

Let's Get Started

We are here to make planning your celebration easy, fun, and memorable! To help guide you, we offer three levels of service at Pat's Barn, giving you the flexibility to create a menu that perfectly matches your vision.

Together, we'll design a menu that makes your day uniquely beautiful and delicious. The possibilities are endless!

The following information will walk you through each option and help you begin your culinary adventure.



The Homestead Collection

A graceful selection honoring the simple beauty of tradition.

Perfect for intimate affairs, weddings, elopements or garden gatherings.

Rooted in simplicity and sustainability, our Homestead Collection

offers a warm and thoughtful celebration with eco-friendly bamboo

disposables for cocktail hour and dessert.

Enjoy a curated bar with beer, wine, soda. There is an option to add two handcrafted (batched) signature cocktails as well (if requested an additional charge to apply).

This package is perfect for couples socking a stylish yet approachable.

This package is perfect for couples seeking a stylish yet approachable experience that honors tradition with a modern twist.

This package begins at \$80 per person

Hand Passed Appetizers Options: Select four

BANG-BANG CAULIFLOWER

SWEET POTATO CAKES | Apple chutney

BACON WRAPPED MEATBALL

PORK BELLY BITES | Honey sesame

BACON-WRAPPED CHORIZO & DATES

SLICED TENDERLOIN CROSTINI | Pesto goat cheese, caramelized onion

ASPARAGUS & ASIAGO IN PHYLLO



Salad Course: Select One

NICOLE'S HOUSE SALAD

Mixed greens, garden vegetables, balsamic vinaigrette
CLASSIC CAESAR

Garlic toasted croutons, parmesan, Caesar dressing FALL BRUSSEL & KALE SALAD

Toasted pecans, grapes, goat cheese, maple mustard vinaigrette

Main Course: Select one

plus vegetarian option

ROASTED TUSCAN CHICKEN

Roasted garlic, rosemary, thyme. lemon

CHICKEN FRANCESE

Lightly battered chicken, mushrooms, garlic lemon butter, wine

BEEF BRISKET OR SIRLOIN WITH CHOICE OF SAUCE

Port wine demi | mushroom Marsala wine | Peppercorn brandy cream

PENNE POMODORO

Pan-fresh marinara, white onions, fresh basil

RIGATONI BOLOGNESE

Italian meat sauce

PENNE ALLA VODKA

Tomato-vodka cream sauce

We will gladly Cut & Serve the Cake you provide

Coffee & Tea Service will be set as a Self Service Station

(disposable cups)

The Founders' Table Collection

A nod to the hospitality of the early Dutch settlers, elevated for modern celebrations.

Ideal for weddings, milestone events, and formal gatherings.
Our Founders' Table Collection blends elegance with ease, featuring sustainable bamboo disposables for cocktail hour and dessert, plus a refined menu with enhanced appetizer and entrée selections. Guests will enjoy an upgraded house bar including a broader selection of spirits, beer, wine, and two signature cocktails (if requested for an additional charge). It's the ideal balance of value, variety, and a touch of indulgence.

This package begins at \$95 per person

Hand Passed Appetizers Options: Select four

BANG-BANG CAULIFLOWER
SWEET POTATO CAKES | Apple chutney
BACON WRAPPED MEATBALL
PORK BELLY BITES | Honey sesame
BACON-WRAPPED CHORIZO & DATES

SLICED TENDERLOIN CROSTINI | Pesto goat cheese, caramelized onion
BRUSSEL SPROUT | Tomato bacon jam, boursin
GRILLED SHRIMP | Lemon dill sauce
MINI CRAB CAKES | Rock Island tartar
LAVENDER GOAT CHEESE | crostini

TRUFFLE GOAT CHEESE | crostini FOCACCIA | Fresh mozzarella, basil

QUINOA & SPINACH STUFFED MUSHROOMS | Toasted pecans
INDIAN VEGETABLE SAMOSAS | Cilantro aioli
BACON WRAPPED MEATBALL



Stationary Display Table: Select One

ELEGANT BISTRO TABLE

PASTA & MEATBALL BAR

Salad Course: Select One

NICOLE'S HOUSE SALAD

Mixed greens, garden vegetables, balsamic vinaigrette

CLASSIC CAESAR

Garlic toasted croutons, parmesan, Caesar dressing

FALL BRUSSEL & KALE SALAD

Toasted pecans, grapes, goat cheese, maple mustard vinaigrette

STRAWBERRY FIELD SALAD

strawberries, oranges, toasted Coconut, roasted pecans, strawberry vinaigrette

CLASSIC CAESAR

Garlic toasted croutons, parmesan, Caesar dressing

BEET SALAD

Field greens, roasted beets, pickled onions, pistachios, goat cheese, maple-mustard vinaigrette

