



Wedding Menu



Impress. Entertain. Enjoy.

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amanda nichols photography



Special notes:
1-only available May through September;
3-market price
GF—gluten free; V—vegetarian



The Experience

ARD'S FARM

Wedding Reception Services

Now that you've looked at the food options, below is the list of everything that is included in our packages

Event Coordinator	Included in all packages Our Event Coordinator will assist with food choices as well as décor options, and day-of time line
Open House An Invitation Only Event for our Couples and their family	Included in all packages
China, Silverware, & Glassware including appetizer plates, cake plates, and paper napkins	Included in all packages Your choice of white, ivory, black, or vintage
Ice Water on Tables	Included in all packages
Salt & Pepper on Tables	Included in all packages
Dinner Rolls & Cornbread served on each guest table	Included in all packages
Drink Station	Included in all packages
Coffee Served with dessert	Included in all packages
Chaffers	Included in all packages
All Servers	Included in all packages
Set up and Tear down of catering equipment	Included in all packages
Gratuity	Gratuity is not automatically added to your bill. We believe that gratuity should be your choice. All gratuity received is split with all staff involved in your day.
Delivery Charge	Included Minimal delivery charge for venues more than 40 miles from Lewisburg

Stationary Appetizer Displays

Abundant Grazing Table

vegetables, cheese, cured meats,
nuts, dips, breads, crackers
Add \$3 per person

Basic Grazing Table

vegetables, cheese, cured meats,
nuts, crackers
Add \$1 per person

Everything Bacon Bar

Pork Twirlers, Rosemary Chicken Bites, BLT Dip, Candied Bacon, Peppery Bacon, Chocolate Covered Bacon, and Bacon Jalapeno Cornbread. Bacon Wrapped Scallops may be added. Add \$3 per person

Nacho Bar

Tortilla Chips with all the toppings: cheese, salsa, sour cream, guacamole, and more.
Add \$2 per person
Refried Beans, Chili, and Diced Chicken available to be added

Fresh from the Farm

An assortment of fresh vegetables, fruits, and cheeses. Local produce is used when available.

Breads and Cheeses

Sourdough bread, mini pretzel bites, seasonal fruit breads, naan bread, Top with cheese sauce, spinach dip, honey butter, and more...

Salsa Bar

Tri color tortilla chips tortillas to dip in a variety of salsas. Includes traditional tomato salsa and fruit salsas.

Dunk The Sandwich

Choose 3 of your favorites for guests to dunk and enjoy. Hoagie Dip, Rye Dip, Cheesesteak Dip, Chicken Parmesan Dip, Buffalo Chicken Dip, Jalapeno Popper Dip, Pulled Pork Dip, Layered Nacho Salad, and Spinach Dip.



Passed Hor D'ouerves

Hor D'ouerves will be displayed on trays that will be butlered by our staff for your cocktail hour.

Hot

- Pork Twirlers ^{GF}
- Rosemary Chicken Bites ^{GF}
- Chicken Buffalo Bites
- Honey BBQ Meatballs
- Smoked Sausage Bites ^{GF}
- BBQ Pork Shooter
- Tomato Soup w/Grilled Cheese
- Bacon Cheeseburger Meatballs
- Philly Cheesesteak Bites
- Spinach & Cheese Stuffed Mushrooms ^{GF V}
- Bacon Wrapped Scallops (+\$1)



Cold

- Santorini Pinwheel
- Bruschetta ^V
- Shrimp Cocktail ^V
- Crab Crostini
- Antipasto Skewer ^{GF}
- Spinach Dip Crostini ^V
- Artisan Deli Sandwiches
- Fresh Fruit Shooter
- Fresh Fruit Skewer
- Crudit  Shooter
- Honey Almond Apricot Crostini ^V
- Tortellini Skewers ^V

Salads

Buffet Choices

Salads accompanying buffets will be served family style at each table
All salads are gluten free and vegetarian, dressing is served on the side

Garden Salad
Caesar Salad
Pear Cranberry Salad
Spinach Fruit Salad
Fresh Seasonal Fruit Salad
7 Layer Salad

Plated Choices

Salads accompanying a Black Tie Meal will be plated and served individually to each guest.
All salads are gluten free and vegetarian, dressing is served on the side

