



Providing Exceptional Experiences

Special Events

Black Star Farms is nestled among vineyards and orchards on a family winery estate in Leelanau Peninsula wine country. 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 Bistró Polaris and award-winning wines from our tasting room. Guests can enjoy a relaxing stay in one of our 10 guest suites while staying at the Inn, which includes Chef prepared breakfasts, wine tasting and bottle of wine upon arrival.

Black Star Farms delivers exceptional service and memorable events. We will work with you to ensure your event reflects your own taste and personal touches, while offering our own unique twist and experience. 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

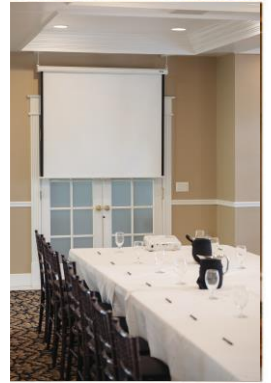


BLACK STAR FARMS

Weddings & Events

ARCTUROS

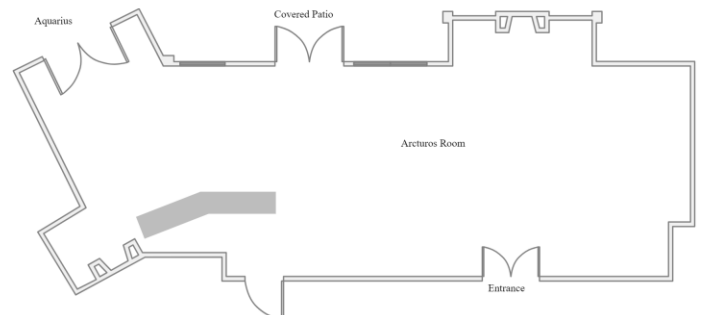
This charming space is perfect for any intimate dining reception or large cocktail social. Offering a dedicated bar and two candle lit marble fireplaces.



1050 SQ FT
ACCOMMODATES
UP TO 40 GUESTS
FOR DINNER

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

VIBE: Elegant, refined, classic



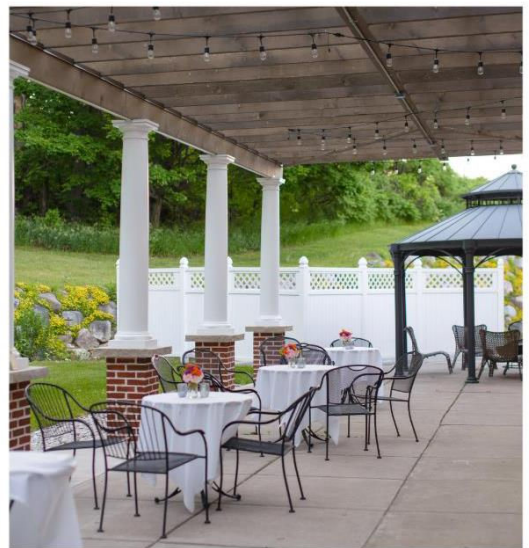
2 barrels



BLACK STAR FARMS

Weddings & Events

COVERED PATIO



CASUAL ELEGANCE

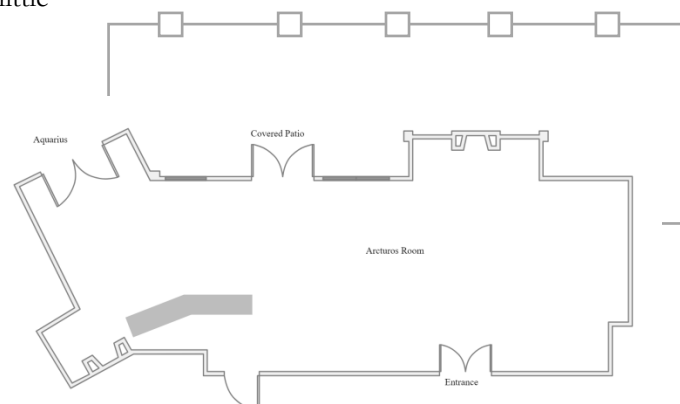
In warmer weather, guests can enjoy being outside on the covered patio off the back of the Inn with views of our beautiful perennial garden. Our favorite little hide away to host a rehearsal dinner, cocktail hour or private event.

GREAT FOR: Networking mixers, dinners, showers

VIBE: Intimate, boutique, relaxed



2 barrels





BLACK STAR FARMS

Weddings & Events

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.



