



*Private
Courtyard
Dining*

The Courtyard is located outside our restaurant.
Partially under roof allows for events rain or shine.

570-524-9820 ext 3

events@ardsfarm.com

4803 Old Turnpike Rd Lewisburg, PA 17837

Things You Need To Know

- The Courtyard has space to seat 32 guests for a sit down dinner or space for up to 50 guests for a casual event.
- The Courtyard can be rented for private parties. 2 hour rental is \$150. 3 hour rental is \$200.
- Guests will need to enter through our main doors and let the hostess know they are attending the party. They will be escorted to the Courtyard.
- Food must be pre-ordered from our Courtyard Menu. All food items must be ordered for a minimum of 10 guests. Please see menu beginning on page 2
- Menu Key—³ indicates market pricing. Pricing will be quoted 30 days prior to the event
- A 20% gratuity will be added to the final balance.
- The invoice will need paid the day of the event.
- Bar Service is available. See page 7 for details
- All necessary dinnerware and glassware are included.
- Basic drinks are included.
- Our Event Coordinator will assist with details of your party.
- Unless otherwise noted serving sizes are as follows:
 - Small serves 15-25 guests
 - Medium serves 25-35 guests
 - Large serves 35-45 guests



Boards & Bars

WINGS AND THINGS

An assortment of smoked wings & thighs, fried wings, boneless wings, and fried cauliflower. Mild buffalo, honey BBQ, parmesan peppercorn, and yosemites sauces top the wings and things (served on the side). This board also includes ranch dressing, celery sticks and baby carrots.

Small \$200 Medium, \$275 Large \$350

SLIDER BOARD

Sliders will include Nashville Chicken Slider served with pickles, lettuce, and Nashville sauce, a Bacon Cheeseburger served with American cheese, bacon, ketchup, and mustard, and a Pulled Pork Slider served with coleslaw.

Small \$150 Medium \$225 Large \$280

TACO BOARD

Brisket, Chicken, and Haddock Tacos served with lettuce, cheddar cheese, sour cream, and salsa.

Small \$135 Medium \$185 Large \$240

BREAD AND CHEESE BOARD

A selection of breads, cheeses, and spreads. Includes cornbread, honey wheat bread, petite pretzel bread, herb bread, cubed cheese, cheese spread, apple butter, apple cider honey mustard, beer cheese, and more.

Small \$100 Medium \$135 Large \$160

VEGETABLES AND CHEESE BOARD

A selection of fresh vegetables, cubed cheeses, vegetable dip, hummus, and dipping mustard.

Small \$90 Medium \$120 Large \$150

PICK YOUR FRILLS

- ◆ Pork Twirlers
- ◆ Rosemary Chicken Bites
- ◆ Chicken Buffalo Bites
- ◆ Honey BBQ Meatballs
- ◆ Antipasto Skewer
- ◆ Smoked Sausage Bites
- ◆ Buffalo Cauliflower Bites

	Choose 2	Choose 3	Choose 4
Small	\$110	\$130	XXXXX
Medium	\$158	\$188	\$200
Large	\$200	\$240	\$260

Farm Fresh Fruits and Veggies

We use fresh, local produce whenever it is available.

Unfortunately, not too much grows in PA from October—April

GOURMET FRUIT TRAY

An incredible assortment of favorite fruits including melon, strawberries, pineapple, and kiwi.

Served with orange cream fruit dip.

Small \$30 Medium \$55 Large \$70

TRADITIONAL VEGETABLE TRAY

Fresh vegetables including baby carrots, celery, broccoli, and peppers ...served with choice of ranch dip or hummus

Small \$20 Medium \$30 Large \$40

Farm Fresh Cheese & Bologna

BOLOGNA & CHEESE TRAY

Sliced ring bologna and a selection of farm fresh cheeses.

Served with a side of horseradish mustard.

Small \$40 Medium \$72 Large \$90

FARM FRESH CHEESES

A selection of local cheeses: extra sharp, our own smoked cooper, Colby, and Hot Pepper Jack

Small \$35 Medium \$62 Large \$79

Small serves 10-12 guests, Medium serves 20-25 guests, Large serves 30-35 guests

Pizza's

All Pizza's are thin crust 16" round. Pizza's cut into 25-30 2" square pieces

Pizza's are \$19 each. Classic Cheese Pizza is \$16

MEDITERRANEAN CHICKEN

Start with a cheesy spinach sauce.

