



***Liberty's Hearth***  
***Signature Smokehouse Selection***

**One Hour Hors d'oeuvre Display**

Cocktail Meatballs  
Farm Stand Bruschetta w. Fresh Mozzarella  
Warm Parmesan, Spinach & Artichoke Dip in Bread Bowl  
Corn beef & Fresh Dill Bread Dip in Bread Bowl  
Seasonal Vegetable Crudit  w. Dill Ranch  
Roasted Marinated Vegetable Display  
Varietal Cheese Boards w. Assorted Crackers  
Fresh Baked Crostini  
Lightly Salted Pita Chips

**Additional Entr e**

Choose Two  
Liberty Slow Smoked Beef Brisket  
Smoked Chicken Halves w. Signature Farmhouse Dry Rub  
Smoked Pork Shoulder w. Barnyard BBQ Sauce  
Brown Sugar Smoked Salmon  
Veal Short Ribs Slow Smoked w. Signature Blueberry BBQ Sauce

**Salad**

*Choose one*  
Fresh Tomato & Cucumber Salad ~ Mustard Dill Vinaigrette  
House Tossed Salad ~ Balsamic Dressing  
Classic Caesar Salad  
Mediterranean Tossed Salad ~ Greek Dressing

**Sides**

Chef's Seasonal Choice

**Accompaniments**

*Choose one*  
Oven Roasted Potatoes Medley w. Fresh Herbs  
Creamy Garlic Mashed Potatoes  
Savory Rice Pilaf w. toasted Orzo Pasta  
Cream Cheese & Herb Infused Polenta  
Gorgonzola Mashed Potato  
Grilled Yukon Gold Potato  
  
Baked Yeast Rolls with Butter  
Beverage Station ~Water, Lemonade, Fresh Brewed Ice Tea  
Coffee & Tea served at Dessert Station

Served buffet style, \$59.95pp  
20% service fee and NYS sales tax  
Menu prices reflect commitment of 100 people



## ***The Homesteader***

### **One Hour Hors d'oeuvre Display**

Cocktail Meatballs  
Farm Stand Bruschetta w. Fresh Mozzarella  
Warm Parmesan, Spinach & Artichoke Dip in Bread Bowl  
Corn beef & Fresh Dill Bread Dip in Bread Bowl  
Seasonal Vegetable Crudit  w. Dill Ranch  
Roasted Marinated Vegetable Display  
Varietal Cheese Boards w. Assorted Crackers  
Fresh Baked Crostini  
Lightly Salted Pita Chips

### **Entr e Selection**

*Choose two*

Char Grilled Flank Steak w. Shallot & Red Wine Sauce  
Stuffed Chicken Breast w. Prosciutto, Roasted Red Peppers & Mozzarella, Finished w. Veloute  
Grilled Swordfish Steak w. Puttanesca Sauce  
Seared Salmon Fillet w. Avocado Salsa

### **Salad**

*Choose one*

Fresh Tomato & Cucumber Salad ~ Mustard Dill Vinaigrette  
House Tossed Salad ~ Balsamic Dressing  
Classic Caesar Salad  
Mediterranean Tossed Salad ~ Greek Dressing

### **Vegetable**

Chef's Seasonal Choice

### **Accompaniments**

*Choose one*

Oven Roasted Potatoes Medley w. Fresh Herbs  
Creamy Garlic Mashed Potatoes  
Savory Rice Pilaf w. toasted Orzo Pasta  
Cream Cheese & Herb Infused Polenta  
Gorgonzola Mashed Potato  
Grilled Yukon Gold Potato

Baked Yeast Rolls with Butter  
Beverage Station ~Water, Lemonade, Fresh Brewed Ice Tea  
Coffee & Tea served at Dessert Station

Served buffet style, \$61.95pp

Served plated, \$67.95pp

20% service fee and NYS sales tax

Menu prices reflect commitment of 100 people



## ***The Harvest Basket***

### **One Hour Hors d'oeuvre Display**

Cocktail Meatballs  
Farm Stand Bruschetta w. Fresh Mozzarella  
Warm Parmesan, Spinach & Artichoke Dip in Bread Bowl  
Seasonal Vegetable Crudit  w. Dill Ranch  
Roasted Marinated Vegetable Display  
Varietal Cheese Boards w. Assorted Crackers  
Fresh Baked Crostini  
Lightly Salted Pita Chips

### **Entr e Selection**

*Choose two*

Liberty Slow Smoked Beef Brisket  
Herb Roasted Top Round w. Au Jus  
Stuffed Chicken Breast w. Sausage, Cranberry & Apple Stuffing. Finished w. Veloute  
Tender Roasted Pork Loin w. Lemon Butter Sauce  
Haddock Francaise w. Lemon Butter Sauce  
Baby Shrimp Stuffed Tilapia w. Citrus Beurre Blanc

