2022

Graduation Menu

Supplemental Menu to the General Catering Menu

Valid through June 12

Full Service Catering Packages.....For Your Graduation Celebration

	GOLD STAR $60 PER PERSON	DISTINQUISHED $54 PER PERSON	HONORARY $47 PER PERSON
APPETIZERS	Abundant Grazing Table vegetables, cheese, cured meats, nuts, dips, breads, crackers	Basic Grazing Table vegetables, cheese, cured meats, nuts, crackers	Basic Grazing Table vegetables, cheese, cured meats, nuts, crackers
SALADS & BREADS	Choose One Salad: Pear Cran Salad Spinach Blueberry Salad Caesar Salad or Garden Salad Dinner Rolls & Corn Bread Served family style or buffet	Choose one: Caesar Salad or Garden Salad Dinner Rolls & Corn Bread Served family style or buffet	Choose one: Caesar Salad or Garden Salad Dinner Rolls & Corn Bread Served family style or buffet
ENTREES	Choose Two Entrees: Italian Crusted Chicken, Chicken Bruschetta, Marinated Turkey Breast, Beef Brisket, Pepper Crusted Beef Tenderloin +$2, Stuffed Steak Roll-ups, BBQ Pork Sliders, Orange Teriyaki Salmon, Veggie Rice Bowl, Spinach & Cheese Stuffed Portabella	Choose Two Entrees: Italian Crusted Chicken, Chicken Bruschetta, Marinated Turkey Breast, Beef Brisket +$3, Pepper Crusted Beef Tenderloin +$5, Stuffed Steak Roll-ups, BBQ Pork Sliders, Orange Teriyaki Salmon +$3, Veggie Rice Bowl, Spinach & Cheese Stuffed Portabella	Choose Two Entrees: Italian Crusted Chicken, Chicken Bruschetta, North Carolina Style BBQ Chicken, Marinated Turkey Breast, Stuffed Steak Roll-ups, BBQ Pork Sliders, Double Smoked Ham Slices, Lemon Garlic Penne w/Vegetables, Veggie Rice Bowl
SIDES	Choose Three Sides: Roasted Tri-Color Potatoes, Mashed Potatoes & Gravy, Caramel Sweet Potatoes w/Pecans, Au Gratin Potatoes, Wild Rice, Macaroni & Cheese, Honey Cinnamon Carrots, Green Bean Almondine, Chef's Blend Vegetables, Lemon Dill Potato Salad, Kale & Brussel Sprout Salad, Broccoli Salad, Fresh Fruit Salad	Choose Three Sides: Roasted Tri-Color Potatoes, Mashed Potatoes & Gravy, Au Gratin Potatoes, Wild Rice, Macaroni & Cheese, Green Bean Almondine, Chef's Blend Vegetables, Lemon Dill Potato Salad, Kale & Brussel Sprout Salad, Broccoli Salad, Fresh Fruit Salad	Choose Three Sides: Roasted Tri-Color Potatoes, Mashed Potatoes & Gravy, Au Gratin Potatoes, Wild Rice, Macaroni & Cheese, Green Bean Almondine, Chef's Blend Vegetables, Lemon Dill Potato Salad, Kale & Brussel Sprout Salad, Broccoli Salad, Fresh Fruit Salad
DESSERTS	Graduation Themed Sheet Cake Assorted Mini Desserts	Graduation Themed Sheet Cake Assorted Mini Desserts	Graduation Themed Sheet Cake

COCKTAIL PARTY OPTION ALSO AVAILABLE…….PLEASE INQUIRE FOR DETAILS

Full Service Catering Packages . . . . . What is Included?

Locations for Full Service Catering

- The Cellars at Brookpark Farm seats up to 250 guests, indoor, climate controlled event venue; minimum 100 guests
  This venue has round tables and floor length linens. Add $2 per person for this venue
- Tent on the Farm, seats up to 150 guests, minimum 50 guests
- Courtyard area seats up to 55 guests, minimum 20 guests

All Packages Include

- 3 hour party time for guests
- All necessary tables, chairs, and basic linens
- Upgraded disposable place settings
- Servers necessary to serve buffet
- Salads & breads served family style on the tables
- Entrees, sides, and desserts served from buffet table
- Water, sweet tea, and fresh squeezed lemonade

Bar Service

Ard's Farm will provide certified bartenders, disposable drinkware, and ice.
$150 for groups of 75 guests or more; $120 for groups less than 75 guests
The client will provide beer and wine, all alcohol must be served through the bartenders.
Please see contract for additional information.

Round tables, floor length linens, and china available for an additional cost in the tents.

Favorite A la Carte Options

Appetizers

- Rosemary Chicken Bites
- Bacon Wrapped Scallops
- Spinach & Cheese Stuffed Mushrooms
- Honey BBQ Meatballs
- Fruit Kabob
- Pork Twirlers
- Shrimp Cocktail
- Wings
- Buffalo Chicken Bites
- Italian Skewer

Trays

- Gourmet Fruit Tray
- Vegetable Tray
- Meat & Cheeses
- Relish Tray

Grazing Tray

Small and Large available

Sandwiches & Salads

- Gourmet Sandwich Box
- Mini Deli Sandwiches
- Grilled Chicken Sandwiches
- Pear Cranberry Salad
- California Club Salad
- Gourmet Wrap Box
- Pulled Pork Sandwiches
- Brisket Sandwiches
- Chicken Caesar Salad
- Spinach Fruit Salad

Entrees, sides, & more in our general catering menu
Available at www.ardsfarm.com/catering
Inquire for additional pricing
570-524-9820 Ext 3

A la carte options can be delivered to your home or a Central PA venue. Delivery fees may apply

Paper products are available for an additional charge

A la carte orders must be for a minimum of 20 guests

Party Planning Guide

	Date Susquehanna University	Date Bucknell University	Description
Reservation/Deposit	ASAP	ASAP	We book many graduation parties. It is important to book as soon as possible to ensure availability. 20% deposit, maximum $200, and contract required.
2022 Graduation Menu	February 1, 2022	February 1, 2022	Our 2022 Graduation Menu Supplement to our General Catering Menu will be published.
Full Service Catering Booked	April 1, 2022	March 25, 2022	In order to ensure availability of venue and staff, full service events need to be booked by this date with an approximate guest count.
Menu Selection	April 29, 2022	April 22, 2022	Menu selection is due at this time.
Final Guest Count	May 13, 2022	May 6, 2022	Final guest count is due. We will send you a final invoice.
Accounts Close	May 16, 2022	May 9, 2022	Menu changes or changes in guest count may result in an additional 15% charge for the change.
Final Payment Due	May 23, 2022	May 16, 2022	Final payment may be made over the phone or in-person
Full Service Tickets Distributed	By May 23, 2022	By May 16, 2022	Each guest attending a full service party will need a ticket that will indicate the time and place of the party. If paying in person, we will have your tickets ready to hand you. Otherwise tickets will be mailed.

Contact: Alyssa Caputo at 570-524-9820 ext 3 | events@ardsfarm.com