



RUSTED ROUTE *Farms*

Catering Menu Options

APPETIZERS

Includes selection of any of our aperitifs with purchase of dinner.

1 appetizers \$5/guest | 2 appetizers \$7/guest | 3 appetizers \$9/guest

ENTREE SELECTIONS

Southern Dinner \$22/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 Dinner \$27/Guest

A traditional country dinner with Fried Chicken & Kettle Beef served with mashed potatoes, green beans, house salad and artisan bread

On The Pond Dinner \$29/Guest

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

The Rusted Dinner \$35/Guest

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

Multiple appetizers, entrée and dessert selections are calculated at 70% of Guest Count.

CUSTOMIZED DESSERT BAR

Choose from signature mini Baetje Farms cheese infused cheesecakes, stuffed cupcakes, hand crafted tarts, whipped mousse 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, Bavarian Lemon

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!



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Twice Baked Potato Skins

Potato round filled with cheddar Duchess potato, topped with applewood smoked bacon, sour cream, and chives.

Toasted Ravioli & Meat Sauce

Shrimp Cocktail Shooters

Wild Mushroom & Cheese Stuffed Ravioli

Fried Chicken Sliders

fried chicken breast with a sweet & spicy glaze and served on a mini biscuit

Mini Salmon Croquette

Hand made fresh grilled salmon cakes served with a tangy remoulade sauce

Sweet Potato Sliders

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

Blooming Bread

Artisan bread that is served as a blooming cut style with garlic butter, mozzarella cheese and drizzled with truffle oil

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

SALADS

Classic House Salad

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

Port Wine Cheese & Spinach Salad

spinach mix, pears, red onions, house made sweet and spicy pecans, tossed in house made port wine cheese dressing made with Baetje Farms cheese

Classic Caesar

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

Classic Wedge

Creamy Bloomsdale crumble dressing, bacon crumbles, diced tomatoes, and chives

SIDES

Country Style Green Beans | Heir Coverts with Shallots | Garlic Roasted Mashed Potatoes | Macaroni & Cheese | Au Gratin Potato | Orzo | Broccoli | Cheddar Duchess Potato | Balsamic Glazed Asparagus | Brown Butter Honey Glazed Carrots Corn (honey cream style corn with goat cheese) | Fire Roasted Corn



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ENTREES

Chicken and Dumplings

Tender dumplings are made from scratch and simmered in a delicious chicken

Kettle Beef

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

Pulled Pork

Smoked with House Rub and served with BBQ sauce

Smoked Pork Loin

with a onion garlic jam glaze

Fried or Smoked Chicken Quarters

smoked to perfection

Pan Seared Honey Bourbon Glazed Salmon*

with a lemon cream sauce

Chicken Marsala

breaded chicken breast topped with a marsala wine reduction

with mushrooms and green peppers

Rusted Chicken

Chicken stuffed with roasted red peppers, spinach, and Baetje Farms Garlic + Chive goat cheese, topped with a creamy basil pesto sauce.

Chicken Mudegia

Pan seared breaded chicken breast, topped with provol cheese, mushrooms, bacon, and a white wine lemon sauce.

Braised Beef Short Ribs*

Short ribs with rosemary and mushroom red wine reduction.

CARVING STATION ENTREE*

Roast Beef

Smoked Brisket Flats

Prime Rib with Horseradish sauce

BREAD & BUTTER

Dinner Rolls with Cinnamon Butter | Honey Cornbread Biscuits with Butter

asterics * indicate an upcharge.



