



## WEDDING PACKAGE

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We are proud to offer one of New England's most unique and picturesque venues for a wedding: a stylishly renovated and restored turn-of-the-century barn.

Choose from a scenic lawn ceremony with pasture background, a sophisticated barn ceremony with softly lit chandeliers, or the historic ivy-covered General Bancroft's Castle at the top of Gibbet Hill.

Kick off your celebration with a cocktail reception on our all-season deck overlooking rolling hills that are home to our very own produce farm.

Showcase your custom menu filled with local and sustainable ingredients followed by dancing and dessert inside our spacious barn accommodating up to 224 guests.

Feature your personalized décor amongst our abundant complimentary accent pieces and optional design upgrades.

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Email us at [barn@gibbethill.com](mailto:barn@gibbethill.com)

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### INCLUDED SERVICES

**WEDDING PLANNER**  
**EVENT MANAGER**  
**WEDDING PARTY ATTENDANT**

### **GROUP TASTING EVENT** **FOR OUR COUPLES**

An evening of seasonal Chef selected snacks, stationary display, hors d'oeuvres, dinner, sweets, take home favor, signature cocktails & beverage service.

### INCLUDED MENU ITEMS

#### **SPARKLING WINE & SNACKS**

Upon arrival for the wedding party

#### **WATER STATION**

#### **FIVE PASSED HORS D' OEUVERES**

#### **SPARKLING WINE TOAST**

#### **ARTISAN BREAD**

#### **SALAD COURSE**

#### **DINNER**

Choice of style: Plated, Family-Style or Buffet.  
Package price determined by meal selection.

#### **COFFEE, DECAFFEINATED COFFEE & TEA**

#### **1<sup>ST</sup> YEAR ANNIVERSARY DINNER**

at Gibbet Hill Grill

Optional add-on menu items for Pre-Ceremony, Cocktail Reception, Dessert, Late Night Snacks & Favors available.

### PRICING GUIDELINES

Food & Beverage Minimums and Barn Rental Fee apply based on date.

On-site Ceremony Fee applies.

Taxes, Administrative Fee & Gratuity apply.



## HARVEST CALENDAR

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We are proud to include our produce in your menu whenever the opportunity arises.

While we have the following expectations for the upcoming season below, Mother Nature has the final say when it comes to harvest. As your wedding approaches, our farmers will verify what can be offered on your menu.

### **MARCH – MAY**

The first signs of our coming harvest season...

Arugula, spinach, bok choy, micro greens, turnips, radishes, kohlrabi and radicchio.

### **JUNE - JULY**

Berry season on Gibbet Hill is in full swing...

Red raspberries, black raspberries, kale, chard, lettuces, peas, beets, carrots, cucumbers, summer squashes, broccoli, cauliflower, red and green cabbage, hot peppers, green peppers, scallions, garlic scapes, micro greens, herbs and edible flowers.

### **AUGUST**

Those tomatoes we wait all year to sink our teeth into...

Tomatoes, beets, carrots, red raspberries, peaches, cipollini onions, red & white onions, shallots, cucumbers, summer squashes, eggplant, sweet peppers, shishito peppers, kale, chard, micro greens, fingerling potatoes, husk cherries, herbs and edible flowers.

### **SEPTEMBER - OCTOBER**

Let the bountiful fall harvest begin...

Arugula, spinach, lettuces, kale, chard, radicchio, escarole, turnips, radishes, kohlrabi, beets, potatoes, carrots, celeriac, parsnips, rutabaga, purple top turnip, watermelon radish, daikon radish, scallions, red raspberries, leeks, cipollini onion, red & white onions, shallots, hot peppers, sweet peppers, shishito peppers, cucumbers, summer squash, winter squash, cabbage, cauliflower, broccoli, tomatoes, eggplant, peppers, fennel, micro greens, parsley and edible flowers.

### **NOVEMBER - FEBRUARY**

Winter is coming...

Celeriac, parsnips, rutabaga, purple top turnip, watermelon radish, daikon radish, storage onions and shallots, winter squash, micro greens, spinach and kale.