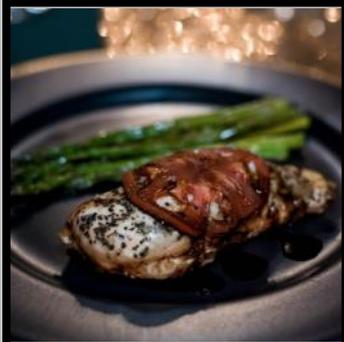
Garden Salad
Caesar Salad
Pear Cranberry Salad
Spinach Fruit Salad
Baby Iceberg Wedge
Spinach Tortellini Salad
Fresh Seasonal Fruit, served in a martini glass



Breads

All breads are served family style with the first course.
Bread basket will include an assortment of cornbread and dinner rolls.

Entrées



Chicken/Poultry

Stuffed Chicken Breast
Italian Crusted Chicken
North Carolina Style BBQ Chicken^{1GF}
Chicken Caprese^{GF}
Chicken Bruschetta^{GF}
Lemon Garlic Penne with Chicken



Beef

Beef Brisket^{3 GF}
Pepper Crusted Beef Tenderloin^{3 GF}
Stuffed Steak Roll-ups
Prime Rib^{3 GF} (Carving Station or Black Tie Only)



Pork

Bacon Wrapped Pork Tenderloin^{GF}
Burgundy Pork Chop (Black Tie Only)
Double Smoked Ham Steak^{GF} (smaller pieces are served on buffet)
Pulled Pork BBQ Slider
Smoked Pork Slider



Fish

Orange Teriyaki Salmon

Vegetarian

Mushroom Ravioli
Spinach & Cheese Portabella Mushroom
Veggie Rice Bowl
Lemon Garlic Penne with vegetables
Stuffed Peppers
Mushroom Caprice
Veggie AuGratin

Side Dishes, Vegetables, & Potatoes

Hot Sides

- Macaroni & Cheese ^V
- Baked Beans
- Roasted Tri-Color Potatoes ^{GFV}
- Baked Sweet Potato ^{GFV}
- Mashed Potatoes & Gravy
- Honey Cinnamon Carrots ^{GFV}
- Green Bean Almondine ^{GFV}
- Seasonal Roasted Vegetables ^{GFV}
- Steamed Broccoli ^{GFV}
- Pineapple Stuffing ^V
- Au Gratin Potatoes
- Pierogis with cheese and onions
- Lemon Garlic Penne with Vegetables ^V
- Wild Rice ^{GFV}



Cold Sides

- Lemon Dill Potato Salad ^{GFV}
- Pasta Salad
- Loaded Baked Potato Salad ^{GF}
- Kale and Brussel Sprout Salad
- Pickled Cucumber Salad ^{GFV}

Non-Alcoholic Beverages

Table Service

Water is served at each guest table during the dinner service. Included in all packages.

Non-Alcoholic Drink Station

Your choice of three of the following will be available for guests to help themselves during the reception. Included in all packages.

Ard's Southern Style Sweet Tea
Unsweet Tea
Fresh Squeezed Lemonade
Citrus Infused Water
Lemon Cucumber Infused Water



Coffee Service

Your choice of regular or decaf coffee will be set-up for self-service following dinner. Included in all packages.

Additional Beverage Stations

Apple Cider Bar \$3 per person, min 50 guests

What's better in the fall than Hot Apple Cider? Toppings include caramel, cinnamon sticks, oranges and apples, pumpkin spice syrup, and much more. available in the fall.

Hot Chocolate Bar \$5 per person, min 50 guests

Your guests will love making their hot chocolate their way. Choices will include dark chocolate, milk chocolate, white chocolate, chocolate spoons, peppermint sticks, and much more.

Fresh Squeezed Lemonade & Tea Bar \$2 per person, min 50 guests

Fresh Squeezed lemonade, southern style sweet tea, and fresh brewed tea are included with your catering package. Add syrups and fresh fruits for quench thirsting coolness.



Designing Your Menu

Buffets

Your guests are forefront in our mind when designing our buffets. Our goal is exceptional tasting meals with prompt, friendly service. Our staff will be stationed at the buffets to assist your guests with serving and are available to answer any questions they may have in regards to food allergies. The Bridal Table is served prior to the dismissal of guest tables.

