

THE BARN RESTAURANT AND TAVERN

5581 Route 30 PO Box 308 Pawlet, Vermont 05761

(802) 325-3088 mmjo@vermontel.net

WWW.BARNRESTAURANT.COM

Our Services.

Rather than defining our services by what we do, we define them by what you, the client wants. From the most casual, low key affairs, to elaborate gala events, we have the experience, expertise and imagination to help you create exactly what you'd like. For those seeking direction, or ideas, we have menus and suggestions for:

- Cocktail Receptions
- Buffet Dinners
- Stations
- Plated Dinners
- Desserts
- Barbeques
- Pig Roasts
- Mediterranean Lamb Roasts
- Brunches
- Luncheons
- Custom Menus

Additionally, we can provide bar service to include:

- Draft Beer
- Full Wine Selection
- Freshly squeezed Juices and Lemonade
- Full Bars – Either Standard, Call, or Premium Liquors
- Specialty Drinks – your ideas, or ours

But we do not believe that a caterer's job ends with food and beverage. Over time we have built a service team that is both professional and personal, and the depth of our roster means we have the ability to provide exceptional service, regardless of the size of the event. In addition to preparing your meal, serving it, and cleaning up, we offer a broad range of additional services, usually considered the domain of an event planner, free of charge. These include, but are not limited to:

- Assistance in obtaining:
 - Photographer
 - Florist
 - Entertainment
 - Transportation
 - Lodging
 - Specialty Products and Gifts

- Arranging all equipment rentals
- Coordination of all parties involved in servicing event
- Making your job as host as easy and stress-free as possible.

Equally important to any event, regardless of size, is the need to be sensitive to your budget. Inexpensive should not translate to cheap, and value should be reflected in any price. We have run a broad spectrum in the execution of our services, and regardless of the final price, have always been lauded for the inherent value we have provided.

We encourage you to look at our background. Margaret and Mark each have over thirty years in the food service business. We bring a long history of hospitality and food service experiences at some of the nation's finest hotels to our 19 years of operating our own catering service. We take enormous pride in the staff we have assembled, and insist that service is their first priority. Whether we customize an event with you, or create one for you, we will work with you every step of the way to ensure that it is magic.

| | |
|--------------------|-----------------|
| Mark McChesney | General Manager |
| Margaret McChesney | Chef |