# MENUS

## PRE-CEREMONY & COCKTAIL RECEPTION

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### SNACK CARTS

Price listed does not include beverages. Paired beverages available on a hosted basis.  
All snacks available individually for \$4 each. \*Trail Mix individual snack available for \$5 each.

#### GIBBET HILL FARM CART \$12

Available Mid-June – October  
Harvest Bruschetta **MCN**  
Individual Crudite **GF V**  
Trail Mix\*

#### BEER CART \$12

Honey Roasted Nuts **GF**  
Bacon, Bourbon Chex Mix  
Sea Salt Rosemary  
Potato Chips **DF**

#### WINE CART \$12

Mini Cheese Board  
Chocolate Dipped  
Strawberries **GF**  
Cranberry Almond Chicken  
Salad Black Pepper Gougere

#### SPARKLING CART \$12

Berry Cones **GF V**  
Manchego Wedges **GF**  
Spicy Caramel Popcorn **GF**

#### CRAFT COCKTAIL PAIRING

Available Mid-June – October  
Hosted by the batch

#### BEER PAIRING

Choose Two Varieties,  
Hosted by the bottle

#### WINE PAIRING

One Red & One White  
Hosted by the bottle

#### SPARKLING WINE PAIRING

Presented in Vintage Coupes  
Hosted by the bottle

### SPECIALTY DRINK STATIONS

#### HOT COCOA \$4

Whipped Cream, Marshmallows,  
Shaved Chocolate, Peppermint

#### HOT OR CHILLED APPLE CIDER \$3

Cinnamon Sticks

#### ICED COFFEE \$3

Cream, Milk, Simple Syrup

#### ICED GREEN TEA \$3

Simple Syrup, Honey, Mint

#### LEMONADE \$3

CHOOSE ONE  
Classic, Lavender, Mango Lime

#### ICED TEA \$3

CHOOSE ONE  
Classic, Raspberry & Mint, Orange & Basil

## STATIONARY HORS D'OEUVRE DISPLAYS

### ARTISAN CHEESE BOARD **MCN** \$10

Clothbound Cheddar, Local Goat, Manchego Sheep  
Danish Blue, Brie  
Dried Fruit, Preserves  
Toasts, Crackers

### ANTIPASTO **MCN** \$11

Salami, Capicola  
Marinated Mushroom, Mixed Olive, Roasted Eggplant  
Pepperoncini, Heirloom Tomato, Pepper Drops  
Artichoke & Fennel Salad  
Aged Provolone, Marinated Mozzarella  
White Bean Dip  
Crostiti, Grissini

### SPRING & SUMMER BURRATA BAR **MCN** \$12

Pepperonata, Heirloom Tomato, Native Corn,  
Mixed Olive, Pickled Onion  
Apricot, Roasted Peach, Fresh Strawberry  
Sliced Almond, Basil, Mint  
White Balsamic Vinaigrette, Pesto,  
Extra Virgin Olive Oil, Lemon Juice  
Baguette

### FALL & WINTER BURRATA BAR **MCN** \$12

Caponata, Spiced Butternut, Cider Braised Pumpkin  
Pickled Red Onion, Dried Cranberry  
Smoked Bacon  
Candied Pecan, Fresh Basil  
White Balsamic Vinaigrette, Pesto,  
Extra Virgin Olive Oil, Lemon Juice  
Baguette

### GARDEN CRUDITÉ **GF V** \$7

Seasonal Vegetables such as Baby Carrot,  
Romanesco Pepper, Asparagus, Radish,  
Sugar Snap Peas, Sweet 100 Tomato  
Roasted Garlic Hummus

### LOCAL RAW BAR **DF GF** \$15

Oysters on Half Shell, Jumbo Shrimp  
Lemon, Cocktail Sauce, Mignonette, Horseradish  
A la carte Local Oysters \$4  
A la carte Shrimp \$4  
A la carte Count Neck Clams \$3  
A la carte Jonah Crab Claws \$4 SEASONAL AVAILABILITY

### CHARCUTERIE TABLE **MCN** \$12

Spicy Sopressata, Capicola, Hard Salami  
Paté de Campagne  
Grafton Cheddar, Manchego  
Cured Olive, Grainy Mustard, Cornichon  
Rustic Baguette, Herb Flatbread