Add tomato, grilled chicken, mozzarella, feta, fresh basil, and balsamic reduction drizzle

SEARED STEAK

Garlic aioli is the base for seared steak, tomato, sauteed mushroom, mozzarella, feta, red onion, and scallions

GRILLED VEGGIE

Sauteed seasonal vegetables, mozzarella, and feta cheese top a cheesy spinach cream sauce.

BUFFALO CHICKEN

Buffalo marinara sauce, grilled chicken, banana peppers, red onion, mozzarella, bleu cheese crumbles, with a ranch drizzle make a great tasting pizza

CLASSIC CHEESE

Basic marinara sauce and cheese

Sandwiches

GOURMET PANINI'S

Small Tray; Assorted Traditional Club, Grilled Chicken & Bacon, and California Club \$95

Medium Tray; Assorted Traditional Club, Grilled Chicken & Bacon, Ham & Swiss, and California Club \$132

Large Tray; Assorted Traditional Club, Grilled Chicken & Bacon, Ham & Swiss, Roast Beef & Cheddar, and California Club \$175

- ◆ Traditional Club Sandwich with Turkey, Ham, Bacon, Lettuce, Tomato, and Mayonnaise on Ciabatta Bread
- ◆ Ham with Swiss Cheese, Honey Mustard, Lettuce, and Tomato on Ciabatta Bread
- ◆ Roast Beef with Sharp Cheddar Cheese, Horseradish Sauce, lettuce, and tomato on a Ciabatta Bread.
- ◆ Grilled Chicken and Bacon, Lettuce, Tomato, and Mayonnaise on Ciabatta Bread.
- ◆ California Club with Chicken, Bacon, avocado, lettuce, tomato, and ranch dressing on a Ciabatta Bread.

GOURMET WRAP'S

Small Tray; Chicken Caesar, Ham & Swiss, and Cobb Salad Wraps \$95

Medium Tray; Chicken Caesar, Ham & Swiss, Cobb Salad Wraps, and Roast Beef & Cheddar \$132

Large Tray; Chicken Caesar, Ham & Swiss, Cobb Salad Wraps, Roast Beef & Cheddar, and Turkey Cordon Blue \$175

Vegetable Wraps can be substituted for any of the above.

- ◆ Chicken Caesar Wrap: Chicken Breast, parmesan cheese, Caesar dressing and romaine lettuce
- ◆ Turkey Cordon Blue Wrap: Smoked Turkey, Ham, and Swiss with Honey Mustard, Romaine, and Tomato
- ◆ Cobb Salad Wrap: Turkey Breast, Bacon, Avocado, Bleu Cheese, Egg, Tomato, and Romaine
- ◆ Roast Beef and Cheddar Wrap: Roast Beef and Cheddar with Horseradish Sauce, Romaine, and Tomato
- ◆ Ham and Swiss with lettuce, tomato, and mayo.
- ◆ Vegetable Wrap with Vegetarian Parmesan Cheese, seasonal vegetables, and garlic aioli.

MINI DELI SANDWICHES

Shaved ham, turkey, and roast beef topped with cheese on tea rolls.

Mustard and mayonnaise served on the side.

Small \$65 Medium \$90 Large \$120

HOT SANDWICHES

Pulled Pork BBQ; freshly smoked pork smothered in BBQ sauce \$6 per sandwich

Grilled Chicken Sandwich; grilled chicken breast with mayonnaise, lettuce, and tomato \$6 per sandwich

Sides for Sandwiches

- ◆ Potato Salad \$2
- ◆ Macaroni Salad \$2
- ◆ Garden Salad \$3
- ◆ Cole Slaw \$2
- ◆ Fresh Fruit Salad \$3
- ◆ Caesar Salad \$3
- ◆ Pasta Salad \$2
- ◆ Chips & Pickles \$1

Entrees

All entrees can be served either plated or buffet style. All plated meals must be pre-ordered. Garden Salads are served with all entrees. Ranch and Italian dressings are served on the side. Add Dinner Rolls and Cornbread for \$1.00 per guest.

