



Catering

MENU



Zack's Catering

- *Hassle Free*
- *Drop-Off or Pickup*
- *Delivery*
- *Custom Menu*
- *Any Budget*

Chef Zack Blose only uses the freshest ingredients. Everything is prepared in house and never comes out of a box or freezer! You can taste the difference with locally sourced ingredients.



Family Owned and Operated

Call our mom Melissa Blose to schedule your next on-site event or to plan your off-site catering event. Chef Zack can cater any event small or large, on-site or off-site. We will drop off and clean up. Chef Zack takes care of all your food and beverage needs. Everything is completely customizable to each client's needs. (814) 221-5617



Catering Options



Onsite at Zack's

- Up to 100 Persons
- Private Dining
- Custom Set-up and Decor
- Full Service
- Great for Personal Events
- Plated or Buffet

Event Barn

- Indoor Seating of 160
- Outdoor Seating of up to 400
- Beautiful Location
- All Inclusive Wedding Planning
- FREE Tastings for Bride To Be
- Rustic Venue

Off-site Catering

- 500 Person Limit
- No Job is Too Small
- Hassle Free
- Convenient Drop-Offs
- Custom Menus for ANY Budget
- Delivery & Setup
- Buffet Options

No matter where you decide to host your event, Zack's will be there to offer amazing deals and full service catering. Feel free to ask about any options or criteria. Locally sourced farm fresh foods are our specialty!

Group Party Packages

(For pick-up only)

\$350 - Party for 50

Choose One Meat Below:

- Grilled BBQ Chicken Legs
- Italian Sausages/Bratts
- Sloppy Joes
- Ham BBQ

Choose Two Sides

\$400 - Party for 75

Choose One Meat Below:

- 8-Cuts BBQ Chicken
- Hamburgers & Hot Dogs
- Pulled Pork

Choose Two Sides

\$525 - Party for 75

Choose One Meat Below:

- Roasted Chicken Breasts
- Meatballs
- Pulled Pork or Chicken
- Pulled Chicken Thighs

Choose Three Sides

Sides

- House-Made Chips
- Garden Salad
- Macaroni Salad
- Macaroni & Cheese
- Potato Salad
- Southern Style Corn
- Veggie Tray
- Coleslaw
- Pasta Salad
- Fruit Salad
- Baked Beans
- Rigatoni

Clarion Farms Event Barn

Clarion Farms and The Port Family facilitates a wide variety of events ranging from family reunions, birthday parties, concerts, shows, and more. Chef Zack sources your meal directly from Clarion Farms.

The Clarion Farms Event Barn is a venue that provides a rustic and lively environment for all your get-togethers. The structure is plenty big enough to comfortably house, dozens of family and friends inside or outside.

Clarion Farms Event Barn is well surrounded by nature but isn't hard to find or far away from town. Directions are easy share and quick trips or last minute errands are not a problem.

Clarion Farms Event Barn Rental For Weddings

Max capacity inside the barn is 160 persons. Max capacity outside with rented tents reaches up to 500 persons. Barn Rental Fee of \$2000. Zack's Farm to Table restaurant is the exclusive caterer. Clarion Farms Beef must be served. Special rules apply to BYOB events.



Extra Services Available to Rent

- White Linens: \$10 each
Variety of shapes and sizes
- Extra Tables & Chairs:
\$3/Chair & \$10/Table
- 10'x10' Pop-Up Tents: \$25
- 30'x60' Reception Tent: \$500
- Yard Games: \$40/game
Cornhole, Can-Jam, Croquet
- Firewood: \$10/Bundle
- Porter-Potties, Hand Washing Stations, or Bathroom Trailer: TBD
- BYOB Bartenders: \$150/65 persons

Private Family Celebrations (Rent by the Hour)

Reunions, Graduation Parties, Birthdays, Vow Renewals, Retirements, Company Picnics, Etc. Zack's will deliver your food, set up your buffet, and return after the event is over to clean up.

Weddings & Receptions

Clarion Farms & Zack's restaurant facilitates couples who desire a genuine, beautiful wedding at a unique location. Chef Zack sources your beef directly from Clarion Farms while your wedding is guided by Melissa's 10 years of event planning experience.