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Lunch Menu Options

LUNCH FOR 20 GUESTS

Sandwich Tray Options:

- Mini Slider Trays with a choice of ham and cheddar, turkey and swiss, chicken salad. \$50 (20 sandwiches)
- Italian pinwheels with genoa salami, pepperoni, provol, lettuce with a cream cheese pepper spread. \$55 (20 pinwheels)
- Turkey pinwheels with oven roasted turkey breast, roasted red peppers, swiss cheese, lettuce and a basil pesto spread. \$55 (20 pinwheels)
- BLT wraps with bacon, lettuce, shredded cheddar, tomatoes, and ranch dressing \$50 (20 wraps)

Fruit Tray with Fruit Dip: \$75

Veggie Tray with Ranch Dip: \$65

Add House-made Chips to Any Sandwich Tray: \$30

Add House or Caesar Salad to Any Sandwich Tray: \$50

LUNCH FOR 10 GUESTS

Sandwich Tray Options:

- Mini Slider Trays with a choice of ham and cheddar, turkey and swiss, chicken salad. \$25 (10 sandwiches)
- Italian pinwheels with genoa salami, pepperoni, provol, lettuce with a cream cheese pepper spread. \$30 (10 pinwheels)
- Turkey pinwheels with oven roasted turkey breast, roasted red peppers, swiss cheese, lettuce and a basil pesto spread. \$30 (10 pinwheels)
- BLT wraps with bacon, lettuce, shredded cheddar, tomatoes, and ranch dressing \$25 (10 wraps)

Fruit Tray with Fruit Dip: \$40

Veggie Tray with Ranch Dip: \$35

Add House-made Chips to Any Sandwich Tray: \$20

Add House or Caesar Salad to Any Sandwich Tray: \$25



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Bar & Beverage Packages

When it comes to the bar package for your event, we offer several options to fit your needs. Host bar, cash bar, combination, fixed costs or per person, we can accommodate them all! Want a signature drink, Champagne toast or prefer only craft beer? Not a problem.

Choice of Alcohol	Tier 1	Tier 2	Tier 3	Tier 4	Tier 5
Domestic Bottled Beer & Draft Beer	X	X	X	X	X
Basic Tier Liquor	X		X	X	X
Wine		Pick 2	Pick 2	Pick 4	Pick 4
Mid Tier Liquor				X	X
Premium/Craft Beer					X
Premium Tier Liquor					X
3 Hour Price/Guest	\$15	\$16	\$17	\$18	\$20
4 Hour Price/Guest	\$18	\$19	\$20	\$21	\$23
5 Hour Price/Guest	\$20	\$21	\$22	\$23	\$25

Soda, tea and coffee is free for all guest with tier selection. Without tier selection cost is \$3.50/guest.

Open cash bar is available before or after your tiered package or you are welcome to have full cash bar only with no bar package selection.

Sales Tax & 20% Service Fee Not Included.

Beer, Liquor & Wine Selections – See Separate List



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Beer, Liquor & Wine Lists

BASIC TIER

Barton Vodka
Pioneer Rum
Pioneer Gin
Clan McGregor Scotch
Kentucky Tavern Bourbon
Montezuma Tequila
Amaretto
Peachtree
Blue Curacao
Triple Sec

MID- TIER

Jameson
Jim Beam
Jack Daniels
American Honey
Malibu
Captain Morgan
Seagram's 7
Seagram's VO
Bacardi
Absolute Vodka
Jose Cuervo
Southern Comfort

PREMIUM TIER

Maker's Mark
Crown Royal
Crown Apple
Elijah Craig
Chivas Regal
Grey Goose
Tito's Vodka
Patron
Tanqueray
Glenfiddich
Macallan
Disaronno Amaretto

INCLUDED WINES

Chardonnay | Moscato | Cabernet | Pinot Noir | Pinot Grigio

BOTTLED OR CANNED BEER

Bud Light | Miller Lite | Busch Light | Michelob Ultra | Coors Light | Budweiser

INCLUDED MIXERS

Tonic | Cranberry Juice | Pineapple Juice | Orange Juice | Lime Juice |
Grenadine | Sweet 'n Sour | Bitters | Bloody Mary Mix | Red Bull

PUDDING SHOTS

50 Pudding Shots // \$160
100 Pudding Shots // \$300
150 Pudding Shots // \$420

FLAVORS

Birthday Cake | Cinnamon Toast Crunch | Oreo | Pina
Colada | Turtle | S'mores | Pistachio | Salted Caramel
| Strawberry Cheesecake | Butterfinger | Banana
Cream Pie | Key Lime Pie | Coconut Cream Pie |
Reese's Peanut Butter Cup