



# RUSTED ROUTE *Farms*

## Catering Menu Options

### APPETIZERS

Offered with purchase from our Catering Menu  
Includes selection of any of our aperitifs:

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

### 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 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 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 | Heir Coverts with Shallots | Garlic Roasted Mashed Potatoes |**

**Macaroni & Cheese | Au Gratin Potato | Steamed Broccoli |**

**Balsamic Glazed Asparagus | Brown Butter Honey Glazed Carrots**

**Corn ( honey cream style corn with goat cheese )**



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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

#### **Additional Charge per guest**

**Roast Beef \$3/per guest**

**Smoked Brisket Flats \$5/per guest**

**Prime Rib \$5/per guest**

### BREAD & BUTTER

**Dinner Rolls | Biscuits with Cinnamon Butter**



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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. \$60 (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. \$60 (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: \$58**

**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. \$30 (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**



# RUSTED ROUTE *Farms*

## 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 Chardonal | 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 | Red Bull