



Catering

MENU



Zack's Catering

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

Chef Zack Blöse 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 Blöse 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

\$325 - Party for 50

Choose One Meat Below:

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

Choose Two Sides

\$375 - Party for 75

Choose One Meat Below:

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

Choose Two Sides

\$500 - Party for 75

Choose One Meat Below:

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

Choose Three Sides

Sides

- Homemade Chips
- Garden Salad
- Macaroni Salad
- Macaroni & Cheese
- Potato Salad
- Creamed 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

Max capacity inside the barn is 160 persons. Max capacity outside with rented tents reaches up to 500 persons. Barn Rental Fee of \$200 includes 48-hour access, garbage services, and porter potty. 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

- Linens: \$10 each
Variety of shapes, colors, 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

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.

Visit Us

Port Road Clarion, PA 16214
Conveniently located south of Clarion, 1-80 Exit 64.
Lodging minutes away.



A Farm-to-Table Wedding Menu Options

\$42.00 - Per Person

Menu to be served: 2 appetizers, salad, dressing, rolls, Clarion Farms beef, stuffed chicken or roasted pork, fresh vegetable, & potatoes



\$48.00 - Per Person

Menu to be served: 3 appetizers, salad, dressing, rolls, Clarion Farms beef, stuffed chicken or roasted pork, fresh vegetable, potatoes, pasta, & coffee, tea, & water.



\$56.00 - Per Person

Menu to be served: 4 appetizers, salad, dressing, rolls, Clarion Farms beef carving station, choice of pork, chicken, or seafood; fresh vegetable, potatoes, pasta, BYOB mixer bar, cupcakes, & custom wedding cake topper.



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.

Zack's Food Truck



Booking a Food Truck
Event or Buffet Luncheon

Private food truck events
final price will include sales
tax and buffets will incur a
service fee charge of 20% to
cover delivery, setup,
service, cleanup, and plastic
wear, for all buffets.

Each person will be served
a complete plate of food
featuring each item on the
menu.



When booking a food truck event keep in mind the need for water supply, electric supply, and garbage disposal. The food truck does not require a hose hook up as it has a water storage and pump system; but a simple garden hose is ideal. The food truck requires a 30-amp outlet and can be powered by our generator but can also be powered with a basic extension cord.



“Know Your Farmer, Know Your Food”

Chef Zack takes pride in sourcing his ingredients locally. Zack's farm to table restaurant catering and food truck supports over 40+ local farmers vendors suppliers and merchants. When chef Zack rolls out the food truck not only does he make sure his main ingredients are 100% local every time and sometimes even organic, but he personally travels with the food truck to make sure your farm fresh made to order meal is the best. No one does farm to table like Chef Zack. Check out our favorite farmers and visit their farm to learn and buy more: Clarion Farms Beef, Gruber farms pasture raised meats, clarion river Organics, Saylor's Farm, Who cooks for you farm, Wildrose bread Co., Dave's maple farm, Bostonia dairy, & many more.

For bookings, call Melissa at 814.221.5617

There are several different ways to book our food truck.

- Host a large, outdoor, public event of 500 people or more and simply invite us to attend. We will create a satisfactory menu around the theme of the event.
- Book a private event, create a custom menu, and pay a per person rate. See sample menus of locally sourced food.
- Host a small semi-public/private event and make sure we are the only food vendor and let us handle the rest. Service fee may apply.

Private Events

- \$500 Minimum
- Custom Menu
- 30 Miles Radius from Zack's Farm to Table Restaurant
- 2 Week Notice Required

Public Event

- Rotating Menu that Features Locally Sourced Goods
- Multi-day Events Require 4 Week Notice

Places We Visit

- Lost in the Wilds Brewery
- Porchvue Winery
- Mechanistic Brewing Co.
- Local Fairs & Festivals

