



ENTRÉE BUFFET

Salads

(Choice of two)

Garden Salad
Caesar Salad
Pasta Salad

Fresh Mozzarella, Tomato and Imported
Olive Salad (Additional \$1 per person)

Starch

(Choice of One)

Roasted Yukon Gold Potatoes
Potatoes Au Gratin
Garlic Smashed Potato
Rice Pilaf

Vegetable

(Choice of One)

Mixed Steamed Vegetables
String Bean Almondine
Broccoli with Cheese Sauce

Entrees, Pasta and Sandwiches

(Choice of Three)

Chicken Marsala

Sautéed chicken breast with mushrooms and sun-dried tomatoes in a sweet Marsala Wine sauce

Dijon Crusted Salmon

Baked Norwegian Salmon filet topped with a Dijon Dill sauce and seasoned breadcrumbs

Chicken Piccante

Sautéed chicken breast in a lemon-butter sauce with sun-dried tomatoes and capers

Center Cut Pork Loin

Seasoned boneless pork loin served with a fresh herb and garlic Au Jus

Sausage Scaloppini

Sweet Italian sausage slowly simmered in a garlic & basil tomato sauce with plum tomatoes, peppers and onions

Beef Burgundy

Tender grilled and sliced Filet tips topped with a rich mushroom & Burgundy wine sauce

Chicken Florentine

Sautéed chicken topped with spinach, roasted red peppers and mozzarella cheese in a garlic and herb sauce

Chicken Parmigiana

Breaded chicken breast topped with our house marinara sauce and mozzarella cheese

Tortellini Ala Rosa

Pasta hats filled with ricotta cheese and tossed in a tomato basil cream sauce with roasted red peppers and mushrooms

(Add chicken for an additional \$2 per person)

Penne Primavera

Sautéed fresh vegetables and grilled chicken strips in an olive oil and parmesan sauce, tossed with penne pasta

Stuffed Shells

Stuffed with creamy ricotta cheese and topped with a light Rosa sauce

*Hot Roast Beef**

Thinly sliced Roast Beef slow-cooked in a rosemary au jus and served with a creamy horseradish sauce

*Italian Style Meatballs**

Slowly simmered in our house recipe marinara sauce

*Roasted Boneless Pork**

Tender marinated sliced pork served in a garlic & herb gravy

*All sandwiches are served with a sliced cheese platter and soft cater club rolls

Barnaby's Specialty Selections

(These items are available for an additional \$2.50 per person per item)

Crab Cakes

Pan fried panko crusted jumbo lump crab cakes served with cocktail and tartar sauces

Stuffed Fillet of Flounder

Flounder fillet lightly seasoned with lemon, butter and white wine, stuffed with crab imperial

Roast Prime Rib of Beef

Hand-carved, slow roasted and served with a rosemary au jus and creamy horseradish sauce

Children's Meal

Chicken Tender and French Fry Basket
(\$8.95 per child 12yrs and younger)

Additional Items

Vegetable Crudité

Assorted sliced vegetables served with a cool ranch dipping sauce.

Pepperoni and Cheese Platter

Mixed cheese cubes and sliced pepperoni served with an assortment of crackers.

Small Tray (serves 25-40) - \$50.00

Large Tray (serves 40-80) - \$75.00

Desserts

Assorted mini pastries - \$5.50 per person

Half Sheet cake (serves 40) - \$40.00

Full Sheet Cake (serves 80) - \$70.00

Prices and Policies

- All non-alcoholic beverages are included in your Buffet Package
- Standard Buffet: \$18.95 per person plus 18% gratuity and 6% Pennsylvania sales tax.
- Deluxe Buffet \$33.95 per person plus 18% gratuity and 6% Pennsylvania sales tax. This package includes a 3 hour open bar with beer and wine only.
- Premium Buffet \$36.95 per person plus 18% gratuity and 6% Pennsylvania sales tax. This package includes a 3 hour top shelf open bar.
- Children under 12 are \$8.95 per person plus 18% gratuity and 6% Pennsylvania sales tax.
- Staff fee: \$50 for three hours, \$25 for each additional hour.
- Upstairs facilities are not available for private functions after 9 pm.
- DJ services are available for \$100 per hour with a minimum of three hours booking.
- A minimum of 30 guests is required to book the upstairs facility.
- A non-refundable deposit of \$200 is required at the time of booking and will be deducted from the bill on the day of the event.
- Due to health board regulations, no food under any circumstances may be removed from the buffet and taken home.
- Final payment is due the day of the event by cash, credit card or check.

Contact Megan at (610) 558-1929