

# Pick-Up ★ Private Parties ★ Catering

## Pick-Up:

Don't have time to prepare a meal? Pick-up from our full buffet and let us take care of the cooking. We use simple recipes and only the freshest ingredients to offer you the "best country cooking" every day!

## Private Parties:

Whether it's a business meeting, intimate family function, reception, or church event - hold your private party for up to 175 people at Ron's Barn. Our staff will take care of your guests from beginning to end and you'll get the applause for choosing Ron's Barn for your function. Priced per person based on menu chosen. Price includes private room, full buffet, beverage, dessert, gratuity and sales tax.

## Full Service Catering



Ron's Barn offers the best in full service catering. Utilizing one of our three state-of-the-art catering trucks, we prepare your food fresh at your site buffet style for up to 2500

people. We bring everything you need: plates, dinnerware, napkins, ice, serving utensils and condiments. Priced per person depending on chosen menu and travel distance.

### MEATS

Fresh Chopped Barbecue Pork  
Fried Chicken  
Country Style Steak  
Barbecue Pork Rib  
Fried Shrimp  
Fried Fish  
Fried Claim Strips  
Deviled Crab

### TRAYS

Vegetable  
Fruit  
Cheese  
Deli  
Chocolate

### ADDITIONAL CATERED MEATS

Baked/Barbecue Chickens  
Baked Ham  
Slice Turkey w/dressing  
Marinated Chicken Breast  
Smothered Chicken Breast

### VEGETABLES

Buttered Potatoes  
Green Beans  
Cole Slaw  
Buttered Corn  
French Fries  
Fried Okra  
Macaroni & Cheese  
Candied Yams  
Rice

Glazed Apples

### ADDITIONAL CATERED

### VEGETABLES

Baked Beans  
Wild Rice  
Broccoli Salad  
Pasta Salad  
Creamy Mashed Potatoes

### ASSORTED DESSERTS

Chocolate Pie  
Coconut Pie  
Lemon Pie  
Banana Pudding

Specializing  
in Whole Hog  
Barbecue

Fried Chicken  
& Hushpuppies  
Cooked on site!

## Our Staff are Experts

*With more than 30 years experience in catering, our staff at Ron's Barn are experts at helping you plan your event. From choosing the right menu to scheduling our catering truck arrival at your site, our Managers on staff are Serve Safe certified and will ensure that the food for your event is fresh, hot and delicious. To get more information about our catering capabilities or to schedule your event ask to speak with **Jean Cain** or **Kitty Breedlove** at our Sanford location (919-774-8143) or **Phyllis Roberts** at our Coats location (910-897-6750).*

*We look forward to serving you and your guests!*