### BRUSCHETTA BAR **MCN** \$11

Kalamata Olive Tapenade, White Bean Dip  
Fresh Mozzarella, Crumbled Goat Cheese  
Genoa Salami, Crumbled Bacon  
Toasted Almond, Golden Raisin  
Heirloom Tomato & Basil, Arugula  
Garlic Rubbed Ciabatta, Focaccia

### MEDITERRANEAN MEZZE TABLE **MCN** \$11

Caponata, Artichoke & Fennel Salad  
Marinated Olive, Caper, Cherry Tomato, Pepper Agrodolce,  
Marinated Mushroom  
Fresh Mozzarella, Spiced Feta  
Hummus  
Crostiti, Soft Pita

### MIDDLE EASTERN MEZZE TABLE **MCN** \$11

Israeli Salad, Chickpea Salad, Baba Ghanoush,  
Tabbouleh, Falafel  
Whipped Goat Cheese, Spiced Feta  
Hummus, Sriracha, Tzatziki  
Naan, Crispy Pita

## PASSED HORS D'OEUVRES

Your choice of five hors d'oeuvres included. Additional pieces available.

### BEEF & LAMB

- Black Angus Beef Mini Burger  
Aged Cheddar, Pickle, Little Mac Sauce
- \*Short Rib & Maple Smoked Grilled Cheese **MCN**  
Caramelized Onion Jam
- \*Seared Beef Tenderloin, Yorkshire Pudding,  
Horseradish, Pickled Onion
- Mini Steak Bomb **MCN**  
Pepper, Onion, Salami, American
- \*Peppered Beef Tenderloin Skewer **GF**  
Blue Cheese Fondue
- Red Wine Braised Beef Short Rib **DF GF**  
Crispy Garlic, Pickled Onion
- \*Grilled Thai Beef Skewer **GF DF**  
Chili, Cilantro, Mint
- \*Seared Lamb Chop **GF DF**  
Black Garlic, Pickled Onion Ring

### POULTRY

- Cranberry Almond Chicken Salad  
Black Pepper Gougere
- Fried Chicken & Waffles  
Vermont Maple Syrup
- Tandoori Chicken Skewer **GF**  
Tamarind Reduction
- Buffalo Chicken Mac & Cheese Cup **MCN**  
Crumbled Blue Cheese
- Spiced Pulled Chicken Taco **GF**  
Cheddar, Avocado Cream
- Chicken Pot Pie **MCN**
- Roasted Free Range Chicken, Farm Vegetables
- Buffalo Chicken Slider
- Carrot & Celery Slaw, Buffalo-Blue Cheese  
Dressing
- Fried Chicken Slider  
Dill Pickle, Garlic Aioli
- \*Smoked Duck & Cherry Quesadilla **MCN**  
Cumin, Lime, Spicy Smoked Pepper, Crema

### PORK

- Bacon Wrapped Dates **GF**  
Toasted Almond, Blue Cheese Cream
- Thai Pork Meatball **D**  
Garlic & Ginger Soy
- Crispy Prosciutto & Fresh Mozzarella Crostini **MCN**  
Honey Gastrique
- \*Kurobuta Pork Belly Slider  
Kimchi Slaw, Sriracha Mayo
- Barbecue Pulled Pork Slider  
Coleslaw, Brioche Bun
- Mini Cuban Sandwich  
Roast Pork, Ham, Mustard,  
Pickle, Swiss, King Hawaiian

### VEGETARIAN

- Butternut Squash & Apple Bisque **GF**  
Spiced Pepita
- Spring Pea Bisque **GF**  
Parmesan Crisp
- Parmesan Truffled Pommes Frites **GF**  
Chive
- Greek Salad Bite **GF**  
Cucumber, Tomato, Olive, Feta
- Mac & Cheese Cup  
Herb Bread Crumb
- Tomato Soup &  
Aged Cheddar Grilled Cheese **MCN**
- Foraged Mushroom & Gruyere Tart **MCN**  
Pickled Onion, Mustard Seed
- Caprese Bruschetta **MCN**  
Tomato, Mozzarella, Basil, Balsamic
- Fall Winter Bruschetta **MCN**  
Pumpkin Spiced Pumpkin, Mozzarella,  
Cider Gastrique
- Gibbet Hill Farm Flatbread
- Artichoke & Charred Leek Fonduta **MCN**
- Mini Cheese Board  
Crème de Brie, Fig, Pistachio

