

## The Angus Barn Banquet Rooms

Our banquet private rooms are decorated in the traditional Angus Barn decor of blue and white check tablecloths, red napkins, and lanterns. The table set up is long rectangular tables.

We host private events Monday through Thursday.

The banquet rooms are booked for a minimum of 15 guests up to 100 guests.

Your menu will be a prix fixe menu, prepared just for you that evening. Our Chef will adhere to guests' allergies and dietary restrictions.

In addition to the per person menu cost we will add tax and 20% gratuity. Non-alcoholic beverages (tea, soda, coffee) are inclusive in per person menu pricing.

There is a room fee depending on the size of your party and the day of the week. This will be accessed at the time of booking.

We require a \$250 deposit upon signing a contract to secure your date. The deposit will be deducted from the final bill at the conclusion of the event.

Guests may book the room as early as 5:00pm and it is yours for the evening.

**Menu:**

Guests can select menus provided in the Banquet information packet. The dinner is a *prix fixe menu*, meaning all guests have the same item for each course. Plan your menu with confidence! We will accommodate guests' special dietary needs. Please note that due to supply chain shortages pricing and availability may be subject to change.

**Bar:**

All our banquet menus include 2 glasses of wine, beers, or house liquor drinks per person. After guests' get to the 2 included drinks per person, we can continue bar service charged by consumption or a cash bar. You may let the banquet coordinator know which you prefer.

**Room assignments:**

Your private room location, room assignment, and table set-up are at the Angus Barn's management's discretion. Our banquet rooms are adjacent to one another with moveable walls between the rooms. You may be placed next to a party that has a speaker or scheduled program.

**Reservation Confirmation and Cancellation Policy:**

You can officially obtain a Private Banquet Room Reservation by securing your date with a major credit card and a \$250.00 deposit. Cancellations less than 21 business days prior to your event date will result in forfeiture of your deposit. Cancellations less than three business days prior to the event date will result forfeiture of your deposit and a \$50.00 per person cancellation fee based on your current guest count. Cancellations must be addressed in writing and CONFIRMED by the banquet coordinator.

**Final Guest Count:**

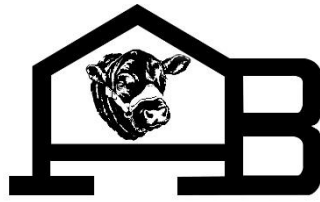
A final guest count must be communicated to the banquet coordinator three business days prior to the event to avoid "No-show" charges. You will be charged for your final count or attending guests, whichever is greater.

**Payment method:**

We accept all major credit cards and cash. The final bill will be presented on one check.

**Special arrangements:**

We offer audio visual equipment, please inquire with the coordinator for pricing.



## **Angus Barn Banquet Menu**

This menu includes two beers, glasses of wine  
or house liquor drinks per person

1<sup>st</sup> Course - Served during the Social

Angus Barn Relish with House Cheddar, Blue Cheese  
and Homemade Crackers  
Baby Back Ribs

2<sup>nd</sup> Course

Mixed Green Salad with Spiced Pecans & Tomatoes  
tossed in Champagne Vinaigrette dressing

3<sup>rd</sup> Course

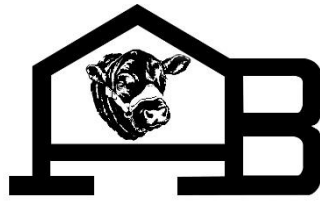
Aged Black Angus Beef Tenderloin with Red Wine Jus &  
North Atlantic Salmon sautéed in Olive Oil with Dill Butter  
Served with  
Sautéed Green Beans with Red & Yellow Peppers  
Creamy Potatoes Gratin  
Fresh Baked Rolls

4<sup>th</sup> Course

Dessert Duo of  
Chocolate Chess Tartlet  
with Homemade Whipped Cream  
&  
New York Cheesecake Round topped  
with Fresh Strawberries

**\$93.00 per person plus, tax and 20% gratuity**

\*May be cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.



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or house liquor drinks per person

1<sup>st</sup> Course - Served during the Social  
Angus Barn Relish with House Cheddar, Blue Cheese  
and Homemade Crackers  
Baby Back Ribs

2<sup>nd</sup> Course  
Mixed Green Salad with Spiced Pecans & Tomatoes  
tossed in Champagne Vinaigrette dressing

3<sup>rd</sup> Course  
Aged Black Angus Beef Tenderloin with Red Wine Jus &  
Classic Marinated Shrimp  
Served with  
Sautéed Green Beans with Red & Yellow Peppers  
Mashed Potatoes  
Fresh Baked Rolls

4<sup>th</sup> Course  
Dessert Duo of  
Chocolate Chess Tartlet  
with Homemade Whipped Cream  
&  
New York Cheesecake Round topped  
with Fresh Strawberries

**\$100.00 per person plus tax and 20% gratuity**

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## **Angus Barn Banquet Menu**

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or house liquor drinks per person

1<sup>st</sup> Course – Served during the Social  
Angus Barn Relish with House Cheddar, Blue Cheese  
and Homemade Crackers  
Baby Back Ribs & Shrimp Cocktail

