

Blacksmith Brunch

ASSORTED DANISH, MUFFINS, FRUIT SALAD, TOSSED SALAD, FRENCH TOAST WITH MAPLE SYRUP,
SCRAMBLED EGGS, BACON, SAUSAGE & HOME FRIED POTATOES

SELECT TWO OF THE FOLLOWING:

BAKED ZITI | CHICKEN N BISCUITS | GUINNESS POT ROAST | BAKED STUFFED HADDOCK | CHICKEN PARMESAN
PUB STYLE CHICKEN CURRY | PENNE A LA VODKA | BUFFALO MAC & CHEESE | PESTO PENNE PASTA
BBQ PULLED PORK WITH SLIDER ROLLS | CHICKEN, BROCCOLI & PENNE PASTA IN A WHITE WINE CREAM SAUCE

CHOICE OF CHILLED FRUIT JUICES, SODA, ICED TEA, LEMONADE & COFFEE

19 PER PERSON

ADD A MIMOSA PUNCH BOWL FOR \$100.00 (SERVES 40)

BLOODY MARY BAR

INCLUDES SPICY TOMATO JUICE, CELERY, BACON, OLIVES & HOT SAUCE

7 PER PERSON

MIMOSA BAR

INCLUDES CHAMPAGNE, ASSORTED JUICES & FRUITS

7 PER PERSON

Dater Luncheon Buffet

TOSSED GARDEN SALAD & KETTLE CHIPS

A CHOICE OF TWO DELI SIDES:

POTATO SALAD, COLE SLAW, MACARONI SALAD OR TRI-COLORED PASTA SALAD

ASSORTED SLICED DELI MEATS WITH CHEESE, BREADS, LETTUCE, TOMATOES & ONIONS
PICKLES & CONDIMENTS

CHOICE OF SODA, ICED TEA, LEMONADE, OR COFFEE

16 PER PERSON

ADD TWO HOT DISHES FROM BLACKSMITH BRUNCH SELECTIONS 22 PER PERSON

Meyer Dinner Buffet

TOSSED GARDEN SALAD OR CAESAR SALAD

WILD RICE OR FRESH VEGETABLE MEDLEY & MASHED POTATOES OR ROASTED RED POTATOES

DINNER ROLLS & BUTTER

ENTREES: SELECT THREE OF THE FOLLOWING

PENNE A LA VODKA | CHICKEN PARMESAN | BAKED CRAB STUFFED HADDOCK | SHEPHERDS PIE
PESTO PENNE PASTA WITH SHRIMP | PUB STYLE CHICKEN CURRY | GUINNESS POT ROAST
BUFFALO CHICKEN MAC & CHEESE | BBQ PULLED PORK WITH SLIDER ROLLS
CHICKEN, BROCCOLI & PENNE PASTA IN A WHITE WINE CREAM SAUCE

INCLUDES SODA, ICED TEA, LEMONADE & COFFEE

26 PER PERSON

ADD CHEESE & CRACKER PLATTER AND VEGETABLE & DIP PLATTER
3 PER PERSON

Giffy's Bar-B-Q Dinner Buffet

CORNBREAD WITH BUTTER

SIDES: SELECT THREE OF THE FOLLOWING

COLE SLAW | MACARONI SALAD | POTATO SALAD | ROASTED RED POTATOES | CORN ON THE COB
BAKED POTATO WITH SOUR CREAM | BAKED MAC & CHEESE | BAKED BEANS
TRI-COLORED PASTA SALAD | COLLARD GREENS & BEANS
TOSSED GARDEN SALAD WITH BALSAMIC VINAIGRETTE & BUTTERMILK RANCH DRESSINGS
BAKED POTATO BAR (+\$2 PER PERSON) | MASHED POTATO BAR (+\$2 PER PERSON)

