



ANGRY ORCHARD®

PRIVATE EVENTS

DRINK AND CATERING PACKAGES



DRINK PACKAGES

DELUXE PACKAGE | \$45 PER PERSON

- ALL CIDERS ON DRAFT
- CANNED BEER
- SELECT CANNED CIDERS
- RED & WHITE WINE
- FIREBALL MIXED DRINKS
- CIDER COCKTAIL (FOR PARTIES WITH OVER 75 GUESTS)
- HOT/FROZEN ALCOHOLIC (DEPENDENT ON AVAILABILITY)
- NON-ALCOHOLIC BEER & CIDER
- WALDEN JUICE, SOFT DRINKS, AND WATER

BASIC PACKAGE | \$35 PER PERSON

- ALL CIDERS ON DRAFT
- CANNED BEER
- NON-ALCOHOLIC BEER & CIDER
- WALDEN JUICE, SOFT DRINKS & WATER

ADD ONS

- TASTING FLIGHT \$2 / PP
- SEASONAL HOT AND FROZEN CIDER \$2 / PP **
- FIREBALL MIXED DRINKS \$2 / PP **
- WINES \$2 / PP **
- ALCOHOLIC SPARKLING CIDER TOAST \$2 / PP
- GUIDED TASTING \$10 / PP
- SPANISH CIDER TASTING (STONE BARN ONLY) \$5 / PP

DRINK PACKAGES ARE PRICED BASED ON A 3 HOUR EVENT. + \$8/PP EACH ADDITIONAL HOUR.

**= INCLUDED IN DELUXE PACKAGE



DRINK PACKAGES

DRINK TICKETS | *\$9 PER TICKET*

- ALL CIDERS ON DRAFT
- CANNED BEER
- SELECT CANNED CIDERS
- RED AND WHITE WINE
- NON-ALCOHOLIC BEER & CIDER
- WALDEN JUICE, SOFT DRINKS (AVAILABLE FOR PURCHASE)

MASTER TAB

A CREDIT CARD IS ON FILE AND PRE-AUTHORIZED; THE TAB IS CHARGED AT THE END OF THE RESERVATION. A TAB MINIMUM MUST BE MET - MANDATORY 20% GRATUITY

- ALL CIDERS ON DRAFT
- CANNED BEER
- SELECT CANNED CIDERS
- RED & WHITE WINE
- FIREBALL MIXED DRINKS
- NON-ALCOHOLIC BEER & CIDER
- WALDEN JUICE, SOFT DRINKS & WATER