### SEAFOOD

- Smoked Salmon **MCN**  
Everything Bagel Crisp, Caper Cream Cheese
  - Lobster Bisque
  - \*New England Clam Chowder  
Oyster Cracker
  - \*Maine Lobster BLT  
Crispy Bacon, Arugula, Tomato, Brioche
  - \*\*New England Lobster Roll  
Chilled Lobster Salad, Griddled Bun
  - \*\*Maine Lobster Mac & Cheese Cup
  - Chilled Jumbo Shrimp **GF DF**  
Cocktail Sauce
  - Chimichurri Shrimp **GF DF**  
Garlic-Lime Aioli
  - Applewood Bacon Wrapped Scallop **MCN**
  - Fennel-Coriander Seared Scallop  
Corn Chowder, Crispy Shallot
  - \*Fried Local Whole Belly Clams  
Sriracha Mayo
  - Local Oyster on the Half Shell **GF DF**  
Classic Mignonette
  - \*Spicy Tuna **DF**  
Scallion Pancake, Sweet Soy, Pickled Ginger
  - \*Ahi Tuna **DF**  
Basil, Lemon, Black & White Garlic  
Sesame & Almond Cone
  - \*\*\*Alaskan King Crab **GF**  
Chive Beurre Blanc, Sesame & Almond Cone
  - \*Maine Crab **DF**  
Crème Fraiche, Lemon, Chive  
Sesame & Almond Cone
  - Mini Crab Cake **MCN**  
Sriracha Remoulade
- ### VEGAN
- Garlic & Chili Szechuan Cauliflower **V**
  - Black Bean & Poblano Taco **GF V**  
Salsa Verde, Pickled Onion
  - Spicy Samosa **V**  
Tamarind Reduction

# FAMILY STYLE OR BUFFET DINNER

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Family Style & Buffet Dinners can be customized with most menu items found on pages 6-9. Your menu selections will be comprised of one served Salad, two Dinner Entrees, two Sides, and one Pasta. For Family Style, sharing platters are presented to every dinner table. For a Buffet, platters are presented buffet style and most items are server attended. All menus are designed for buffet service up to 224 guests or family style service up to 175 guests. A 20% upcharge will be added to the highest priced entrée. Chef attendant station fees may apply at \$100 each.

## PLATED DINNER

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### ARTISAN BREAD

Choose One

Included in Package: Rosemary Garlic Sourdough, Cornbread, Baguette, Whipped Butter **MCN**

Parker House Rolls, Rosemary Focaccia, Asiago Bread, Whipped Butter **MCN** \$2 upcharge

### APPETIZER COURSE

Optional Course. Choose One

#### FIRST COURSE

Spiced Shrimp, Stone-Ground White Cheddar Grits, Smoky Tasso Ham **GF** \$12

Seared Crab Cake, Grainy Mustard Slaw, Spicy Remoulade **DF MCN** \$12

Fennel-Coriander Dusted Scallop, Crisp Prosciutto, Pickled Fennel, Potato Puree **GF** \$14

Seared Pork Belly, Grilled Bread, Spicy Rouille, Pickled Vegetable **DF MCN** \$12

Seared Free-Range Statler Chicken, Mushroom & Parmesan Risotto, Roasted Garlic Jus **GF** \$12

Red Wine Braised Short Rib, Gremolata, Parsnip & Potato Puree **GF** \$15

#### SOUPS

Roasted Tomato Soup, Cabot Cheddar Croutons **MCN** \$6

Butternut Squash & Apple Cider Bisque, Spiced Pepita, Cider Reduction **GF** \$6

Roasted Cauliflower Soup, Asiago Frico **GF** \$6

New England Clam Chowder, Oyster Crackers \$8

Lobster & Corn Chowder, Butter Poached Fresh Maine Lobster **GF** \$12

#### PASTA

Pumpkin & Ricotta Ravioli, Root Vegetable, Pepita, Sage Brown Butter & Parmesan Cream \$10