Clarion Farms Beef Menu Options

Beef, Beef, and More Beef! Choose from Swedish meatballs served as an appetizer or entrée, cheeseburgers, taco bar, steak dinners, beef tips with noodles, brisket carving station, etc.

Call Melissa For a Site Visit

Port Road Clarion, PA 16214

Conveniently located south of Clarion, 1-80 Exit 64.

Lodging minutes away.



A Farm-to-Table Wedding Menu Options

Prices depend on your choices

See Bronze, Silver, and Gold Buffet pages.



Why The Beef Barn?

The Clarion Farms Event Barn is a venue that ensures authenticity for your wedding. Under the skilled supervision of Melissa, your wedding planner, as well as the skilled crew at Zack's Farm to Table Restaurant, you will have access to everything you need to craft a day that is memorable for those in attendance. Contact Melissa at 814-221-5617 to ask questions, visit the Barn, schedule a tasting, book a date, and begin the journey to a new life together!

Destination Weddings

The Clarion Farms Event Barn is an all-inclusive wedding space integrated as part of a working farm. Clarion Farms Beef is served as the main course, and Chef Zack incorporates other local ingredients into the menu. Plenty of parking is available for large parties, and guests will enjoy the spacious grounds as a place to gather and chat. We're just minutes away from lodging accommodations for out-of-town guests. Such a unique combination of invigorating atmosphere, locally sourced food, convenient proximity to civilization, and skilled management makes a wedding by Zack's at the Clarion Farms Event Barn the best choice for your biggest day. Your wedding is guided by Melissa's 10 years of wedding planning services.

Complimentary Tastings for Weddings

Hors D'Oeuvres

SMALL ACCOMMODATES 20-30 PEOPLE

LARGE ACCOMMODATES 45-65 PEOPLE

Cold Options

Meat, Cheese, & Cracker Display

Small **\$65.00**; Large **\$85.00**

Fruit Display

Small **\$65.00**; Large **\$85.00**

Vegetable Display

Small **\$65.00**; Large **\$85.00**

Finger/Croissants

Sandwiches

Small **\$65.00**; Large **\$85.00**

Pin-Wheels (All Styles)

Small **\$65.00**; Large **\$85.00**

Hummus Plate

Small **\$65.00**; Large **\$85.00**

Potato; Macaroni;

Pasta; Coleslaw

Small **\$55.00**; Large **\$60.00**

Salad, Dressing, & Rolls

Small **\$65.00**; Large **\$85.00**

Shrimp Cocktail

Small **\$175.00**; Large **\$305.00**



Hot Options

Meatballs (Swedish, Sweet & Sour)

Small **\$60.00**; Large **\$85.00**

Party Dips (Any Style)

Small **\$60.00**; Large **\$85.00**

Flatbreads (Any Variety)

Small **\$80.00**; Large **\$95.00**

Crab Dip or Mini Cakes

Small **\$95.00**; Large **\$140.00**

Kabobs (All Varieties)

Small **\$75.00**; Large **\$110.00**

Crab Stuffed Mushrooms

Small **\$95.00**; Large **\$150.00**

Sausage & Cheese Stuffed Mushrooms

Small **\$60.00**; Large **\$100.00**

Variety Pasta Bakes

Small **\$65.00**; Large **\$115.00**

French Bread Pizza

Small **\$75.00**; Large **\$120.00**

House-Made Salad Dressings

- Ranch
- French
- Italian
- Bleu Cheese
- Honey Balsamic
- Seasonal Balsamic
- Seasonal Fruity Vinaigrette





Lunch

Eat

Booking Info:

Who to call?

Melissa Blose at 814-221-5617

Which menu will I use?

Up to you.

When should I call?

At least 10 days prior to your event.

Where can we host?

We will work with you to decide the best locations, distances, and other specifics.



Call our Mom Melissa Blose to schedule your next on-site event or to plan your off-site catering event. Chef Zack Can Cater Any Event Small or Large, On-Site or Off-Site. We Will Drop Off and Clean Up. Chef Zack Takes Care of All Your Food and Beverage Needs. Everything is completely customizable to each client's needs.

