

The Bell @ Bell Gate Farm

Affordable Buffet 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 – 21.95 per guest

- Choice of Scrambled Eggs **or** Breakfast Hash Browns
- Lemon Brioche French Toast Casserole
- Strawberry Compote and Maple Syrup
- Iced Water, Orange Juice, Tea and Coffee

It's Graduation Time! (Summer ingredients apply) – 34.95 per guest

Salsa And Guacamole Station – Decked out on South of the Border Style and featuring our homemade Salsa Fresca and Guacamole with blue and white corn tortilla chips.

- Caesar Salad
- Grilled Vegetable Platter
- Creamy Coleslaw
- Pulled Pork BBQ with Rolls
- Sliced Watermelon Platter
- Decorated Graduate Sugar Cookie Platter
- Iced Tea and Lemonade

A Hoagie Party! – 28.95 per guest

Served with pickles and Potato Chips and Homemade Iced Tea

- Platters of our sliced Italian Hoagie and Veggie Lovers Hoagie
- Platter of Sliced Seasonal Fruit
- Caesar Salad
- Chocolate Chip Cookie Platter

The Sandwich Buffet – 24.95 per guest

Served with Dill Pickles, Potato Chips and Pretzels and Homemade Iced tea and Strawberry Lemonade

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**
- **Turkey Salad Wrap**
- **Hummus Vegetable Sandwich on Multi-Grain (vegan)**
- **Southern Egg Salad on Pumpernickel(vegetarian)**

Accompanied by a platter of our chocolate chip and oatmeal raisin cookies

A Buffet Lunch – 24.95 per guest

- Mixed Green Salad with Citrus Vinaigrette
- Arugula and Pistachio Pesto Quiche
- Bacon and Onion Tart
- Seasonal Fruit Salad and Cookie of the Day
- Homemade Iced Tea and Coffee Service

The Bridal Shower Buffet – 28.95 per guest

- Chilled Strawberry Soup Shooters
- Tender Green Salad with Champagne Vinaigrette
- Devilled Egg Assortment
- Heart Shape Tea Sandwiches (Cucumber; Ham with Mustard Butter)
- Display of Lemon Meringue and Sugar Cookie Kebabs
- Individual Bottles of Homemade Mint Lemonade with Decorative Straws

Bachelor Party Buffet – 38.50 per guest

- Texas Caesar Salad
- Buttermilk Biscuits with Honey Butter
- Three Cheese Mini Potato Skins
- Sausage Rolls with Mustard and Ketchup
- Wings three Ways: With Celery and Carrot Sticks
 - Garlic Parmesan Wings
 - Honeyed Sriracha Chicken Wings
 - Chipotle Lime with Avocado Crema
- Babe's Brownies