

2024 COURTYARD Menu



PRIVATE COURTYARD DINING

The Courtyard is located outside our restaurant.
Partially under roof allows for events rain or shine.

Things You Need to Know

- The Courtyard has space to seat 40 guests for a sit down dinner or space for up to 50 guests for a casual event. The opportunity for a larger event does exist, for additional costs.
- The Courtyard can be rented for private parties. A 3 hour rental is \$350. Larger parties may have an additional fee. Event Host may arrive 30 minutes prior to start of event. Earlier requests will incur an additional hourly fee.
- Guests will need to enter through our main doors and let the hostess know they are attending a party. They will be escorted to the Courtyard.
- Food must be pre-ordered from our Courtyard Menu. All food items must be ordered for a minimum of 20 guests. Please see menu beginning on page 2.
- Menu Key --³ indicates market pricing. Pricing will be quoted 30 days prior to the event.
- A 20% gratuity will be added to the final pre-tax balance.
- The invoice will need to be paid the day of the event.
- Bar service for wine and beer is available. All wine and beer will be purchased through Shade Mountain Winery. See bar page for details.
- All necessary dinnerware and glassware are included. Upgraded paper products are used for casual events.
- Basic drinks are included.
- Our event coordinator will assist with details of your party.
- Unless otherwise noted, serving sizes are as follows:
 - Small serves 15-20 guests
 - Medium serves 25-35 guests
 - Large serves 35-45 guests



Boards and Bars

WINGS AND THINGS

An assortment of smoked wings and thighs, fried wings, boneless wings, and fried cauliflower. Mild buffalo, Honey BBQ, Parmesan Peppercorn, and Yosemite Sauces top the wings and things (served on the side). This board also includes ranch dressing, celery sticks, and baby carrots.

Small **\$220** Medium **\$300** Large **\$375**

SLIDER BOARD

Sliders will include **Nashville Chicken Slider** served with pickles, lettuce, and Nashville sauce; a **Bacon Cheeseburger** served with american cheese, bacon, ketchup, and mustard; and a **Pulled Pork Slider** served with coleslaw.

Small **\$220** Medium **\$300** Large **\$375**

TACO BOARD

Brisket, Chicken, and Haddock Tacos served with cheddar cheese, lettuce, sour cream, and salsa

Small **\$175** Medium **\$300** Large **\$290**

VEGETABLES AND CHEESE BOARD

A selection of fresh vegetables, cubed cheeses, vegetable dip, hummus, and dipping mustard.

Small **\$130** Medium **\$160** Large **\$185**

PICK YOUR FRILLS

- Pork Twirlers
- Rosemary Chicken Bites
- Antipasto Skewers
- Smoked Sausage Bites
- Buffalo Cauliflower Bites
- Chicken Buffalo Bites
- Honey BBQ Meatballs

	Choose 2	Choose 3	Choose 4
Small	\$120	\$140	XXXXX
Medium	\$168	\$198	\$210
Large	\$210	\$250	\$270



Farm Fresh Fruits and Veggies

We use fresh, local produce whenever it's available.

GOURMET FRUIT TRAY

An incredible assortment of fresh seasonal fruits. Served with orange cream fruit dip.

Small **\$35** Medium **\$60** Large **\$75**

TRADITIONAL VEGETABLE TRAY

An assortment of fresh seasonal vegetables. Served with your choice of ranch dip or hummus.

Small **\$25** Medium **\$35** Large **\$45**

Farm Fresh Cheese and Bologna

BOLOGNA AND CHEESE TRAY

Sliced ring bologna and a selection of farm fresh cheeses. Served with a side of horseradish mustard.

Small **\$50** Medium **\$82** Large **\$100**

FARM FRESH CHEESE TRAY

A selection of local cheeses served with a selection of artisanal crackers.

Small **\$40** Medium **\$67** Large **\$84**

Small serves 10-12 guests. Medium serves 20-25 guests. Large serves 30-35 guests.

Pizzas

All pizzas are thin crust 16" round. Pizzas are cut into 25-30 (2") square pieces.

Pizzas are **\$25** each. Classic Cheese Pizza is **\$20**.