Spicy Chicken Sausage Gemelli, Chili-Garlic Broccoli Rabe, Caramelized Onion, Parmesan Cream \$12

Wild Mushroom Tortelloni, English Peas, Shiitaki Mushroom, Crisp Prosciutto, Madeira Cream \$10

Penne Pancetta, Sweet Peas, Roasted Garlic-Romano Cream \$10

Rigatoni, Brussels Sprouts, Asparagus, Sweet Peas, Caramelized Cipollini, Melted Leek Cream \$8

## **SALAD COURSE**

Included in Package. Choose One

### **CLASSIC SALADS**

Gibbet Hill Farm Pickup Salad **GF**

Available Mid-June – October

Vermont Creamery Goat Cheese, Herb Vinaigrette

Caprese **GF**

Tomato, Fresh Mozzarella, Basil, Aged Balsamic Reduction

Mediterranean Salad **GF**

Heirloom Tomato, Cucumber, Onion, Kalamata Olive, Feta, Lemon Vinaigrette

Chopped Romaine & Applewood Smoked Bacon **GF**

Tomato, Crumbled Blue Cheese, Buttermilk Ranch

Field Greens & Pickled Apples **GF**

Vermont Creamery Goat Cheese, Dried Cranberry, Spiced Pecan, White Balsamic Vinaigrette

Baby Spinach & Strawberries **GF**

Feta, Red Onion, Pecan, Balsamic Vinaigrette

Baby Greens & Blueberries **GF**

Vermont Creamery Goat Cheese, Pistachio, Golden Raisins, Champagne Vinaigrette

### **SIGNATURE BURRATA SALADS**

\$3 upgcharge

Spring Burrata **GF**

Available April - June

English Pea Puree, Green & White Asparagus, Olive Crumble, Champagne Vinaigrette

Summer Burrata **GF**

Available July – Mid-September

Native Corn Puree, Heirloom Tomato, Basil, Mint, White Balsamic Vinaigrette

Fall & Winter Burrata **GF**

Available Mid-September - March

Butternut Puree, Pumpkin Spiced Butternut, Cider Braised Delicata, Pickled Pearl Onion, Pepita, Cider Vinaigrette

## ENTREE COURSE

Choose Two. The final guest count is charged at the highest priced entrée. Sides will be the same for both entrées. Chef's choice of Vegetarian or Vegan entrées, special dietary needs, children's meals, and vendor meals may be arranged. More than two specific entrée choices will require an additional charge.

### BEEF

Choice of a Sauce or a Compound Butter is included

#### STEAK

Niman Ranch Hanger Steak **GF DF** \$111

Petite Beef Tenderloin Filet **GF DF** \$116

Beef Tenderloin Filet **GF DF** \$122

New York Sirloin **GF DF** \$114

Red Wine Braised Short Rib **GF DF** \$111

#### STEAK PAIRINGS

Fennel-Coriander Dusted Seared Scallop **GF DF** \$8

Garlic & Herb Butter Shrimp Skewer **GF** \$8

Buttermilk Fried Onion Strings \$4

Sautéed Foraged Mushroom **GF DF** \$4

Agrodolce Cipollini Onion **GF DF** \$4

Blistered Shishito Pepper **GF DF** \$4

#### SAUCES

Red Onion Jam **GF DF**

Chimichurri **GF DF**

Foraged Mushroom Demi-Glace **GF DF**

Bourbon Peppercorn Au Poivre **GF**

Caramelized Shallot & Red Wine Demi-Glace **GF DF**

Horseradish Cream **GF**

#### COMPOUND BUTTERS

Smoked Paprika & Caramelized Shallot **GF**

Thyme & Shallot **GF**

Bacon & Blue Cheese **GF**

## POULTRY, PORK & LAMB

**SF** Herb Box Roasted Free-Range Statler Chicken **GF** \$98  
Grilled Corn & Heirloom Tomato Salad, Poblano Crema

Free-Range Statler Chicken **GF** \$97  
Parsnip Puree, Apple-Sage Chutney

Herb Roasted Free-Range Statler Chicken **GF** \$96  
Celeriac Puree, Shaved Fennel Salad, Lemon Jus

