



SMOKED MAINS

Smoked Pork

Pasture-raised at Van Noble Farm.
Seasoned with house dry rub & Fire
Roasted Barbecue Sauce

Smoked Chicken

NY State, pasture-raised chicken,
marinated in Cornell dressing & smoked

Barbacoa Beef

Backbone Farm Beef seasoned with
chiles, slow roasted

Roasted Lamb

Locally raised, fire-roasted with lemon,
sea salt, & rosemary

Veggie Skewers

Local, seasonal vegetables, marinated
overnight and grilled

Grilled Salmon

Organic Faroe Island Salmon, lightly
seasoned & grilled with a hint of smoke

All sauces & dry rubs are made in
house and do not contain gluten.
We are happy to prepare your meal
without gluten upon request.

FLX GRAZING TABLE

SIMPLE

Cheeses

3 locally sourced cheeses - blue, chèvre,
& extra sharp NY cheddar

Vegetables & Crackers

Marinated & grilled seasonal
vegetables, honey roasted carrots,
gourmet crackers (with GF Crackers)

DELUXE

Cheeses

5 locally sourced cheeses - blue,
chèvre, extra sharp NY cheddar,
camembert, & gouda

Vegetables, Crostini, Crackers, & Condiments

Marinated & grilled seasonal
vegetables, honey roasted carrots.
Almonds, jams, local honey, crostini &
gourmet crackers (with GF Crackers)

APPETIZERS

Pâté & Crostini

Our rustic house pâté served with fresh toasted
crostini, dijon mustard, & pickled onions

Melon Spears

Sweet summer melon speared with our dry cured
pork loin

Caprese Skewers

Cherry Tomato, Mozzarella, Basil & Balsamic

Appetizer Packages

Simple or Deluxe FLX Grazing Table
plus 2 - 5 individual appetizers

Savory Mini Tarts

Seasonal Fillings - Spinach Pesto (Spring & Early
Summer), Charred Eggplant Purée (Late
Summer), Winter Squash & Sage
(Fall & Winter)

Smoked Salmon Cucumber Bites

Pastrami smoked salmon, cucumber, herbed
cream cheese

Grilled Stuffed Mini-Peppers

Lightly grilled mini peppers, split & filled with
seasonal vegetable relish, topped
with pickled red onion & crumbled cheese

BREAD

House-made Cornbread

Served with Honey Butter

Jalapeno Cheddar Cornbread

Served with Whipped Butter

Sourdough

Wide Awake Bakery with Whipped Butter

Bread Basket

Jalapeno Cheddar or House Cornbread & Sourdough with Honey Butter & Whipped Butter

CONDIMENTS

INCLUDED:

Fire Roasted Barbecue Sauce

Cumin & charred tomatoes

Farmhouse Pickles

Cucumbers & carrots, with coriander, black pepper, dill

ADDITIONS:

Chimmichurri

Our signature house sauce! Packed with cilantro, fresh garlic, & lime juice

Salsa Verde

Fire-roasted tomatillos, cilantro, & lime juice

SIDES

BARBACO

Yellow Rice

Mild yellow rice

Black Beans w/ Sofrito

Topped with homemade sofrito

Maduros

Fried sweet plantains

Esquites

Grilled corn seasoned with chile & lime, topped with creamy sauce & feta

Grilled Cabbage Slaw

Smoky grilled cabbage with fresh crunchy cabbage & citrus dressing

BARBECUE

Sautéed Collard Greens

Bone broth, bacon.

BBQ Baked Beans

Sweet & smoky, bacon, maple syrup

Classic Potato Salad

Fresh dill, creamy dressing

Deluxe Mac & Cheese

3 cheeses, crunchy panko topping
*with or without bacon

Corn on the Cob

With butter & salt

Roasted Baby Potatoes

Fresh herbs, shallots, & garlic

Garlic Green Beans

Tossed with olive oil & garlic



Van Noble Farm
Farmer Ground Flour
Plowbreak Farm
High Ground Gardens
Stick & Stone Farm
Remembrance Farm
Regional Access
Wide Awake Bakery
Backbone Farm
Owlshead Fish Truck
and more!

LOCALVORE

Roasted Brussels Sprouts

Seasoned w/ sea salt & crushed red pepper

Smoky Grilled Beets & Kale

Smoked beet, massaged kale, lemon, olive oil, fresh garlic

Fresh Orzo Salad

Spinach, cherry tomatoes, feta, & vinaigrette

Grilled Eggplant

Mozzarella & sage

Roasted Root Vegetables

Seasonal mix, with sea salt & ground cumin

Melon, Mint, & Feta Salad

Sweet melon, fresh mint, & feta

SALADS

Fingerlakes

Chèvre, dried cranberries, walnuts, sliced beets, & balsamic vinaigrette

Classic

Cucumbers, tomatoes, grilled onions, croûtons & light Caesar dressing

Papaya

Fresh papaya, cucumbers, sliced bell peppers, & citrus dressing

Farmhouse Chopped Salad

Green Goddess dressing, diced seasonal vegetables

~Served on a bed of Remembrance Farm Greens

DESSERTS

Classic Apple Crisp

Lightly sweetened NY apples with a walnut-oat crumble topping.
Served with whipped cream.

Fruit Cobbler Bars

Shortbread crust, lightly sweetened local fruit filling, & crumble topping.
Served with whipped cream.

