

THE BARN.
at
SYCAMORE
Farms



THE BARN AT SYCAMORE FARMS

www.sycamorefarmsevents.com



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4866 Murfreesboro Road
Arrington, TN 37014

The Barn at Sycamore Farms

Packages

Beyond Details, has curated an all-inclusive package JUST for The Barn at Sycamore Farms!

The package brings together all of your vendors who you will contact individually to create your vision. A Day of Coordinator is included to guide you through this process. If you require month-of or full service planning, we are happy to connect you with excellent planners outside of the package.

****Please note that the package is booked directly through Beyond Details and does not include the venue cost****

PACKAGE INCLUDES:

Beyond Details Customized Catering for your guest count, Professional uniformed wait staff for reception, Day of Coordinator, Floral designer, Table decorations, Buffet Arrangement, Votives for guest tables, Bouquets for the bride and a bridal party of 5, Boutonnieres for groom and groomsmen for 5.

Boutonnieres and mini florals for parents / grandparents (2 each) Invitation to tasting event.



Packages cont.

**High Tone Entertainment PA system for Reception +
Ceremony with Professional DJ**

**Southern Events Party Rental poly Linens for your
tables that match your floor plan - China, Flatware,
Glassware, poly Napkin for Meal**

NOT INCLUDED IN PACKAGE:

Alcohol + Bartenders

Cake

Day of Insurance

Upgrades to Catering, Tables + Chairs or Other

Categories

Make Up/ Photography / Officiant

Venue Rental Rate



**ALL-INCLUSIVE
RATES:**

**100
GUESTS
\$25,000**

**125
GUESTS
\$29,000**

**150
GUESTS
\$32,500**

**175
GUESTS
\$35,500**

**200
GUESTS
\$41,000**

**250
GUESTS
\$49,000**

**Additional guests
\$125 per person**

Based on Bridal Party of 5





Beyond Details

Catering Packages



Buffet Options

Option 1

2 Appetizers + Salad + 2 Entrees + 2 Sides

Option 2

Appetizer + Salad + 2 Entrees + 2 Sides + Dessert

Option 3

2 Appetizers + Salad + Entree + 2 Sides + 2 Desserts

Option 4

Appetizer + Salad + Entree + 2 Sides + Station

Option 5

2 Appetizers + 2 Entrees + 2 Sides + Station

All packages come with assorted breads, tea, lemonade and water

APPETIZERS

Hot Appetizers

Nashville Hot Chicken & Waffles

Hot Chicken Sliders Barbecue

Chicken Cornbread Cups

Spinach & Feta Stuffed

Mushrooms

Shrimp & Grits

Bacon Wrapped Dates

Baked Macaroni & Cheese Bites

Fried Green Tomatoes

Loaded Mashed Potato Puffs

Bacon Wrapped Scallops

Miniature Beef Wellington

Spinach & Artichoke Dip

Pulled Pork Slider

Street Corn Shooter



APPETIZERS

Cold Appetizers

Roasted Tomato Bruschetta

Garden Tomato Bruschetta

Blt Stuffed Campari

Savory Strawberry Bruschetta

Fig & Goatcheese Flatbread

Candied Bacon Deviled Egg

Grilled Pineapple Skewers

Pimento Cheese Crostini

Sesame Chicken Wonton

Smoked Salmon Canapé

Roasted Tenderloin Crostini

Antipasto Skewer

Chicken Salad Cup

Hummus Rounds

Brie & Apple Crostini



SALADS

Warehouse Mixed Greens + Red and Green
Grapes + Blueberries + Strawberries +
Crumbled Feta + Vidalia Onion Dressing

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

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

Panne Chicken - Lightly Breaded & 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

Chicken Marsala - Grilled Chicken Breast +
Prosciutto + Crimini + Marsala Wine Sauce



ENTREES

Yakitori Chicken Thighs

grilled boneless thigh + sticky soy glaze



Cilantro Lime Grilled Chicken Thighs

evoo + lime zest + chopped cilantro



Bourbon Glazed Chicken

grilled chicken breast + house bourbon glaze



Jack Daniels Chicken

grilled chicken breast + jack daniels sauce



Tortellini

cheese tortellini + grilled chicken medallions + alfredo or pesto



Sliced Beef Tenderloin

herbed garlic butter or chimichurri



Short Rib

braised boneless short ribs + red wine demi glacé



Sirloin of Beef

6oz grilled sirloin + garlic herb butter



ENTREES

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 & brown sugar crusted pork loin
+ seasonal chutney

Grilled Pork Chop

cider brined pork chop + roasted shallot gravy

Southern Shrimp & Grits

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

Pan Seared Salmon

atlantic salmon + fresh herbs + lemon essence

ENTREES

Teriyaki Salmon

atlantic salmon + sweet soy glaze

Bourbon Glazed Salmon

atlantic salmon + house bourbon glaze

Market Fish

pan seared + charred herb vinaigrette

Vegetable Lasagna

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

Stuffed Acorn Squash

wild rice pilaf + dried cranberries
+ chick peas + crumbled feta

Mushroom & Tomato Ragu

roasted tomato and crimini mushroom ragu
+ parmesan polenta

Vegetable Coconut Curry

sauteed seasonal vegetables + penang curry sauce
+ rice noodles

SIDES

- Roasted Vegetables
- Sautéed Green Beans
- Almond Green Beans
- Southern Green Beans
- Roasted Asparagus
- Roasted Baby Carrots
- Creamed Corn Sweet
- Corn Succotash Corn
- Soufflé Bacon Brussel
- Sprouts Roasted
- Cauliflower Summer
- Squash Casserole
- Carrot Soufflé Roasted
- Butternut Squash
- Sautéed Broccolini



SIDES

- Roasted Root Vegetables
- Southern Macaroni &
- Cheese Cheese Ravioli
- Cheese Tortellini
- Smashed Sweet Potatoes
- Garlic Whipped Potatoes
- Loaded Smashed
- Potatoes Red Mashed
- Potatoes Roasted New
- Potatoes Southern
- Cheddar Grits Orzo
- Risotto Coconut Rice
- Mexican Style Rice
- Pearled Couscous



DESSERTS

- Key Lime Pie
- Banana Pudding
- Chocolate Mousse Brownie Shot
- Apple or Peach Crisp
- Chocolate Chip Cheesecake Bars
- Dutch Apple Pie Mini
- Chocolate Pecan Pies Blueberry
- Shortbread Pie Peach Pie Delight
- Sour Cream Pound Cake Muffins
- Cheesecake Shooters
- Bread Pudding
- Donut Hole Skewers
- Mini Key Lime Pies
- Salted Caramel Bars