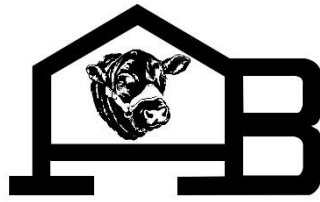
2<sup>nd</sup> Course  
Mixed Green Salad with Spiced Pecans & Tomatoes  
tossed in Champagne Vinaigrette dressing

3<sup>rd</sup> Course  
Aged Black Angus Beef Tenderloin with Red Wine Jus &  
Chef's Choice of White Fish  
Served with  
Seasonal Vegetables  
Mashed Potatoes  
Fresh Baked Rolls

4<sup>th</sup> Course  
Dessert Duo of  
Chocolate Chess Tartlet  
with Homemade Whipped Cream  
&  
New York Cheesecake Round topped  
with Fresh Strawberries

**\$109.00 per person plus tax and 20% gratuity**

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## **Angus Barn Banquet Menu**

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1<sup>st</sup> Course - Served during the Social  
Angus Barn Relish with House Cheddar, Blue Cheese  
and Homemade Crackers  
Baby Back Ribs & Shrimp Cocktail

2<sup>nd</sup> Course  
Mixed Green Salad with Spiced Pecans & Tomatoes  
tossed in Champagne Vinaigrette dressing

3<sup>rd</sup> Course  
Aged Black Angus Beef Tenderloin with Red Wine Jus  
& Lobster Tail  
Served with  
Seasonal Vegetables  
Goat Cheese Mashed Potatoes  
Fresh Baked Rolls

4<sup>th</sup> Course  
Dessert Duo of  
Chocolate Chess Tartlet  
with Homemade Whipped Cream  
&  
New York Cheesecake Round topped  
with Fresh Strawberries

**\$120.00 per person plus tax and 20% gratuity**

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## Angus Barn Banquet Menu

This menu includes two beers, glasses of wine,  
or house liquor drinks per person

1<sup>st</sup> Course - Served during the Social

Angus Barn Relish with House Cheddar, Blue Cheese  
and Homemade Crackers

Baby Back Ribs

2<sup>nd</sup> Course

Mixed Green Salad with Spiced Pecans & Tomatoes  
tossed in Champagne Vinaigrette dressing

3<sup>rd</sup> Course (Trio)

Aged Black Angus Beef Tenderloin with Red Wine Jus  
& Grilled Pesto Chicken

& Classic Marinated Shrimp

Served with

Seasonal Vegetables,

Goat Cheese Mashed Potatoes

Fresh Baked Rolls

4<sup>th</sup> Course

Dessert Duo

Chocolate Chess Tartlet

with Homemade Whipped Cream

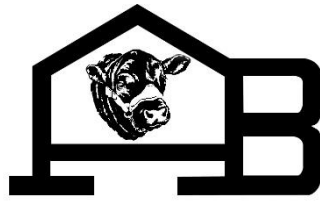
&

New York Cheesecake Round topped

with Fresh Strawberries

**\$120.00 per person plus tax and 20% gratuity**

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or house liquor drinks per person

1<sup>st</sup> Course - Served during the Social

Angus Barn Relish with House Cheddar, Blue Cheese  
and Homemade Crackers

Baby Back Ribs

2<sup>nd</sup> Course

Mixed Green Salad with Spiced Pecans & Tomatoes  
tossed in Champagne Vinaigrette dressing

3<sup>rd</sup> Course (Trio)

Aged Black Angus Beef Tenderloin with Red Wine Jus  
& Grilled Pesto Chicken

&

Crab Cake **or** 4oz. Lobster Tail  
(host to select one for all guests)

Served with

Seasonal Vegetables,

Goat Cheese Mashed Potatoes

Fresh Baked Rolls

4<sup>th</sup> Course

Dessert Duo

Chocolate Chess Tartlet

with Homemade Whipped Cream

&

New York Cheesecake Round topped  
with Fresh Strawberries

**\$134.00 per person plus tax and 20% gratuity**

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## **Before Dinner Offerings**

### **Hors d `Oeuvres**

(Price is per person)

#### **Seafood offerings:**

Crab Stuffed Mushrooms- \$6.00

Crab Dip Tartlet- \$6.00

Grill Scallops with Aioli Sauce- \$6.00

Shrimp Cocktail - \$6.00

#### **Beef/Pork**

Filet Mignon Meatballs in Truffle Oil Jus- \$5.00

Ms. Betty's Mini Country Ham & Pimento Cheese Biscuits- \$4.50

Sausage Stuffed Mushrooms - \$4.50

#### **Vegetarian Options:**

Mozzarella, Cherry Tomato Tortellini Skewer with Balsamic & Pesto Sauce- \$4.00

Goat Cheese, Cranberry, & Walnut Tartlets with a Red Pepper Jelly \$4.00

Fried Pole Beans with Sweet Thai Chili Sauce- \$4.00

#### **Mediterranean Crudit**

\$10.00

Selection of hard cheeses and meats, mixed nuts, specialty jam, fresh vegetables, gourmet crackers and hummus combined with our famous Angus Barn cheddar and blue cheese spreads and homemade crackers.

**Family Style Sides (per side)**

Sautéed Onions - \$6.00

Sautéed Mushrooms - \$9.00

Steamed Asparagus - \$9.00

**Upgraded Liquor**

Premium Liquor - \$5.00

Top Shelf Liquor - \$10.00