Main Course: Select two

plus vegetarian option

ROASTED TUSCAN CHICKEN

Roasted garlic, rosemary, thyme. lemon

CHICKEN FRANCESE

Lightly battered chicken, mushrooms, garlic lemon butter, wine

ROASTED TUSCAN CHICKEN

Roasted garlic, rosemary, thyme. lemon

BRAISED SHORT RIB

SIRLOIN WITH CHOICE OF SAUCE

Port wine demi | mushroom Marsala wine | Peppercorn brandy cream

PENNE POMODORO

Pan-fresh marinara, white onions, fresh basil

RIGATONI BOLOGNESE

Italian meat sauce

PENNE ALLA VODKA

Tomato-vodka cream sauce

We will gladly Cut & Serve the Cake you provide

Coffee & Tea Service will be set as a Self Service Station

(disposable cups)

The Patricia Estate Collection

An opulent culinary experience, befitting the legacy of Patricia Roberts and the historic Barn she preserved. Crafted for weddings of distinction, black-tie affairs, and gala celebrations.

For those who want it all, our Patricia Estate Collection delivers a fully elevated experience. From full china service throughout the event to our premium or ultra-premium bar offerings—complete with optional signature cocktails—every detail is considered.

When choosing The Patricia Estate Collection you will work with our Wedding Specialists to create a custom experience for your guests.

We will review the full menu, bar options & you will have the option to upgrade your displays with our Elevated Design options. This Collection is ideal for those of you who are eager to create a unique culinary experience for your guests.

Let the planning begin, schedule your meeting today!



Bar Packages

SIMPLE BAR PACKAGE

This is a simple beer, wine and soda package. We will offer you a selection three beers, two red and three white wines, along with a selection of assorted soda.

We are happy to add a Signature Cocktail or two onto this menu.

4.5 hour bar service \$ 38pp

HOUSE BAR PACKAGE

Selections may include:

Three Olives vodka, New Amsterdam gin, Rico Bay rum, Sauza tequila, Highland Mist scotch, Philadelphia whiskey, Kentucky Tavern or Kentucky Gentleman bourbon, peach, Triple Sec, S&D Vermouth, Amaretto, 3 beer, 4 wine, soda, mixers | complete bar setup

4.5 hour bar package \$47pp

PREMIUM BAR PACKAGE

Selection may include:

Tito's vodka, Stoli Orange Vodka, Citrose vodka, Tanqueray gin, Captain Morgan rum, Bacardi rum, Sauza tequila, Milagros tequila, Dewers scotch, Jack Daniels whiskey, Jameson whiskey, Bulliet bourbon, Elijah Craig bourbon, Amaretto, Malibu, Triple Sec, S&D Vermouth, 3 beer, 4 wine, soda, mixers | complete bar setup

4.5 hour bar package \$54pp

ULTRA PREMIUM BAR PACKAGE

Selection may include:

Tito's vodka, Grey Goose vodka, Kettle One vodka, Stoli O vodka, Citrose vodka, Hendricks gin, Sapphire gin, Captain Morgan rum, Bacardi rum, Milagros tequila, Patron tequila, Dewers scotch, Johnny Walker Black, Jack Daniels whiskey, Jameson whiskey, Bulliet Rye whiskey, Bulliet bourbon, Woodford bourbon, Amaretto, Malibu, Triple Sec, S&D Vermouth, 3 beer, 5 wine, soda, mixers | complete bar setup

4.5 hour bar package \$58pp



Details & Pricing

Each experience is thoughtfully designed with flexibility and elegance in mind.

Your choice of Bar Service are available for all Collections.

Bar services are for 4.5 hours (additional time can be added for an additional cost.)

The Homestead Collection & Founders Table Collection

offer a streamlined, straightforward planning experience, ideal for those seeking convenience, simplicity, and budget-conscious options without compromising quality.

While these collections allow for some flexibility, they are crafted to make planning easy and efficient.

The Patricia Collection

by contrast, is a fully customizable experience.

It offers an elevated level of service during the planning phase and delivers an enhanced guest experience on the day of your event, perfect for those seeking a bespoke, unique celebration.

Enhancements, upgrades, and specialty services are available upon request and quoted accordingly.

Please contact our team for further information.

We look forward to serving you, your family & friends!

518-706-4320

info@nicolescatering.com

www.nicolescatering.com

All packages based on a minimum of 100 full priced guests (please contact us for guest counts under 100)

A 24% production fee will be added to the final service total. January - April a lower production fee may apply

This fee supports comprehensive coordination, staffing, specified rentals, equipment and logistics.

Applicable sales tax is additional.

Gratuities are not included and remain at the client's discretion.

A gratuity of 10-18% is customary and greatly appreciated by our team for exceptional service.



We are always happy to adjust our recipes and menus to suit any dietary need. To make planning easier, we've curated a selection of sample menus for you to explore.

Each menu can be customized or upgraded. We will gladly tailor a collection to better fit your event, Let's connect!



