

THE ROVING BARN



Catering to your every need!

Weddings | Corporate Events | Birthday Parties | Graduation Parties | Farewell Brunch
...and everything in between!

Pairing the convenience of on-site catering services with the quality of The Barn on the Pemi.
A mobile member of New Hampshire's Common Man family.

BREAKFAST

Breakfast Burritos and Sandwiches 19. per guest.

Assorted Breakfast Burritos and Breakfast Sandwiches

Hashbrowns | Fresh Fruit Salad

House-Made Apple Cider Donuts

Fresh Chilled Juices | Coffee

Classic Breakfast 22. per guest

Cheesy Scallion Scrambled Eggs

Bacon and Maple Sausage | Breakfast Potatoes

Breakfast Bread | Coffee Cakes | Fresh Fruit Salad

Fresh-Squeezed Orange Juice | Grapefruit Juice | Cranberry Juice
Coffee

Start Your Day Right!



SNACKS & STARTERS

Build Your Trio

Choose 3 appetizers to create your perfect spread.

14. per guest

Mac 'n Cheese Bites

Pretzel Bites

French Fries with fixin's

Cheese & Charcuterie Cups

Tapas Cups

Vegetable Crudit  Cup with Herb Dip

Mini Lobster Rolls Additional 3. per guest.

Fish 'n Chips

Served in a bag with housemade tartar sauce.

Mini Bao Buns

Chicken Pad Thai

Mini Tacos

Choice of chicken, braised beef, or pickled shrimp.

Chicken & Corn Empanadas

Mini Grilled Cheese & Tomato Soup Shooters

Flatbread Pizza

Duck Fat Chips — *with cr me fra che and caviar.*

Fried Goat Cheese Bites — *served with a spicy honey.*

Veggie Pot Stickers — *Soy reduction sauce.*

BBQ Pulled Pork — *served on cornbread.*

Soup Shooters

Lobster Corn Chowder | New England Clam Chowder

Tomato Bisque | Apple Butternut Soup

MAIN SELECTIONS

Empanada Stop 12. per guest.

Homemade Handheld Empanadas

Fried golden and filled with your choice of beef, chicken, or spinach & cheese.

Served with assorted fixings, tortilla chips, and salsa.

Fried Seafood Shack 16. per guest.

Choice of one: Fried Haddock OR Clam Strips

Chips | Tartar Sauce

With choice of one side: Clam Chowder | Coleslaw | Corn on the Cob

Fried Rice Box 14. per guest.

Wok-tossed fried rice with vegetables, garlic, and scallions.

Choice of one: Chicken | Beef | Pork | Shrimp

Served in Chinese take-out boxes with chopsticks and a spring roll.

Poke Bowl 14. per guest.

Build-your-own poke bowl with white rice.

Choice of one: Tuna | Salmon | Chicken

Guests select their mix-ins and sauce.

Udon Noodle Box 15. per guest.

Sesame and soy-marinated beef and chicken
with sautéed vegetables over udon noodles.

Choice of crab rangoon or spring roll.

Served in Chinese take-out boxes with chopsticks.

Southern Fried Sandwich 15. per guest.

Choice of crispy fried chicken sandwich or shrimp po' boy
topped with pickles and slaw.

Served with hush puppies and French fries.

Chips & Dips Station 9. per guest.

Caramelized Onion Dip | Street Corn Dip | Pico de Gallo | Salsa Verde Queso

Tortilla Chips | Veggie Chips | Kettle Chips | Bagel Chips

Grilled Cheese Truck 17. per guest.

Choice of:

Brie & Apple on Sourdough

Mozzarella, Tomato & Pesto on Brioche

Bacon, Cheddar & Caramelized Onion on Farm White

Add tomato bisque for an additional 2. per guest.

Nacho Station 15. per guest.

Choice of Nacho Style:

Classic | Pulled Pork | Pulled Chicken | Mexican Street Corn

Served with house-made tri-color chips and assorted fixin's.

Mac 'n Cheese Bar 14. per guest.

Choice of Mac 'n Cheese:

Uncommon | Buffalo Chicken | Lobster

Hot Dog Cart 10. per guest.

All-Beef Ball Park® Hot Dogs with classic toppings:

Ketchup | Yellow Mustard | Grain Mustard | Relish

Chopped Onions | Sauerkraut | Jalapeños.