Sample Menu Options

Old-School Grilled Sandwiches

\$7⁺⁺ per person

- Choose Filling:** 7-Cheese, Pizza Stuffed, Chicken Bacon Ranch, or Italian Deli
- Pick 1 Side(s):** house-made chips, pasta entree, baked beans, southern corn, roasted potato wedges, garden salad, or cold picnic salads
- Optional Add-ons:** (2) sandwiches + \$3 | Extra Side +\$3

Grilled Summer

\$10⁺⁺ per person

- Choose 1:** BBQ Chicken Quarters, Cheeseburgers, or Pulled Pork
- Pick 2 Sides:** house-made chips, pasta entree, baked beans, southern corn, roasted potato wedges, garden salad, or cold picnic salads

Classic Handheld Options

\$8⁺⁺ per person

- Choose 1 Sandwich:** Brats, Hot Sausages, Hot Dogs, Ham BBQ's, or Sloppy Joes
- Choose 1 Side(s):** house-made chips, pasta entree, baked beans, southern corn, roasted potato wedges, garden salad, or cold picnic salads.
- Optional Add-ons:** (2) sandwiches + \$4 | Extra Side +\$3

Healthy and Wholesome

“Meal Prep” Entrées

\$11⁺⁺ per person

- Protein Pick:** Chicken, Steak, or Shrimp
- Starch Choice:** Wild Rice, Roasted Potato Wedges, or Sweet Potatoes
- Veggie Choice:** Broccoli, Carrots, Squash, Medley
- Options:** add an extra meat option for + \$4 | Add salad for + \$3

Hors D'Oeuvres

SMALL ACCOMMODATES 20-30 PEOPLE

LARGE ACCOMMODATES 45-55 PEOPLE

Cold Options

Meat, Cheese, & Cracker Display

Small **\$55.00**; Large **\$85.00**

Fruit Display

Small **\$55.00**; Large **\$85.00**

Vegetable Display

Small **\$55.00**; Large **\$85.00**

Finger/Croissants Sandwiches

Small **\$55.00**; Large **\$85.00**

Pin-Wheels (All Styles)

Small **\$55.00**; Large **\$85.00**

Hummus Plate

Small **\$55.00**; Large **\$85.00**

Potato; Macaroni; Pasta; Coleslaw

Small **\$35.00**; Large **\$60.00**

Salad, Dressing, & Rolls

Small **\$55.00**; Large **\$85.00**

Shrimp Cocktail

Small **\$165.00**; Large **\$305.00**



Hot Options

Meatballs (Swedish, Sweet & Sour)

Small **\$45.00**; Large **\$80.00**

Potato Skins

Sm **\$50.00**; Large **\$85.00**

Party Dips (Any Style)

Small **\$45.00**; Large **\$80.00**

Flatbreads (Any Variety)

Small **\$65.00**; Large **\$95.00**

Crab Dip or Mini Cakes

Small **\$80.00**; Large **\$140.00**

Kabobs (All Varieties)