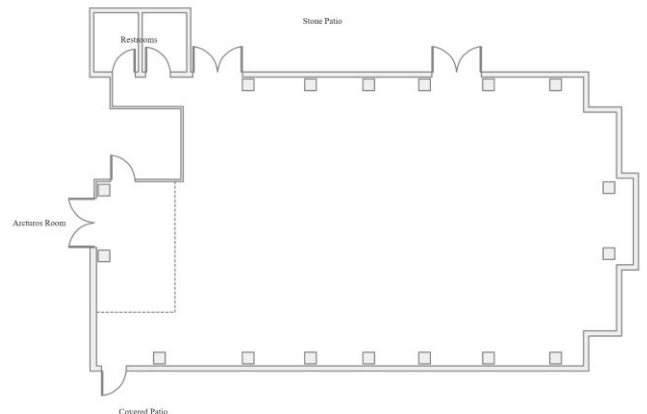
2100 SQ FT
ACCOMMODATES
UP TO 150
GUESTS

GREAT FOR: Weddings, company retreats, fundraisers

VIBE: Inviting, refined, sophisticated



4 barrels



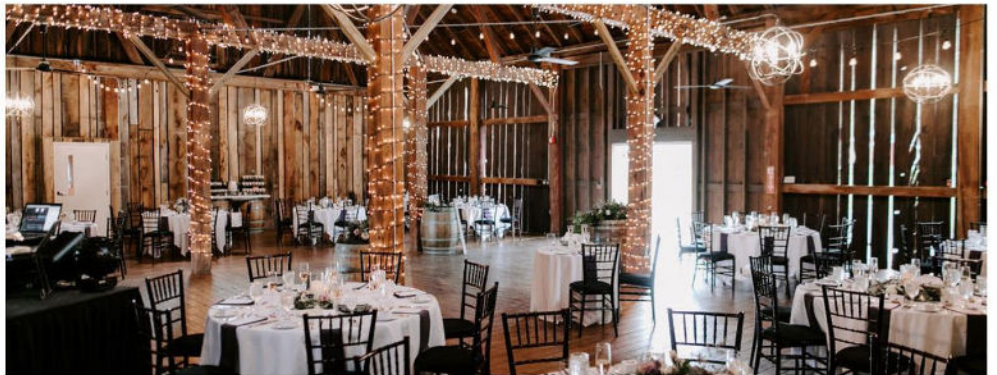
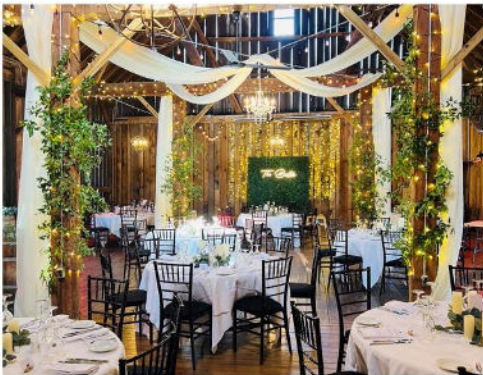


BLACK STAR FARMS

Weddings & Events

PEGASUS BARN AND COURTYARD

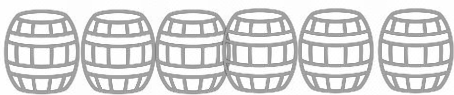
This beautiful centennial barn is the perfect backdrop to any ceremony or reception. Enjoy cocktails on the back patio overlooking the horse pastures or while enjoying the warmth of a fire under a starry night in the courtyard or a game of horseshoes.



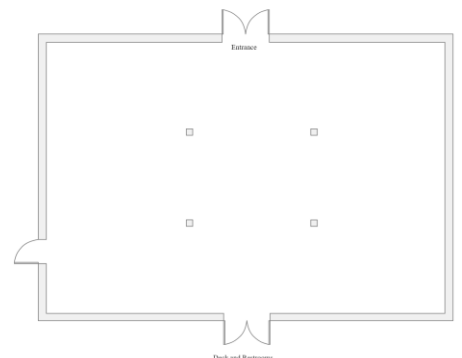
2200 SQ FT
ACCOMMODATES
UP TO 150
GUESTS

GREAT FOR: Receptions, birthdays, graduation parties

VIBE: Rustic elegance, private, timeless



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 Event Spaces. This includes your selection of all venue spaces: Arcturos, Covered patio, Aquarius ballroom and Pegasus Centennial Barn with courtyard.
- Mahogany Chiavari chairs for dinner service
- Wooden folding chairs for outdoor settings
- Standard white table linens
- Choice of white, black or ivory 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 photographers, florists, shuttles, videographers, 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.