SOFT DRINK PACKAGE | *\$8 PER PERSON*

- WALDEN JUICE, SOFT DRINKS, AND WATER



CIDER COCKTAILS **

SERVES 50

CIDER- MOSA | \$375

CRAFTED WITH TRADITIONAL METHOD CIDER, ORANGE JUICE, AND AN ORANGE WEDGE

CHERRY LIME PUNCH | \$175

CRAFTED WITH CHERRY LIMEADE, SMIRNOFF BLUEBERRY VODKA, PEAR JUICE, GINGER ALE

CRISP OLD FASHIONED | \$175

CRISP APPLE, JIM BEAM BOURBON, MAPLE SYRUP, BITTERS, FRESH ORANGES

DARK & "CRISPY" | \$200

CRISP APPLE, GOSLINGS DARK RUM, SIMPLE SYRUP, LIME JUICE, GOSLINGS GINGER BEER, FRESH LIMES

ELDERFLOWER CRISP COOLER | \$300

CRISP APPLE, TANQUERAY GIN, ST-GERMAIN, SIMPLE SYRUP, LIME JUICE, FRESH CUCUMBER, FRESH LIMES

CRISP SANGRIA | \$400

CHERRY LIMEADE CIDER, PEACH SCHNAPPS, LAIRD'S APPLE JACK BRANDY, COINTREAU, APPLE JUICE, ASSORTED FRUIT

****= INCLUDED IN DELUXE PACKAGE**





PARTY APPETIZERS

\$30 PER PERSON – CHOOSE 3

\$35 PER PERSON – CHOOSE 4

\$40 PER PERSON – CHOOSE 5

- BRUSCHETTA WITH MCGRATH QUESO FRESCO, BALSAMIC FIG JAM, BASIL, MINT, AND BLACK PEPPER (V, CGF)
- BRUSCHETTA WITH CHEDDAR CHEESE CRUMBLE, THYME, AND APPLE JAM (V, CGF)
- CARAMELIZED ONION DIP- BLACK DIRT ONIONS, CHIVES WITH POTATO CHIPS (GF, V)
- BUFFALO CHICKEN DIP WITH TORTILLA CHIPS (GF)
- PORK & APPLE MEATBALLS- APPLE & ONION JUS, AND WASSAIL SPICE GRAVY
- OVEN-ROASTED CHICKEN WINGS, VEGETABLE CRUDITÉS, BUTTERMILK DRESSING – CHOOSE FROM HOUSE DRY RUB, APPLE BBQ, OR TRADITIONAL BUFFALO (GF)
- HAM AND SWISS SLIDERS- SWEET HAWAIIAN ROLLS, AND GRAIN MUSTARD (CGF)
- CAPRESE SKEWERS- TOMATOES, MOZZARELLA, BASIL, AND BALSAMIC REDUCTION (V, GF)
- PRETZEL BITES- GRAIN MUSTARD, APPLE JAM, AND BEER CHEESE SAUCE
- ORCHARD MIXED SALAD – SPRING MIX GREENS, CUCUMBERS, CHERRY TOMATOES, APPLE, RED ONIONS, QUESO FRESCO, CANDIED WALNUTS, AND MAPLE APPLE VINAIGRETTE (V, CVE)
- CAESAR SALAD – ROMAINE LETTUCE, CAESAR DRESSING, CROUTONS, PARMESAN, SCALLION

GF = GLUTEN FREE, V = VEGETARIAN, VE = VEGAN, P = PESCATARIAN CGF = CAN BE MADE GLUTEN FREE, CV = CAN BE MADE VEGETARIAN, CVE = CAN BE MADE VEGAN



GRAZING BOARD

\$18 PER PERSON

MINIMUM 10 PEOPLE

- **CHARCUTERIE – CURED MEATS, LOCAL AND IMPORTED CHEESES, PICKLED AND FRESH VEGETABLES, FRUIT AND BERRIES, CRACKERS, AND CROSTINI (CGF)**
- **THE BRUNCH BOARD – ASSORTED DANISHES AND BREAKFAST PASTRIES, VARIOUS MINI BAGELS, MAPLE CINNAMON CREAM CHEESE, APPLE JAMS, LOCAL FRUIT AND BERRIES**
- **LOX AND BAGEL BOARD – SALMON NOVA LOX, BAGELS, CAPERS, RED ONIONS, CREAM CHEESE, DILL, LOCAL FRUIT AND BERRIES**



PIZZA PARTY

\$18 PER PIZZA

GLUTEN-FREE CRUSTS ARE AVAILABLE FOR +\$5 PER PIZZA

ALL PIZZAS ARE 12 INCHES AND CUT INTO EIGHT PIECES

NO MODIFICATIONS EXCEPT FOR ALLERGIES.

AVAILABLE APRIL-OCTOBER

MINIMUM 10 PER PIZZA

- **CLASSIC CHEESE AND TOMATO** - HOUSE-MADE PIZZA SAUCE, SHREDDED MOZZARELLA (CGF, V)
- **HOT & SWEET PIZZA** - EZZO PEPPERONI, SHREDDED MOZZARELLA, BASIL, HOT HONEY (CGF)
- **CARNITAS PIZZA** - HOUSE-MADE PORK CARNITAS, SHREDDED MOZZARELLA, AVOCADO CREAM, PICO DE GALLO (CGF)
- **ROASTED VEGETABLE PIZZA** - ROASTED SEASONAL VEGETABLES, SHREDDED MOZZARELLA, BALSAMIC GLAZE (CGF, V)
- **CHICKEN BACON RANCH** - SHREDDED CHICKEN, BACON, MOZZARELLA, HOUSE-MADE RANCH (CGF)