The Grand Buffet

Choose 2 stationary appetizer displays; Choose 3 passed hors d'oeuvres
Choose 1 salad
Choose 3 entrees; can include 1 or 2 meats at a carving station
Choose 3 side options
\$57 per person, includes all wedding reception services

The Simple Elegance Buffet

Choose 3 stationary appetizer displays
Choose 1 salad; Choose 2 entrees; Choose 2 side options
\$48 per person, includes all wedding reception services

The Classic Buffet

Choose 2 stationary appetizer displays; Choose 2 entrees; Choose 3 side options
\$43 per person, includes all wedding reception services

Design Your Own Buffet

Choose from any of our menu options to design your perfect reception dinner.
Price will vary with options chosen.

Black Tie Plated Meals

Black Tie Plated Meals are generally considered more formal as your guests are served their meal at the table. Salads are served first, followed by the meal. You will make the choice of entrees and sides. Your guests will choose their meal when they RSVP to your reception.

For all Black Tie Plate Meals

Choose 2 stationary apps; Choose 2 passed hors d'oeuvres, and 1 salad
For 2 Entrée choices, choose 2 entrees with 2 sides per entrée \$50 per person
For 3 Entrée choices, choose 3 entrees with 2 sides per entrée \$53 per person
Above packages include all wedding reception services

Dinner Stations

An all station dinner includes 2 appetizer stations, the salad station and your choice of 3 additional stations.

Stations may be added to a buffet or used in a custom package.

\$57 per person, includes all wedding reception services

Salad Station

Choose 2 salads for your guests to enjoy.

OR

Saladtini—Choose 1 salad served in martini glasses

Breads, fresh vegetables, and pickled vegetables will be available at the salad station.

Carving Station

Choose 2 meats to be served at a carving station

Marinated Roasted Turkey Breast

Country Style Double Smoked Ham

Prime Rib³

Filet Mignon³

Salmon³

Slider Station

Your choice of three sliders with toppings served on the side. Choose from pork BBQ, brisket, double smoked ham, breaded chicken breast, sloppy joes and assorted deli meats. Guests can top with cheese, mustard, mayo, lettuce, tomato, just to name a few.

Macaroni & Cheese Bar

Your guests will start with our homemade Three Cheese Macaroni and Cheese. They will then add the toppings of their choice. Toppings will include Ham, Bacon, Parmesan Cheese, Broccoli, Peppers, Salsa, Fried Onions, and more.

Potato Bar

Choose from a baked Idaho and sweet potato or mashed potato and sweet mashed potato. Guests will top with an assortment of toppings to complete their potato: bacon, ham, cheese, sour cream, scallions, broccoli, cinnamon, pecans, and marshmallows.

Taco Station

Start with flour tortillas and corn taco shells. Add chicken, beef, rice, refried beans, cheese, salsa, sour cream and many more topping choices.

Rice Bowls

Start with brown rice quinoa or wild rice. Top with your choice of chicken, salmon, bacon, mushrooms, broccoli, avocado, and more.

Pasta Station

Design your own pasta dish. Start with either penne or spaghetti. Add either marinara sauce or alfredo sauce. And then top with chicken, broccoli, meatballs, peppers, cheeses, and more.

Pig Roast Reception ¹

The Pig will be brought to the reception prior to cocktail hour. Guests who desire will be able to view the whole pig. Meat will then be pulled off and available on the buffet line.

\$45 per person, includes all wedding reception services¹

Add \$3 for the North Carolina Style BBQ Chicken¹

Appetizers

Choose 3 Stationary Appetizer Display Tables

Entree

The Star of the Reception - The Pig

Pork will be served with rolls and a variety of toppings.

North Carolina Style BBQ Chicken is a nice addition to the pork.¹

Sides

Choose 3 Sides

Strictly BBQ

Your guests will enjoy the comfort of BBQ.

\$43 per person, includes all wedding reception services

Appetizers

Choose 2 Stationary Appetizer Display Tables

Entree

Choose 2 of Ard's Own BBQ

BBQ Pulled Pork Sliders

Smoked Pork Sliders

Slow Cooked BBQ Baby Back Ribs ³

North Carolina Style BBQ Chicken¹

Country Style Double Smoked Ham

Sides

Choose 3 sides

Off The Grill

We bring the grill to the reception and cook your dinner on site.
\$60 per person, includes all wedding reception services

Appetizers

Choose 3 Stationary Appetizer Display Tables

Salad

Choose 1 salad to be served family style at guest tables.