Small **\$60.00**; Large **\$110.00**

Stuffed Mushrooms

Small **\$80.00**; Large **\$150.00**

Variety Pasta Bakes

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

Pretzels & Dips

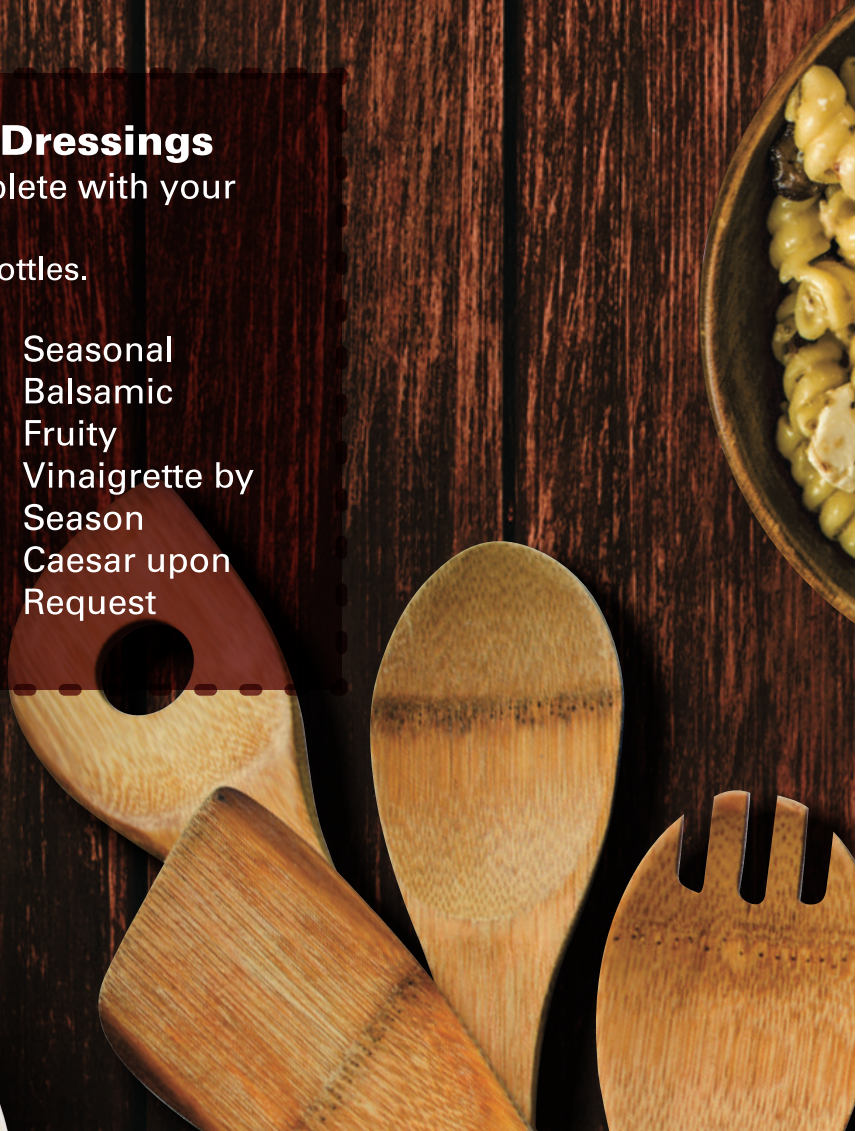
Small **\$55.00**; Large **\$100.00**

Homemade Salad Dressings

Each salad comes complete with your choice of dressing:

Small, 1 bottle; Large, 2 bottles.

- Ranch
- French
- Italian
- Bleu Cheese
- Honey Balsamic
- Apple Cider Vinaigrette
- Seasonal Balsamic
- Fruity Vinaigrette by Season
- Caesar upon Request



Luna

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 rectangular area with a light beige, textured background, resembling a piece of paper or parchment. It contains ten horizontal red lines, providing space for handwritten notes or additional menu items.

Bronze

DINNER PACKAGE

\$12.00 - \$16.00 • INCLUDES SALAD AND DRESSING

20% SERVICE FEE APPLIED TO ALL DELIVERY AND SET UP

Meat Options *(Choose up to 2)*

- 1.) Roasted & Sliced Chicken Breast
- 2.) 8-Cuts BBQ Chicken
- 3.) Herb Roasted Pork Lion
- 4.) Sliced Pork Butt
- 5.) Pasta Entrée (Alfredo, Cheese, Marinara, etc. Sauces)



Starch Options *(Choose One)*

- 1.) Mashed Potatoes
- 2.) Roasted Red Potato Wedges
- 3.) Wild Rice Blend

Vegetable Options *(Choose One)*

- 1.) Candied Carrots
- 2.) Broccoli
- 3.) Green Beans
- 4.) Corn

Silver

DINNER PACKAGE

\$16.00 - \$26.00 • INCLUDES SALAD, DRESSING, & ROLLS

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, Terry
- 6.) Sliced Brisket
- 7.) Beef Tips Braised Brisket
- 8.) Any Pasta Entrée

Starch Options (Choose One)