- 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 separate from facility fees.

- All wine served during your special event must be Black Star Farms; outside wine is not allowed by law.
- Licensing in the Inn allows only Black Star Farms wine and Black Star Farms distilled spirits/cocktails to be served. (Note that for 2025 we are working towards licensing which would allow us to serve our own signature beer.)
- If spirits and beer are desired at your reception, you will need to contract with an outside bartending service to provide and serve these products. These are **ONLY** allowed in Pegasus Barn.
- Alcoholic beverages may not be carried between buildings.

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 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

2024 Events Beverage List

Dry White:

Arcturos Pinot Gris \$10 Per Glass

Complex with melon & delicate floral notes

Arcturos Pinot Blanc \$10 Per Glass

Apple, citrus and melon with bright acidity

Arcturos Dry Riesling \$10 Per Glass

Alsatian style with apricot and pear flavors.

Arcturos Pinot Noir Rosé \$10 Per Glass

Bright & fresh berry fruit notes

Arcturos Sur Lie Chardonnay \$10 Per Glass

Vanilla & flinty aromas with rich tropical fruit

Arcturos Barrel Aged Chardonnay \$11 Per Glass

Apple & pear aromas, caramel & elegant oak

Arcturos Sauvignon Blanc \$10 Per Glass

Flavors of citrus and herb with a bright finish

Sweet White:

Arcturos Late Harvest Riesling \$10 Per Glass

Rich apricot, pear and honeysuckle notes.

Dry Red:

Red House Pinot Noir \$10 Per Glass

Cherry & hints of cedar with cocoa & vanilla nose

Arcturos Pinot Noir \$12 Per Glass

Bright berry nose delicately touched with spicy oak.

Vintners Select \$12 Per Glass

Rich dark fruit flavors and a hint of cocoa and spice.

Red House Red \$9 Per Glass

Fruit driven with layered flavors and hints of oak

Arcturos Merlot \$12 Per Glass

Blackberry & plum dominate this well-rounded wine

Arcturos Cabernet Franc \$12 Per Glass

Raspberry & blackberry with herbal spicy oak.

Isidor's Choice Terrace Red \$12 Per Glass

Complex dark fruit character with plenty of spice

Sparkling Fruit Wine:

BSF Hard Apple Cherry Cider \$7 Per Glass

Bubbly, with crisp apple & cherry.





BLACK STAR FARMS

Weddings & Events

BSF Signature Cocktails

Cherry Lemonade \$9

BSF Apple Brandy Blanco, BSF CherrJus, Lemonade

Lavender Lemonade \$9

Apple Brandy Blanco, Lavender Simple Syrup, Lemonade

Mule \$10

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

Pomegranate Mule \$10

Apple Brandy Blanco, Pomegranate Juice, Lime, Ginger Beer

Apple Fashion \$13

BSF Apple Brandy, Sirius Maple, Maple Syrup, Orange Bitters

Honey Grapefruit Crush \$10

BSF Apple Brandy, Lime, Lemon, Honey Syrup, Ruby Red Grapefruit

BSF Signature Mocktails

Blueberry Mint Lemonade \$6

Lemonade, Lemon, Mint, Blueberry Simple Syrup

Cranberry Ginger Fizz \$6

Ginger Beer, Cranberry, Lemon, Orange, Rosemary

BSF VerJus Spritzer \$6

BSF VerJus, Orange Juice, Soda & Tonic, Lemon

Non-Alcoholic Beverages

\$18/gallon

Iced Tea

Coffee

Hot Chocolate

Lemonade

+\$7 for flavored (Cherry, Mint, Lavender)

Soda: \$8/2L

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





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 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 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.

When can I start decorating the event spaces?

You may start setting up the morning of your event at 9am or determined by the Events Sales manager due to the nature of your event

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.



BLACK STAR FARMS

Weddings & Events

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 50% chance of rain, we will move your event indoors. We require an inclement weather decision to be made the 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 condition. 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.

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 based upon consumption.

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 do I have to clean up from my Event?

All personal items and décor must be packed up and taken with host at the end of the night.



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/

Can I book all 10 Inn guest rooms?

Yes, if available; inquire with our Innkeepers about full inn rentals. Full inn rentals will receive the lowest base rate available.

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

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

Weddings & Events

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

Weddings & Events

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 *Peak Season March-June*

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

Summer *Peak Season July - August*

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

Harvest *Peak Season July – September*

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

Autumn *Peak Season 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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