



## Cording Event Barn

### Catering Menus

We invite you to relax, restore, and explore at Hawk Valley Retreat and Cottages and the Cording Event Barn. These menus were developed from our favorite offerings in our over 60 combined years of food service and catering. Our style reflects what we like to eat—great ingredients, prepared with love.

As with everything that we do, our goal is to work with you to develop the event you envision. Whether it is a wedding feast, a family reunion, or whatever brings you to Hawk Valley, our menu can be customized to fit your tastes and dreams. Let us know how we can make your event one to be remembered for ages to come.

*John and Jim*

## Cold Appetizers

priced per dozen, minimum of 2 dozen per order—limit of 6 varieties of hot and cold

**Bruschetta**- choose up to two varieties \$18.00

- Caprese—Tomato, basil, and mozzarella cheese
- Tapenade—Olive tapenade with herbed cream cheese
- Prosciutto and Fig—Fig jam, goat cheese, and prosciutto

**Fruit Kebabs** \$24.00

Individual fruit skewers are served with a lemon curd and yogurt dipping sauce

**Caprese Skewers** \$18.00

Individual skewers with cherry tomatoes, basil, and fresh mozzarella cheese

**Vegetable Pizza** \$18.00

Croissant crust topped with ranch cream cheese spread, veggies, and cheese

**Gougères** \$16.00

Individual cheese puffs

**Turkey Rollups** \$22.00

On Lavosh with cheddar cheese, lettuce, tomatoes, and almonds

**Shrimp Cocktail** \$26.00

Jumbo Shrimp with homemade cocktail sauce

## Cold Appetizer Platters—priced per person, minimum 12 persons

**Spinach Dip in a Bread Bowl** \$6.00

Homemade spinach dip served in a bread bowl with assorted Vegetables for dipping

**Charcuterie Board** \$10.00

Four Cheeses and three types of meat served with crackers, fruits, olives, spreads, and nuts.

**Cheese and Cracker Display** \$8.00

Assorted cheese and crackers, garnished with fresh fruit

**Roasted Vegetable Platter** \$6.00

Roasted and grilled veggies served with Balsamic vinaigrette

## Hot Appetizers

priced per dozen, minimum of 2 dozen per order—limit of 6 varieties of hot and cold

### **Zwiebelkuchen \$24.00**

German onion pie with bacon and caraway seeds

### **Reuben Snacks \$18.00**

Rye chips topped with corned beef, Swiss cheese, and sauerkraut topping

### **Rumaki \$24.00**

Bacon-wrapped water chestnuts

### **Pigs in Blankets \$24.00**

Mini sausages baked in a flaky crust

### **Chicken Satay \$24.00**

Marinated chicken skewers with a Thai peanut dipping sauce

### **Meatballs \$18.00**

Swedish—Pork and beef in a mushroom cream sauce

Barbeque—Pork and beef in a tangy BBQ sauce

### **Stuffed Mushrooms \$22.00**

With a blend of cheese and seasoned breadcrumbs

### **Hawaiian Ham Sliders \$30.00**

Ham, Swiss cheese, and poppyseed butter

## Theme Buffets for groups of 14 to 45 persons

*Turn it into Family Style for an additional \$2.50 per person*

**Farmhouse Barbecue** Choose 2 types of meat \$26.00 per person, Choose 3 types of meat \$28.00 per person

- Grandma's Potato Salad
- Creamy Coleslaw
- Cheddar Cornbread
- Baked Beans
- Macaroni and Cheese
- Choice of Meats
  - Smoked Brisket
  - Grilled Chicken
  - Slow Roasted Spareribs
  - Bratwurst with all the fixings
  - Hamburgers with all the fixings

**Italian Feast** Choose 2 main dishes \$27.00 per person, Choose 3 main dishes \$29.00 per person

- Caesar Salad
- Caprese Skewers
- Parmesan Breadsticks or Herbed Focaccia
- Creamy Risotto
- Rosemary Roasted Potatoes
- Main Dishes
  - Italian Sausage Lasagna
  - Chicken Parmesan
  - Herb-roasted Pork Loin
  - Roasted Garlic Shrimp
  - Cod Florentine

**Thanksgiving Anytime \$29.00**

- Cranberry Sauce
- Seven Layer Salad
- Assorted Dinner Rolls
- Mashed Sweet Potatoes with Pecan Streusel
- Mashed Potatoes
- Chestnut Stuffing
- Roast Turkey Breast with Gravy
- Pumpkin Pie

## Build Your Own Buffet for groups of 14 to 45 persons

*Turn it into Family Style for an additional \$2.50 per person*

- Two Salads/Cold Side Choices
- Two Hot Sides
- Assorted Dinner Rolls
- Two Entrée Buffet--\$28.00 per person
- Three Entrée Buffet--\$30.00 Per person
- Add Dessert at ala carte pricing

### Salad/Cold Side Choices

- Assorted Fresh Fruit with a Lemon Curd Dipping Sauce
- Grandma's Potato Salad
- Creamy Coleslaw
- Caesar Salad
- Tossed Salad with Balsamic Vinaigrette
- Tortellini Salad
- Broccoli Salad with Bacon, Raisins, and Sunflower Seeds
- Caprese Skewers
- Cranberry Raspberry Gelatin Mold

