



RUSTED ROUTE *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

Charcuterie Board per Table is \$59/table

ENTREE SELECTIONS

Southern 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 Dinner \$26/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 \$28/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 aperitifs, 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 boat filled with a mashed potato/sour cream filling topped with cheddar cheese, applewood smoked bacon and chives

Fried Green Tomatoes

served with a sauce

Toasted Ravioli & Meat Sauce

Wild Mushroom & Cheese Stuffed Ravioli

Fried Chicken Sliders

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

Dry-Rubbed Smoked Chicken Wings

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

Smoked Pig Shots

sausage rings topped with a spicy cream cheese mixture wrapped in bacon

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

SIDES

Country Style Green Beans | Garlic Roasted Mashed Potatoes with Gravy | Macaroni & Cheese

Au Gratin Potato | Steamed Broccoli | Balsamic Glazed Asparagus

Carrots (Brown Butter Honey Glazed or Garlic Parmesan)

Corn (Fire roasted corn, honey cream style corn with goat cheese, or plain)



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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

Broiled Tilapia

with a lemon cream sauce

Chicken Marsala

grilled chicken breast topped with a marsala wine reduction with mushroom and green olives

Rusted Chicken

Beer braised chicken breast using Charleville beer

CARVING STATION ENTREE

Roast Beef

Smoked Brisket Flats

Prime Rib

BREAD & BUTTER

Dinner Rolls | Biscuits with Honey Butter | Biscuit Muffins



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Lunch Menu Options

LUNCH FOR 20-25 GUESTS

Sandwich Tray Options:

- Mini Slider Trays with a choice of ham and cheddar, turkey and swiss, chicken salad. \$80 (40 sandwiches)
- Italian pinwheels with genoa salami, pepperoni, provol, lettuce with a cream cheese pepper spread. \$90 (40 pinwheels)
- Turkey pinwheels with oven roasted turkey breast, roasted red peppers, swiss cheese, lettuce and a basil pesto spread. \$90 (40 pinwheels)
- BLT wraps with bacon, lettuce, shredded cheddar, tomatoes, and ranch dressing \$80 (40 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. \$45 (20 sandwiches)
- Italian pinwheels with genoa salami, pepperoni, provol, lettuce with a cream cheese pepper spread. \$50 (20 pinwheels)
- Turkey pinwheels with oven roasted turkey breast, roasted red peppers, swiss cheese, lettuce and a basil pesto spread. \$50 (20 pinwheels)
- BLT wraps with bacon, lettuce, shredded cheddar, tomatoes, and ranch dressing \$45 (20 wraps)

Fruit Tray with Fruit Dip: \$40

Veggie Tray with Ranch Dip: \$35

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

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	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	\$14	\$15	\$16	\$18	\$20
4 Hour Price/Guest	\$17	\$18	\$19	\$21	\$23
5 Hour Price/Guest	\$19	\$20	\$21	\$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
Beefeater

PREMIUM TIER

Maker's Mark
Crown Royal
Crown Apple
Elijah Craig
The Knot
Chivas Regal
Buffalo Trace
Grey Goose
Tito's Vodka
Patron
Tanqueray
Glenfiddich
Macallan

INCLUDED WINES

Champagne | Dry Chardone | Moscato | Lakota Red | Norton

BOTTLED OR CANNED BEER

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

INCLUDED MIXERS

Tonic | Cranberry Juice | Pineapple Juice | Orange Juice | Lime Juice | Grenadine | Sweet 'n Sour
Bitters | Bloody Mary Mix | Alert Energy Drink