BRUNCH

QUICHE

\$12 PER QUICHE

10 MINIMUM QUICHE PER ORDER. HOUSE-MADE INDIVIDUAL SIZED QUICHES. ALL QUICHES ARE CUT IN HALF AND SERVED BUFFET STYLE WITH APPLES AND A BRUNCH OF ARUGULA, CUCUMBER, TOMATO, AND RADISH SALAD

- QUICHE LORRAINE – APPLE WOOD SMOKED BACON, GRUYERE CHEESE, DIJON MUSTARD
- ORCHARD QUICHE – CHICKEN & APPLE SAUSAGE, SHARP CHEDDAR, SCALLION
- VEGETARIAN QUICHE – SPINACH, SUN DRIED TOMATOES, FETA CHEESE, PICKLED ONIONS (V, CVE)

BRUNCH SIDES

\$15 PER PERSON - CHOOSE 2

\$22 PER PERSON - CHOOSE 3

ALL SIDES ARE SERVED BUFFET OR FAMILY STYLE

- APPLE WOOD SMOKED BACON – MAPLE, BROWN SUGAR (GF)
- PORK SAUSAGE LINKS – SAGE, WASSAIL SPICES (GF)
- CHICKEN SAUSAGE LINKS – APPLES, HERBS (GF)
- POTATO & APPLE HASH – ROSEMARY, ONIONS, APPLES (GF, V, VE)
- APPLE MAPLE BREAD PUDDING – MAPLE CRÈME ANGLAISE (V)
- ROASTED SEASONAL VEGETABLES – GARLIC CONFIT, GOAT CHEESE, HERBS (GF, V, CVE)
- SEASONAL FRUIT SALAD – CHEF'S SELECTION (GF, VE, V)
- GRANOLA PARFAITS – HOUSE-MADE GRANOLA, YOGURT, FRUIT, AND BERRIES, LOCAL HONEY (V)



SANDWICHES

\$18 PER SANDWICH

10 MINIMUM SANDWICHES PER ORDER. ALL SANDWICHES WILL BE CUT IN HALF AND SERVED WITH SEA SALT POTATO CHIPS, ORCHARD APPLES, AND BUFFET-STYLE HOUSE SALAD. GF + \$3 PER SANDWICH

- BURRATA CAPRESE SANDWICH (COLD) – FRESH BURRATA, TOMATOES, BASIL, ARUGULA, BALSAMIC, LOCAL FOCACCIA (V, CGF)
- THE ANGRY TURKEY (HOT) – ROASTED TURKEY BREAST, CHEDDAR CHEESE, CHIPOTLE GARLIC AIOLI, PICKLED JALAPENOS, SOURDOUGH (CGF)
- BBQ PULLED PORK (HOT) – CIDER-BRAISED PORK, HOUSE-MADE BBQ SAUCE, APPLE SLAW, POTATO ROLL (CGF)
- ORCHARD CHICKEN SALAD (COLD) – ORCHARD APPLES, GREEN GRAPES, CELERY, SCALLIONS, RED ONION, ARUGULA, TOMATOES ON A CROISSANT (CGF)
- SAUSAGE & PEPPERS (HOT) – SPICY ANDOUILLE PORK SAUSAGE, ROASTED BELL PEPPERS AND ONIONS, HOAGIE ROLL
- VEGAN SANDWICH – WHITE BEAN HUMMUS, SUN-DRIED TOMATOES, CUCUMBERS, APPLES ON VEGAN/GLUTEN-FREE BREAD (GF, VE)



DINNER

\$55 PER PERSON

CHOOSE ONE SALAD OR SOUP, ONE STARCH, TWO PROTEINS, TWO VEGETABLE SIDES, ROLLS, AND BUTTER

SALAD OR SOUP

- ORCHARD MIXED GREEN SALAD- APPLES, CUCUMBERS, CELERY, RED ONIONS, CHERRY TOMATOES, MAPLE APPLE CIDER VINAIGRETTE (GF, VE)
- CAESAR SALAD- ROMAINE, TOASTED PEPITAS, SCALLIONS, CROUTONS, PARMESAN (P, CGF)
- BUTTERNUT SQUASH SOUP – CARAMELIZED APPLES, LEEKS, CURRY (V, GF)
- ORCHARD FRENCH ONION SOUP – WOODEN SLEEPER CIDER, FOCACCIA, GRUYÈRE CHEESE (V, CGF)