### Hot Buffet Choices

- Rosemary Roast Potatoes
- Potatoes Dauphinoise
- Garlic Mashed Potatoes
- Macaroni and Cheese
- Wild Rice Blend
- Chestnut Stuffing
- Mashed Sweet Potatoes with Pecan Streusel
- Green Bean Casserole
- Calico Baked Beans
- Roasted Root Vegetables
- Glazed Baby Carrots

### Buffet Entrée Choices

- Roast Chicken
- Chicken Cordon Bleu
- Rosemary Pork Tenderloin
- Roast Turkey Breast with Gravy
- Honey Glazed Ham
  - Roast Beef AuJus add \$3.00 per person
  - Roast Beef Tenderloin with Mushroom Demi-glace add \$400 per person
- Italian Sausage Lasagna
- Vegetable Lasagna
- Roasted Garlic Shrimp
- Cod Florentine
- Honey Glazed Salmon

## Dessert Choices priced per person

Dessert Assortments (minimum 20 persons)

- Ice Cream Sunday Buffet—Vanilla and chocolate ice cream with hot fudge, caramel, nuts, cherries, mini cookie, and whipped cream \$7.00
- Dessert Display assorted mini desserts, cookies, chocolates, and dipping sauces \$9.00

A la Cart Desserts (minimum of 8 of each variety)

- Chocolate Cake with Chocolate Cream Cheese Frosting \$5.00
- New York Cheesecake with Fresh Strawberries \$5.00
- Warm Bread Pudding with Bourbon sauce \$5.00

## Snacks and Break-Outs priced per dozen

- Cherry and Blueberry Muffins \$24.00
- Assorted Scones \$26.00
- Chocolate Chip, Oatmeal and Peanut Butter Cookies \$21.00
- Individual bags of Hawk Valley Savory Snack Mix \$1.50
- Individual bags of Hawk Valley Caramel Corn \$2.50

## Beverage Service priced per person

- Coffee, Tea, and Iced Tea Station \$2.50 per person
- Assorted Soft Drinks and Lemonade Station \$3.50 per person
- Non-alcoholic Fruit Punch \$2.00 per person

## **Breakfast Buffets** for 14 to 45 priced per person

### **Continental Breakfast \$15.00**

- Muffins and Coffee Cake
- Oatmeal with brown sugar, walnuts, and raisins
- Fruit Salad with Lemon Curd and Yogurt Sauce
- Assorted Juices
- Coffee and Tea

### **Pancake Buffet \$20.00**

- Muffins or Coffee Cake
- Fruit Salad with Lemon Curd and Yogurt Sauce
- Grandpa Boder's Buttermilk Pancakes with Maple Syrup
- Locally Made Pork Sausage
- Assorted Juices
- Coffee and Tea

### **Farm Breakfast Buffet \$22.00**

- Homemade Cinnamon Rolls
- Fruit Salad
- Garden Frittata
- Bacon
- Hash Brown Casserole
- Assorted Juices
- Coffee and Tea

### **Fall Harvest Breakfast Buffet \$20.00**

- Homemade Pumpkin Coffee Cake
- Fresh Fruit Plate
- Caramel Apple Baked French Toast
- Locally Made Sausage Patties
- Assorted Juices
- Coffee and Tea

## Casual Lunch

### Build Your Own Sandwich Platter \$12 per person (from 14 to 45 people)

Served with Sandwich Rolls and Sliced Homemade Bread.

#### Sliced Meat (Choose 3)

- Roast Beef
- Ham
- Turkey
- Salami

#### Cheese (Choose 2)

- Cheddar
- Swiss
- Provolone
- American

#### Toppings

- Lettuce
- Tomatoes
- Sliced Onions
- Pickles
- Mayonnaise
- Mustard

#### Sides (Choose 2)

- Potato Salad
- Pasta Salad
- Cole Slaw
- Chips

Add a salad—Caesar or Tossed \$1.50 per person

Add Iced Tea and Lemonade \$1.50 per person

### Box Lunches from 12 to 45 people \$14.00 per person

Includes choices from the BYO Sandwich Platter but made for you and boxed for picnics or working lunches. Limit of 2 choices per order

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Prices are subject to change. A 7.25% tax and an 18% service charge will be applied to all items ordered. Unless it is part of a package, a barn rental fee of \$250 for up to 3 hours will be added.

All menu items include china, flatware, glasses, tablecloth, napkins, and water service.

Menus must be finalized at least two weeks before your event. The final guest count is due one week before your event.

You may provide your own alcoholic beverages. Please read our separate Alcohol Policy for all regulations regarding liquor at Hawk Valley Retreat and Cottages. You will need a Host Liquor Liability Certificate, which we will provide a link to, to have alcohol at Hawk Valley.

Consuming raw or undercooked beef, pork, eggs, fish, and seafood can increase the risk of food-borne illness.