



BLACK STAR FARMS  
*Weddings & Events*

## *Providing Exceptional Experiences*

### *Weddings & Events*

Black Star Farms is nestled among vineyards and orchards on a working horse farm in the heart of the Leelanau Peninsula Wine Trail. Our venue is located just minutes from Northern Michigan's beautiful sandy beaches, quaint villages and just 15 minutes from Traverse City attractions. We offer casual upscale dining featuring fresh local ingredients from our own farm at our Bistro Polaris and neighboring farmers paired with our award-winning wines. Guests can enjoy a relaxing stay at the Inn in one of our 10 guest suites that includes a daily chef-prepared breakfast, nightly hospitality hour, complimentary wine tasting at our on-site tasting room and bottle of personalized wine upon arrival.

Black Star Farms wants your event to be memorable. We will work with you to ensure your event reflects your own taste and personal touches, while offering our own unique twist and experiences. Our goal is to relieve you of the many details that go along with hosting a successful event so that you, as well as your guests, can thoroughly enjoy your occasion.

ARCTUROS

AQUARIUS

COURTYARD

PEGASUS BARN

VINEYARD



# BLACK STAR FARMS

*Weddings & Events*

## ARCTUROS

This charming space is perfect for any intimate dining reception or large cocktail social. Offering a dedicated bar and two candle lit marble fireplaces.

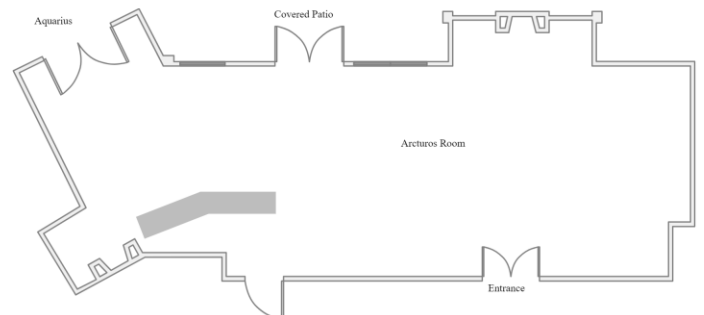


1050 SQ FT  
ACCOMODATES  
UP TO 40 GUESTS  
FOR DINNER

**GREAT FOR:** Networking mixers, private events, cocktails, seminars

**VIBE:** Elegant, refined, classic

	Fri-Sat	Sun-Thurs	Capacity
May - Oct	600-2000	600-1250	40 (seated dinner)
Nov - April	600-1250	600-1250	40 (seated dinner)

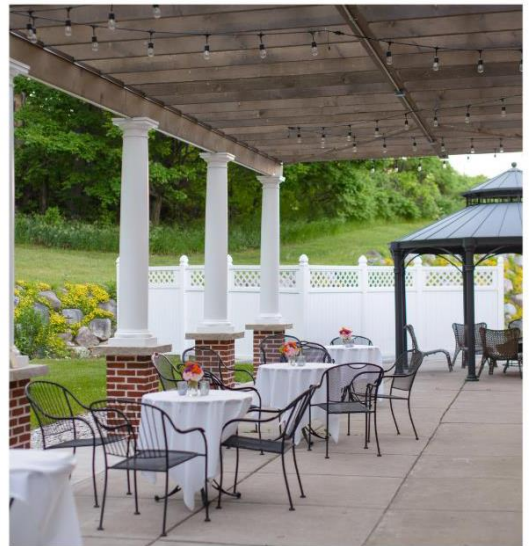




# BLACK STAR FARMS

*Weddings & Events*

## COVERED PATIO



## CASUAL ELEGANCE

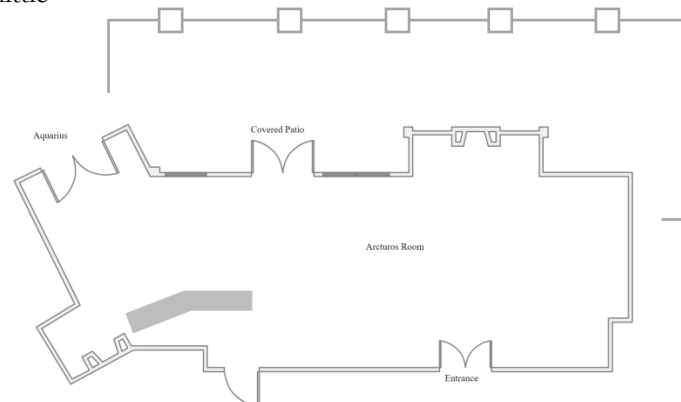
In nice weather, guests can enjoy being outside on the covered patio off the back of the Inn with views of our beautiful perennial garden. Our favorite little hide away to host a rehearsal dinner, cocktail hour or private event.

