

Howe Farms Menus



Bar-Cart.com
Catering-Cart.com
423-280-5432

Events@Catering-Cart.com
Info@Bar-Cart.com

Whether you choose charcuterie, hors d'oeuvres, buffets, or seated dinners, as a Howe Farms Wedding and Event Venues preferred caterer, the Catering Cart staff will ensure you have an incredible wedding event each and every time.

FULL SERVICE CATERING AT HOWE FARMS WEDDINGS



Pre-Event:

Catering Cart will provide china, glassware, flatware, barware, linen napkins and chargers and have the tables pre-set with your look.

Cocktail Hour:

Bar Cart Staff will open the bar and begin serving your guests specialty cocktails or an open bar. The non alcoholic beverage station will be open for guests following the ceremony as well and the catering staff will be offering passed or stationary hors d'oeuvres/charcuterie to entertain your guests while you take photos. A pre-set salad will be on the tables for guests to enjoy once seated as the dinner service is about to start.

Buffet Style Dinner or Seated Dinner:

Once photos are over and guests are seated enjoying their first course, your planner will call tables to the buffet to explore the variety of options you have provided them from meats and entrees, vegetables and sides along with any accompaniments, breads, and butter or Catering Cart Staff will begin seated dinner service based upon your choices.

Desserts and Sweets Stations:

Catering Cart's staff will provide the cake plates, cocktail napkins, and cake forks and cut and serve your cake and/or desserts to your guests.

SAMPLE HOWE FARMS FULL SERVICE CATERING MENUS



Dinner at the Farms

Cocktail Hour Charcuterie
Display w/ Accompaniments

Buffet Dinner:

Southern Salad Trio: Garden,
Pasta, and Potato Salads

Southern Chicken with
Carrots and Onions

Macaroni and Cheese

String Green Beans

Cornbread and Biscuits

The Howe Farms Reception

Cocktail Hour of Your Choice of
Three Self Serve Buffet or Passed
Hors d'oeuvres

Pre-Set Tableside Salad of your
Choice - Garden, Caesar, Spring
Greens, or Wedge with Warm
Bread Baskets and Salted Butter

Buffet Dinner:

Seasoned Sliced Tenderloin of
Beef with Mushroom Sauce

Basil Pesto Chicken Breasts

Cheese Filled Tortelloni Pasta

Colorful Grilled Summer
Vegetable Selections

Artisan Bread with Seasoned
Extra Virgin Olive Oil



The Seated Dinner at Howe

Pre-Set Tableside Salad with
Warm Bread Baskets/Butter

Choose One Seated Dinner:

Lemon Herb Roasted
Chicken Breasts, Garlic
Cream New Potatoes, Sea
Salt Roasted Asparagus
OR

Pork Tenderloin, Apple
Walnut Chutney, Mashed
Sweet Potatoes, and Honey
Roasted Brussels

*Add Tenderloin Of Beef for
a Duet Entree for Everyone