



Wedding Menu



Impress. Entertain. Enjoy.

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Special notes:

1-only available May through September;

3-market price

GF—gluten free; V—vegetarian



The ARD'S FARM

Experience

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
Salt & Pepper on Tables	Included in all packages
Dinner Rolls & Cornbread served on each guest table	Included in all packages
Ice Water on Tables	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
Cloth Napkins	75¢ per person
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 for venues less than 40 miles from Lewisburg Minimal delivery charge for venues more than 40 miles from Lewisburg

Stationary Appetizer Displays

Abundant Grazing Table

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



Everything Bacon Bar

Pork Twirlers, Rosemary Chicken Bites, BLT Dip, Candied Bacon, Peppered 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. Refried Beans, Chili, and Diced Chicken available to be added for additional cost.



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, Rueben 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

Bruschetta ^V

Shrimp Cocktail ^V

Crab Crostini

Italian Skewer ^{GF}

Spinach Dip Crostini ^V

Fresh Fruit Shooter

Fresh Fruit Skewer

Crudité Shooter

Honey Almond Orange Crostini ^V

Shrimp Cup

Prosciutto Melon Skewer ^{GF}



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
\$1 per person charge for plated salads with a buffet

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
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

Please note a ³ indicates market price. Please inquire for additional information.



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)
- Fillet Mignon^{3 GF} (Carving Station or Black Tie Only)



Pork

- Bacon Wrapped Pork Tenderloin ^{GF}
- Double Smoked Ham Steak ^{GF} (smaller pieces are served on buffet)
- Pulled Pork BBQ Slider
- Smoked Pork Slider

Fish

- Orange Teriyaki Salmon ³



Vegetarian

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

Side Dishes, Vegetables, & Potatoes

Hot Sides

Macaroni & Cheese ^V
Baked Beans
Roasted Potatoes ^{GFV}
Baked Sweet Potato ^{GFV}
Mashed Potatoes & Gravy
Honey Cinnamon Carrots ^{GFV}
Green Bean Almondine ^{GFV}
Seasonal Roasted Vegetables, includes potatoes ^{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

Lavender Lemonade

Wedding Fruit Punch

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 September and October only.



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

Above packages include all wedding reception services

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'ouerves
Choose 1 salad
Choose 3 entrees; can include 1 or 2 meats at a carving station
Choose 3 side options
\$62 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
\$52 per person, includes all wedding reception services

The Classic Buffet

Choose 2 stationary appetizer displays; Choose 2 entrees; Choose 3 side options
\$47 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. Place cards are required.

For all Black Tie Plate Meals

Choose 2 stationary apps; Choose 2 passed hors d'ouerves, and 1 salad
For 2 Entrée choices, choose 2 entrees with 2 sides per entrée \$55 per person
For 3 Entrée choices, choose 3 entrees with 2 sides per entrée \$59 per person

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.

Dinner stations not available at all venues. Please inquire.

\$63 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

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.

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.

Rice Bowls

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

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.

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.

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.

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.

Pig Roast not available in October.

\$47 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.
North Carolina Style Chicken not available in October
\$47 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.

Off the Grill is not available in October

\$68 per person, includes all wedding reception services

Please note a ³ indicates market price. Please inquire for additional information.

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

Grilled Ham Steak

North Carolina Style BBQ Chicken¹

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.

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.



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 or cone. Syrups, toppings, and whipped cream will be available for additional deliciousness.

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.

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.

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 Munchies \$7 per person, min 75 guests

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

Popcorn Bar \$4 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.

Slider Station \$5 per person, min 75 guests

Your choice of two sliders. Choose from pork BBQ, brisket, sloppy joes, and assorted deli meats.

Salsa Bar \$3 per person, min 75 guests

Tri color tortilla chips to dip in a variety of salsas.

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 Quarterly Tasting Events are for our couples and their families. Tasting Events are 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 happen seamlessly.

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.

\$300 flat fee plus \$1 per guest

Mixer packages available, please inquire

*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

Utilize our Courtyard for your Rehearsal Dinner, Shower, or Next Day Breakfast



Catering Options for the Courtyard include a Wings and Things Board, Assorted Tacos, Assorted Sliders—or choose a more traditional buffet or sit down menu.

Breakfast menu available through our general catering menu

Check Out Our General Catering Menu for deliveries to your location



Our general catering menu has many options including brunch options for a brunch shower; tailgating options for a tailgating rehearsal dinner; and , of course, the traditional buffet options.

*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.

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

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.

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

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.

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