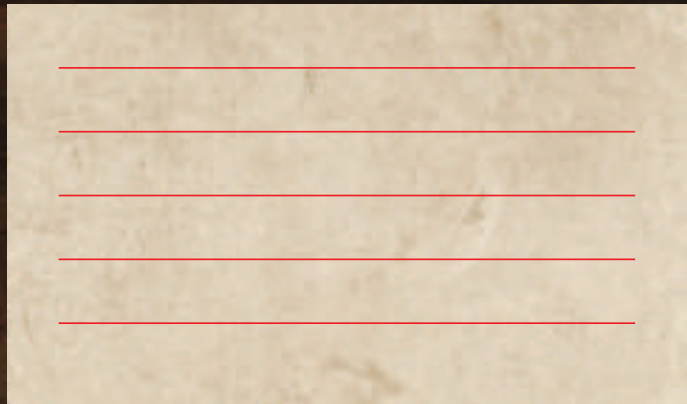
- 1.) Mashed Potatoes
Root Vegetable, Butter & Garlic, or Cheese
- 2.) Potato Wedges
- 3.) Wild Rice Blend
- 4.) Well Paired Pasta

Vegetable Options (Choose One)

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

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 Three)*

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

Garden Salad *(Choose One)*

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

Dessert *(Choose One)*

- 1.) Creative Cupcakes
- 2.) Cheesecake
- 3.) 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
- 2.) Salmon
Lemon, Bourbon, Terry
- 5.) Oven Baked White Fish
- 6.) Sliced Brisket
- 7.) Prime Rib Carving Station
- 8.) Chef's Choice Steaks
- 9.) Pulled Beef
- 10.) Any Pasta Entrée

Coffee & BYOB + Bartender

\$26.00 - \$40.00 • “
20% SERVICE FEE APPLIED TO



Wed

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.) Buttery Beets
- 3.) Green Bean Almondine
- 4.) Glazed Carrots
- 5.) Southern Style Corn

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



Farm Fresh Entrée's

The Land & Sea Butcher Block for Two - \$54.99

A Clarion Farms sirloin steak, a Gruber Farms pork steak, or a hand-cut salmon filet (pick two). Served over our made-to-order risotto, and a double portion of farm fresh vegetables. Choose your favorite shrimp & scallop topper from below. Served with salad or soup du jour for each.

Chicken Entree - Gruber Farms Chicken Marsala - \$23.99

Made with Gruber Farms chicken, our mushroom blend, and our farm fresh stock. Served with a wild rice blend and a fresh vegetable. Served with salad or soup du jour. Make your rice risotto +\$3

Seafood Entree - Bourbon Maple Salmon Filet - \$27.99

Finished in a bourbon maple pan sauce using Dave's maple syrup. Served over our wild rice blend with fresh vegetables, and salad or soup du jour.

Clarion Farms Steak Dinner - \$21.99

Clarion Farms brings us three cuts of locally sourced beef; the sirloin, the strip (+\$10), and the ribeye (+\$15). Your steak will be served with roasted potatoes from Riverbend Acres, a farm fresh vegetable, and salad or soup du jour.

Gruber Farms Pork Chop - \$20.99

The Gruber's know how to raise a tasty pork chop. Right out of the field and onto your plate with roasted potatoes from Riverbend Acres, a farm fresh vegetable, and salad or soup du jour.

Build Your Own Shrimp & Scallop Entree - \$19.99

Try a made-to-order pan sauce: Garlic honey and herb or Bourbon maple. Or try your seafood grilled and seared with garlic butter or dusted with smokey coffee.

