

Catering Menu 2026

Dinner Packages

Hand Carved Prime Rib

\$40 - Choose Two Steak House Sides:

Twice Baked Potatoes, Parmesan Pancetta Brussels Sprouts, Creamed Corn, Creamed Spinach, Fondant Potatoes

Chicken Dinner \$18

Putnam Inn's Famous Broasted Chicken, Mashed Potatoes & Gravy, Green Beans, Coleslaw, Dinner Rolls, And Chocolate Chip Cookies.

Taco Bar \$20

Beef & Chicken Tacos, Chicken Enchiladas, Spanish Rice, Beans, Elote,
Chips, Salsa, Guacamole, And Cheese.

Churros With Dipping Sauces

Italian Buffet \$20

Spaghetti & Meatballs, Chicken Alfredo, Italian Tossed Salad, Garlic Cheese Rolls, And
Chocolate Layer Cake.

Smokehouse Barbecue \$20

BBQ Chicken, Pulled Pork Sliders, Baked Mac and Cheese,
Baked Beans, And Apple Pie.

Backyard Cookout \$25

Burgers, Grilled Chicken, + BBQ Pork Ribs, Corn on the Cob, Garden Salad,
Cole Slaw, + Kettle Chips
Blackberry Cobbler + Caramel Apple Pie + \$4

Champagne + Charcuterie \$40- \$50

Customizable Price Based on Your Customized Menu

Buckets Of Champagne, Prosecco, + Rose with Fresh Juices
Let's Customize the Table with All of Your Favorites - Salt Cured Country Ham,
Prosciutto, Salami, Gourmet Cheese, Pickled Vegetables, + Accompaniments.

Mini Sandwiches (Beef Tenderloin, Chicken Salad, Carved Meat)

Fresh Fruit, Crudités, Shrimp Cocktail, Fresh Oysters, Smoked Salmon

Build Your Own Dinner \$24

Choose Two Entrees:

Putnam Inn's Famous Broasted Chicken, Braised Beef, Marry Me Chicken, Oven
Roasted Turkey, Pineapple Glazed Ham, Chicken Marsala,

Sun Dried Tomato and Spinach Penne Pasta

Choose Four Sides:

Oven Roasted Rosemary and Garlic Potatoes, Mashed Potatoes and Gravy,
Sweet Potato Casserole, Cheesy Hash Brown Casserole, Baked Mac and Cheese,
Seasoned Green Beans, Steamed Vegetable Blend, Sweet Corn Casserole,
Roasted Brussels Sprouts, Baked Apple Crisp,
Garden Salad, Caesar Salad, Strawberry Fields Salad

The Ultimate BBQ Cookout - \$27 Per Person

Hors D'oeuvres:

Gourmet Cheese and Crackers with Fresh Fruit, Crudités, And Dip

BBQ Chicken, House Smoked Pulled Pork,

Baked Mac and Cheese,

Baked Beans, Garden Salad

All Menus Include Iced Tea, Lemonade, And Coffee

Full-Service Bar

Bartenders \$175 Each (2 For Up To 5 Hours).

\$50 Per Additional Hour.

Hosted Beer & Wine - Up To 4 Hours \$23/Person.

Additional Hours @ \$8/Person

Hosted Beer, Wine, & Cocktails - Up To 4 Hours \$30/Person.

Additional Hours @ \$10/Person

Cash Bar Option Available (\$350 Bartender Fee Only)

Full-Service Wedding Package - \$30 Per Person

Choose Three Hors D'oeuvres:

Barbecue Meatballs, Bacon Wrapped Smokies, Tomato Pesto Bruschetta, Caprese Skewers, Sausage Stuffed Mushrooms, Fruit Salsa and Cinnamon Chips, Spinach And Artichoke Dip, Pretzel Bites with Beer Cheese + Mustard, Gourmet Cheese + Crackers with Fresh Fruit, Crudités, And Dip

Upgrade To Passed Hors D'oeuvres- Choose 3 + \$3

Classic Cheeseburger Slider, Bacon Wrapped- Goat Cheese Stuffed- Dates, Mini Lobster Roll, Southwest Egg Roll, Shrimp Cocktail, Strawberry Basil Crostini, Beef Crostini with Horseradish Cream, Antipasto Skewer, Deviled Eggs, Garlic Herb Cheese Stuffed Peppadew Peppers, Mini Crab Cake

Choose Two Entrees:

Putnam Inn's Famous Broasted Chicken, Braised Beef, Oven Roasted Turkey, Pineapple Glazed Ham, Chicken Piccata (Salmon + \$2), Chicken Marsala, Marry Me Chicken, Sun Dried Tomato and Spinach Penne Pasta, Pulled Pork BBQ

Choose Four Sides:

Oven Roasted Rosemary + Garlic Potatoes, Mashed Potatoes + Gravy, Sweet Potato Casserole, Cheesy Hash Brown Casserole, Mac + Cheese, Seasoned Green Beans, Steamed Vegetable Blend, Sweet Corn Casserole, Roasted Brussels Sprouts, Baked Apple Crisp, Loaded Garlic Mashed Potatoes, Garden Salad, Caesar Salad, Strawberry Fields Salad

Dessert

Sheet Cake \$4/Person

(White Cake with Strawberry, Lemon, Or Orange Filling; Chocolate Fudge)

Mini Cheesecake with Assorted Toppings \$5 Each

Assorted Cookies, Brownies, And Dessert Bars \$3/Person

Cupcakes \$3 Each (Variety of Flavors Listed)

Donuts \$2.50/Person

Chocolate Fountain \$495 (Serves Up To 200) Belgian Milk Chocolate Fondue Served with Strawberries, Cream Puffs, Crispy Rice Treats, Marshmallows, And Bananas

Late Night Snacks

(Recommended For 40% Of Guests)

Pretzel Bar \$7 - Bavarian Soft Pretzels, Beer Cheese + Spicy Mustard

Nacho Table \$7

Chicken And Waffles \$7

Popcorn Bar \$4

Pizza \$7

S'mores \$5

Policy

- Complimentary Tasting for Up To 6 Guests.
- Non-Refundable Deposit Of \$500 To Secure Off-Premise Catering Date.
- Cancellation Or Rescheduling Must Occur 14 Days Before the Event Or You Will Be Invoiced.
- Disposable Dinnerware Included;
 - \$5/Person For China Service for Off Premise Catering.
 - This Is Included for Owl Ridge Events
- Final Guest Count Due 14 Days Before Event; Balance Due 5 Days Before.
- 7% Tax + 20% Gratuity Will Be Added to Your Final Invoice
- \$100 Travel Fee Will Be Added to Events Outside of A 20 Mile Radius
- A 3% Credit Card Processing Fee Will Be Added to All Credit Card Payments.
- Prices Subject to Change Due to Market Conditions.