

The Gate @ Bell Gate Farm

Mid Range Menu Inspirations for your next event.

The options shown are Spring inspired unless otherwise noted. We rotate menus seasonally for optimum price and quality. Some seasonal substitutions will be recommended based on the date of your event.

All menus are priced inclusive of food and non-alcoholic beverage service. Bartenders, alternate beverages, mixers, bar garnishes are additional cost.

All ingredients are organic with purchasing priority given to local providers within a 50 mile radius wherever possible.

Baby Shower Brunch Buffet – 35 per guest

- Devilled Eggs Four Ways
- Oven Broiled Asparagus Platter
- Roasted Salmon Filet with Citrus and Thyme
- Rice Pilaf with Dill and Shallots
- Hand Decorated Baby Shower Themed Sugar Cookies
- Minted Strawberry Brie Skewers
- Iced Water, Orange Juice, Tea and Coffee

Grown Up Grilled Cheese Station! – 21.95 per guest

Served with Pickles, Potato Chips, Homemade Iced Tea, Lemonade, a cup of homemade Creamy Tomato Soup, and Chef's selection of cookies and bars for dessert

Guests can choose from the following ingredients and our station attendants will grill them and deliver the fantastic finished product to the guest:

- Breads – Sourdough, Multi Grain and Rye
- Cheeses – Provolone, American, Jack, Swiss
- Condiments – Mustard, Pesto, Tapenade, Thousand Island Dressing
- Add ons – Sliced Tomato, Sautéed Spinach, Crispy Bacon, Sauerkraut, Roasted Red Pepper, Chopped Artichoke Hearts, Shaved Turkey

It's Graduation Time! (Summer ingredients apply) – 44.95 per guest

The Walking Taco Station – Decked out on South of the Border Style. This fun station features personal size bags of Late July Multigrain Tortilla Chips. Guests can top with their favorite combination of our vegetarian chili, shredded Jack cheese, chopped green onions, sour cream, salsa and guacamole. Then stick a fork in it and get ready to socialize.

Passed Hors d'oeuvres:

- Cones of Seasoned French Fries
- Mini Pretzel Dogs with Homemade Mustard and Ketchup

From The Buffet:

- Texas Caesar Salad
- Grilled Seasonal Vegetable Platter
- Grilled Chicken Pieces
- Brined and Grilled Local Sausage Platter with Two Mustards
- Sliced Watermelon Wedges on Popsicle Sticks
- Decorated Graduate Sugar Cookie Platter
- Iced Tea and Lemonade

The Sandwich Buffet – 32.95 per guest

Served with Dill Pickles, Homemade Potato Salad, Slaw of the Day, Fresh Fruit Salad, Homemade Iced Tea, Strawberry Lemonade, and Chef's Selection of cookies and bars

Choose four from the following sandwich selections:

- Greek-style Grilled Chicken Salad Wrap
 - Greek-Style Marinated Grilled Chicken with Tzatziki, Feta, Olives, Grape Tomatoes, Spinach and Romaine Lettuce in a Flour Tortilla
- Mediterranean Tuna Salad
 - Albacore Tuna, White Bean Dip, Lemon, Artichoke and Capers on Ciabatta Roll
- Avocado, Goat Cheese and Pesto Club (vegetarian)
 - Avocado, Sliced Radishes, Goat Cheese and Sprouts With Walnut Pesto on Multigrain Bread
- Roast Beef and Cheddar with Horseradish Mayo on Country White
- Ham and Swiss with Dijonaise on Sourdough
- California Turkey Club on Multi Grain Bread
- Hummus Vegetable Sandwich on Multi-Grain (vegan)
- Southern Egg Salad on Pumpernickel (vegetarian)

A Buffet Lunch – 34.95 per guest

- Arugula and Shaved Asparagus Salad with Lemony Vinaigrette
- Sliced Tomato Platter drizzled with Balsamic Reduction
- Pesto Roasted Eggplant Platter
- Spinach Lasagna Roll Ups
- Creamy Chicken Alfredo Lasagna Roll Ups
- Cantaloupe and Honeydew Melon Platter
- Pignoli and Miniature Biscotti Platter
- Homemade Iced Tea and Coffee Service

The Bridal Shower Buffet – 37.95 per guest

- Tender Green Salad with Champagne Vinaigrette in individual bowls
- Cheddar Cheese Fondue Pots with seasonal vegetables, skewered mini meatballs, bread cubes for dipping
- Sesame Chicken Salad in Poppyseed Tartlets
- Smoked Salmon Platter with Fennel Salad and heart shaped pumpernickel slices
- Chocolate Dipped Strawberries
- Mini Vanilla Bean Cupcakes
- Red Velvet Macarons
- Iced Tea, Seasonal Lemonade and Coffee Bar

Bachelor Party Buffet – 44.95 per guest

- Southern Style Pickled Shrimp
- Diablo Devilled Eggs
- Bibb Lettuce and Herb Salad
- Grilled Zucchini and Summer Squash Platter
- Pulled Pork
- Potato Rolls, Homemade Bread and Butter Pickles, Barbecue Mayo, Vinegar Slaw
- Bowl of Caramel Corn
- Individual Mason Jars of Banoffee Mess
- Regular and Sweet Tea, Lemonade