**GREAT FOR:** Networking mixers, dinners, showers

**VIBE:** Intimate, boutique, relaxed



2 barrels





# BLACK STAR FARMS

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## AQUARIUS

Aquarius is the largest of our event spaces inside the Inn. Large white pillars frame the room in a very neutral palette to create a beautiful indoor ceremony or reception dinner. Removable hardwood flooring can be positioned anywhere to accommodate dancing the night away.

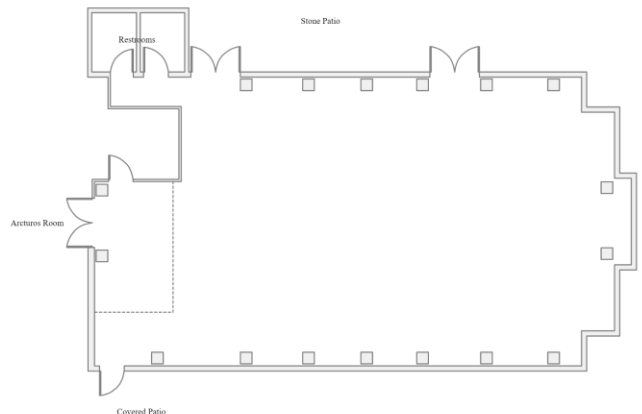


2100 SQ FT  
ACCOMODATES  
UP TO 150  
GUESTS

**GREAT FOR:** Weddings, company retreats, fundraisers

**VIBE:** Inviting, refined, sophisticated

	Fri-Sat	Sun-Thurs	Capacity
May - Oct	600-2000	600-1250	150
Nov - April	600-1250	600-1250	150



4 barrels

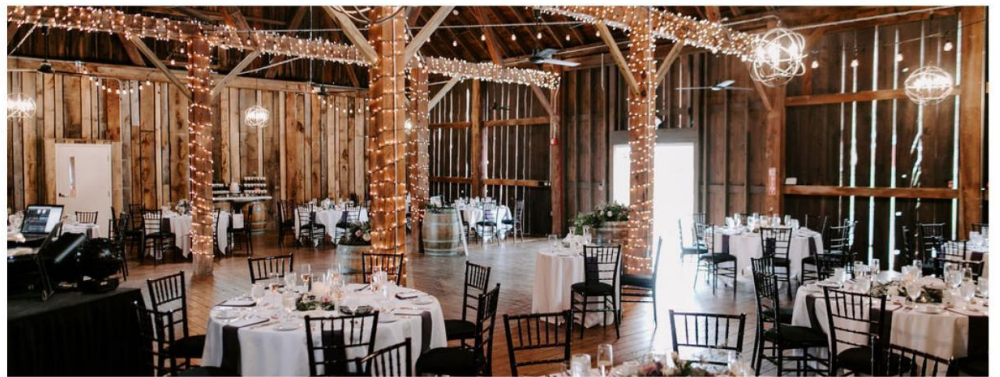


# BLACK STAR FARMS

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## PEGASUS BARN AND COURTYARD

This beautiful centennial barn is the perfect backdrop to any ceremony or reception. Enjoy cocktails on the back patio overlooking the horse pastures or while enjoying the warmth of a fire under a starry night in the courtyard or a game of horseshoes.

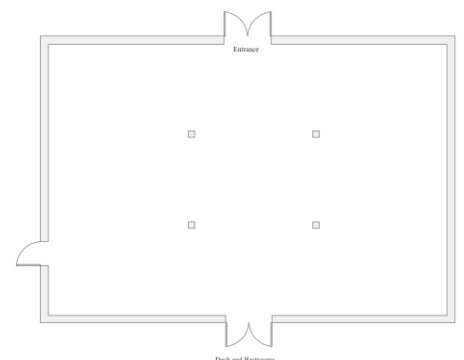


2200 SQ FT  
ACCOMODATES  
UP TO 150  
GUESTS

**GREAT FOR:** Receptions, birthdays, graduation parties

**VIBE:** Rustic elegance, private, timeless

	Fri-Sat	Sun-Thurs	Capacity
May-Oct	600-2,000	600-1,250	150



6 barrels



## BLACK STAR FARMS

*Weddings & Events*

### Details & Inclusions

We provide complete guidance for all on-site details and catering is offered throughout the entire planning process. The day of your wedding you receive our staff's full attention to make sure the details of your special day are attended to.

- Set-up, break-down and cleanup of both ceremony and reception
- Mahogany Chiavari chairs for dinner service
- Wooden folding chairs for outdoor settings
- Standard white table linens
- White linen napkins,
- China, glassware, flatware, etc.
- Tables for your celebration from within our inventory

We supply you with a complete list of our preferred vendors upon booking including officiates, photographers, florists, shuttles, videographers, off-site lodging, ceremony musicians, disc jockeys, live music, cake vendors, etc.

Outside vendors are not included under facility fees – we coordinate with your vendors for deliveries of items such as flowers, cake, and music services.