BEEF BRISKET—Shredded Beef Brisket served with mashed potatoes and beef gravy. \$17

CHICKEN CAPRESE — Grilled Chicken Breast topped with mozzarella cheese and filleted tomatoes. Served with grilled vegetables. \$13

STUFFED CHICKEN BREAST — Traditional bread stuffing stuffed chicken breast, smothered in gravy and served with mashed potatoes and gravy. \$15

PRIME RIB³ — Perfectly seasoned prime rib served with au jus and tri-colored potatoes. Must be served to a minimum of 20 guests. Market Price

ORANGE TERIYAKI SALMON — Salmon topped with our orange teriyaki sauce and served with wild rice. \$14

DUTCH STYLE HAM POT PIE — A traditional Pennsylvania Dutch style Ham Pot Pie complete with our own double smoked ham and homemade square noodles. \$11

KOREAN SMOKED PORK — Our Smoked Pork compliments our Korean Sauce perfectly. The pork is served atop a rice and quinoa blend with fresh vegetables. \$13

GRILLED PORTABELLA — Portabella Mushroom marinated in balsamic vinegar and grilled to perfection is served with wild rice. \$12

Prices stated above are for plated meals. Buffets are available. Additional costs will apply.

Drinks

Ard's Southern Style Sweet Tea, Water, and Citrus Infused Water are included with all meals.

Additional Drinks

Coffee Service \$2 per serving Includes creamers, sugar, and non-sugar sweeteners

Hot Tea Service \$2 per serving Includes a variety of teas, sugar, and non-sugar sweeteners

Canned Soda and Bottled Water \$1 per serving

Desserts



CHEESECAKES—Made by our very own Leah Marie for a delicacy your guests are sure to enjoy. Choose from Oreo, Chocolate Peanut Butter, Lemon Blueberry, and White Chocolate Raspberry. Round Cheesecakes are \$29 each and serve 10-12 guests. Square Cheesecakes are \$45 each and serve 16-20 guests.

FRESHLY BAKED PIES

Choose from Apple, Cherry, Peach, Blueberry, and Fruit of the Forest. All pies are \$13 each. We recommend 8 slices per pie.

CUPCAKES

Cupcakes are available in the following flavors. Must order 1 dozen of each flavor.

- Double Chocolate
 - Double Vanilla
 - Chocolate Peanut Butter
 - White with Raspberry
 - Carrot with Cream Cheese
- \$30 per dozen

SHEET CAKES

Choose from white, chocolate, or half and half sheet cake. Can be decorated for your theme. Quarter sheet serves 20-25 guests \$25. Half sheet serves 40-50 guests \$40.

WHOOPIE PIES

An assortment of chocolate with vanilla, chocolate with peanut butter, and pumpkin whoopie pies. \$30 dozen



COOKIES

An assortment of cookies. \$8 per dozen

Bar Services

We have partnered with Shade Mountain Vineyards for our wine and beer selection. All wine and beer will be purchased through Shade Mountain and served in the courtyard. The order must be purchased by the event host. Due to Pennsylvania State Liquor Laws a cash bar is not available on the patio.



Shade Mountain Vineyards Wine Selection

DRY WINES

Pinot Noir 14.99
Cabernet Franc 14.99
Chardonnay 12.99
Pinot Grigio 11.99

SEMI SWEET WINES

Lemberger 14.99
Proprietor's Red 13.99
Shade Mountain Red 8.96
Riesling 10.38
Three Witches (Sparkling) 14.99
Shade Mountain Blush 8.96
Cranberry 10.99

SWEET WINES

Rascal Red (Sangria) 8.96
Jack's Mountain Red 8.96
Anniversary White 9.43
Niagara 8.96
Moscato 10.99
Ginger Owl (Sparkling) 14.99
Strawberry 10.99
Prehistoric Peach 10.99
Granny Z's Hard Mint Iced

SPECIALTY WINES

Hard Lime Seltzer 3.30/12 oz bottle
Tea 12.49
FORE (a mixture of Granny Z's & Mojito) 4.72/12oz can

Pennsylvania Beer Selection

TROEGS Perpetual IPA \$6
Yuengling Lager \$6
Lancaster Brewing Company Milk Stout \$6

Beer and wine will be set up as a self serve station for any party with 25 or fewer guests. Any party with 26 or more guests must add a bartender. There is a \$60 fee for 2 hours of service and a \$75 fee for 3 hours of service. A Bartender can be added, if desired, for smaller parties.

All Pennsylvania Liquor Laws must be followed at all times. Ard's Farm staff maintains the right to card any and all guests to assure that they are 21 or older. Ard's Farm staff maintains the right to refuse to serve beer and/or wine to any guest.