Herb Roasted Free-Range Statler Chicken **GF** \$97  
Carrot Puree, Foraged Mushroom, Roast Chicken Jus

Roasted Duck Breast **GF** \$105  
Red Cabbage Puree, Blackberry Brandy Jus

Honey & Garlic Glazed Bone in Pork Chop **GF** \$102  
Apple & Vidalia Onion Puree

Herb Roasted Rack of Lamb \$117  
Caramelized Shallot & Red Wine Jus

Black Garlic Dijon Crusted Lamb Loin \$112  
Rosemary Lamb Jus



## FISH

Gibbet Hill Potato Crusted Haddock **GF** \$101  
Bacon Corn Chowder

Tandoori Roasted Native Cod **GF** \$102  
Braised Apricot, Tamarind Beurre Blanc

Miso Roasted Native Cod **GF** \$102  
Sweet Sesame Corn Puree

Cilantro Lime Striped Bass **GF** \$106  
Native Corn Salsa, Garlic & Citrus Beurre Blanc  
SEASONAL AVAILABILITY

Seared Faroe Island Salmon **GF** \$100  
Caramelized Fennel & Onion, Lemon-Chive Beurre Blanc

Horseradish Crusted Faroe Island Salmon \$101  
Red Beet Puree, Cranberry & Golden Beet Hash

Herb Marinated Grilled Swordfish **GF** \$105  
Pepperonata

Seared Atlantic Halibut **GF** \$107  
Fennel Cream

## VEGETARIAN & VEGAN

Garlic Herb Panisse **GF V**  
Roasted Cauliflower, Tomato, Chimichurri

Potato & Leek Pave **GF**  
Morel Mushroom, Braised Carrot, Asparagus, Haricot Vert  
English Peas, Cipollini Onion

Chive Spaetzle  
Bruléed Onion, Roasted Baby Carrot, Picked Pearl Onion

Beluga Lentils **GF V**  
Spiced Squash, Rainbow Chard, Pomegranate Molasses

## SIDES

Choose One Vegetable and One Starch

### VEGETABLES

**SF** Gibbet Hill Farm Harvest Vegetable **GF**  
Asparagus, Snap Bean, Haricot Vert, Sweet Pea, Herb Butter **GF**  
Herb Butter Green Bean, Baby Carrot, Pickled Red Onion **GF**  
Maple Glazed Carrot **GF**  
Garlic-Herb Roasted Baby Carrot, Cipollini Onion **GF V**  
Baby Zucchini, Sunburst Squash, Carrot, Compound Butter **GF**  
Snap Bean, Peas, Broccolini, Garlic & Chili **GF V**  
Roasted Nightshade, Eggplant, Tomato, Fennel, Pepper **GF V**  
**SF** Corn, Cippolini, Spring Parsnip **GF V**  
**FW** Braised Greens **GF**  
Roasted Brussels Sprouts, Cider Gastrique **GF V**  
Spiced Butternut, Dried Cranberry, Pepita **GF V**

### STARCHES

Celery Root & Potato Mash **GF**  
Sea Salted Red Skin Potato & Caramelized Onion **GF V**  
Oven Roasted Garlic & Herb Fingerling Potatoes **GF V**  
**FW** Roasted Celeriac, Sweet Potato, Baby Carrot, Parsnip **GF V**  
Yukon Gold Mashed Potato **GF**  
**FW** Roasted Parsnip, Sweet Potato, Dried Cranberry **GF V**  
Wild Mushroom Farro  
Parmesan Barley Risotto  
White Cheddar Polenta **GF**

## DESSERTS

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The Barn offers a variety of house-made sweet stations and bites.  
Choose to pair them with The Barn's 10" Ceremonial Cutting Cake for \$80. Choose One.