You are welcome to use your own vendors. Contact information is required to be provided to our Black Star Farms events sales and catering manager prior to the event.

#### **Food Services & Catering:**

Catering food costs are not included in facility fees. All food items purchased or consumed by your attendees at Black Star Farms must be supplied and prepared by Black Star Farms. We are happy to provide you with our catering menu and coordinate tastings upon request.

- Our average cost per guest for cocktail hour and dinner service starts at \$85.
- Service staff and bartenders are provided by Black Star Farms, the service fee is based on an hourly rate.

“If you’re thinking about having your Wedding at Black Star Farms, DO IT!!

It will be one of the most truly magical days of your life!!”

- Jennifer Z.



## BLACK STAR FARMS

### *Weddings & Events*

#### **Beverage Services:**

Beverage costs are not included in the facility fees. All wine used during the special event must be supplied and served by Black Star Farms; outside wine is not allowed by law. Any liquor and/or beer must be supplied by the host and service of such beverages is exclusively limited to Black Star Farms by law. The host can provide any beer or spirits for the event, if you would like to have them available to your guests at your event.

- All wine served must be purchased from Black Star Farms
- You may provide your own beer and liquor with additional garnish package fee automatically applied
  - Maximum of 6 different spirits (750 ml bottles preferred)
  - Maximum of 4 varieties of bottle or canned beer (Excludes Yuengling)
  - Maximum of 2 kegs (additional \$15/keg icing fee applied)
- Equipment for cooling and serving beverages by the glass is included and will be provided
- Quotes can be provided for additional ice, equipment, taps, or additional beverage serving needs

#### **The Inn:**

Our Inn at Black Star Farms features ten guest suites, please [visit our website](#) for guest suite availability or contact the Innkeeper at [231-944-1251](tel:231-944-1251) or [innkeeper@blackstarfarms.com](mailto:innkeeper@blackstarfarms.com) to answer any questions you may have pertaining to guest suite accommodations.

#### **To secure your event date:**

A 50% deposit on the facility fee is required to hold your reservation with a signed agreement.

Let our experienced team help make your event a memorable one!

Black Star Farms is a 12 out of 10 venue that I will forever recommend! Not only is the venue absolutely stunning from the top of the vineyard, to the Inn, to the Barn, but the team at Black Star was truly a dream to work with.

- Danielle F.



## BLACK STAR FARMS

*Weddings & Events*

### Frequently Asked Questions

We understand you have lots of questions when trying to select the proper venue for your special event. We have provided some frequently asked questions with answers to help.

#### **What information do I need to prepare before touring with Black Star Farms?**

Before touring our venue, please prepare a list of questions you would like answered. Please have 1-2 potential alternative dates for your wedding so we can check into availability. We offer site visits Tuesday – Saturday based upon availability. **Saturdays tend to book at least 2 weeks in advance.**

#### **How do I book the venue for my event?**

We recommend you do a site visit of our venue prior to booking your event. Black Star Farms requires a non-refundable first deposit equal to 50% of the facility fee, along with a signed agreement to secure the date.

#### **How long can my event last?**

All events must conclude by 10pm per the local Township law. All non-registered Inn guest must depart the venue immediately upon the event conclusion.

#### **What's the capacity of your event spaces?**

Our maximum capacity is 150 people.

#### **Do you have a water view?**

We do have a small water view of the west bay from the vineyard site.

#### **What is included with the facility fee?**

Use of the venues, tables and chairs within our inventory, white linens with choice of black, ivory, or white linen napkin options, battery operated tea lights, glassware and plate settings.

#### **What if I want to upgrade the linens, tables, chairs, etc.?**

All upgraded tables, chairs, linens, lighting, China, flatware, glassware, draping, lounge furniture, etc. is to be booked through Black Star Farms.





## BLACK STAR FARMS

*Weddings & Events*

### **When can I start decorating the event spaces?**

You may start setting up the morning of your event at 9 AM

### **Do you have preferred vendors?**

When you book an event with us, we will share a list of vendors that we work with on a regular basis.

### **What happens if it rains?**

We will always have a backup location in place if you plan to hold an outdoor event. If the forecast is predicting a 50% chance of rain, we will move your event indoors. We require an inclement weather decision to be made by 10am the day of your event.

### **Does the vineyard have a power source?**

Yes, our vineyard does have power.

### **Does Black Star Farms allow the use of open flame candles at my event?**

For safety concerns, the use of open flame is prohibited within building confines.

### **Is the Pegasus Barn heated?**

The Pegasus Barn is a classically constructed centennial barn that does not have heat or air conditioning. Propane heaters can be made available at an additional cost.

### **Does Black Star Farms provide guest parking?**

We provide guest parking signs that mark our event parking lots. With larger groups we do have parking attendants to help direct people where to go.