Side Dish Add-ons

- Fries +\$3
- Vegetable +\$3
- Soup +\$3
- Salad +\$4
- Roasted Potatoes +\$4
- Wild Rice Blend +\$4
- Double Vegetable +\$5
- Loaded Risotto +\$6



Seafood toppers feature ingredients from our local sources: K&L Honey Bees, Le-Ara Farms, Saylor's Farm, Dave's Maple Farm, Riverbend Acres, & Elmo Fired Beans



Local Farm to Table Restaurant, Catering, & Food Truck



@ChefZackBlöse

Restaurant

- Locally Sourced
- Full Service Catering
- On-Site Private Dining
- Outdoor Dining

Catering

- Hassle Free
- Convenient Drop-Offs
- On-Site Private Events
- Custom Menus for ANY Budget

Event Barn

- Farm to Table Weddings
- Max Occupancy 160
- Free Tastings for Brides
- Outdoor or Indoor Event Space



301 Wood Street, New Bethlehem

Catering:

Call 814-221-5617

Menus at BlöseBrothers.com

Thursday-Sunday 11am to 9pm

Lunch and Dinner

Zack's Custom Catering Price per Person

ESTIMATES

*On-site events, Drop Offs, & Off-Site Service
are subject to 20% Service Charge*

Appetizers

Variety Hot Dips: Spinach Artichoke & Pita +3 | Buffalo Chicken & Chips +3 | Crab & Chips +4

Variety Display Tray: Vegetable & Dip +3 | Fresh Fruit & Dip +3 | Meat, Cheese, & Cracker +3 | Clarion Farms Meatballs +4 | Sausage Wontons +4 | Locally Sourced +1.5

Starter Courses

Soup: Cream or Broth +3 | Multiple Meats +1.5 | Localized Ingredients +1.5

Salad: Mixed Greens +3 | Rolls +1 | Locally Sourced +1 | Each Dressing +1

Entrée Style Meal:

Variety Chicken: Roasted & Sliced Breast +4.5 | Roasted, Bone-In, & Cut +4.5 | Shredded Thighs +5 | Stuffed Breast +6.5 | Sautéed Chicken Entrées +8 | Locally Sourced +2.5 | Unique Stuffing +1.5 | Carving Station +1.5

Pork Styles: Bone-In Ham +3 | Pulled or Sliced Pork Butt +3 | Roasted & Sliced Pork Loin +5 | Ham Balls +5 | Ribs +7 | Pork Chops +8 | Stuffed Pork Chops +9 | Carving Station +1.5 | Locally Sourced +2.5

Beef Any Style: Braised Beef +5 | Beef Brisket +6 | Select Cut Steaks +7 | Prime Rib Roasts +8.5 | Clarion Farms Beef +2.5 | Carving Station +1.5 | Mushrooms +1 & Onions +1

Seafood Options: Cod +5 | Tilapia +6 | Salmon +7 | Shrimp +7 | Scallops +8 | Crab +12 | Lobster +18

Fresh Vegetables

Corn +2 | Green Beans +2 | Baby Carrots +2 | Squash +2 | Broccoli +3

Bacon Brussel Sprouts +4 | Asparagus +4 | Garden Medley +4 | Seasonal & Local +1.5

