

Name: _____
Your Phone #: _____
Email: _____
Date of pickup/delivery: _____
Time of pickup/delivery: _____

BUCK HILL FARM CATERING MENU

For pick up or delivery

**Taxes and delivery fee not included*

*** Most all of our ingredients are farm raised or locally sourced. Some items are seasonal.*

185 Fuller Rd.
Jefferson, NY 12093
(607) 652-7980
info@buckhillfarm.com

BRUNCH

1/2 Trays/order - 12 ppl.

Full Trays/order - 24 ppl.

<u>Maple Sugar Donuts</u>	1/2 - \$18 / Full - \$36
- Homemade cake donuts with real maple sugar coating	
<u>Scrambled Eggs</u>	1/2 - \$30 / Full - \$55
- Farm fresh eggs with local milk (herbs, gouda cheese, or DF available upon request)	
<u>Granola Cups w/ Milk & Fruit</u>	1/2 - \$35 / Full - \$65
- Homemade maple granola with local fruit and milk (contains nuts)	
<u>Muesli & Yoghurt</u>	1/2 - \$35 / Full - \$65
- Homemade raw oat cereal with dried fruits, nuts, and local yoghurt	
<u>Fresh Fruit Platter</u>	1/2 - \$30 / Full - \$55
- Variety of local & in-season fruit	
<u>Fresh Baked Muffins</u>	1/2 - \$25 / Full - \$45
- Corn, chocolate and fruit mini muffins, baked from scratch	
<u>Homemade Quiche</u>	(1) 9" Pie - \$20
- Choice of farm raised ham or vegetable, with local gouda	
<u>Sausage Gravy w/ Buttermilk Biscuits</u>	1/2 - \$40 / Full - \$75
- Creamy homemade gravy and fresh biscuits with farm raised sausage	
<u>Farm Raised Bacon</u>	1/2 - \$50 / Full - \$95

LUNCH

1/2 Trays/order - 7-10 ppl.

Full Trays/order - 12-15 ppl.

<u>Grain Salad</u>	1/2 - \$35 / Full - \$65
- Dressed bulgur with chopped vegetables, herbs and nuts	
<u>Wraps</u>	1/2 - \$50 / Full - \$95
- Choice of ham, turkey, chicken salad or hummus & veggie	

<u>Sliders</u>	1/2 - \$50 / Full - \$95
- Ham, swiss, pickle, toasted with poppyseed glaze	
<u>Pasta Salad</u>	1/2 - \$45 / Full \$85
- Choice of Asian chicken, Italian, Pesto, or Greek (GF,DF, available upon request)	
<u>Homemade Soup</u>	1/2 - \$30 / Full \$55
- Choice of corn chowder or ham & lentil	
DINNER	
1/2 Trays/order - 7-10 ppl.	
Full Trays/order - 15-18 ppl.	
<u>Charcuterie</u>	1/2 - \$60 / Full \$120
- Local tasting board of crackers, spreads, cheeses, meats, fruits & homemade pickles	
<u>Puffed Pastry Pinwheels</u>	1/2 - \$40 / Full \$75
- Choice of mushroom or pesto	
<u>Meatballs (can be app. or entree)</u>	1/2 - \$65 / Full \$115
- Choice of Swedish, beef w/ red sauce, or vegetarian green meatballs w/ feta	
<u>Garden Salad</u>	1/2 - \$35 / Full \$60
- Fresh greens, shredded carrot, cucumber, cherry tomatoes, onion (GF, DF)	
<u>Caesar Salad</u>	1/2 - \$35 / Full \$60
- Romaine, parmesan, homemade croutons, caesar dressing	
<u>Brassica Salad</u>	1/2 - \$45 / Full \$80
- Seasonal; Kale, brussel sprouts, or cabbage shaved (coleslaw) and dressed with nuts & cheese (GF)	
<u>Roasted Root Vegetables</u>	1/2 - \$35 / Full \$60
- Beets, carrots, potatoes, parsnips, rutabaga (GF, DF)	
<u>Chicken Piccata</u>	1/2 - \$80 / Full \$150
- Tender chicken filets in white wine lemon caper sauce	
<u>Pulled Pork</u>	1/2 - \$80 / Full \$150
- Farm raised pastured pork in our own thick and smokey BBQ sauce - choice of rice or rolls	
<u>Mac 'n' Cheese</u>	1/2 - \$70 / Full \$135
- Homemade Harpersifeld cheese sauce (GF available upoin request)	
<u>Pasta Primavera</u>	1/2 - \$60 / Full \$115
- Choice of garlic & oil or alfredo	
- With chicken +\$20 / +\$35	
- With shrimp +\$35 / +\$65	

If you are interested in other food selections not listed above, do not hesitate to contact us, we will do our best to accomodate you.