Entrees

Choose 2 entrees to be prepared on site for your guests

Burgundy Pork Chop³

Grilled Ham Steak

North Carolina Style BBQ Chicken

Bacon Wrapped Pork Tenderloin

New York Strip Steak³

Black Diamond Steaks³

Vegetable Kabob

Grilled Portabella Mushroom

Grilled Salmon Fillet³

Sides

Choose 3 Sides



Desserts

All dessert packages include displays to match your theme, décor, and colors.



Mini Cupcakes \$5 per person

Choose from a large assortment of flavorful mini cupcakes designed by Little Miss Cupcake.

Bite Size Whoopie Pies \$4 per person

Chocolate, vanilla, lemon, strawberry, and more will delight your guests.

Amish Fry Pies \$4 per person

What is an Amish Fry Pie? Fruit packed pie crust folded into a small, individual pocket shape, then coated with a delicious glaze. Your guests will talk about these for weeks.

Assorted Hand Dipped Chocolates \$4 per person

We dip everything we can think of in chocolate—potato chips, pretzels, caramel, nuts, and much more. You choose the ones you would like your guests to enjoy.

Fruit in a Chocolate Dipped Waffle Cone

\$4 per person

For a healthier dessert try our large waffle cones, hand-dipped in our premium dipping chocolate and filled with fresh seasonal fruit.

Chocolate Covered Strawberries \$5 per person

Strawberries dipped in milk chocolate, dark chocolate, and white chocolate will give your dessert table that extra something.

Assorted Desserts price varies with choices

Would you like to offer your guests options. Choose several of the above options and we'll design a unique display to highlight the tasty treats.

Dessert Bars

Dessert Bars give your guests the opportunity to design their own desserts.

Ice Cream Bar \$6 per person min. 75 guests

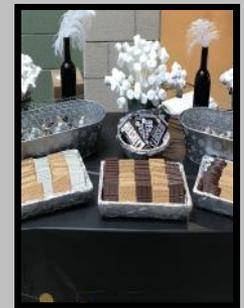
Choose three flavors of ice cream for your guests to enjoy. They will choose their ice cream in a cup, cone, or make a cookie sandwich. Syrups, toppings, and whipped cream will be available for additional deliciousness.

Caramel Apple Bar \$6 per person min. 50 guests

Your guests will be talking about this for months. Guests will dip apple slices and add toppings of their choice.

S'mores Bar \$5 per person min. 50 guests

What a better way to end the night than with a s'more. Guests will toast marshmallows followed by a graham cracker, of course. But it gets better. We will provide many types of additional "fillers" such as peanut butter, dark chocolate, cookies and cream bars, almond bars, m&m bars, and more.



Late Night Snacks

Late Night Snacks are put out approximately 2 hours after dinner is served. These can be left out the remainder of the evening for your guests to enjoy.

The Manchies \$7 per person, min 75 guests

- Boneless Buffalo or Honey BBQ Wings
- Chips, Pretzels, and Dips
- Nachos with Cheese and Salsa

Popcorn Bar \$3 per person, min 40 guests

The popcorn bar comes with an old fashioned popcorn machine that will pop popcorn for your guests. Mix popcorn with candy and nuts or top with one of our flavorings such as cinnamon sugar or old bay.

Salsa Bar \$3 per person, min 75 guests

Tri color tortilla chips and cinnamon sugared tortillas to dip in a variety of salsas.

Slider Station \$5 per person, min 75 guests

Your choice of two sliders with toppings served on the side. Choose from pork BBQ, sloppy joes and assorted deli meats. Guests can top with cheese, mustard, mayo, lettuce, and tomato.

Just Snacks \$2 per person, min 40 guests

- Assorted flavors of chips
- Pretzels
- Nuts
- Mints

Planning Your Dream Day

What Happens Next?

We understand that more than likely you have never planned a wedding, or even a party, for such a large group of guests. We believe that it is our job to assist you with the process so that every detail is taken care of and you and your fiancé can simply relax and enjoy the day.