STARCH

- PENNE PASTA, PIPÉRADE SAUCE, BASIL, PARMESAN (V, CVE)
- FARFALLE PASTA, PESTO, ROASTED TOMATOES, BASIL, LEMON, PARMESAN (V, CVE)
- FETTUCCINI WITH SEASONAL VEG, SQUASHES, TOMATO, GARLIC, CAPERS, OLIVE OIL (VE, CVE)
- RISOTTO, WILD MUSHROOMS, LEMON, PARMESAN (GF, V)
- CLASSIC MAC 'N' CHEESE- HOUSE CHEESE BLEND, HERB BREADCRUMBS
- BROWN BUTTER MASHED POTATOES (GF, V)

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DINNER CONTINUED

PROTEINS

- VEGAN ROASTED VEGETABLE SKEWERS, CHIMICHURRI (GF, VE)
- ROSEMARY ROASTED CHICKEN (MIX OF DARK AND WHITE MEAT) (GF)
- ROASTED TURKEY BREAST, PAN GRAVY
- ROAST PORK LOIN, APPLE AND DIJON GLAZE (GF)
- + \$5/ PP SLICED TRI-TIP, SANTA MARIA DRY RUB (GF)
- + \$5/ PP ROASTED SALMON, FRESH HERBS, LEMON (GF, P)

SIDES

- ROASTED SEASONAL VEGETABLES, GARLIC CONFIT, GOAT CHEESE, HERBS (GF, V, CVE)
- GLAZED BABY CARROTS, TOASTED ALMOND, THYME (GF, V, CVE)
- ROASTED CAULIFLOWER, MOLE, TOASTED SESAME SEEDS, CILANTRO (GF, VE)
- BROCCOLINI, PARMESAN, LEMON, CHILI OIL (GF, V, CVE)
- ASPARAGUS, BLISTERED TOMATOES, PARMESAN, BALSAMIC (GF, V, CVE)

ADD-ONS

- SALAD OR SOUP \$8 PER PERSON
- STARCH \$12 PER PERSON
- PROTEIN \$15 PER PERSON
- SIDE \$8 PER PERSON

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FREQUENTLY ASKED QUESTIONS

DO YOU OFFER DESSERT OPTIONS?

- WE DO NOT OFFER DESSERT AT THIS TIME, BUT WE CAN RECOMMEND GREAT LOCAL BAKERS!
- WE WILL CUT AND SERVE ANY DESSERT BROUGHT IN FOR A \$25 FEE.

IS YOUR CATERING ALLERGY-FRIENDLY?

- YES! ANY OPTIONS THAT CAN BE MODIFIED ARE LABELED. THERE MAY BE AN ADDITIONAL CHARGE.
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CAN CATERING BE PLATED?

- WE OFFER PLATING FOR OUR DINNER AND BRUNCH OPTIONS FOR AN ADDITIONAL FEE OF \$5 PER PLATE.
- THE STONEBARN IS UNABLE TO ACCOMMODATE PLATED CATERING.

WHEN SHOULD I FINALIZE MY CATERING CHOICES?

- FOOD COUNTS ARE DUE THREE WEEKS BEFORE THE EVENT DATE.

IS THERE A KIDS' MENU?

- WE DO NOT CURRENTLY OFFER SEPARATE KIDS' OPTIONS. WE RECOMMEND ORDERING FROM OUR PIZZA SELECTION.

IS THERE A MAXIMUM LIMIT FOR A CATERING ORDER?

- WE CAN ACCOMMODATE PARTIES UP TO 75 GUESTS, PARTIES OVER 75 GUESTS ARE SUBJECT TO AVAILABILITY.

DOES YOUR MENU CHANGE?

- OUR MENU CHANGES ANNUALLY. THIS IS OUR 2025 CATERING MENU. NOTE THAT OUR PIZZAS ARE ONLY AVAILABLE FROM APRIL TO OCTOBER.

ANYTHING ELSE? DIRECT QUESTIONS TO RENTALS@ANGRYORCHARD.COM

