

## CATERING MENU

Organizing a meeting, training, or event, but you don't want the hassle of cooking? Let Rabbit Ridge Farms do the work for you. We are happy to cater your event and take care of all of the set up and cleaning so you sit back and enjoy. We only use proteins grown at Rabbit Ridge Farms along with the freshest ingredients as possible. We are proud to serve fabulous food from our farm to you and your guests.

### We offer a variety of ways to meet your needs . . .

#### **Visit the Farm**

Looking for a unique location? Rabbit Ridge Farms is just the place for you! We can offer a quiet, intimate space to host a few or we can host a large crowd of 400+. We can extend our space for entertaining during mild weather with our large outdoor patio and lawn space.

#### BUFFET MENU for On Farm Dining

\*\*\*\*\*

#### ENTREE

**Choose One \$18 -- Choose Two \$21**

(100+ people)

**Choose One \$20 -- Choose Two \$23**

(50-100 people)

**Choose One \$22 -- Choose Two \$25**

(Less than 50 people)

Hickory Smoked Ham  
Sliced Grilled Pork Loin  
Fried Chicken Wings & Legs  
Pulled Smoked Chicken  
Smoked & Braised Beef Shank  
Smoked Meatloaf  
Smothered Hamburger Steak

#### VEGETABLE/STARCH

**Choose Two**

Tangy Green Beans  
Smoked Mac & Cheese  
Cheesy Potato Casserole  
Cold Pasta Salad  
Cole Slaw  
Badass Baked Beans  
Greens & Jowl  
Pinto Beans & Ham Hock  
Squash Casserole (when in season)  
Garden Vegetables (when in season)  
+ Add 50¢ per person

\*We serve proteins we raise so some selections may not be in stock.

Option to add salad with choice of two homemade dressing +\$1/person (if used as one of the Vegetable/Starch selections) or +\$2/person if in addition to the chosen two.

Dessert may be added. Call for options and pricing.

**The Buffet price includes fresh rolls or sliced bread, tea and water.**

*The price does not include tax, rental fee (if applicable), or tip.*

***We can also offer more formal, seated dinners at a variety of price points.  
Contact Angela for options.***

### ***Pickups and Deliveries***

We can bring a delicious meal to your meeting or gathering.

## **Buffet style serving on site:**

**Entree Choose One \$25 -- Choose Two \$28**

\* Minimum of 30 people

Option to add salad with choice of two homemade dressing +\$3/person (if used as one of the Vegetable/Starch selections) or +\$5/person if in addition to the chosen two.

Dessert may be added. Call for options and pricing.

**The buffet price includes rolls or sliced bread. It does not include drinks but can be added.**

*The price does not include tax, rental fee (if applicable), or tip.*

## **BULK MEATS - Pick up at the Farm or Delivery (Ask for delivery quote.)**

We recommend about 1/3 lb meat per adult

Pulled Pork \$13.50/lb

Spare Ribs \$18/full slab

Meatloaf \$25/loaf (Feeds 4-6)

Sauce \$8/bottle

Pulled Chicken \$20/lb

Whole Chicken

(Roasted or smoked) \$30

Fried Chicken

Pork Loin \$15/lb

Beef Shank \$18/lb

Beef Roast \$18/lb

Tenders \$16/lb Wings \$3/lb

Drumsticks \$4/lb

Bone in thighs \$8/lb

### **Breakfast Options**

Ham or Sausage Biscuits - \$4 each

\*Includes jelly, napkins

\* Minimum of 25 biscuits

### **Breakfast Buffet**

Includes grits casserole, hash brown potato casserole, biscuits with gravy and jelly, jowl, ham, juice and coffee.

\$22/person at the farm

\$30/person on site

\*Minimum of 50 people

## ***From our farm to you and your guests!***

484 Rabbit Ridge Road

Bee Branch, AR 72013

501-335-7777 \* 501-412-8728 \* 870-623-4186

[www.rabbitridgefarm.com](http://www.rabbitridgefarm.com)

\*Availability, menu, and pricing are subject to change