### **How do I select food options for my event?**

All food items purchased or consumed by your attendees at Black Star Farms must be supplied and prepared by Black Star Farms catering team. We will provide you with our catering menu.

### **Do you cater to the needs of dietary restrictions and food allergies?**

We take food allergies and dietary restrictions very seriously at Black Star Farms. We need to know the name of the individual and the allergy or restriction when you give us your final count.

### **Do you do food tastings?**

We offer menu tasting typically 6 months in advance from your wedding date (typically January – April). We will also plan your event at the same time. We will provide you with our wedding menu tasting menu.



## BLACK STAR FARMS

### *Weddings & Events*

#### **What is Black Star Farms beverage policy?**

All wine, cider and sparkling wine must be purchased from Black Star Farms for your event. Outside spirits and beer are allowed to be brought in by a host of the event but must be agreed upon and serviced by Black Star Farms. We will provide you with our beverage menu.

#### **Does Black Star Farms have garnishes and mixers for spirit beverage service?**

Black Star Farms will provide the garnish/mixer packages for spirit beverage service at your event for additional cost. We will provide you with our beverage menu.

#### **Are there additional fees for beer?**

The host can provide cans, bottles, or kegs. Kegs incur a \$15 per keg fee.

#### **Can I use my Wine Club membership discount on wine purchased for my private event?**

Wine Club Membership discounts are not accepted for wine purchases for a private event. Wine for a private event is billed at the retail price based on bottle consumption.

#### **Will Black Star Farms allow outside desserts?**

We allow you to bring in an outside wedding cake. There is a \$2.50 person fee for cake cutting which includes plates, forks, napkins and service.

#### **What county do I apply for a marriage license?**

Leelanau County. Visit the following link to assist you further: [Leelanau County Marriage License](#)

#### **Do you have a bridal suite at your venue?**

Yes. You have access to it at 9 AM the day of your event. It can accommodate up to 6-12 people.

#### **Will other events be taking place the day of my event?**

We are able to host multiple private events at our venue, we host only one wedding event per day.

#### **When is the vineyard typically netted?**

When the vines are netted, depends a lot on temperatures we experience during the summer months. We typically see nets appear at the earliest in late August – September. The nets remain on the vines until after harvest takes place and are removed toward the end of October early November. We use half black nets surrounding the vineyard site.

#### **When do I have to clean up from my Event?**

Our staff will consolidate any personal décor items at the end of the event, all items must be removed from Black Star Farms by 11am the following day. We do require you to take any gifts or cards at the end of the event.



BLACK STAR FARMS

*Weddings & Events*

## **Inn Frequently Asked Questions**

### **How many people can the Inn accommodate for sleeping?**

The Inn at Black Star Farms features 10 luxurious guest suites which sleeps 22 guests comfortably. We may accommodate up to 26 guests with some guests sleeping on pull-out couches.

Individual Inn accommodations and reservations are handled by the Innkeepers at: [231.944.1251](tel:231.944.1251) or visit [blackstarfarms.com/inn/](http://blackstarfarms.com/inn/)

### **Can I book all 10 Inn guest rooms?**

Yes, if available; inquire with our Innkeepers about full inn rentals.

### **What time is check in?**

Check in is between 4-6:30pm. We will always prioritize the bride/groom's room for early check in when possible but cannot guarantee an early check in for any rooms.

### **What time is check out?**

Check out is 11AM

### **What is the pet policy at the Inn?**

We do not allow pets inside the Inn or event spaces unless they are service animals.

### **How do you handle room assignments?**

You provide a list of the names of who will be staying in which room(s) and those guests reach out to us to provide additional details and to place a deposit on their room(s)

### **Are children allowed to stay in the Inn?**

When one party reserves the whole house, we lift our 18 and over policy so children of any age are allowed to stay at the Inn. Children under the age of 18 are not allowed to stay at the Inn with a partial house rental.

### **What is included in the room rate?**

Each morning our chef prepares a gourmet breakfast entrée with consciously-sourced ingredients. You also receive a bottle of our house wine upon arrival for the room and guests are welcome to enjoy a complimentary flight of wine at the tasting room on site.



BLACK STAR FARMS  
*Weddings & Events*  
**Preferred Vendor List**

**Photographers**

- ~ Two Twisted Trees
- ~ Killer Creations
- ~ Dan Stewart Photography
- ~ It's Wonderful Photography
- ~ Andrejka Photography
- ~ Carrie House Photography
- ~ Courtney Kent Photography
- ~ Oden and Janelle Photography
- ~ Northern Art Photography
- ~ Kristina Sobel Photography

**Videographers**

- ~ Montage Media Films
- ~ Traverse City Video
- ~ Coastline Studios
- ~ Heart + Soul

**Florist**

- ~ Forget Me Not Florist
- ~ Field of Flowers
- ~ Bloom
- ~ Fresh Coast Floral Co.
- ~ Victoria's Floral Design
- ~ Lilies of the Alley

