

Weddings & Events

Make your event one that you and your guests will remember for many years to come! Our menus feature locally sourced, globally inspired food created by our talented and creative kitchen team. Below you will find a selection of options that we believe you and your guests will love. Custom menus can also be developed if one of these do not meet your needs.



Facilities

Zenbarn Restaurant

- 1st floor 2400 sq ft space
- Seated capacity 120
- Standing capacity 199
- Open floor plan
- 2 bathrooms
- Full bar
- Sonos music system
- Stage with PA system
- Wooden deck & outdoor area

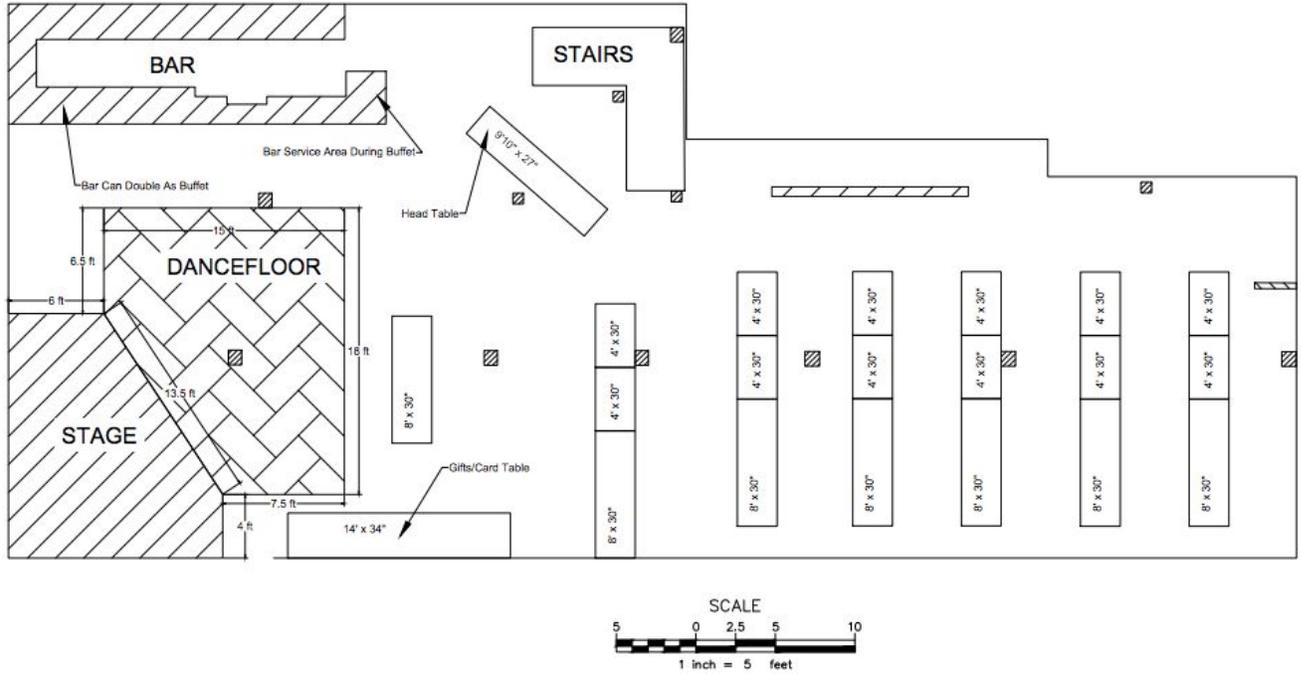
Zenbarn Studio

- 2nd floor 1200 sq ft space
- 49-person capacity
- Open floor plan
- Private bathroom
- Sonos soundsystem
- Hue Lighting System

Zenbarn Ceremony Site

- Landscaped lawn with seated capacity up to 200
- Barn facade fence and arbor
- Rustic wooden folding chairs
- Zenbarn studio rain location

Sample Layout for up to 120 seated



**All menu items and prices subject to change based on seasonality, market prices, and other factors.*

Hors D'Oeuvres

Get your event off to a great start with a selection of our passed appetizers that promise to delight your guests.

We recommend allotting min. 2 pieces per guest

Passed

- Fried butternut squash and jalapeno spring roll, spiced local honey, cilantro 2.5 ea
- Fresh spring rolls, seasonal vegetables, mint and cilantro, sweet soy sauce 2.5 ea
- Hoisin duck confit steamed bun sliders, pickled seasonal vegetables, cucumber, alfalfa sprouts (available as vegetarian option with jack fruit) 3 ea
- Tuna Tartare, maple sesame, scallion, cucumber cup 3 ea
- Yakitori style grilled chicken skewers, ginger garlic glaze 2.25 ea
- Five Spice rubbed lamb lollipops 3.25 ea

