



EVENT CATERING MENU OPTIONS

Thank you for allowing us to prepare your meal for your special occasion. Simply select the entree you'd like us to prepare for you.

Main Entrée Selections include:

- House salad with choice of two dressings (Ranch, Blue Cheese, Italian, 1,000 Island, House)
- Two side selections
- Dinner rolls (*substitute garlic parmesan rolls for .50/pp*)
- Water, sweet and unsweet tea

MAIN ENTRÉE SELECTION

Prime Rib

12oz. slow-roasted to perfection and served with horseradish and au jus. 35.00

Salmon Fillet

Atlantic salmon grilled to perfection. 25.00

Filet Mignon

Tender melt in your mouth 6 oz filet. 30.00

Roast Beef

Slow cooked sirloin roast shredded and served in its own gravy drippings. 19.00

Sliced Sirloin

Seasoned sirloin roast sliced and served in its own gravy drippings. 22.00

Elegant Chicken

Grilled chicken breast with mushroom cream sauce, bacon and chopped beef. 18.00

Chicken Marsala

Grilled chicken breast in marsala wine reduction with mushrooms. 18.00

Lemon Pepper Pork Loin

Slow roasted pork loin cooked with fresh lemon and seasonings. 17.00

Pulled Pork

Seasoned and slow cooked then pulled and served with BBQ sauce on the side. 16.00

Oven Fried Chicken

All the flavor and crunch of southern fried chicken but cooked in the oven. 16.00

Beef Stroganoff

Sirloin tips in a beef mushroom sauce served over egg noodles. 22.00

Italian Chicken

Grilled chicken breast with homemade spaghetti sauce and mozzarella. 18.00

Parmesan Chicken

Parmesan crusted chicken breast. 19.00

Fried Catfish

Hand battered catfish fillet fried to golden brown. 15.00

Fried Tilapia

Have it grilled, blackened or fried. 15.00

ITALIAN ENTRÉE SELECTIONS

Below Italian entrees are served with a side salad, dressing and dinner roll.

Spaghetti Bake

A flavorful combination of black olives, mushrooms and meat sauce beautifully baked together. 17.00

Lasagna

Layers of meat sauce, and cheesy goodness in between lasagna noodles. 17.50

Meatless Lasagna

Layers of marinara sauce, and cheesy goodness in between lasagna noodles. 17.00

Veggie Pasta Alfredo

Bowtie pasta, zucchini, cherry tomatoes, mushrooms, red onion sautéed then tossed in alfredo sauce. 18.00

ADDITIONAL SOUP & SALAD SELECTIONS

- Cranberry, feta and walnut salad served with balsamic or raspberry vinaigrette dressing 4.00
- Spinach salad with bacon, blue cheese served with balsamic dressing 4.00
- Apple raspberry salad with diced apples and almonds served with raspberry vinaigrette dressing 4.00
- Strawberry salad with feta and walnuts served with balsamic dressing (*seasonal only*) 4.00
- Choice of one soup: chicken and rice, loaded potato, Italian wedding, stuffed bell pepper, ham and rice 3.00

SIDE SELECTIONS

- Baked potato
- Baked sweet potato
- Whipped sweet potatoes
- Macaroni and cheese
- Roasted potatoes
- Mashed potatoes, *with cheese or garlic option*
- Sweet potato soufflé, *with a pecan, brown sugar topping*
- Glazed carrots, *with honey, brown sugar and cinnamon*
- Broccoli casserole, *with broccoli, cheese, mushrooms and onions*
- Sautéed green beans, *with mushrooms & bacon*
- Sautéed veggie medley, *with red onions, mushrooms, tomatoes and zucchini*
- Sautéed broccoli, *with red onions, garlic and feta cheese*
- Cowboy beans, *baked beans with ground beef*
- Baked beans
- Black beans
- Chicken stew
- Vegetable or minestrone soup
- Hushpuppies
- Coleslaw
- Potato salad
- Bowtie or Rotini pasta, *drizzled w/ infused olive oil*

FOOD BARS

All bars come with water, sweet and unsweet tea, and one side selection.

Hamburger Bar

Brioche Buns, lettuce, tomato, red onion, pickles, white American, yellow and cheddar cheese, mayonnaise, ketchup and mustard. 16.00

Taco Bar

Crispy or soft shells, taco meat, refried beans, rice, shredded lettuce, shredded cheese, sour cream, pico-de-gallo, tomatoes, jalapenos and salsa 17.00 (*add guacamole for additional 2.50*)

Nacho Bar

Nacho chips, taco meat, refried beans, rice, nacho cheese, sour cream, pico-de-gallo, tomatoes, jalapenos and salsa 16.00 (*add guacamole for additional 2.50*)

Chicken Sandwich Bar

Brioche Buns, American cheese, lettuce, tomato, red onion, pickles and mayonnaise. Chicken can be grilled, or oven fried. 16.00

Cold Cut Sandwich Bar

White or wheat bread, American cheese, lettuce, tomato, red onion, mayonnaise and mustard. 15.00

BARNSTORMER'S MIX AND MINGLE APPETIZER MENU

Encourage mingling with these scrumptious appetizers.