A La Carte Options:

- Garden Salad **\$45.00**
- Specialty Garden Salad ... **\$70.00**
- Chicken or Steak Salad. . . **\$115.00**
- Chef's Choice Soup **\$50.00**
- Breadsticks **\$30.00**
- Cold Picnic Style Salads .. **\$30.00**
- Finger Sandwiches..... **\$35.00**
- Party Dips **\$20.00**
- Variety Flatbreads..... **\$45.00**
- 4 Dozen Assorted
Cookie Display **\$45.00**
- 1/2 Pan Pasta Bakes **\$35.00**

Chicken Sandwiches, Subs, or Wraps:

- Chicken, Bacon, Avocado,
Spinach, & Tomato **\$80.00**
- Chicken, Bacon, Ranch **\$75.00**
- Buffalo Bleu Chicken **\$70.00**
- Classic L.T.O.P. **\$65.00**

ch À la Carte

ch Option Accommodates About 15

Beef Sandwiches, Subs, or Wraps:

| | |
|--------------------------|-----------------|
| Loaded Steak | \$130.00 |
| Classic Burger | \$125.00 |
| Unique Burger | \$165.00 |

Other Sandwiches, Subs, or Wraps:

| | |
|-----------------------|----------------|
| Hot Sausage | \$70.00 |
| Hot Dogs | \$45.00 |
| Pulled Pork | \$75.00 |
| Meatball | \$65.00 |

Deli Meat Sandwiches, Subs, or Wraps:

*Deli Sandwiches served with lettuce,
tomato, and chef's choice of dressing*

| | |
|------------------------------------|----------------|
| Club | \$60.00 |
| Italian | \$60.00 |
| Roast Beef & Cheddar | \$60.00 |
| Ham and Swiss | \$55.00 |
| Honey Roasted Turkey | \$65.00 |
| Turkey, Bacon, & Cheddar | \$80.00 |



A large white rectangular area at the bottom of the page, containing ten horizontal red lines, serving as a space for handwritten notes or a signature.

Silver

DINNER PACKAGE

\$18.00 - \$28.00

20% SERVICE FEE APPLIED TO ALL DELIVERY AND SET UP

Meat Options (Choose Two Chicken, Pork, or Fish –OR- One Beef Option)

- 1.) Chicken
Cordon Bleú, BBC, Pizza, Traditional, & Sun-Dried Tomato Basil
- 2.) Pork
Apple Jack, Cornbread Stuffing, Cranberry Orange, Parmesan & Herb
- 2.) Salmon
Lemon, Bourbon, Teriyaki
- 6.) Sliced Brisket
- 7.) Beef Tips or Braised Brisket
- 8.) Any Pasta Entrée

Starch Options (Choose One)

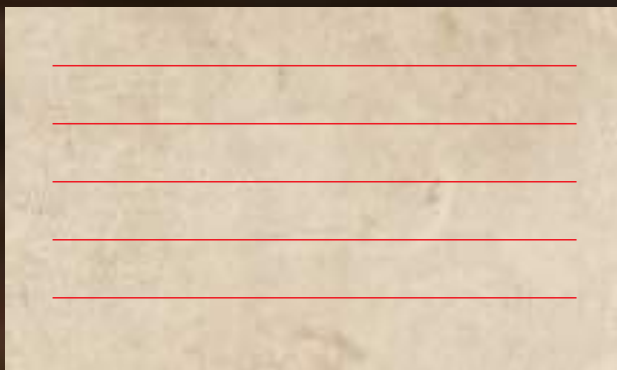
- 1.) Mashed Potatoes
Root Vegetable, Butter & Garlic, or Cheese
- 2.) Potato Wedges
- 3.) Wild Rice Blend
- 4.) Well Paired Pasta

Vegetable Options (Choose Two)

- 1.) Mixed Medley
- 2.) Broccoli
- 3.) Green Bean Almondine
- 4.) Glazed Carrots
- 5.) Southern Style Corn
- 6.) Garden Salad

Dessert -OR- Appetizers (Choose One)

- 1.) **Desserts:** Cakes, Cookies, Brownies, etc.
- 2.) **Appetizers:** Party Dips and or Display Trays