Stationary

- House made garlic herb potato chips 1.00 per person
- Seasonal inspired kettle corn 1.00 per person
- Vermont artisan cheese display, a selection of Vermont cheeses, crostini and an assortment of crackers, seasonal fruit, fruit preserves 5.25 per person
- Charcuterie Board, Artisan sausages and sliced meats, an assortment of house made pickles, a selection of mustards, crusty local bread 6.25 per person
- Baked Brie, assorted crackers, fruit preserves, roasted nuts 5.25 per person
- Tempura fried exotic mushrooms, sweet soy sauce, scallion 4.25 per person
- Sweet and Spicy pork meatballs 5.25 per person
- Vegetable Crudit  4.25 per person

*Heavy Apps Package Deal

Perfect for cocktail parties and corporate gatherings or as an add-on to your banquet dinner. Choose any of the 4 Passed and 3 Stationary Apps above (comes with chips and kettle corn).

\$30/pp

ZenSupper

This menu is designed for private dinners up to 50 people, with selections based off our menu and seasonally inspired creations from our kitchen team.

\$40/pp

Salad

- Seasonal Mixed Greens Salad

Entree (choice of three of the following)

- Maple Glazed Faroe Island Salmon, Sauteed Greens, sesame rice
- Steak Frites: Local beef, Seasoned potato wedges, steamed broccoli, herb butter
- Orange Sesame Chicken: Sauteed napa cabbage and broccoli, wild rice, orange tamari glaze
- Truffled Wild Mushroom Mac and Cheese, Grafton Cheddar, snow peas, sauteed wild mushrooms
- Green curry with coconut rice, fried paneer, spring peas, pickled sweet peppers (spicy)
- Stir Fried lo mein with seasonal vegetables, shitake mushroom, peanut sauce and tofu
- Chickpea masala with spinach, carrots, curry sauce, basmati rice

Dessert

- Seasonal fruit crisp with vanilla ice cream



ZenBBQ

Featuring locally sourced, sustainable meats slow-cooked in our smoker, glazed and served with our original Zen BBQ Sauce alongside classic sides, this menu is Vermont comfort food at it's finest.

Served Buffet Style \$43/pp.

Choose 3

- Pulled pork
- Brisket
- Babyback ribs
- Chicken legs and thighs
- Sliced turkey breast
- Build your own VT black bean burger

Sides Included

- Mixed green salad with cherry tomato, cucumber, and red onion with house-made ranch and boiled cider vinaigrette
 - Potato salad
 - Classic coleslaw
 - Jalapeno cheddar cornbread
 - Buttery corn on the cob
 - Maple baked beans
 - Sliced watermelon
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ZenStation

Casual and fun, this menu option allows you to choose a selection of stations or bars that will be available to guests featuring classic comfort foods. Price based on options selected.

Pick 4:

Mac & Cheese bar (\$15 per person + optional \$100 for manned station)

Cavatappi (pasta tossed with grafton cheddar cheese sauce with choice of toppings).

Toppings include: sauteed rock shrimp, grilled chicken, north country smokehouse bacon, green peas, sauteed exotic mushrooms, caramelized onion, blistered cherry tomatoes, steamed broccoli, truffle oil. Gluten-free pasta available upon request.

Taco bar (\$15/pp)

Soft flour tortillas and crispy heirloom corn hard taco shells served with house smoked carnitas, classic taco seasoned beef, and pulled slow braised chicken. Toppings included: pico de gallo, guacamole, tomatillo salsa, spicy mango salsa, chipotle sour cream, shredded pepper jack cheese, tortilla chips and housemade queso.

Slider bar (\$16/pp)

Grilled Robi Beef 3oz burgers and Vermont Bean Crafters black bean burgers served with house made slider rolls. Toppings include: Shredded iceberg lettuce, sliced maine hot house tomatoes, shaved red onion, sauteed mushrooms, crispy fried onions, heady bacon onions. Sauces: our famous zen burger sauce, house made bbq sauce, ketchup, mustard, mayo. Served with fresh hand cut french fries.

Classic pasta bar (\$14 per person + optional \$100 for manned station)

Penne pasta or orecchiette (gluten free pasta available) tossed with choice of marinara or alfredo sauces. Toppings include: Steamed broccoli, sauteed peppers, sauteed mushrooms, blistered cherry tomatoes, sweet italian sausage, grilled marinated chicken, and sauteed rock shrimp. Served with crushed red pepper, fresh basil, and grated parmesan

Classic baked potato bar (\$12/pp)

Fresh, hot baked potatoes served with broccoli, north country smokehouse bacon bits, shredded grafton cheddar, scallions, whipped garlic butter, braised beef in gravy with homemade queso.