**Entertainment**

- ~ Mike Sinclair
- ~ 2Bays DJ
- ~ Mr. Music
- ~ Bee Entertainment
- ~ MacDaddy Band
- ~ Blue Water Kings
- ~ Broom Closet Boys
- ~ The Dan Rafferty Band

**Officiant**

- ~ Chris Lane
- ~ Weddings your way
- ~ Reverend David Brownlee
- ~ Amazing Day Weddings
- ~ Northern Michigan Wedding Officiants

**Cakes & Specialty Desserts**

- ~ Hannah's
- ~ Waters Edge Sweet Tooth
- ~ Third Coast Bakery
- ~ Cakes by Aunt B
- ~ Top Tier Cakery
- ~ Moomers Ice Cream
- ~ Grand Traverse Pie Company
- ~ Peace, Love and Little Doughnuts

**Hair & Makeup**

- ~ On-Site Bridal
- ~ Elegant Bridal Design
- ~ The Hair + Beauty Lounge
- ~ Pavlova Spa and Salon

**Event Planning & Design**

- ~ Fox and Fern Events
- ~ Elsilu Event planning & Design
- ~ Conradie Event Design
- ~ Social Butterfly
- ~ Grateful Gatherings
- ~ Vogts Events

**Shuttle Services**

- ~ Blue Lakes by The Bay
- ~ Grand Traverse Tours
- ~ Traverse Bay Tours
- ~ GT Wine Tour

**Misc.**

- ~ Motion Booth
- ~ Enchanted Mirror Photo Booth
- ~ Empty Canvas



## BLACK STAR FARMS

*Weddings & Events*

### 2024 Events Beverage List

#### Sparkling:

**Blanc de Blanc** \$36.00 per bottle (dry)  
Bright with apple notes & subtle “fresh bread” flavors  
**Bedazzled** \$19.00 per bottle (dry)  
A brut-style sparkling with crisp fruit flavors  
**Delighted** \$19.00 per bottle (sweet)  
Bubbly with red berries flavors and a lush fruity finish

#### Dry White:

**Arcturos Pinot Gris** \$20.00 per bottle  
Complex with melon & delicate floral notes.  
**Arcturos Pinot Blanc** \$20.00 per bottle  
Apple, citrus and melon with bright acidity  
**Arcturos Dry Riesling** \$20.00 per bottle  
Alsatian style with apricot and pear flavors.  
**Arcturos Pinot Noir Rosé** \$20.00 per bottle  
Bright & fresh berry fruit notes  
**Arcturos Sur Lie Chardonnay** \$20.00 per bottle  
Vanilla & flinty aromas with rich tropical fruit  
**Arcturos Barrel Aged Chardonnay** \$22.00 per bottle  
Apple & pear aromas, caramel & elegant oak

#### Sweet White:

**Arcturos Late Harvest Riesling** \$20.00 per bottle  
Rich apricot, pear and honeysuckle notes.

#### Dry Red:

**Red House Pinot Noir** \$21.00 per bottle  
Cherry & hints of cedar with cocoa & vanilla nose  
**Arcturos Pinot Noir** \$26.00 per bottle  
Bright berry nose delicately touched with spicy oak.  
**Vintners Select** \$26.00 per bottle  
Rich dark fruit flavors and a hint of cocoa and spice.  
**Arcturos Merlot** \$29.00 per bottle  
Blackberry & plum dominate this well-rounded wine  
**Arcturos Cabernet Franc** \$28.00 per bottle  
Raspberry & blackberry with herbal spicy oak.  
**Isidor's Choice Terrace Red** \$36.00 per bottle  
Complex dark fruit character with plenty of spice  
**Acapella Pinot Noir** \$43.00 per bottle  
Currants & Barrel Spice with ripe dark cherries  
**Leorie Vineyard Merlot Cab Franc.** \$46 per bottle  
Intense plum and red berry flavors with hints of chocolate and coffee

#### Sweet Red:

**Artisan Red** \$17.50 per bottle  
Fruit driven with very soft tannins.

#### Sparkling Fruit Wine:

**BSF Hard Apple Cherry Cider** \$16.00 per bottle  
Bubbly, with crisp apple & cherry.





# BLACK STAR FARMS

## *Weddings & Events*

### **Batch Cocktails | \$150/gallon**

#### **Cherry Lemonade**

Black Star Farms Spirit of Apple Brandy Blanco,  
Black Star Farms CherrJus, Lemonade

#### **Lavender Lemonade**

Black Star Farms Spirit of Apple Brandy Blanco,  
Lavender Simple Syrup, Lemonade

#### **Mint Lemonade**

Black Star Farms Spirit of Apple Brandy Blanco,  
Mint Simple Syrup, Lemonade

### **Black Star Farms Cocktails | \$11/each**

#### **Mule**

Apple Brandy Blanco, Ginger Beer, Lime Juice, and  
bitters.