First

We start with providing you with a timeline. This timeline will have the deadlines for all the information that we will need as well as deadlines that we recommend for other tasks that must be completed.

Let us help you with the details

- ☼ Bridal Shower
- ☼ Bar Service
- ☼ Favors
- ☼ Rehearsal Dinner
- ☼ Linens

The Final Meeting

All of our brides receive a final meeting. This is our opportunity to go over all the details with you. We will ask lots of questions so that we can assure that your day goes smoothly. Our goal: You Relax and Enjoy!

Invitation Only!

Our Bi-Annual Tasting Events are for our couples and families. We hold a winter and summer event as an opportunity to taste food, see and feel linen options, and check out all of our rental items.



The Day Of...

You will not need to worry about anything. We will have worked with you enough to know exactly what YOU want to have happen. We can be on site to meet with other vendors to assure all details are happen seamlessly. Day of coordination is available.

Bar Service



Does your venue require a bar service?!
We have you covered! Our bar service includes RAMP certified bartenders, glassware, service tools and ice. You bring the alcohol, we'll do the rest.

\$250 flat fee plus \$1 per guest

*Ask if this service is available at your location!

Linens

Let us take care of all your linen needs. Floor length table cloths, many options of runners and overlays, and cloth napkins are available to rent. We will bring them to your venue and set your tables. Décor meetings are available for you to look at all the options and choose the one that is just right for your special day.



Décor Rentals



Why purchase items when you can rent and return?

Rustic branches, wooden boxes, crates, lanterns, & more

Vintage pearls, lace, candelabras, vintage bottles, & more

Modern gold geometric pyramids, cylinder vases, chargers, & more

Glam sequins, glitter, mercury vases, fairy lights, & more

Check Out Our General Catering Menu

For Showers

Brunch Options

Quiche, Waffle Bar, Yogurt Bar, and more

Sandwich and Salad Options

Wraps, Paninis, & Mini Deli Sandwiches
Caesar Salad, Pear Cran Salad, Spinach Salad,
to name a few

Trays

Veggie Trays, Fruit Trays, and Cheese Trays

For Rehearsal Dinners

BBQ

Ribs, Carolina Style BBQ Chicken, and Pork BBQ
with all the fixings.

A Tail Gating Menu

Pork Tacos, Wings, Sausage Sandwiches will give your
guests something a little different.

Don't forget lunch for the bridal party

www.ardsfarm.com/catering



To Love, Laughter, and Happily Ever After

Everyone Loves an Edible Favor

Chocolate Covered Strawberries

Fresh Strawberries Dipped and Drizzled in your choice of white, milk, or dark chocolate. Drizzle can match your wedding colors if desired.

Bride & Groom Pretzel Sticks

We take two pretzel sticks, dip one in white chocolate and add some sugar crystals. The other is milk chocolate with a dark chocolate drizzle. Neatly packed in a clear bag and tied with ribbon to match your colors.

A Sweet Ending To A New Beginning

Chocolate Pops

We can design chocolate pops that have meaning for you. Something that has special meaning, a letter, or just a heart—whatever you would like. Pops can be white, milk, or dark chocolate. Packaged in clear bags and tied with colored ribbon to match your tables.

Love Is Delicious, Your Presence is Sweet, So Please Pick a Bag and Take Home Some Treats

Caramel Apples

We use only the freshest, local Honey Crisp Apples and coat in delicious caramel. And to make them even better, we add peanuts, chocolate chips, or drizzled chocolate.

Thank You for Sharing In Our Sweet Beginning

Cake Pops

Assorted white and chocolate cake dipped in white or milk chocolate. Swirled white using your wedding colors is also available. Wrapped in a clear bag and tied with ribbon to match your colors.

Candy Bar

Choose 10 different chocolates from our selection of over 40 hand-dipped chocolates. We will provide all the glassware coordinating with your theme and colors.

Sending You S'more Love

Chocolate Covered S'mores

Send S'more Love to your guests with these adorable s'mores. We take two graham crackers and a marshmallow completely dip them in chocolate. What's better than a s'more you don't have to roast? S'mores are packaged in clear bags and tied with ribbon that coordinates with your colors.

#Ard's Farm Wedding Favors