Starch Options

Roasted Wedged Potatoes + 2 | Baked Potatoes with Butter & Sour Cream +3 |

Mashed Potatoes +4 | Mac n Cheese + 3 | Rigatoni +4 | Vodka Sauce Pasta +4 |

Primavera Pasta +4 | Chix Alfredo +5 | BBC Chicken Pasta +6 | Rice & Grains +3 |

Risotto +6 | Add Meat +3.5 | Localize +2.5

Dessert Options

Cookies or Brownies +2 | Cupcakes +2 | Fruit or Dessert Pies +3 | Individualized

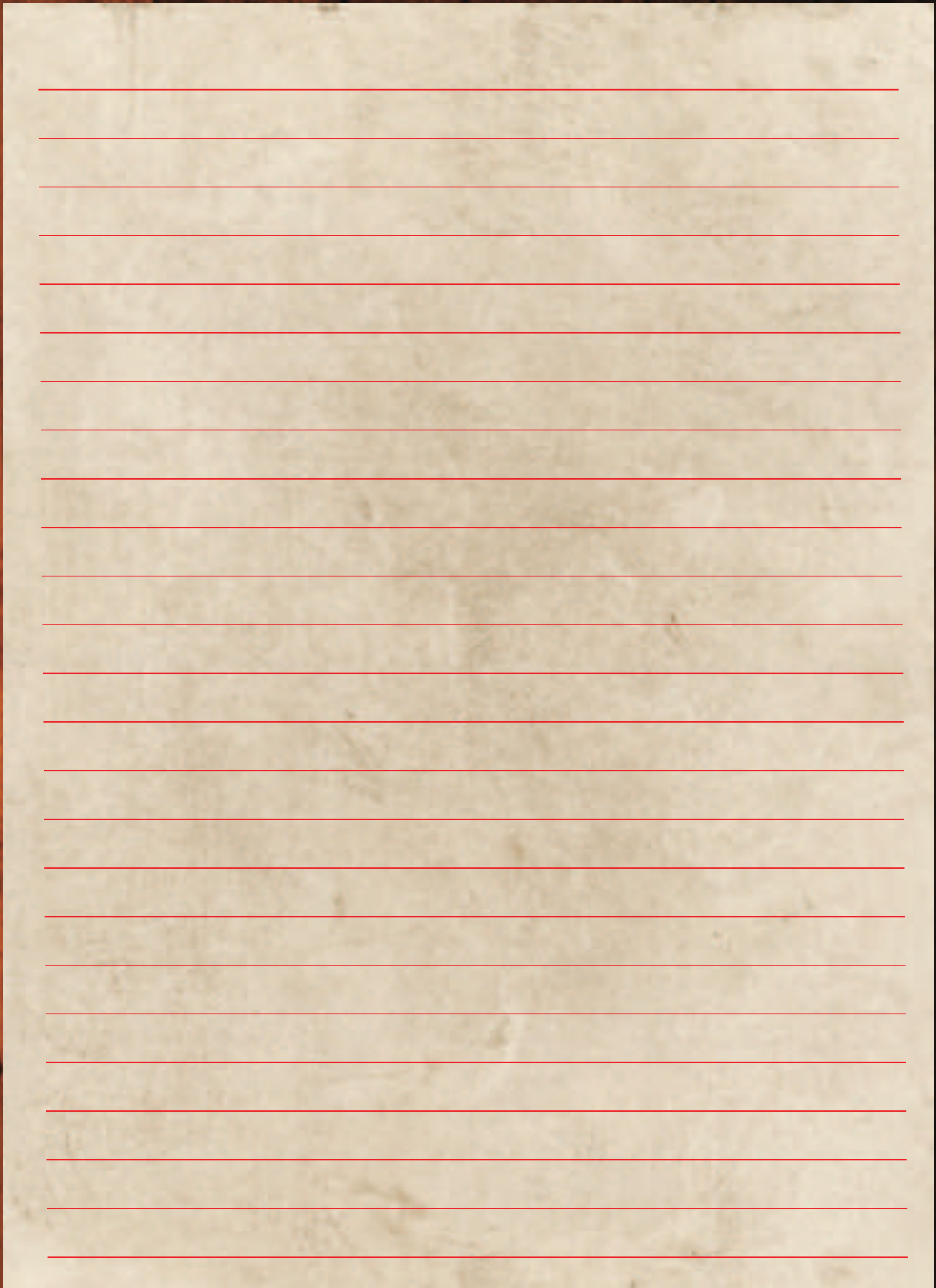
Cheesecake +5 | Crème Brûlée +5 | Variety Dessert Bar +6 | Variety Cookie Table +4

Additional Options

Plated & Served +4, & Cleared +2 per Person | Served Buffet +2.5 | Paper Products +2

Coffee, Tea, & Water +2.5 | Variety Drink Bar +4 | BYOB Bartender +\$150 per 75

Guests



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



Local Farm To Table

Restaurant, Catering, & Food Truck

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

RESTAURANT HOURS:

CLOSED: MONDAY, TUESDAY, & WEDNESDAY

THURSDAY – SUNDAY 11:00AM – 9:00PM

CATERING HOURS: 24/7 – 365

CALL MELISSA: (814) 221-5617

**ONLINE ORDERING AVAILABLE
WWW.BLOSEBROTHERS.COM**



UPDATED SEPTEMBER 2021