APPETIZER	FEEDS	PRICE
Bruschetta	20	54.33
Cheese and Pecan Wafers	75	37.41
Cheese Ball, almond and bacon cheese ball with crackers	30	65.85
Chicken Salad with crackers or in-house made chips	30	63.45
Chicken strips, grilled chicken strips	25	27.75
Chicken Wings, oven fried	30	51.66
Chips, house fried chips of potato with spicy ranch dip	25	35.82
Corndog Muffins with a mustard sauce	50	27.00
Dessert, Chocolate Covered Pretzel Sticks	10	15.00
Dip, artichoke dip with toast points or in-house made chips	40	67.56
Dip, buffalo chicken dip with crackers or in-house made chips	50	39.30
Dip, hot crab dip with crackers or in-house made chips	50	40.35
Dip, Pimento cheese, with tortilla chips fried in house	50	48.42
Dip, sausage and cheese dip, with tortilla chips	50	35.19
Fruit and Cheese Tray	40	57.57
Meatballs in pineapple gravy	100	141.18
Mushrooms, stuffed with goodness	50	46.83
Pork Rinds, fried in house	25	20.25
Potato Skins, with cheese, bacon bits and sour cream	30	60.48
Pin Wheels, Ham & a cream cheese ranch spread, rolled in a basil tortilla	50	49.38
Pin Wheels, Turkey & a cream cheese ranch spread, rolled in a spinach tortilla	50	49.68
Sandwiches, Assorted, on white and wheat bread	20	42.00
Sandwiches, Chicken Salad on a mini croissant	40	94.65
Sandwiches, Ham & Poppy Seed on a roll	24	46.17
Sliders, Hamburger with onions & cheese	24	47.10
Sliders, Philly Cheese with peppers and onions	24	50.37
Veggie Tray with ranch dip	25	28.35

DESSERT SELECTIONS

All our delicious desserts are made in house!

DESSERT SELECTION	LAYERED CAKE	HALF SHEET	FULL SHEET
CAKES	(Serves 12)	(Serves 15)	(Serves 30)
Triple Chocolate Bundt	30.00		60.00
German Chocolate	35.00		65.00
Chocolate Peanut Butter	35.00		
White Chocolate Raspberry	35.00		
Double Chocolate	30.00		
Mint Chocolate Chip	30.00		
Chocolate Trifle		35.00	65.00
Strawberry	30.00		60.00
Key Lime	30.00		60.00
Toasted Coconut	35.00		65.00
Red Velvet	35.00		65.00
Hawaiian Wedding	35.00		65.00
Peach Cobbler		20.00	40.00
Apple Crisp		20.00	40.00
Banana Pudding		20.00	40.00
Bread Pudding		20.00	40.00
NO BAKE CHEESE CAKES	(Serves 8)	(Serves 15)	(Serves 30)
Traditional	35.00		
Chocolate Fudge	35.00		
Chocolate Truffle	35.00		
Pumpkin	35.00		
Turtle	35.00		
Oreo	35.00		
Peanut Butter	35.00		
Cherry	35.00		
PIES	(Serves 8)	(Serves 15)	(Serves 30)
Coconut Cream	25.00		50.00
Lemon Meringue	25.00		50.00
Chocolate Meringue	25.00		50.00
Peanut Butter Cream	25.00		50.00
Key Lime	25.00		50.00
Chocolate Chess	25.00		50.00
Coconut Custard	25.00		50.00
Lemon Ice Box	25.00		50.00

Pecan	40.00		80.00
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HOW MAY WE SERVE YOU?

1. Buffet Style - Buffet Line with a Server preparing your plate
2. Family Style - Your meal is prepared then placed in nice family style bowls and platters for the table to enjoy making their own plate and passing the dish.
3. Plated Meal – Your meal is prepared, plated and served to your seat (additional 2.50/person)

Ask about adding an appetizer before your meal.

*Prices do not include tax or gratuity.
20% gratuity will be added onto your final bill.*

BARNSTORMER'S FULL BAR

Barnstormers has a full bar that includes a very nice assortment of red and white wines, craft beers and house to top shelf liquor. Please consult your event planner for a copy of our bar menu. There is not charge for our Barnstormer's bartender.

Bar payment options:

- Full Cash Bar – Guests pay the bartender for their own beverages consumed.
- Open Bar – Host pays for all beverages consumed. Tab paid at end of evening.
- Limited Open Bar – Wine and beer only. Can be cash or open bar style.

*Prices do not include tax or gratuity.
20% gratuity will be added to open bar options.*

Barnstormer's Grill and Event Center. Located at Peach State Aerodrome.
349 Jonathan's Roost Road, Williamston, GA 30292.
(678) 544-1040