | Assorted Gourmet Teas | Creams | Sugars

Stationed Hors d'oeuvres

Service is for 1 Hour Prior to Dinner
Charcuterie Display with Gourmet Dips | Assorted Cheeses | Our Own Smoked Meats | Assorted Crackers
Fresh Vegetables | Ranch Dip | Hummus
Sliced Fruit | Cream Cheese Dip or Cocktail Meatballs in Sweet n' Sour Sauce

Service Included

Up to Five Hours of Service Included
Disposable Upscale China-like or Palm Dinner and Cake plates | Displayed on Buffet
Upscale Disposable Utensils + Napkins | Displayed on Buffet
Cutting + Plating of your Wedding Cake or Desserts | *Cake/Desserts not Included
Staffing to Maintain Buffet + Drink Stations | Buss Tables
Staff On-Site Until Reception + Clean-Up is Complete

Client Responsibilities

Setup of Barn with Rentals | Decorations | Floral
Bar Necessities | Ice | Cups | Mixers | Alcohol | Bartenders

Pricing 2022

\$61.95 per guest | Minimum of 100 People
Additional Staffing and/or Service Time May be Required
+ 19% event charge + 10% gratuity + 6% sales tax

-Menu Includes-

2 Entrees | 3 Sides
Salad | Bread + Butter

*The Menus Shown are Sample Menus. Please Contact us for Our Full List of Options and Upgrades!

Check Out Our Website, Facebook, & Instagram for Photos of Our Food + Displays!

Sample Dinner Menu

Chicken Dijon Rosemary
Balsamic Marinated London Broil
Creamy Horseradish Sauce
Oven Roasted + Marinated Vegetables
Garlic Redskin Mashed Potatoes
Fresh Green Beans in Garlic Butter
Caesar Salad with Parmesan + Croutons
Brioche Rolls + Butter

Sample Barbeque Menu

Pulled Pork Barbeque
Grilled Tri-Tips of Beef
Horseradish
Homemade Mac-n-Cheese
Homemade Baked Beans with Bacon
Carolina Vinegar Slaw with Bacon
Tossed Salad with Homemade Croutons
Sweet Cornbread + Butter



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