Strawberry Rhubarb (Early Summer)
Blueberry-Ginger (Mid Summer)
Brown Butter Peach (Late Summer)

BEVERAGES

HOT

Coffee & Tea Service

Gimme! Coffee & Assorted teas.
Served with organic half & half, & sugar.
Decaf available by request.
Local Apple cider available in Autumn.

Bar Service

You provide beer & wine, we set-up, clean-up, and provide bartenders to serve during your event. Bar Minimum: 50 people

COLD

Fresh Lemonade, Iced Tea, & Infused Water Station

Set-up self service for your guests to stay hydrated! Strawberry Lemonade, Hibiscus Iced Tea (sweet or unsweet), & Cucumber Water.

SERVICE OPTIONS

On-Site Roasts

We bring our smokehouse and mobile kitchen to you, and prepare the meal on site. Includes Fire Roasted Barbecue Sauce, Farmhouse Pickles, serving dishes & utensils, compostable plates, cutlery, & napkins.
Minimum: 50 people

Buffet Service

We will arrive with your meal prepared and set up, serve, & clean-up a buffet for your event. Includes Fire Roasted Barbecue Sauce, Farmhouse Pickles, serving dishes & utensils, compostable plates, cutlery, & napkins.
Minimum: 50 people

Just the Pig Roast

We bring our smokehouse to you, and roast the pig on-site (you provide the rest of the meal). Includes Fire Roasted Barbecue Sauce, Farmhouse Pickles, compostable plates, cutlery, & napkins. Minimum: 50 people

Delivery & Pick-up

Our full catering menu is available for delivery or pick-up with 30 days notice. Small or casual event? Order from our pick-up & delivery menu with 7 days notice: vannoblefarm.com/catering.
Add-on: disposable food warmers, serving dishes & utensils, biodegradable plates, cutlery, & napkins. Minimum: 30 people

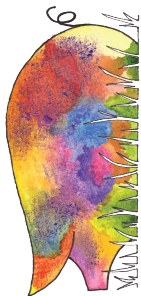
Custom Menus

Work with our catering team to create a unique menu for your special event. We can also accommodate vegan, vegetarian, dairy free, and gluten free options.

Other Services

Rental order management, set-up and clean-up for tents, tables, chairs, dishes, and decorations. Please contact us with custom requests!

SAMPLE MENUS



Choose from one of our sample menus or build your own menu from our mains, sides, salad, and bread menus. Add-on beverages, appetizers & desserts.

To create a custom menu or experience, set-up a consult: catering@vannoblefarm.com

BUILD YOUR OWN

Smoked Mains (Choose 1) -
 Smoked Pork, Smoked Chicken
Condiments - Barbecue Sauce, Farmhouse Pickles
Sides, Salad, & Bread
 ~Any 3 sides + Cornbread, or 2 sides, 1 Salad, + Wide Awake Sourdough

~Starts at \$36 per person + service costs

BARBECUE

SIMPLE	Smoked Main - Pig Roast Condiments - Chimichurri, Barbecue Sauce, Farmhouse Pickles Sides - Barbecue Baked Beans, Potato Salad, Corn on the Cob Salad - Classic Salad Bread - Cornbread with Honey Butter ~Simple Barbecue Starts at \$42.50pp + service costs ~Deluxe Barbecue Starts at \$47pp + service costs	DELUXE	Smoked Mains - Pig Roast, Chicken Condiments - Chimichurri, Barbecue Sauce, Farmhouse Pickles Sides - Barbecue Baked Beans, Potato Salad, Corn on the Cob, Deluxe Mac & Cheese Salad - Classic Salad Bread Basket - Sourdough & Cornbread with Honey & Whipped Butter
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BARBACOA

SIMPLE	Smoked Main - Pig Roast Condiments - Chimichurri, Barbecue Sauce, Farmhouse Pickles Sides - Black Beans with Sofrito, Yellow Rice, Plantains Salad - Papaya Salad Bread - Jalapeño Cheddar Cornbread with Whipped Butter ~Simple Barbacoa Starts at \$42.50pp + service costs ~Deluxe Barbacoa Starts at \$51pp + service costs	DELUXE	Smoked Mains - Pig Roast, Barbacoa Beef Condiments - Chimichurri, Barbecue, Salsa Verde, Pickles Sides - Black Beans & Sofrito, Yellow Rice, Esquites, Plantains Salad - Papaya Salad Bread - Jalapeño Cheddar Cornbread with Whipped Butter ~Super Deluxe - with Smoked Lamb
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LOCALVORE

SIMPLE	Smoked Main - Pig Roast Condiments - Chimichurri, Barbecue Sauce, Farmhouse Pickles Sides - Brussels Sprouts, Roasted Root Vegetables, Orzo Salad Salad - Fingerlakes Salad Bread - Sourdough with Whipped Butter ~Simple Localvore Starts at \$41.50pp + service costs ~Deluxe Localvore Starts at \$50pp + service costs	DELUXE	Smoked Mains - Pig Roast, Chicken Condiments - Chimichurri, Barbecue Sauce, Farmhouse Pickles Sides - Brussels Sprouts, Roasted Root Vegetables, Grilled Eggplant, Orzo Salad Salad - Fingerlakes Salad Bread Basket - Sourdough & Cornbread with Honey Butter and Whipped Butter ~Super Deluxe - with Smoked Lamb
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