#### **Apple Fashion**

Black Star Farms Spirit of Apple Brandy, Sirius  
Maple, Maple Syrup, Orange Bitters

### **Standard Garnishes \$6/person**

Soda, Tonic Water, Orange Juice, Cranberry Juice,  
Lemon Wedges, Lime Wedges, Orange Wedges,  
Cherries

### **Garnish Add-Ons**

Ginger Beer \$30  
Simple Syrup \$30  
Seasonal Berries \$30  
Olives \$30

### **Non-Alcoholic Beverages**

#### **\$18/gallon**

Iced Tea  
Coffee  
Hot Chocolate  
Lemonade  
*+\$7 for flavored (Cherry, Mint, Lavender)*

Ginger Beer - \$2.25 per bottle

### **Soda: \$6/2L**

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda -





## BLACK STAR FARMS

*Weddings & Events*

### **Light Breakfast Buffet**

Vanilla Greek Yogurt Parfait with Granola

Fresh Seasonal Fruit

Assorted Bagels with Cream Cheese

Assorted Muffins with Whipped Butter

*\$20 per person*

### **Signature Breakfast Buffet**

Bistro Frittata

*Caramelized Onion, Sweet Peppers, Parmigiano*

*Romano, Basil*

Nueske Bacon

Hard Cider Roasted Sausage Links

Farmhouse Potatoes

*Bell Peppers, Sweet Onion, Gruyere Cheese*

Vanilla Greek Yogurt with Granola

Fresh Seasonal Fruit

Assorted House-Baked Croissants and

Danishes

*With Seasonal Jam and Whipped Butter*

*\$38 per person*

### **Classic Brunch Buffet**

Assorted House-Baked Muffins,

Croissants, Danish

*With Seasonal Jam and Whipped Butter*

Fresh Seasonal Fruit

House Caesar Salad

Farmhouse Potatoes

*Bell Pepper, Sweet Onion, Aged Cheddar*

Glazed Ham

*Black Star Farms Hard Apple Cider Glaze*

Choice of: Nueske Bacon or Hard Cider

Roasted Sausage Links

Scrambled Egg Station

*Mushroom, Spinach, Blistered Cherry Tomatoes*

*Green Onion, Aged Cheddar*

*\$42 per person*





## BLACK STAR FARMS

*Weddings & Events*

### **Plated Entrée:**

Vanilla Greek Yogurt Parfait with Granola and Seasonal Fruit

Warm Breakfast Sandwich

(English muffin, fried egg, sausage patty, cheddar, basil aioli),

Farmhouse Potatoes (sautéed onions and peppers, gruyere cheese),

Seasonal Greens Salad.

*\$25 per person*

### **Plated Entrée:**

Vanilla Greek Yogurt Parfait with Granola and Seasonal Fruit

Personal Quiche

(spinach, pomodoraccio tomato, feta),

Farmhouse Potatoes

(sautéed onions and peppers, gruyere cheese)

Seasonal Greens Salad.

\$29 per person

add 2 slices Nuskey Bacon +\$1.50

**Breakfast includes:**

Orange Juice

Apple Juice

Cranberry Juice

Coffee







## BLACK STAR FARMS

*Weddings & Events*

### Plated Lunch

#### **Burrata Salad**

Heirloom Tomato (*July-September*) or Roasted Bell Peppers, Arugula, Fresh Basil, House Pesto, Toasted Crostini \$15

#### **BSF Wine Cherry Chicken Salad**

Herb Roasted Chicken, BSF Wine Cherries, Tarragon, Pecans, Local Greens \$16

#### **Turkey Club**

Roasted Turkey, Nueskey Bacon, Leelanau Raclette, Roasted Garlic Aioli, Local Greens, Seasonal Tomato (*Fresh or Sun Dried*) \$16

#### **Caesar Salad**

Local Greens, House Caesar Dressing, Crispy Chickpeas, Seasonal Tomato (*Fresh or Sun Dried*), Parmigiano, Croutons  
\$15 (add 4 Grilled Shrimp \$5)

#### **Bolognese Ragu Rigatoni**

Rich Ragu made with San Marzano Tomato, Beef, and Pork. Served over Rigatoni with Ciabatta \$22

#### **BSF Vegetarian Lasagna**

Seasonally selected Grilled Vegetables, House San Marzano Tomato Sauce, Egg Pasta. Served with Ciabatta \$23

#### **Warm Herbed Salmon Salad**

Lemon Roasted Salmon, Roasted Potato, Grilled Artichokes, Green Olives, Peppadew Sweet Peppers, Sweet Herbs, Arugula, Olive Oil. Served with Ciabatta \$26

**Nicoise Salad** Local Greens, Potato, Egg, Artichokes, Seasonal Vegetable (Green Beans or Brussel Sprouts), Seasonal Tomato (Fresh or Sun Dried), Caperberries, Olive Tapenade, Lemon Dijon Vinaigrette. Served with Ciabatta  
\$20 (add Seared Ahi Tuna for \$12)