Things to Note: These are purely suggestions and estimated prices. Market prices fluctuate, and food supply is never the same. Some choices will cost more than others. Some cooking styles call for extra ingredients and prep time therefore raising the price. Chicken and Pork are your most affordable proteins. Beef and Seafood are your most expensive pairing. Carrots and Green Beans are the sturdiest of veggies for buffets. Zack can stuff chicken breast with 6+ different varieties of stuffing. If you have any questions just ask @ChefZackBlöse

Go

STANDARD

Appetizers *(Choose Two)*

- 1.) Display Trays
- 2.) Party Dips
- 3.) Pinwheels
- 4.) Finger Sandwiches
- 5.) Meatballs

Garden Salad *(Choose One)*

- 1.) Multiple Dressings, Salad, & Dinner Rolls
- 2.) Pre-Dressed Cranberry Walnut Feta
- 3.) Spinach Strawberry Salad

Dessert *(Choose One)*

- 1.) Decorated Cheesecake
- 2.) Cakes, Cookies, & Brownies

Meat Options *(Choose Two)*

- 1.) Chicken
Cordon Bleu, BBC, Pizza, Traditional, & Sun-Dried Tomato Basil
- 2.) Pork
Apple Jack, Cornbread Stuffing, Cranberry Orange, Parmesan & Herb
- 5.) Salmon
Lemon, Bourbon, Teriyaki
- 6.) Sliced Brisket
- 7.) Prime Rib Carving Station
- 8.) Chef's Choice Steaks
- 9.) Pulled Beef
- 10.) Any Pasta Entrée

\$26.00 - \$45.00 • “

20% SERVICE FEE APPLIED TO



Old

D BUFFET

EXPECT BETTER”
NO ALL DELIVERY AND SET UP

**Starch Options**

(Choose up to Two)

- 1.) Mashed Potatoes
*Root Vegetable, Butter & Garlic,
Cheese*
- 2.) Roasted Reds
- 3.) Sweet Potatoes
- 4.) Wild Rice Blend
- 5.) Well Paired Pasta

Vegetable Options

(Choose up to Two)

- 1.) Mixed Medley
- 2.) Green Bean Almondine
- 3.) Glazed Carrots
- 4.) Southern Style Corn
- 5.) Broccoli
- 6.) Summer Squash

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@ChefZackBlose

Local Farm To Table Restaurant & Catering

301 WOOD STREET
NEW BETHLEHEM, PA 16242
(814) 275-4100

RESTAURANT HOURS:
CLOSED: MONDAY, TUESDAY, & WEDNESDAY
THURSDAY – SUNDAY 11:00AM – 9:00PM

CALL MELISSA FOR CATERING
AVAILABILITY: (814) 221-5617

ONLINE ORDERING AVAILABLE
WWW.BLOSEBROTHERS.COM



CLARTON FARMS
BEEF
www.clartonfarms.com



Restaurant

- Locally Sourced
- Full Service Catering
- On-Site Private Dining
- ***NEW*** Outdoor Dining Deck

Zack's Ice Cream

- Farm Fresh Cream
- Zack's Original Recipe
- Variety of Flavors



Coffee Bar

- Specialty Drinks
- Locally Roasted Beans by Elmo Fired
- Farm Fresh Cream from Le-Ara Farm

Farmer's Market

- Locally Owned and Supplied Businesses
- Rotating Selection of Products
 - Raw Honey
 - Fresh Maple Syrup
 - Fresh Chicken Eggs
 - Spice Mixes & Rubs
 - And More!



Catering

- Hassle Free
- Convenient Drop-Offs
- On-Site Private Events
 - Birthday Parties
 - Showers
 - Reunions
 - And More!
- Custom Menus for ANY Budget

Event Barn

- Farm to Table Weddings
- Outdoor or Indoor Event Space



Need it Delivered?

DELIVERY FEES VARY BASED ON DISTANCE AND SIZE OF ORDER.
PLEASE TALK TO YOUR CATERING SPECIALIST TO FIND OUT MORE!

Get Started

PLAN YOUR CATERING ORDER BY CONTACTING US AT:

(814) 221-5617

BLOSEBROTHERS.COM

WE ARE SOCIAL: @CHEFZACKBLOSE



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