Add a side starch for 2. per guest.

French Fries | Sweet Potato Fries | Tater Tots

All-American Cookout 26. per guest.

Hamburgers | Cheeseburgers | Hot Dogs | Common Man Veggie Burgers

Served with:

Red Bliss Potato Salad | Pasta Salad | Watermelon Slices

Backyard BBQ 36. per guest.

Choice of protein:

BBQ Chicken | Pork Ribs | Veggie Burgers

Served with House-Made Mac 'n Cheese

and a choice of two sides:

Jalapeño Cheddar Cornbread | Baked Beans

Coleslaw | Potato Salad | Corn on the Cob

Taco Truck 30. per guest.

Choice of:

Cilantro and Lime-Marinated Chicken | Beef | Blackened Shrimp

Served with:

Beans and Rice | Tomatoes | Shredded Lettuce | Shredded Cheddar

Sour Cream | Salsa | Guacamole | Hard or Soft Taco Shells

Add churros with chocolate and caramel dipping sauces

for an additional 2. per guest.

Bringing The Barn to You!

DESSERTS & SWEETS

Ice Cream Truck 8. per guest.

Common Man-Made vanilla and chocolate ice cream with hot fudge, whipped cream, and assorted toppings.

Add-Ons:

Old-Fashioned Common Man Root Beer — for floats. Add 2. per guest.

Assorted Cookies — to make sandwiches. Add 2. per guest.

Apple Cider Donuts — to make sandwiches. Add 2. per guest.

Apple Cider Donuts 8. per guest.

Apple Cider Donuts served with

Warmed Caramel | Maple Cotton Candy | Warm and Chilled Apple Cider

Pie à la Mode 10. per guest.

Common Man-Made Vanilla Ice Cream

served with your choice of four pies.

Apple | Blueberry | Coconut Cream | Fruits of the Forest

Key Lime | Pumpkin | Strawberry Rhubarb | Winter Pecan

Strawberry Shortcake Bar 7. per guest.

Biscuit or Pound Cake | Fresh Strawberries

Whipped Cream | White Chocolate Dust

ADD-ONS

Beverages

Soft Drinks and Sodas — 2. per guest.

Mocktails — Starting at 6.

Sangria — Starting at 10.

Hot Spiked Apple Cider — Starting at 9.

Coffee — 3. per guest.

Sides

Choice of Salad: Garden | Chickpea | Pasta — 3. per guest.

Cheese & Charcuterie Display — 10. per guest.

Post-Event Refreshments

Shaved Ice Limoncello — starting at 9. per guest.

Ice Cream (½ pints or ice cream sandwiches) 4. per guest.

FOOD TRUCK FAQs

How much food do I need to order?

We recommend planning for enough food to cover your full guest count and event duration. Your Sales & Event Manager will help you select the right menu and portion sizes to ensure everyone leaves full and happy.

Do you need water or electrical hookups?

Nope! We are a totally self-contained food truck. We have water and generators on board and we will handle our own trash.

Do you provide plates, napkins, and utensils?

Yes! We bring all necessary disposable service items. We typically serve food on paper products and provide plastic utensils and napkins.

How will my guests know what menu is available?

Your menu will be prominently displayed on a chalk board on the truck.

How long are you on site?

Pricing is based on 2 hours of service. We arrive 60–90 minutes prior to the start time of your event to set up. We leave the premises within an hour after service ends.

When and how do I secure an event date?

We need a signed contract and a deposit on file and the date is yours.

Final payment will be required 2 weeks prior to your event date.

Do you offer vegetarian and gluten-free options?

Yes, just let us know in advance and we can customize your menu!

Can we customize our menu?

Yes, you may! We can serve anything in our event/wedding planner or if you have an idea that is not in our planner, just let us know. We can serve most anything from the food truck!

Can my guests pay for their own food directly at the truck?

Unfortunately, we are currently unable to offer direct pay service to your guests.

The event contact must pre-pay for all food and beverages prior to event date.

Additional Fees

An 8.5% NH state tax and 22% service charge is added to all food and beverages purchased.

*The Barn sales and events department
is ready to help you plan your on-site event.*

THE ROVING BARN
CATERING FOOD TRUCK

603-536-3515

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8/25 | Prices on this menu are valid through 2025.

Event minimums and travel fees may apply.