## BLACK STAR FARMS

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### Display Boards

#### **Artisan Board**

Assorted Cured Meats, Aged Cheeses, Seasonal Pickled Vegetables, Fresh Fruit, Preserves and BSF Wine Cherry Mustard, Artisan Crackers

**\$350 for 25 people - \$675 for 50 people - \$ 985 for 75 people**

#### **Antipasto Board**

Marinated Mozzarella, Parmesan, Prosciutto, Salami, Olives, Herb Blistered Tomatoes, Grapes, Gherkin Pickles, Artichoke Hearts, Hummus, Peppadew Peppers, Grissini Breadsticks,

**\$375 for 25 people - \$700 for 50 people - \$995 for 75 people**

#### **Grilled Vegetables**

Assorted Seasonal Grilled Vegetables, Fried Pita, Choice of 1 Vegetable Dip

**\$335 for 25 people - \$660 for 50 people - \$970 for 75 people**

#### **Vegetable Crudité**

Assorted Seasonal Vegetables, Choice of 2 Vegetable Dips

**\$335 for 25 people - \$660 for 50 people - \$970 for 75 people**

#### **Seasonal Fresh Fruit**

Lemon Mascarpone Dip, Vanilla Yogurt

**\$335 for 25 people - \$660 for 50 people - \$970 for 75 people**

*\*Vegetable Dip Selections - Ranch, Chipotle Cream Cheese, Garlic Hummus*





## BLACK STAR FARMS

*Weddings & Events*

### Appetizers

*Passed or Stationary*

*Pricing is per dozen with a minimum order of two dozen per selection*

#### **Black Star Farms Cherry Bruschetta**

Truffle Chèvre, Basil, Almonds

*Arcturos Cabernet Franc-Soaked Cherries, \$45 (V)*

#### **Petite Smoked Whitefish & Crab Cakes**

Old Bay Aioli, Chives \$65

#### **Maytag Blue Cheese Stuffed Dates**

Wrapped in Bacon \$52 (GF)

#### **Beet Hummus & Cucumber Bites**

Cherry Tomato, Fresh Herbs \$35 (GF / Vegan)

#### **Spicy Honey Blueberry Crostini's**

Chèvre, Blueberry, Chives, Spicy Honey \$35 (V)

*Available July-August Only*

#### **Arancini**

Crispy Fried Risotto Balls, Mozzarella, Sundried

Tomato Aioli \$55 (GF)

#### **Caprese Skewers**

Cherry Tomato, Fresh Mozzarella, Basil \$35 (V)

#### **Smoked Whitefish Dip Crostini's**

Great Lakes Whitefish, Baguette, Chives. \$35

#### **Shrimp Cocktail**

House-Made Cocktail Sauce \$45 (GF)

#### **Skewered Cilantro Lime Grilled Shrimp**

Cilantro, Lime \$46 (GF)

#### **Curried Cauliflower Bites**

Cilantro Lime Greek Yogurt \$36 (GF / Vegan)

#### **Pear Almond Brie Philo Bites**

\$37 (V)





## BLACK STAR FARMS

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### Plated Salads

*Please select one salad for all guests; pricing is per person*

*Served with ciabatta bread and herb-whipped butter*

#### **Farm House**

Mixed Greens, Carrots, Radishes, Cucumbers, Tomatoes, Gruyère, House-Made Croutons, Lemon Vinaigrette \$11.50

#### **Caesar**

Mixed Greens, Tomatoes, Parmesan, Black Pepper Croutons, House-Made Caesar Dressing \$11.50

#### **Spring Salad** *Available March-June*

Mixed Greens, Asparagus, Snap Peas, Radish, Carrot, Feta, Green Goddess Dressing \$12.50

#### **Summer** *Available July - August*

Mixed Greens, Strawberries, Blueberries, Oranges, Feta, Toasted Almonds, Crispy Prosciutto, BSF Ver Jus Poppy Seed Vinaigrette \$12.50

#### **Harvest** *Available July – September*

Mixed Greens, Tomatoes Green Beans, Sweet Corn, Cucumbers, Grilled Squash, Charred Red Peppers Parmesan, Creamy Italian Vinaigrette \$12.50

#### **Autumn** *Available September – March*

Mixed Greens, Roasted Butternut Squash, Julienned Apples, Diced Bacon, *Arcturos Cabernet Franc*-Soaked Cherries, Chèvre, Hard Apple Cider Vinaigrette \$12.50





## BLACK STAR FARMS

*Weddings & Events*

### Plated Entrees

#### *Beef*

**12oz Seasoned Prime Rib**

12oz USDA Choice Prime Rib, Rosemary Aus Jus  
\$66 (GF)

**8oz Tenderloin Filet**

Rosemary Demi-Glace \$64 (GF)