MEDITERRANEAN CHICKEN PIZZA

Start with a cheesy spinach sauce. Add tomato, grilled chicken, mozzarella, feta, fresh basil, and a balsamic reduction drizzle

GRILLED VEGGIE PIZZA

Sauteed seasonal vegetables, mozzarella, and feta cheese atop a cheesy spinach cream sauce.

CLASSIC CHEESE PIZZA

Basic marinara sauce and cheese.

BUFFALO CHICKEN PIZZA

Buffalo marinara sauce, grilled chicken, banana peppers, red onion, mozzarella, bleu cheese crumbles, and a ranch drizzle

SEARED STEAK PIZZA

Garlic aioli is the base for seared steak, tomato, sauteed mushroom, mozzarella, feta, red onion, and scallions. **(+\$2)**

Sandwiches

GOURMET PANINIS

Small Tray: Traditional Club, Grilled Chicken & Bacon, and California Club **\$110**

Medium Tray: Traditional Club, Grilled Chicken & Bacon, Ham & Swiss, and California Club **\$155**

Large Tray: Traditional Club, Grilled Chicken & Bacon, Ham & Swiss, Roast Beef & Cheddar, and California Club **\$210**

- Traditional Club Sandwich with Turkey, Ham, Bacon, Lettuce, Tomato, and Mayo on Ciabatta Bread
- Ham with Swiss Cheese, Honey Mustard, Lettuce, and Tomato on Ciabatta Bread
- Roast Beef with Sharp Cheddar Cheese, Horseradish Sauce, Lettuce, and Tomato on Ciabatta Bread
- Grilled Chicken and Bacon with Lettuce, Tomato, and Mayo on Ciabatta Bread
- California Club with Chicken, Bacon, Avocado, Lettuce, Tomato, and Ranch Dressing on Ciabatta Bread

GOURMET WRAPS

Small Tray: Chicken Caesar, Ham & Swiss, and Cobb Salad Wraps **\$110**

Medium Tray: Chicken Caesar, Ham & Swiss, Roast Beef & Cheddar, and Cobb Salad Wraps **\$155**

Large Tray: Chicken Caesar, Ham & Swiss, Roast Beef & Cheddar, Turkey Cordon Bleu, and Cobb Salad Wraps **\$210**

- Chicken Caesar Wrap: Chicken Breast, Parmesan Cheese, Caesar Dressing, and Romaine Lettuce
- Turkey Cordon Bleu Wrap: Smoked Turkey, Ham, Swiss, Honey Mustard, Romaine, and Tomato
- Cobb Salad Wrap: Turkey Breast, Bacon, Avocado, Bleu Cheese, Egg, Romaine, and Tomato
- Roast Beef & Cheddar: Roast Beef and Cheddar Cheese with Horseradish Sauce, Romaine, and Tomato
- Ham & Swiss Wrap: Ham and Swiss Cheese with Romaine, Tomato, and Mayo
- Vegetable Wrap: Vegetarian Parmesan Cheese, Seasonal Vegetables, Garlic Aioli

MINI DELI SANDWICHES

Shaved ham, turkey, and roast beef topped with cheese on tea rolls.

Mustard and mayo served on the side.

Small **\$60** Medium **\$90** Large **\$120**

HOT SANDWICHES

(minimum of 10 per item)

Pulled Pork BBQ: freshly smoked pork smothered in BBQ sauce **\$9 per sandwich**

Grilled Chicken Sandwich: grilled chicken breast with mayo, lettuce, and tomato **\$9 per sandwich**

SIDES FOR SANDWICHES

(minimum of 10 per item, priced per serving)

- | | | |
|------------------------------|-----------------------------------|------------------------------|
| • Potato Salad \$2.50 | • Macaroni Salad \$2.50 | • Garden Salad \$2.50 |
| • Coleslaw \$2.50 | • Fresh Fruit Salad \$3.50 | • Caesar Salad \$2.50 |
| • Pasta Salad \$2.50 | • Chips & Pickles \$1.00 | |

Entrees

All entrees are served plated.

Garden salads are served with all entrees. Ranch and Italian dressings are served on the side.

Add Dinner Rolls and Cornbread for **\$1** per guest.

Event Host may choose 2 entrees to offer guests. Entrees must be preordered.

Please inquire about buffet options.

