Drink Packages

All inclusive drink packages are based on a 4 hour rental and 20 guest minimum. We also offer a cash bar or consumption bar. A consumption bar is a budget of your choice, then opens to a cash bar once budget is met.

Tier 1......\$17/GuestCraft Draft Beer+ Domestic Bottled Beer+
Basic Tier Liquor

Tier 2......\$19/GuestCraft Draft Beer + Domestic Bottled Beer +
Basic Tier Liquor + 2 Wines of choice

Tier 3......\$23/GuestCraft Draft Beer + Domestic Bottled Beer +
4 Wines of choice + Premium Tier Liquor

Soda & tea is included with your choice of liquor package.
Without liquor package selection, unlimited soda & tea is
\$2.25/ person. (Only available for on site catering)

Sweet Treats

Choose 2 items \$6/guest | Choose 4 items \$8/guest | Choose 6 items \$10/guest

Baetje Farm Cheesecake

Cranberry Orange, Plain, Chocolate Raspberry, Bavarian Lemon Crème Stuffed

Stuffed Cupcakes

Oreo, Red Velvet, Peanut Butter Cup, Vanilla, Chocolate, Black Forest.

Holiday Cream Puff

Custom Cakes available upon request.

Call for special pricing.

Rentals

Parties. Showers. Intimate Events.



DETAILS:

- 4 hour rental
- Fire pits and string lights
- Pond & fountain
- Price includes bartender
- Seats approx. 50 people
- In-house catering and drink packages available

Scan to see rental pricing





The Market

Catering Menu + Info



Parties. Showers. Intimate Events.

573.539.0002
5739 State Highway W
Jackson, MO 63755
teamerustedroutefarms.com
rustedroutefarms.com

Catering Options

Catering is available for any and all events on and off the farm! Some exclusions may apply.

Party Packages

BBQ Nacho Potato Bar.....\$19/guest

Pulled pork nachos + potato bar + salad. Served with all of the fixings.

Appetizer Package......... \$18/guest

Choose any 4 appetizers with your choice of house or Caesar salad

(+ \$1 for port wine salad or stuffed shrimp).

Party Package.....\$20/guest

Pizza + pretzel bar + salad! Your choice of 4 pizza styles. Chose from our signature pizzas or you can build your own (3 toppings max). Served with pretzel bites + beer cheese and your choice of house or Caesar salad.

Entree Selections

Southern Dinner.....\$20/Guest

Chicken Pasta Con Broccoli and choice of a house or Caesar salad and artisan bread.

Farmstead Dinner.....\$24/Guest

Choice of 1 Entree 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 entrees served with 2 sides, any choice of salad and artisan bread.

The Rusted Dinner.....\$35/Guest

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

Entrees

Chicken and Dumplings

Old fashion Chicken and Dumplings made from scratch

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

Smoked pork loin with an onion garlic jam glaze.

Fried or Smoked Chicken Quarters

Your choice of fried or smoked chicken.

Broiled Tilapia

Served with a lemon cream sauce.

Chicken Marsala

Grilled chicken topped with a marsala wine reduction with mushroom and green olives.

Rusted Chicken

Beer braised chicken breast using Charleville beer.

Carving Stations

Roast beef, Prime rib, or Smoked brisket flats

*up charge for any carving station.

Sides

Country Style Green Beans | Garlic Roasted

Mashed Potatoes + Gravy | Macaroni + Cheese |

Au Gratin Potato | Steamed Broccoli | Balsamic

Glazed Asparagus | Brown Butter Glazed Carrots

| Cream Style with Goat Cheese Corn

*Multiple appetizers, entree, and dessert selections are calculated at 70% of guest count.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness

Shareables

Each shareable plate is preportioned to feed 20 guests.

Warm Bites

BLT Wraps	\$78
Pretzel Bites	\$85
Toasted Ravioli	\$78
Blooming Bread	\$58
House Made Chips	\$58
Portobello Shooters (40 Count)	\$35
Mini Salmon Croquettes	\$45
Fried Chicken Sliders (20 Count)	\$85
Dry Rub Smoked Chicken Wings (40 Count)	\$72
Twice Baked Potato Skins (20 Count)	\$50
Wontons (40 Count) (sausage or sweet jalapeno)	\$48
Stuffed Bacon Wrapped Shrimp(40 Count)	\$120
Wild Mushroom + Cheese Stuffed Ravioli	\$60
Spinach Artichoke Dip with Crostini's	
Bruschetta with Feta (20 Count)	\$65
Cold Bites	
Veggie Tray	\$65
Pinwheels (20 Count)(Turkey or Italian)	\$60
Mini Sliders(20 Count)	\$60
(choice of ham + cheddar, turkey + swiss, or chicken sa	lad)
Salad (House or Caesar.)	\$50

Al a Carte Pizzas

Port Wine Salad......\$65

Fruit Tray......\$75

Charcuterie Board.....\$90

Meat Lovers	\$20
St. Louis Style Provel Cheese	\$19
Buffalo Chicken	\$19
Chicken and Spinach	\$19