



# 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
- Corned 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*

- 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

### 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

### Beverage Station

- Water, Lemonade, Fresh Brewed Iced Tea
- Coffee & Tea Served at Dessert Station

Includes Fresh Baked Dinner Rolls  
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

## Beverage Station

- Water, Lemonade, Fresh Brewed Iced Tea
- Coffee & Tea Served at Dessert Station

Includes Fresh Baked Dinner Rolls

Served Buffet Style, \$65.95

Served Plated, \$71.95pp

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
- 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*

- 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 Tenderloin w. Orange Herb 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

## 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

## Beverage Station

- Water, Lemonade, Fresh Brewed Iced Tea
- Coffee & Tea Served at Dessert Station

Includes Fresh Baked Dinner Rolls

Served Buffet Style, \$61.95pp

Served Plated, \$67.95pp

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

## Vegetable

- Chef's Seasonal Choice

## Accompaniments *Choose one*

- Roasted Red Potatoes
- Savory Rice Pilaf
- Garlic & Herb Smashed Potato

## Beverage Station

- Water, Lemonade, Fresh Brewed Iced Tea
- Coffee & Tea Served at Dessert Station

Includes Fresh Baked Dinner Rolls  
Served Buffet Style, \$52.95pp  
20% service fee and NYS sales tax  
Menu prices reflect commitment of 100 people



## *Passed Hors D'oeuvres*

Prices Based on  
100 Pieces

- Mini Beef Wellington, \$465
- Mini Crab Cakes w. Classic Remoulade Sauce, \$325
- Mini Pretzel Dogs, \$188
- Buffalo Chicken Wontons w. Blue Cheese Dressing, \$256
- Boursin Cheese & Sliced Beef Crostini, \$395
- Smoked Siracha Chicken Wings, \$400
- Pan Seared Tuna Topped w. Korean Slaw & Sesame Vinaigrette, \$600
- Spanakopita, \$410
- Stuffed Baby Portabella Mushrooms, \$400
- Vegetable Spring Rolls w. Duck Sauce, \$205

## *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 &  
Our Creamy Béchamel Sauce ~ Baked to Perfection  
As an additional entrée serves 50, \$381.95



# 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

Set Up Fee \$750

## Champagne Toast

\$5.00 per person

### Wine Selections

*Choose Three*

- Cabernet Sauvignon
- Pinot Noir
- Malbec
- Chardonnay
- Pinot Grigio
- Moscato
- Riesling
- White Zinfandel
- Prosecco

### Beer Selections

*Choose Three*

- Coors Light
- Corona
- Labatt Blue
- Yuengling
- Killian's
- PBR
- Blue Moon
- Spiked Seltzer  
*Grapefruit, Lime,  
or Black Cherry*
- Sam Adams  
*Boston Lager or Seasonal*
- Heineken
- Heineken Light
- Brown's IPA
- Adirondack IPA
- Ommegang IPA
- Angry Orchard Hard Cider  
*Original or Rosé*

Other selections available upon request.



# *Farmhouse Catering*

## Special Pricing:

- Vendors & children under the age of 10 receive ½ price meals

## Liberty Ridge Farm Provides:

- A professional events team who will work with you throughout the entire planning process-right through your Big Day. This includes: consultation prior to the event, day of coordination and event facilitation with your chosen vendors.
- Glassware, flatware and dishware
- Linens for accessory tables and cloth dinner napkins
- Set up & clean-up for cocktail hour, reception, dessert and optional s'mores station
- A dedicated staff member to serve Bride & Groom