CHOCOLATE CAKE, VANILLA BUTTERCREAM  
VANILLA CAKE, VANILLA BUTTERCREAM

You may arrange for a full-size traditional wedding cake through an outside bakery.  
For more details on the requirements and how to get approval, please contact a member of the Barn Sales Team.

### SWEET STATIONS

#### COOKIES & BROWNIES STATION \$6

CHOOSE UP TO THREE  
OPTIONAL ADD-ON COLD MILK \$2

Blondie

Double Chocolate Chip Brownie

Sea Salt Brownie Cookie

Chocolate Chip Cookie

Oatmeal Butterscotch Cookie

Cranberry White Chocolate Chip Cookie

#### LEMON BLUEBERRY SHORTCAKE STATION \$9

Available May - August

Lemon Lavender Biscuit

Fruit Compote, Lemon Whipped Cream

#### CARAMEL APPLE SHORTCAKE STATION \$9

Available September - April

Cinnamon Biscuit

Caramelized Apple, Maple Whipped Cream

#### ICE CREAM SUNDAE BAR \$10

Vanilla, Coffee, Chocolate Chip Ice Cream

Toasted Almond, Oreo Crumble, Toffee

Banana, Cherry, Sprinkles

Hot Fudge, Caramel, Whipped Cream

#### MINI COUNTRY PIES **MCN** \$10

CHOOSE UP TO THREE

Pumpkin, Mixed Berry, Apple Crumble

#### GELATO BAR \$12

Salted Caramel, Vanilla, Chocolate Gelato

Boozy Cherry, Pistachio

Biscoff Crumble, Ganache

## SWEETS

Available stationed, passed and possibly as a take home favor.  
Minimum Fifty required per item/flavor. Price is per piece.

### THE BARN'S

CINNAMON SUGAR CIDER DOUGHNUT \$5

### MINIATURE CUPCAKES \$4

Red Velvet Cupcake, Cream Cheese Frosting  
Chocolate Cupcake, Chocolate Buttercream  
Funfetti, Vanilla Buttercream, Confetti Sprinkles

### CARAMEL TORTE BAR **GF MCN** \$4

Coconut Shortbread Crust, Salted Chocolate

### CANNOLI **MCN** \$4

Classic Vanilla  
Double Chocolate Chip  
Lemon Pistachio

### TARTLETS **MCN** \$4

Hibiscus & Strawberry Curd, Fresh Strawberry  
Vanilla Bean, Fresh Berries  
Lemon Meringue, Lemon Curd, Blueberry, Torched Meringue

### VANILLA & HONEY CRÈME BRÛLÉE **GF** \$5

Fresh Berry

### ESPRESSO POTS DE CRÈME **GF** \$5

Chocolate Espresso Bean

### WHOOPIE PIES \$4

Classic Chocolate, Vanilla Buttercream  
Pumpkin, Cinnamon Cream Cheese  
Chocolate Peanut Butter, Peanut Butter Cream

### MILK SHAKE SHOOTERS **GF** \$4

Classic Vanilla and Chocolate

CHOCOLATE DIPPED STRAWBERRY **GF** \$4

### DESSERT JARS \$6

S'mores **GF MCN**

Graham Cracker, Chocolate Ganache,  
Toasted Marshmallow

Strawberry Cheesecake **GF MCN**

Graham Cracker, Fresh Berries

Peanut Butter Mousse

Oreo Crumb, Reese's

Key Lime **GF**

Graham Crust, Torched Meringue

Vegan Chocolate Mousse **GF V**

Cocoa Nibs

### MAPLE BREAD PUDDING \$7

Streusel Topping

### INDIVIDUAL FRUIT CRISP

Mixed Berry Crisp, White Chocolate Anglaise \$8  
Apple Crisp, Maple Crème Anglaise \$7

### DESSERT BITES \$4

Pumpkin Cheesecake **MCN**

Gingersnap Crust, Spiced Chantilly Cream

Vanilla Bean Cheesecake **MCN**

Graham Cracker, Mixed Berry Compote

Chocolate Torte **MCN**

Ganache Glaze, Boozy Cherry

Carrot Cake

Cream Cheese Frosting, Cinnamon Dust

### TAKE HOME BREAKFAST COFFEE CAKE \$16

SERVES TWO

## LATE NIGHT SAVORY SNACKS

Available stationed, passed and possibly as a take home favor. Price is per portion.