BEEF BRISKET - Shredded beef brisket served with mashed potatoes and gravy. **\$19**

CHICKEN CAPRESE - Grilled chicken breast topped with mozzarella cheese and fileted tomatoes.
Served with grilled vegetables. **\$16**

STUFFED CHICKEN BREAST - Traditional bread stuffing stuffed chicken breast smothered in gravy.
Served with mashed potatoes and gravy. **\$17**

PRIME RIB³ - Perfectly seasoned prime rib served with au jus and roasted potatoes.
Must be served to a minimum of 20 guests. **Market Price**

ORANGE TERYAKI SALMON - Salmon topped with our orange teryaki sauce.
Served with a rice/quinoa blend. **\$19**

HAM STEAK - Double smoked ham steak basted in a sweet bbq sauce.
Served with grilled asparagus. **\$16**

KOREAN SMOKED PORK - Our smoked pork compliments our korean sauce perfectly.
Served atop a rice and quinoa blend with fresh vegetables. **\$15**

GRILLED PORTABELLA - Portabella mushroom marinated in balsamic vinegar grilled to perfection.
Served with wild rice. **\$15**

Drinks

Ard's Southern Style Sweet Tea, Water, and Citrus Infused Water are included with all meals.

ADDITIONAL DRINKS

Coffee Service **\$2** per serving. Includes creamers, sugar, and non-sugar sweeteners

Canned Soda and Bottled Water **\$1** per serving

Fresh Squeezed Lemonade **\$10** per gallon

Desserts

CUPCAKES

Cupcakes are available in the following flavors.
Must order 1 dozen of each flavor.

Double Chocolate
Double Vanilla
Chocolate Peanut Butter
White with Raspberry
Carrot with Cream Cheese
\$40 per dozen

SHEET CAKES

Choose from white, chocolate, or half and half sheet cake. Can be decorated for your theme.

Quarter sheet serves 20-25 guests. **\$25**
Half sheet serves 40-50 guests. **\$40**

ASSORTED DESSERT TRAY

An assortment of whoopie pies, cookies, and brownies.

Small **\$50** Medium **\$65** Large **\$85**

COOKIE TRAY

An assortment of cookies.

Small **\$35** Medium **\$50** Large **\$70**

BROWNIE TRAY

An assortment of bite-sized brownies.

Small **\$45** Medium **\$60** Large **\$80**



Bar Service

We have partnered with Shade Mountain Vineyards for our wine and beer selection. All wine and beer will be purchased through Shade Mountain and served in the courtyard.

The order must be purchased by the event host.

Due to Pennsylvania State Liquor Laws, a cash bar is not available on the patio.



Shade Mountain Vineyards Wine Selection (priced by the bottle)

Semi-Sweet Wines

Lemberger **\$14.99**

Proprietor's Red **\$13.99**

Shade Mountain Red **\$9.43**

Riesling **\$11.32**

Three Witches (Sparkling) **\$14.99**

Shade Mountain Blush **\$9.43**

Cranberry **\$11.32**

Specialty Wines

Hard Seltzer, Raspberry and Peach. **\$3.30/12oz bottle**

RORE (a mixture of Granny Z's & Mojito) **\$4.72/12oz bottle**

Dry Wines

Pinot Noir **\$14.99**

Cabernet Franc **\$14.99**

Chardonnay **\$13.99**

Pinot Grigio **\$12.99**

Sweet Wines

Rascal Red (Sangria) **\$9.43**

Jack's Mountain Red **\$9.43**

Anniversary White **\$9.43**

Niagara **\$9.43**

Moscato **\$10.99**

Ginger Owl (Sparkling) **\$14.99**

Prehistoric Peach **\$11.32**

Granny Z's Hard Mint Tea **\$12.99**

Pennsylvania Beer Selection (priced by the bottle)

TROEGS Perpetual IPA **\$6**

Yuengling Lager **\$5**

Lancaster Brewing Co. Milk Stout **\$6**

Beer and wine will be set up as a self serve station for any party with 20 or fewer guests. any party with 21 or more guests must add a bartender. There is a \$150 fee for 3 hours of service. A Bartender can be added, if desired, for smaller parties.

All Pennsylvania Liquor Laws must be followed at all times. Ard's Farm Staff maintains the right to card any and all guests to assure that they are 21 or older. Ard's Farm Staff maintains the right to refuse to serve beer and/or wine to any guest.