

THE BARN



SYCAMORE
Farms

Sycamore Package: Catering, Florals, DJ, Planning, Staffing, China & Linens

All-Inclusive Package Vendors

Catering - Beyond Details (menu TBD for 100 guests)

Florals - Beyond Details

Event Planning - Beyond Details

Rentals - Southern Events

DJ

BEYOND DETAILS

at



100 person floral sample

PERSONAL FLOWERS

Note: Specialty flowers may be added at additional cost.

THE BRIDE

-1-

Gorgeous Bridal bouquet consisting of approximately 15 stems of combination flowers, greenery, & filler, created using bridal vision and preference. Similar to photo or photo/description provided by client

BRIDESMAIDS

-5-

Gorgeous Bridesmaid bouquet consisting of approximately 12 stems of combination flowers greenery & filler, created using bridal vision and preference. Similar to photo or photo/description provided by client.



PERSONAL FLOWERS

MOTHERS & GRANDMOTHERS

-6-

Elegant wrist corsage with 1 single bloom, greenery, and filler. Similar to photo or photo/description provided by client.

THE GROOM

-1-

Sophisticated single bloom & greenery boutonniere for Groom. Similar to photo or photo/description provided by client.

GROOMSMEN

-5-

Sophisticated single bloom & greenery boutonniere for Groomsmen. Similar to photo or photo/description provided by client

FATHERS & GRANDFATHERS

-6-

Sophisticated single bloom & greenery boutonniere for Fathers & Grandfathers. Similar to photo or photo/description provided by client.





CEREMONY DESIGN

FOCAL STRUCTURES

-2-

medium size
arrangements

*Draping not included



COCKTAIL HOUR

COCKTAIL TABLES

-5-

Bud vase with single bloom + two
clear votives for each cocktail table.



RECEPTION FLOWERS

VOTIVE CANDLES -70-

10 votives for cocktail tables.
36 votives for guest table design one.
24 votives for guest table design two.



GUEST TABLE DESIGN ONE -6-

Garland + six clear votives for guest
table design one.



GUEST TABLE DESIGN TWO -6-

Six bud vases with single blooms +
added greenery + four clear votives
for guest table design two.



CAKE FLOWERS -1-

Blooms + greenery to adorn wedding
cake. Design similar to photo or
photo/description provided by client.

BEYOND DETAILS



CATERING OPTIONS

OPTION ONE

2 appetizers + salad + 2 entrees + 2 sides

OPTION TWO

appetizer + salad + 2 entrees + 2 sides + dessert

OPTION THREE

2 appetizers + salad + entree + 2 sides + 2 desserts

OPTION FOUR

appetizer + salad + entree + 2 sides + station

OPTION FIVE

2 appetizers + 2 entrees + 2 sides + station

all include assorted breads, tea, lemonade and water

APPETIZERS

HOT

nashville hot chicken + waffles
barbecue chicken cornbread cups
spinach + feta stuffed mushroom
bacon wrapped dates
baked macaroni + cheese bites
fried green tomatoes
shrimp + grits

COLD

savory strawberry bruschetta
brie + apple crostini
grilled pineapple skewers
pimento cheese crostini
sesame chicken wonton
smoked salmon canapé
roasted tomato bruschetta
blt stuffed campari
hummus rounds





SALADS

warehouse

mixed greens + red and green grapes + blueberries
+ strawberries + granny smith apples + crumbled
feta + vidalia onion dressing

baby spinach

baby spinach + strawberries + toasted walnuts +
crumbled blue cheese + poppy seed vinaigrette

kale

parmesan + goat cheese + dried cherries
+ toasted walnuts + citrus vinaigrette

caesar

romaine + focaccia croutons + shaved pecorino
+ creamy caesar dressing

wedge

iceberg + grape tomatoes + crumbled blue cheese
+ chopped hickory bacon + toasted cornbread
croutons + house blue cheese dressing

greek

romaine + english cucumber + pickled red onions +
grape tomatoes + kalamata olives + crumbled feta
+ pepperoncini + croutons + house greek dressing

caprese

arugula + buffalo mozzarella + grape tomatoes +
basil oil + sea salt + cracked black pepper
+ balsamic vinaigrette

garden

romaine + english cucumbers + grape tomatoes +
broccoli florets + carrots + cheddar cheese +
sunflower seeds + buttermilk ranch



ENTREES

POULTRY

panne chicken

lightly breaded and seared chicken breast + lemon
caper sauce

tuscan chicken

seared chicken breast + artichokes + roasted red
peppers + red onion + lemon basil
cream sauce

barbecue chicken quarter

raspberry bourbon glaze + scallions

southwestern chicken

grilled chicken breast + aged cheddar + chopped
hickory bacon + scallions + house bbq

chicken francois

chicken breast + herb seasoned panko breading
+ lemon basil cream sauce

airline chicken

pan seared skin on chicken breast
+ essential jus



ENTREES

CONTINUED

roasted round of beef
lightly smoked + horseradish cream or beef jus

bistro steak
beef medallions + mushroom demi glacé

beef lasagna
spiced beef + ricotta cheese + mozzarella + basil
+ roasted tomato sauce

herb roasted pork loin
herb and brown sugar crusted pork loin
+ seasonal chutney

grilled pork chop
cedar brined pork chop + roasted shallot gravy

southern shrimp + grits
stone ground cheddar grits + blackened gulf shrimp + creole
cream sauce + chopped hickory bacon + scallion

teriyaki salmon
atlantic salmon + sweet soy glaze

vegetable lasagna
grilled vegetables + ricotta cheese + mozzarella + basil +
roasted tomato sauce

stuffed acorn squash
wild rice pilaf + dried cranberries + chick peas + crumbled
feta



SIDES

roasted vegetables

sautéed green beans

southern green beans

roasted baby carrots

roasted asparagus

creamed corn

sweet corn succotash

roasted brussel sprouts

roasted cauliflower

summer squash casserole

southern macaroni + cheese

cheese ravioli

smashed sweet potatoes

garlic whipped potatoes

red mashed potatoes

southern cheddar grits

risotto



DESSERTS

key lime pie
banana pudding
coconut walnut caramel puff
chocolate mousse brownie shot
apple or peach crisp
chocolate chip cheesecake bars
mini pecan pies
mini chocolate pecan pies
blueberry shortbread pie
peach pie delight
sour cream pound cake muffins
cheesecake shooters
bread pudding
donut hole skewers
lemon curd shooter
salted caramel bars
mini key lime pies
dutch apple pie
pecan pie bites
s'mores bon bons
key lime pie bites



STATIONS & ENHANCEMENTS

assorted cheeses

selection of assorted domestic and imported cheeses including but not limited to smoked gouda + cheddar + swiss + fontina + pepper jack; served with butter, wheat & grain crackers

shrimp + grits station

stone ground cheddar grits + blackened gulf shrimp + creole cream sauce + cheddar & jack + chopped hickory bacon + scallion + jalapénos

biscuit bar

blueberry, buttermilk and garlic cheddar biscuits served with a selection of butters + jellies + honey + bacon + sausage gravy + country ham

mashed potato bar

mashed potatoes with a selection of cheese + chives + sour cream + smoked bacon pieces

chicken & waffle bar

house fried buttermilk chicken + belgian waffles + maple butter + craft syrups

gourmet coffee station

regular + decaf coffee with all the necessary condiments as well as flavored creamers (vanilla + hazelnut + caramel) + rock candy stirrers

gourmet popcorn

choice of flavored popcorn including salted + caramel + cheddar + kettle corn served with flavored salts + sprinkles
