

THE ARTISAN

at Baetje Farms

Catering Menu Options

APERITIF'S

Includes selection of any of our aperitifs:

1 aperitif \$5/guest | 2 aperitif \$7/guest | 3 aperitif \$9/guest

ENTREE SELECTIONS

Heart of the Field Dinner \$20/Guest

Chicken Pasta Con Broccoli and choice of house or Caesar salad and artisan bread

Farmstead Dinner \$24/Guest

Choice of 1 Entrée with 2 sides, house salad and artisan bread

Country Side Dinner \$26/Guest

Our traditional Ste. Genevieve dinner with Fried Chicken & Kettle Beef served with mashed potatoes, green beans, house salad and artisan bread

Creek Side Dinner \$28/Guest

Choice of 2 Entrées served with 2 sides, any choice of salad and artisan bread

The Artisan Dinner \$35/Guest

Choice of 3 Entrées served with 2 sides, any choice of salad and artisan bread

Homemade Famous Liver Dumplings \$4/Guest

When upgrading a side to liver dumplings

***Entrée Selections of Salmon or Prime Rib is Market Price/Guest up-charge each, above the package pricing. The Salmon is wild flown- in fresh and served whole with a carving station. The Prime Rib is served with a carving station. Multiple aperitifs, entrée and dessert selections are calculated at 70% of Guest Count.*

CUSTOMIZED DESSERT BAR

Choose from signature mini Baetje cheese infused cheesecakes, stuffed cupcakes, hand crafted tarts, whipped moussè cups, cake pops and more!

Choose 2 items \$6/guest | Choose 4 items \$8/guest | Choose 6 items \$10/guest

Baetje Farm Cheesecake Selections: Cranberry Orange, Plain, Chocolate Raspberry, Lemon Bavarian Crème
Crème Stuffed Cupcake Flavors: Oreo, Red Velvet, Peanut Butter Cup, Vanilla, Chocolate, Black Forest

Please inquire for more flavors and customizing your own dessert bar!

For Cheese Lovers! We can even create a wedding cake with tiers of Baetje Farms Artisan Goat Cheese. Please inquire for more details.