❑ **Artisan salad bar (\$9/pp)**

Locally sourced spring mix, baby kale and spicy greens accompanied by english cucumber, cherry tomatoes, shaved red onion, shaved carrots, crumbled feta cheese, crumbled blue cheese, house made ranch, creamy sesame vinaigrette and maple balsamic vinaigrette. Add grilled chicken, steak and salmon for an additional \$5 per person

❑ **New England raw bar (\$25/pp)**

An assortment of freshly harvested New England oysters accompanied by champagne mignonette, cocktail sauce, hot sauce, and fresh lemon. Mini tuna and salmon poke bowls (poke bowls topped with sriracha aioli, scallion and wakame salad). Chilled jumbo shrimp cocktail. Includes 3 oysters per guest, 4 jumbo shrimp, one of each poke bowl per guest.



ZenClassic

This menu features Zenbarn's locally sourced, globally inspired cuisine including dishes that can be found on our restaurant menu.

Served Buffet Style (\$48/pp) or plated (\$42/pp up to 50 people).

Choose three

- Roasted orange-glazed chicken breast, steamed long grain wild rice, and natural pan jus
- Grilled garlic hanger steak, five spice fingerling potatoes, tamari demi glace
- Pan seared Faroe Island salmon, shiitake soba noodle, ponzu sauce
- Butternut squash curry, seasonal vegetables, wild rice
- Green curry with coconut rice, fried paneer, spring peas, pickled sweet peppers (spicy)
- Stir Fried lo mein with seasonal vegetables, shitake mushroom, peanut sauce and tofu
- Chickpea masala with spinach, carrots, curry sauce, basmati rice

Sides Included

- Honey sesame pull-apart bread
 - Simple mixed green and kale salad, cherry tomato, cucumber and carrot ginger vinaigrette
 - Sweet and spicy sesame glazed carrots and broccoli
 - Sauteed ginger miso greens
 - Seasonal vegetable noodle bowl, creamy peanut sauce, cilantro, spiced peanuts
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ZenPremium

This menu is for those looking to have a meal that truly stands out, featuring our chef-inspired creative cuisine, premium meats and classic side dishes with a Zenbarn twist.

Served Buffet-Style (\$65/pp) or plated (\$59/pp for up to 50 people)

Choose three

- Roasted filet mignon, creamy potato puree and exotic mushroom demi glace
- Baked North Atlantic cod loin, herbed lobster veloute and fluffy rice pilaf
- Pan seared Magret duck breast, balsamic lentils, blackberry port jus
- Butternut squash curry, seasonal vegetables, wild rice

Sides Included

- Assortment of local bread with cultured butter
 - Baby kale salad, roasted butternut squash, pepitas, maple cider vinaigrette
 - Baked Grafton cheddar & truffle mac
 - Cider-glazed carrots
 - Roasted brussels sprouts, candied walnuts
 - Crispy roasted turmeric cauliflower
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ZenSweets

Finish off your meal with something sweet with a selection of artisan hand-crafted desserts

- Coffee & Tea service **\$3/pp**
- Cake cutting fee for off site cakes **\$2/pp** (ask about our local vendors)

Artians Hand-Crafted Desserts (\$3/ea, min. 24 pieces per item, suggested 3-5pcs/person)

- Raspberry White Chocolate Cheesecake
- Maple Cheesecake
- Coffee Eclairs
- Cream Puffs
- Lemon Meringue Tarts
- Key Lime Tarts
- Fruit Tarts
- Opera- Layers of almond sponge and coffee buttercream topped with chocolate ganache
- Truffles- Hazelnut, Maple, or Cognac

Cupcakes (\$3/ea)

- Chocolate Whiskey,
- Spice Cake with Maple Cream Cheese,
- Lemon Blueberry,
- Chocolate Raspberry,
- Coconut,
- German Chocolate,
- Chocolate Truffle,
- Tahitian Vanilla with Praline Buttercream.

Cookies \$12.00 per Dozen

- Biscotti Orange Almond and Double Chocolate
- Wedding Cookies
- Coconut Macaroons

ZenBrunch

Add a brunch to your party to leave your guests with a fond farewell, or make brunch the main attraction with this classic menu featuring local meats, fresh fruits and sides.

\$29.00/pp

- Truffled spinach and avocado benedict, english muffin, hollandaise
- Fluffy farm fresh scrambled eggs
- Silver dollar pancakes and french toast, whipped butter, VT maple syrup
- Vermont chicken sausage
- North Country Smokehouse bacon
- Roasted red pepper and caramelized onion home fries
- Fresh sliced fruit and berries
- Assorted breakfast pastries
- Fresh Bagels with assorted flavored cream cheeses
- Toast with butter and jam
- Coffee and Juice station included

For an additional fee of \$150 we are able to provide a manned custom egg and omelet station including

- Chicken sausage
- Bacon
- Spinach
- Sauteed Mushrooms
- Caramelized onions
- Tomatoes
- Red peppers
- Grafton Cheddar
- Feta Cheese
- Chevre