### **Salad**

*Choose one*

Fresh Tomato & Cucumber Salad ~ Mustard Dill Vinaigrette  
House Tossed Salad ~ Balsamic Dressing  
Classic Caesar Salad  
Mediterranean Tossed Salad ~ Greek Dressing

### **Vegetables**

Chef's Seasonal Choice

### **Accompaniment**

*Choose one*

Oven Roasted Potatoes Medley w. Fresh Herbs  
Creamy Garlic Mashed Potatoes  
Savory Rice Pilaf w. toasted Orzo Pasta  
Cream Cheese & Herb Infused Polenta  
Gorgonzola Mashed Potato  
Grilled Yukon Gold Potato  
  
Baked Yeast Rolls with Butter  
Beverage Station ~Water, Lemonade, Fresh Brewed Ice Tea  
Coffee & Tea served at Dessert Station  
Served buffet style, \$58.95pp  
Served plated, \$64.95pp  
20% service fee and NYS sales tax  
Menu prices reflect commitment of 100 people



## ***Farm House Classic***

### **One Hour Hors d'oeuvre Display**

Cocktail Meatballs  
Farm Stand Bruschetta w. Fresh Mozzarella  
Seasonal Vegetable Crudit  w. Dill Ranch  
Roasted Marinated Vegetable Display  
Varietal Cheese Boards w. Assorted Crackers  
Fresh Baked Crostini

### **Entr e Selection**

*Choose two*

Herbed Roasted Top Round w. Au jus  
Fresh Boston Baked Fish w. Lemon Butter  
Slow Roasted Lemon & Rosemary Chicken

### **Salad**

*Choose one*

Fresh Tomato & Cucumber Salad ~ Mustard Dill Vinaigrette  
House Tossed Salad ~ Balsamic Dressing  
Classic Caesar Salad

### **Accompaniment**

*Choose One*

Roasted Red Potatoes  
Savory Rice Pilaf  
Garlic & Herb Smashed Potato

### **Vegetable**

Chef's Seasonal Choice

Baked Yeast Rolls with Butter  
Beverage Station ~ Water, Lemonade, Fresh Brewed Ice Tea  
Coffee & Tea served at Dessert Station

Served buffet style, \$52.95  
20% service fee and NYS sales tax  
Menu prices reflect commitment of 100 people



## **Vegetarian Selections**

*May substitute a meat selection*

### **Pasta Primavera**

Penne Pasta and Garden Fresh Seasonal Vegetables  
Tossed in a Soft and Creamy White Basil Sauce  
As an additional entrée serves 50 ~ \$289.95

### **Vegetable Pomodoro**

Our Traditional Tomato Pomodoro Sauce and Farfalle Pasta  
Accented with Grilled Marinated Vegetables  
As an additional entrée serves 50 ~ \$234.95

### **Vegetable Lasagna**

Farm Fresh Vegetables Alternately Layered Gingerly between Tender Pasta  
And Our Creamy Béchamel Sauce ~Baked to Perfection  
As an additional entrée serves 50 ~ \$381.95

## **Children & Vendor Pricing**

2 & under no charge  
10 and under half the selection price  
Child meals not included in the minimum

Vendor's meals are half the selection price



## **Passed Hors D'oeuvres**

Price based on 100 pieces

Mini Beef Wellington, \$465

Mini Crab Cakes w. Classic Remoulade Sauce, \$325

Boursin Cheese & Sliced Beef Crostini, \$395

Spanakopita, \$185

Stuffed Baby Portabella Mushrooms, \$400

Mini Pretzel Dogs, \$188

Vegetable Spring Rolls w. Duck Sauce, \$188

Pan Seared Tuna Topped w. Korean Slaw & Sesame Vinaigrette, \$600

Buffalo Chicken Wantons w. Blue Cheese Dressing, \$256

Smoked Siracha Chicken Wings, \$400

Bacon Wrapped Beef Tenderloin w. Gorgonzola Cheese



## **The Bar**

### **Five Hour Open Bar**

Premium Beer, Wine and Soda  
\$20pp

### **One Hour Open Bar ~ During Cocktail Hour**

Premium Beer, Wine and Soda  
\$15pp

### **Cash Bar Option**

Set up fee \$750

### **Available for Your Choice**

#### **Choose Three**

Cabernet Sauvignon, Chardonnay, Pinot Grigio, Pinot Noir,  
Moscato, Riesling, Sparkling Wine, White Zinfandel

### **Available for Your Choice**

#### **Choose Three**

Coors, Coors light, Corona, Foster's, Killian's Red, Labatt,  
Molson, Yueng, Blue Moon, Sam Adams, Heineken, Heineken light

### **Champagne Toast**

\$5.00 per person

20% production fee is applied to all pre-tax charges on food and bar or a minimum of \$1500