

# THE ARTISAN

*at Baetje Farms*

## Catering Menu Options

### APERITIF'S

Includes selection of any of our aperitifs:

**1 aperitif \$5/guest | 2 aperitif \$7/guest | 3 aperitif \$9/guest**

### ENTREE SELECTIONS

#### **Heart of the Field Dinner \$20/Guest**

Chicken Pasta Con Broccoli and choice of house or Caesar salad and artisan bread

#### **Farmstead Dinner \$24/Guest**

Choice of 1 Entrée with 2 sides, house salad and artisan bread

#### **Country Side Dinner \$26/Guest**

Our traditional Ste. Genevieve dinner with Fried Chicken & Kettle Beef served with mashed potatoes, green beans, house salad and artisan bread

#### **Creek Side Dinner \$28/Guest**

Choice of 2 Entrées served with 2 sides, any choice of salad and artisan bread

#### **The Artisan Dinner \$35/Guest**

Choice of 3 Entrées served with 2 sides, any choice of salad and artisan bread

#### **Homemade Famous Liver Dumplings \$4/Guest**

When upgrading a side to liver dumplings

*\*\*Entrée Selections of Salmon or Prime Rib is Market Price/Guest up-charge each, above the package pricing. The Salmon is wild flown- in fresh and served whole with a carving station. The Prime Rib is served with a carving station. Multiple aperitifs, entrée and dessert selections are calculated at 70% of Guest Count.*

### CUSTOMIZED DESSERT BAR

Choose from signature mini Baetje cheese infused cheesecakes, stuffed cupcakes, hand crafted tarts, whipped moussè cups, cake pops and more!

**Choose 2 items \$6/guest | Choose 4 items \$8/guest | Choose 6 items \$10/guest**

**Baetje Farm Cheesecake Selections:** Cranberry Orange, Plain, Chocolate Raspberry, Lemon Bavarian Crème  
**Crème Stuffed Cupcake Flavors:** Oreo, Red Velvet, Peanut Butter Cup, Vanilla, Chocolate, Black Forest

Please inquire for more flavors and customizing your own dessert bar!  
For Cheese Lovers! We can even create a wedding cake with tiers of Baetje Farms Artisan Goat Cheese. Please inquire for more details.

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#### **Sweet Potato Pulled Pork Sliders**

sliced crispy sweet potato topped with pulled pork, Baetje Three Pepper goat cheese, sweet pickles

#### **Lobster Rangoon**

lobster and cream cheese stuffed rangoon served with sweet Thai sauce

#### **Baetje Stuffed Mushrooms**

stuffed with spinach, Baetje goat cheese spread, garlic with a toasted panko topping

#### **Beer Wash Fondue**

made with our Boulevard Whiskey Stout Beer Wash Cheese served with house bread and fruit

#### **Goat Cheese Medallions**

Coeur de la Crème plain chèvre tossed in panko crumbs, flash fried served with dipping sauce

#### **Dry-Rubbed Smoked Chicken Wings**

dry-rubbed with our special seasoning served with Bloomsdale basil blue cheese dressing

#### **Charcuterie Plate**

variety of Baetje Farms cheese served with fruits, spreads, nuts, variety of cured meats, gourmet crackers and artisan bread

### ARTISAN FLATBREADS

#### **Heriloom Tomato & Basil Flatbread**

heirloom tomatoes, fresh basil, sun-dried tomatoes, Coeur de la Crème Herb de Province chèvre, topped with a balsamic glaze

#### **Pork Belly Jam Flatbread**

pork belly jam, crumbled Miette, grilled onions and topped with balsamic glaze

#### **Apple Arugula Pecan Flatbread**

candied pecans, apples, Baetje Plain goat cheese and topped with arugula

### SALADS

#### **Spinach & Bacon Salad**

Baby spinach, bacon crumbles, shaved red onion, mandarin oranges, crumbled Baetje feta cheese, candied nuts and served with poppy seed dressing or House Bloomsdale Basil Blue Cheese dressing

#### **Apple Pecan Salad**

crisp apples, toasted pecans, dried cranberries, on a bed of arugula serviced with House Bloomsdale basil blue cheese

#### **Classic House Salad**

heirloom tomatoes, cucumbers, cheddar cheese, croutons on a bed of mixed greens with choice of two dressings

#### **House Caesar Salad**

chopped romaine lettuce, our famous Amoureux cheese, house croutons and tossed in a Caesar dressing

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### ENTREES

#### **Stuffed Artisan Chicken Breast**

Chicken breast stuffed with spinach, roasted red pepper, and Baetje Farms garlic and chive goat cheese, topped with a creamy pesto sauce

#### **Herb Encrusted Chicken Breast**

Grilled chicken tossed in an herb encrusted panko with a dollop of fresh Baetje goat cheese spread

#### **Pork Loin with Blackberry Glaze**

thick sliced apple smoked pork loin served with a blackberry glaze

#### **Chicken Mudegia**

Breaded chicken breast, pan seared and topped with provol cheese and bacon and finished with lemon wine sauce

#### **Fried, Baked or Smoked Chicken**

homestyle classic traditional chicken fried, baked or smoked

#### **Kettle Beef**

Savory juicy rendition of a pot roast, served in au ju

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#### **Wild Salmon & Sweet Bourbon Glaze (Carving Station)**

freshly flown-in whole wild salmon served with a sweet bourbon glaze

#### **Prime Rib (Carving Station)**

Certified angus beef prime rib served with au ju, horseradish sauce and Bloomsdale Basil Blue dressing

### SIDES

**Grilled Brussel Sprouts | Roasted Vegetable Medley | Amaretto Glazed Carrots**

**Roasted Cauliflower | Fire Roasted Corn | Garlic & Chive Mashed Potatoes**

**Whipped Sweet Potato with Local Honey | Pasta Con Broccoli | Au Gratin Potatoes**

**Steamed Broccoli | Herb Roasted Potatoes | Haricot Verts with Herb Butter & Shallots**