**8oz Char-Grilled Balsamic Flank Steak**

Tomato Caper Relish \$54 (GF)

**Slow-Roasted Beef Short Ribs**

BSF Red Wine Demi-Glace \$52 (GF)

#### *Duos*

**Filet Oscar (GF)**

8oz Filet, 2oz Jumbo Lump Crab, Bearnaise \$76

-or-

8oz Filet, 2oz Herb Butter Poached Lobster  
Bearnaise \$76

**4oz Salmon and 8oz Tenderloin Filet**

Horseradish and Panko-Crusted Salmon, Herb-  
Butter topped Steak \$70 (GF)

**8oz Tenderloin Filet and**

**4oz Smoked Whitefish and Crab Cake**

Charred Tomato Beurre Blanc \$72

**8oz Tenderloin Filet and Shrimp**

3 Grilled Shrimp, Herbed Butter \$74 GF





## BLACK STAR FARMS

*Weddings & Events*

### Plated Entrees

#### *Chicken*

##### **Prosciutto Wrapped**

Gruyère, Madeira Mushroom Sauce \$44 (GF)

##### **Mediterranean**

Tomato, Olives, Artichoke, Chèvre,  
Lemon Beurre Blanc \$42 (GF)

##### **Piccata**

Capers, Lemon Beurre Blanc \$42

##### **Caprese** *Available July - September*

Tomato, Fresh Mozzarella, Basil Pesto \$40 (GF)

#### *Fish*

##### **Walleye**

Corn Meal Dusted, Lemon Beurre Blanc \$51 (GF)

##### **Sumac-Seared Salmon**

Tomato Gazpacho, Preserved Lemon Marmalade  
\$53 (GF)

##### **Herb-Crusted Great Lakes Whitefish**

Charred Lemon Beurre Blanc \$52





## BLACK STAR FARMS

*Weddings & Events*

### Plated Entrees

#### *Vegetarian*

##### **Roasted Vegetable Lasagna**

Gruyère, Vodka Sauce \$38

##### **Stuffed Pepper**

Leeks, Wild Rice, Cheese Blend, Charred Tomato  
Coulis \$38 (GF)

##### **Mushroom Wellington**

Puff Pastry, Portobella Mushroom, Walnut  
Mushroom Duxelles, Madeira Wine Sauce \$40  
(Vegan)

#### *Kids*

*Includes fresh fruit cup served during salad service*

##### **Chicken Tenders**

Tater Tots, Ketchup, Ranch \$20

##### **Macaroni and Cheese**

House-made \$20

##### **Butter Noodles**

Parmesan \$20

##### **Pasta with Red Sauce**

Parmesan \$20





## BLACK STAR FARMS

*Weddings & Events*

### Plated Desserts

#### **Brûlée Cheesecake**

Red Wine Berry Compote \$12

#### **Flourless Chocolate Torte**

Raspberry-Mint Coulis \$12

**Cherry Crème Brûlée** \$12

**Fruit Cobbler Granola** \$10

**Tiramisu Lady Fingers, Coffee** \$10

### Petite Desserts

*Pricing is per dozen with a minimum order of two dozen per selection*

#### **Chocolate Mousse**

Fresh Fruit \$42

#### **Whipped New York Cheesecake**

Berry Compote \$46

#### **Orange or Lemon Curd**

Graham Cracker, Whipped Cream, Blueberry \$46

### Late Night Snacks

*Pricing is per dozen with a minimum order of three dozen per selection*

#### **Baked Pretzel Bites**

Pecorino, BSF Wine Cherry Mustard \$38

#### **Chicken and Waffle Skewers**

Spicy Maple Syrup \$38

**Spinach and Artichoke Bites** \$35

**Cherry Chocolate Chip Cookies** \$30

**S'mores** \$36

*All outside desserts and wedding cakes are subject to a*

*\$2.50 per person cutting fee*

*This fee includes cake cutting, plates, forks, napkins, and display*







BLACK STAR FARMS

*Weddings & Events*

## Rehearsal Dinner Buffets

*Pricing is per person: can accommodate a maximum of 60 guests*

### BBQ Buffet

House Made Smoked Pulled Pork  
Citrus Herb Roasted Chicken  
Farm House Salad  
Loaded Potato Salad  
Mac and Cheese  
House-Made Biscuits  
Honey Butter Pickles  
Cherry BBQ Sauce  
Regular BBQ Sauce  
Seasonal Fruit Cobbler W/ Granola  
\$50

### Italian Buffet

Italian Focaccia Bread with  
*Whipped Garlic Butter*  
Antipasto Salad  
Grilled Eggplant  
*Tomato, Basil, Balsamic Glaze*  
Caesar Salad  
Bolognese Ragu Rigatoni  
Chicken Picatta  
Tiramisu  
\$55





BLACK STAR FARMS  
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