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# Howe Farms Menus



Catering Cart, your preferred Howe Farms Wedding and Events caterer, is looking forward to custom creating your perfect wedding menu to wow your friends and family and celebrate one of the most important days of your lives.

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## CATERING CART & BAR CART FOR THE PERFECT WEDDING



### Wedding Event Rentals:

Catering Cart will provide china, glassware, flatware, barware, linen napkins and chargers and have the tables pre-set with your look. We also can rent bars, bar backs, and lounge tables for a custom elegant look for your special wedding reception day at any of Howe Farm's beautiful venues.

### Bartending and Beverage Service:

Bar Cart has been providing excellent beverage and bar services at all of Howe Farm's venues for years and we can offer bar glassware, ice, cups, beverage napkins, drink stirrers, basic and specialty mixers, basic and specialty garnishes, specialty cocktails for cocktail hour, champagne toasts and champagne towers, coffee stations, non alcoholic hydration stations, and anything else bar and beverage related you may need.

### Catering Cart Staff and Buffet Equipment:

Catering Cart will provide all of the in-house staff you require for your event to run both professionally and smoothly. Our staff work directly for us and are not temps. Our staff knows and understands the level of service we provide to all of our events. They arrive early to load in, set up, provide the buffet equipment and design (feel free to incorporate your floral and touches too), assist guests with food service, clear plates, clean up, load out, and trash removal.

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## SAMPLE HOWE FARMS FULL SERVICE CATERING MENUS



### Appetizers at Howe Farms:

*(Choices on Hors D'oeuvre & Appetizer Menu)*

Fresh Fruit Platters

Assorted Garden Vegetables

Cheese Variety w/Crackers

Choose One Crostini Option

Choose One Skewer/Satay

Choose One App from Bites

Choose One Sandwich

### Apps, Light Dinner, More Snacks:

Cocktail Hour Choice of Three Appetizers as Buffet or Passed

### Buffet Dinner:

Choice of Salad with Dressing

Platters of Sliced Beef Tenderloin with Fresh Bakery Rolls

Pots Filled with Two Different Assorted Hot Pasta Dishes

Choice of a Vegetable/Side Dish

### Late Night Snacks:

Passed Choice of Sliders - Ground Beef Burgers, Fried Chicken with Pickles and Sauce OR

Individually Wrapped Tacos Passed for Guests to Enjoy



### Forever Southern:

Grilled Okra w/Remoulade  
Bacon Deviled Eggs  
Pimiento Dip w/Crostinis  
Sweet and Sour Meatballs

### Buffet:

Braised Pork Shoulder with Blackberry Balsamic Sauce

Low Country Shrimp & Grits

Honey Tomato String Beans or Southern Collard Greens

Cheesy Macaroni with Smoked Gouda and Cheddar Cheese