<b>TRAIL MIX</b> Sweet, Spicy, Salty, Crunchy, Chewy Individual \$5   DIY Station \$7	<b>LOADED TOTS \$7</b> Bacon, Cheddar, Scallion, Jalapeño	<b>MINI CUBAN SANDWICH \$9</b> Roast Pork, Ham, Mustard, Pickle, Swiss, King Hawaiian
<b>SPICY CARAMEL POPCORN GF \$5</b> Aleppo Pepper Caramel	<b>SESAME LO MEIN DF MCN \$6</b> Julienne Vegetable	<b>Barbeque Pulled Pork Slider \$9</b> Coleslaw, Brioche Bun
<b>CANDIED BACON GF DF \$4</b> Maple & Cayenne	<b>SOY GINGER RICE</b> <b>NOODLES GF V MCN \$6</b> Shredded Carrot, Bean Sprout, Scallion	<b>Black Angus Beef Slider \$9</b> Aged Cheddar, Pickle, Little Mac Sauce
<b>MINI SOFT PRETZEL BITES \$4</b> Honey Mustard	<b>SPICY DRAGON UDON DF MCN \$6</b> Shiitake Mushroom, Red Pepper, Napa Cabbage	<b>Fried Chicken Slider \$9</b> Dill Pickle, Garlic Aioli, Potato Roll
<b>CLASSIC POUTINE \$8</b> Skin on Potatoes, Cheddar Cheese Curds & Gravy	<b>MINI STEAK BOMB MCN \$9</b> Pepper, Onion, Salami, American	<b>Buffalo Chicken Slider \$9</b> Carrot & Celery Slaw, Buffalo-Blue Cheese Dressing, Potato Bun
<b>GIBBET HILL FARM FLATBREAD \$8</b>		

## BEVERAGE & BAR SERVICE

The Bar may be configured as an open bar, hosted bar, cash bar or a combination of these options. The Barn offers a variety of spirits, cordials, cognac, wine, beer, soda and juices. A member of the Sales Team can provide you with a current Barn Bar List including bar package options, pricing and products offered.

## DÉCOR & EXTRAS

Gibbet Hill Tables, Chairs, Table Linens & Napkins, Serving, Dining & Barware are included. The Barn Sales Team can provide our most current Look Book containing photos of each item.

### CEREMONY & MORE

- Antique Garden Arbor \$100
- Birch Arbor \$100
- Four Post Arbor \$100
- Vintage Door Backdrop \$75
- Ceremony Drape Backdrop \$100
- Barn Bump Out Drapery \$400
- Reclaimed Wood Planter Pair \$75
- Whiskey Barrel Pair \$75
- Attended Coat Check \$250
- Outdoor Luminary Set \$75

### COCKTAIL RECEPTION & RECEPTION

- Soft Seating Furniture Set \$400
- Deck Drapery \$300
- Deck Bistro Lighting \$200
- Hanging Deck Lanterns \$150
- Attended Digital Photo Booth \$650
- Lawn & Giant Games Set \$200
- Barn Full Beam Drapery \$800
- Barn Half Beam Drapery \$400
- Lantern Centerpiece \$20ea
- Vintage Blue Water Goblet \$3ea
- Gold Flatware \$5/person
- Antique Glass Charger \$8ea
- Farm Table \$100ea
- Marble Sweetheart Table & Velvet Chairs \$100
- Vintage Sweetheart Table & Tufted Chairs \$100
- Square Farm Sweetheart Table & Sette \$250
- Wall Mounted Screen & Projector \$300
- Pop-Up Screen & Projector \$150
- The Barn's Swag Bag \$24 ea  
Barn logo linen bag with 2 Boxed Waters & your choice of: House-made Granola and Tony's Chocolate Bar -OR- House-made Bacon, Bourbon Chex Mix and two Sky Bars