  **The Barn1906**

**Three Course Plated Service**

**May-October**

**Based at 125 Guest Attendance**

**Stationed per Table**

Iced Citrus Water

Fresh Rolls with Creamery Butter

**Plated per Guest**

Mixed Salad Greens with English Cucumber, Radish and Carrot Waffle with Balsamic Dressing

**Guest Choice of**

(Based on Guest RSVP and Seating Chart)

Rosemary Roasted Top Sirloin of Beef with Red Wine Demi Glaze

or

Oven Roasted Supreme of Chicken with White Wine Mushroom Sauce

Or

Quinoa, Lentil & Black Bean Stuffed Bell Pepper with Tomato Basil Sauce & Roasted Vegetables

Accompanied by

Butter Whipped Yukon Potato and Honey Buttered Vegetable Medley

New York Style Cheesecake with Raspberry and Caramel Laces

Brewed Coffee, Steeped Tea

Starting at $76.95/Guest

Gratuity of 15% and tax will be applied

(Table settings included)

***The items listed below can be substituted to customize your menu. Please add the***

***associated price to the base menu price***.

**Bread Basket**

Baked Sunflower Loaf

Herbed Focaccia Bread

Fresh Baguette

Sour Dough Loaf

Replace the original bread option for no additional cost

**Salad**

Classic Caesar Salad with Parmesan Petals, Crouton and Bacon

Spinach with Mandarin and Almond Tossed in Honey Ginger Vinaigrette

Mixed Greens & Kale with Goat Cheese, Orchard Fruit, Cranberry & Sunflower Seeds

Romaine Heart and Balsamic Seared Sweet Pepper, Feta and Crouton

Replace the original salad option for an additional $2.25 to the base price

**-Soup-**

Cream of Butternut Squash with Maple-Cream

Classic French Onion with Garlic Crouton

Sirloin, Vegetable & Okra Gumbo

Classic Minestrone with Shredded Parmesan

Add a course of soup for an additional $4.95 to the base price

**-Pasta-**

Farfalle Alfredo with Roasted Mushroom, Grape Tomato and Shredded Parmesan

Penne Bolognaise with Mozzarella and Fresh Herb

Fusilli with Balsamic Roasted ‘Vegetable and Sweet Tomato Basil Sauce

Ricotta & Mozzarella Lasagna with Spinach Chiffonade & Pesto Oil

Add a pasta course for an additional $4.95 to the base menu price

**-Starches-**

Lemon-Herb Roasted Mini Potato

Roasted Garlic and Pancetta Mashed Yukon Potato

Sour Cream & Sharp Cheddar Stuffed Russet Potato

Replace the original starch for an additional $2.50 to the base price

**-Vegetables-**

Maple Glazed Carrot with Zucchini

Buttered Green Beans Almandine with Sweet Pepper

Herb Grilled Vegetable

Replace the original vegetable for an additional $1.95 to the base price

**-Entrees** -

Sundried Tomato, Goat Cheese & Pancetta Stuffed Supreme of Chicken

Replace one of the original entrees for an additional $5.95 to base price

Baked Filet of Salmon with Lemon & Fresh Herb Glaze

Replace one of the original entrees for an additional $4.95 to base price

Prime Rib au Jus with Yorkshire Pudding

Replace one of the original entrees for an additional $6.95 to base price

**-Desserts-**

Apple & Pear Crisp with Sweet Cream

Fresh Lemon Tart with Seasonal Berries & Raspberry Coulis

White Chocolate Dipped Brownie with Chocolate Lattice

Replace one of the original entrees for an additional $5.95 to base price