ENTREES: SELECT THREE OF THE FOLLOWING

BABY BACK RIBS | PULLED PORK | SMOKED BEEF BRISKET
BUFFALO CHICKEN MAC & CHEESE | MARINATED PORTOBELLO MUSHROOMS
BBQ GLAZED CHICKEN BREASTS | GIFFY'S SAUCE MARINATED CHICKEN BREASTS
PULLED BBQ CHICKEN | SOUTHERN FRIED CHICKEN

INCLUDES SODA, ICED TEA, LEMONADE & COFFEE

24 PER PERSON

ADD CHEESE & CRACKER PLATTER AND VEGETABLE & DIP PLATTER
3 PER PERSON

1786 Dinner Package

CHEESE & CRACKER PLATTER AND VEGETABLE & DIP PLATTER
TOSSED GARDEN SALAD WITH BALSAMIC VINAIGRETTE OR CAESAR SALAD
WILD RICE OR FRESH VEGETABLE MEDLEY & MASHED POTATOES OR ROASTED RED POTATOES
DINNER ROLLS & BUTTER

APPETIZERS: SELECT TWO OF THE FOLLOWING

FRESH BRUSCHETTA ON TOAST | COCKTAIL FRANKS IN PUFF PASTRY | CHICKEN WINGS
BUFFALO CHICKEN DIP IN PASTRY SHELLS | TOMATO, BASIL & MOZZARELLA PLATTER
BONELESS CHICKEN WINGS | HUMMUS, OLIVE OIL & BREAD PLATTER
ITALIAN OR SWEET & SOUR MEATBALLS

ENTREES: SELECT THREE OF THE FOLLOWING

PENNE A LA VODKA | CHICKEN PARMESAN | BAKED CRAB STUFFED HADDOCK | SHEPHERDS PIE
PESTO PENNE PASTA WITH SHRIMP | PUB STYLE CHICKEN CURRY | GUINNESS POT ROAST
BUFFALO CHICKEN MAC & CHEESE | BBQ PULLED PORK WITH SLIDER ROLLS
SOUTHERN FRIED CHICKEN | CHICKEN, BROCCOLI & PENNE PASTA IN A WHITE WINE CREAM SAUCE

INCLUDES SODA, ICED TEA, LEMONADE & COFFEE

32 PER PERSON

Powers Wedding Package

CHEESE & CRACKER PLATTER AND VEGETABLE & DIP PLATTER
TOSSED GARDEN SALAD WITH BALSAMIC VINAIGRETTE OR CAESAR SALAD
WILD RICE OR FRESH VEGETABLE MEDLEY & MASHED POTATOES OR ROASTED RED POTATOES
DINNER ROLLS & BUTTER

APPETIZERS: SELECT THREE OF THE FOLLOWING

CHEESY RISOTTO BALLS | SCALLOPS WRAPPED IN BACON | COCKTAIL FRANKS IN PUFF PASTRY
ITALIAN OR SWEET & SOUR MEATBALLS | TOMATO, BASIL & MOZZARELLA PLATTER
FRESH BRUSCHETTA ON TOAST | SPANAKOPITA | CRAB CAKES | SHRIMP COCKTAIL
BACON WRAPPED SHRIMP | RASPBERRY BAKED BRIE WITH CRACKERS | HUMMUS, OLIVE OIL & BREAD PLATTER

ENTREES: SELECT THREE OF THE FOLLOWING

CAJUN CITRUS GLAZED SALMON | SIRLOIN BEEF WITH AU JUS | PENNE ALA VODKA | CHICKEN PARMESAN
MAPLE BOURBON MARINATED PORK LOIN | GUINNESS POT ROAST | BUFFALO CHICKEN MAC & CHEESE
CHICKEN MARSALA WITH PENNE | PESTO PENNE PASTA WITH SHRIMP

INCLUDES SODA & COFFEE

45 PER PERSON

Cocktail Party Packages

Party Package 1

CHEESE & CRACKER PLATTER AND VEGETABLE & DIP PLATTER

SODA, ICED TEA, LEMONADE & COFFEE

SELECT THREE OF THE FOLLOWING:

