 **The Barn1906**

**Buffet Service**

**May-October**

**Based at 125 Guest Attendance**

Assorted White and Whole-wheat Dinner Rolls

Served with Creamy Butter

Mixed Baby Greens with English Cucumber, Carrot & Radish Waffle

Served with Vinaigrette

Classic Caesar Salad with Crouton and Parmesan Cheese

Carved Top Sirloin of Beef with Pan Gravy and Horseradish

Accompanied by

Herb Grilled Breast of Chicken with White Wine Veloute

Served with

Lemon & Herb Roasted Mini Potatoes

And

Buttered Medley of Vegetable

Chefs Dessert Selection featuring Assorted Baked Pastry, Decadent Squares

And Fresh Seasonal Fruit

Stationed Tea and Coffee

$46.95 per guest

Plus, applicable tax and Gratuity 15%

(Table settings included)

**Compliment or substitute any of the selections listed below by adding the price addition to the menu price quoted above.**

**Bread Basket**

Baked Sunflower Loaf

Herbed Focaccia Bread

Fresh Baguette

Sour Dough Loaf

Additional cost of $1.95 per person

**Salad**

Spinach with Mandarin and Almond Tossed in Honey Ginger Vinaigrette,

Marinated Penne Pasta and Vegetable Salad

Greek Style Mixed Greens with Feta and Olive,

Red Skin Potato Salad with Dill and Crumbled Bacon

Marinated Bean Salad

Romaine Heart and Balsamic Seared Sweet Pepper

Carrot Waffle, Walnut and Raisin

Garbanzo Bean and Vegetable Salad

Asian Noodle, Julienne Carrot and Snow Pea

Broccoli, Bacon and Cheddar Salad

Marinated Cabbage and Apple

Pesto Marinated Mushroom

Sweet Corn and Bell Pepper Salad

Substitute for no charge

Compliment for $1.75 per Guest

**Starches**

Lemon-Herb Roasted Mini Potato

Baked Russet Potato with Herbed Sour Cream

Peppered Rice Pilaf

Buttered Mini Potato with Green Onion

Substitute for no charge

Compliment for $1.50 per Guest

**Vegetables**

Honey Glazed Carrot

Buttered Green Beans with Sweet Pepper

Cauliflower au Gratin

Sautéed Root Vegetable Julienne

Substitute for no charge

Compliment for $1.75 per Guest

**Entrees**

Seared Breast of Chicken Chasseur

BBQ Pork Back Ribs

Roast Striploin of Beef with Red Wine Demi Glaze

Baked Filet of Salmon with Lemon & Fresh Dill Sauce

Substitute for $2.95 per Guest

Compliment for $5.95 per Guest

**Entrees-continued**

Smoked Ham and Provolone Stuffed Breast of Chicken with Tomato Basil Sauce

Apple-Walnut Stuffed Loin of Pork with Pan Gravy

Prime Rib au Jus with Yorkshire Pudding

Baked Seafood Kabobs with Lemon Butter

Substitute for $4.95 per Guest

Compliment for $6.95 per Guest

Sun-dried Tomato, Goat Cheese & Pancetta Stuffed Supreme of Chicken

Stuffed Tenderloin of Pork with Thyme and Cortland Compote

Herb Seared Filet of Beef with Port Reduction

Red Snapper with Bacon Wrapped Bay Scallop

Substitute for $5.95 per Guest

Compliment for $7.95 per Guest

**Entrees-Pasta**

Farfalle Alfredo with Roasted Mushroom, Grape Tomato and Shredded Parmesan

Penne with Balsamic Roasted ‘Vegetable and Herbed Tomato Sauce

Three Cheese Lasagna Bolognese

Substitute for no charge

Compliment for $2.95

**Desserts**

Northern Spy Apple Crisp

Assorted Cakes

Baked Pies

Vanilla Cream with Sherry Trifle

Substitute for no charge

Compliment for $1.95 per Guest