



Lincoln Farmstead's Exclusive Caterer

MENU PACKAGES

"The Farmhouse" Package

- Choice of 3 stationed hors d'oeuvres
 - 2 entrée, 3 side buffet
 - Coffee & tea service
- Basic place-setting to include dinner plate, dinner fork, dinner knife, and water glass
- Event Director and Waitstaff

Starting at \$75 per person

"Greener Pastures" Package

- Bridal Suite snacks and beverages
- Choice of 3 passed hors d'oeuvres
- Choice of either a 2 entrée, 3 side buffet, or 2 plated entrée choices.
 - Sweets table and coffee & tea service
- Upgraded place-setting to include dinner plate, dessert plate, dinner fork, dinner knife, dessert fork, water glass and coffee mugs
 - Kitchen to table service (mobile kitchen). We cook on site!
 - Culinary team, Event Director, and Waitstaff

Starting at \$85 per person for buffet / \$105 per person for plated

"Field of Dreams" Package

- Bridal Suite snacks and beverages
- Choice of 4 passed hors d'oeuvres
- Choice of either a 3 entrée, 2 side buffet and a plated first course, or 3 plated entrée choices.
 - Sweets table and coffee & tea service
 - Choice of late night snack
- Bar glassware and upgraded place-setting including dinner plate, salad plate, dessert plate, salad fork, dinner fork, dinner knife, dessert fork, water glass and coffee mugs.
 - Kitchen to table service (mobile kitchen). We cook on site!
 - Culinary team, Event Director, and Waitstaff

Starting at \$105 per person for buffet / \$125 per person for plated

*All packages are based on 150 guests and an overall event time of 9 hours
6 hour ceremony/reception time plus 2 hours to set up and 1 hour to clean up.*

See sample menus on backside

catering@sbrevents.com | 312-724-6000



Lincoln Farmstead's Exclusive Caterer

SAMPLE MENUS

"The Farmhouse" Package

Stationed Hors D'oeuvres
Lemon Thyme Chicken Skewers
Lemon Zest | Fresh Thyme | Citrus Aioli

Bacon Wrapped Dates
Brown Sugar Glaze

Sweet Baby Ray's Signature Barbecue Meatballs
Sweet Baby Ray's Original Barbecue Sauce

Buffet Entrées
Slow Roasted Tri-Tip
Fresh Thyme | Sea Salt | Cracked Black Pepper | Maitre d'Hotel Butter
Caramelized Onions | Sautéed Onions

Alabama Pulled Chicken
Alabama White Gold Barbecue Sauce | Fresh Mini Buns

Buffet Accompaniments
Roasted Garlic Mashed Potatoes
Butter | Milk | Roasted Garlic

Sautéed Green Beans with Cherry Tomatoes
Green Beans | Cherry Tomatoes | Fresh Herbs | Shallots

True Bistro Salad
Mixed Baby Field Greens | Fresh Berries | Roasted Almonds | Balsamic Vinaigrette

**Coffee/Tea Service included*

"Greener Pastures" Package

Passed Hors D'oeuvres
Nashville Hot Chicken Tender n Waffles
Bread and Butter Pickles | Vanilla Bean Waffles | Chili Oil | Maple Syrup

Burnt End Bite
Roasted Red Pepper | Pearl Onion | Duce's Wild Mustard Sauce | Duce's Wild Texas Barbecue Sauce

Miniature Crab Cakes
Creole Remoulade

Plated First Course
Classic Caesar Salad
Romaine | Garlic Croutons | Parmesan Cheese | Tomatoes | Caesar Dressing

Plated Entrée Course
Herb Roasted Chicken Breast
Garlic | Sea Salt | Herbs de Provence | Spring Onions | Wild Mushrooms | Roasted Chicken Jus

Wild Mushroom Rigatoni Pasta
Wild Mushrooms | Shallots | Extra Virgin Olive Oil | Baby Kale
Rigatoni Pasta | Parmesan Cheese

**Sweets Table and Coffee/Tea Service included*

"Field of Dreams" Package

Passed Hors D'oeuvres
Sweet Baby Ray's Signature Barbecue Meatballs
Sweet Baby Ray's Original Barbecue Sauce

Coconut Shrimp
Bread Crumbs | Spice | Thai Chili Sauce

Brie and Pear Quesadillas
Merlot Poached Pears | Brie Cheese | Cinnamon Creme Fraiche | Chive

Georgia Peach Skewers
Basil | Goat Cheese | Peach Basil Vinaigrette | Toasted Pecans

Plated First Course
True Bistro Salad
Mixed Baby Field Greens | Fresh Berries | Roasted Almonds | Balsamic Vinaigrette

Plated Entrée Course
Lemon Airline Chicken Breast
Fresh Lemon | Brown Sugar Glaze | Parmesan Risotto | White Truffle Oil | Roasted Brussel Sprouts

Black Cherry Brisket
Braised Dark Cherries | French Green Beans | Twice Fried Fingerling Potatoes

Portobello Stack
Grilled Zucchini | Yellow Squash | Red Bell Peppers | Red Onions | Portobello Mushrooms
Saffron Rice | Fire Roasted Tomato Coulis

Late Night Bites Station
Mini Burgers
Aged Cheddar | Ketchup | Pickles

**Sweets Table and Coffee/Tea Service included*

Inquire today to see all menu items

catering@sbrevents.com | 312-724-6000