COCKTAIL FRANKS IN PUFF PASTRY | PRETZEL BITES WITH PUB MUSTARD | FRESH BRUSCHETTA ON TOAST
HUMMUS, OLIVE OIL & BREAD PLATTER | ITALIAN OR SWEET & SOUR MEATBALLS | CHICKEN WINGS
CHICKEN TENDERS WITH HONEY MUSTARD | BUFFALO CHICKEN DIP IN PASTRY SHELLS

17 PER PERSON

Party Package 2

CHEESE & CRACKER PLATTER AND VEGETABLE & DIP PLATTER

SODA, ICED TEA, LEMONADE & COFFEE

SELECT THREE OF THE FOLLOWING:

FRESH BRUSCHETTA ON TOAST | TOMATO, BASIL & MOZZARELLA PLATTER | CHICKEN WINGS
COCKTAIL FRANKS IN PUFF PASTRY | SPANAKOPITA | ITALIAN OR SWEET & SOUR MEATBALLS
SCALLOPS WRAPPED IN BACON | BACON WRAPPED SHRIMP
RASPBERRY BAKED BRIE WITH CRACKERS | HUMMUS, OLIVE OIL & BREAD PLATTER

OR ANY OPTION FROM PARTY PACKAGE 1 ABOVE

22 PER PERSON

Bar Packages

Open Bar

(OPEN BAR FOR THREE HOURS)

Beer & Wine

DRAFT & BOTTLED BEER, HOUSE WINES & NON-ALCOHOLIC BEVERAGES
18 PER PERSON

Full Bar

DRAFT & BOTTLED BEER, HOUSE & PREMIUM WINES,
HOUSE & PREMIUM LIQUORS & NON-ALCOHOLIC BEVERAGES
26 PER PERSON

Consumption Bar

OPEN BAR WITH FULL SELECTION OF BEVERAGES INCLUDING
PREMIUM LIQUORS, DRAFT BEER, WINES & NON-ALCOHOLIC BEVERAGES. ALL BEVERAGES WILL BE
CHARGED BY DRINK AND THE BARN WILL RUN ONE (1) TAB FOR THE FUNCTION.
CREDIT CARD MUST BE PROVIDED PRIOR TO RUNNING TAB.

Champagne Toast

GLASS OF CHAMPAGNE PER GUEST
5 PER PERSON

Dessert Selections

Ice Cream Sundae Bar

CHOCOLATE & VANILLA ICE CREAM

WITH ASSORTED TOPPINGS OF:

SPRINKLES, NUTS, CHOCOLATE SAUCE, WHIPPED CREAM, CHERRIES & ASSORTED CANDIES

6 PER PERSON

Assorted Fruit Pies with Whipped Cream

APPLE CRUMB

VERY BERRY

PEACH

6 PER PERSON

ADD A SCOOP OF VANILLA ICE CREAM FOR 2 PER PERSON

Homemade Apple Crisp with Whipped Cream

6 PER PERSON

ADD A SCOOP OF VANILLA ICE CREAM FOR 2 PER PERSON

Strawberry Shortcake with Whipped Cream

6 PER PERSON

ADD A SCOOP OF VANILLA ICE CREAM FOR 2 PER PERSON

Apple Cider Donuts

2 PER PERSON

Cookie & Brownie Platter

3 PER PERSON

Provide your own dessert

THE BARN STAFF WILL STORE, CUT & SERVE

1 PER PERSON

Preferred Vendor List

Entertainment & DJ Services

ART HUNSINGER
518-371-7609

CAPITAL DISC JOCKEYS
TIM WEDEMAN
518-372-7121

P.M. PRODUCTIONS DJ SERVICE
PAUL MALO
518-495-2970

EVENTS BY COOL CAT
518-384-2288

Wedding Cake

DOLCE & BISCOTTI ITALIAN BAKERY
TOM & MARY
518-280-6173

Floral

MARKET 32 FLORAL, CLIFTON PARK
KATE
518-383-6780