

HORS D'OEUVRES

\$16/PER PERSON FOR 1 HOUR

CHOOSE 4 APPETIZERS

(ADD +\$4 EACH ADDITIONAL
APPETIZER)



Tandoori Spiced Steak Skewer

Cabernet reduction

Griddled Focaccia Sticks

Fig chutney, brie, roasted apple

Korean Spiced Chicken Satay

Soy peanut sauce

Sweet Corn Hushpuppies

Harissa aioli

Prosciutto Wrapped Cantaloupe

Balsamic reduction

Bacon Wrapped Scallops

Sherry dijon marinade

Stuffed Crimini Mushrooms

Chorizo goat cheese stuffing

Coconut Shrimp

Sweet chili pineapple dipping sauce

Cheesesteak Sliders

Shaved steak, cheddar, steak sauce

Mini Potato Skins

Bacon, sour cream, green onion

Four Cheese Risotto Croquette

Arugula pesto dipping sauce

Seared Peppered Beef

Bleu cheese crostini, horseradish sauce

Adobo Pulled Chicken Tacos

Agave lime chipotle sauce

Roasted Red Beet Bruschetta

Balsamic reduction, pistachio, crostini

Deviled Eggs

Sriracha mayo

Tomato Mozzarella Skewers

Balsamic reduction, fresh herbs

Crab Stuffed Phyllo Tart

Lump crab, flaky tart shell

Cashew Chicken Empanada

Lime sour cream

CULINARY DISPLAYS

DISPLAYS PRICED PER PERSON
FOR 1 HOUR



Artisan Cheese & Charcuterie \$20/pp

*Assorted artisan cheeses, meats, crackers,
crostinis, berries*

Artisan Cheese \$16/pp

*Assorted artisan cheese, crackers, crostinis,
berries*

Crudite \$12/pp

Fresh cut vegetables with assorted dips

Spreads & Breads \$12/pp

*Seasonal hummus, dips and spreads, focaccia
bread, ciabatta, crostinis*

Assorted Sliders \$16/pp

*Cheeseburgers with Truffle Mayo
Crispy Chicken with Sweet BBQ Mustard Aioli
Soy Sesame Salmon Burgers with Sweet Chili
Edamame Burgers with Harissa Aioli*

Tacos \$16/pp

*Adobe chicken, taco spiced beef, carne asada, &
crispy fish tacos
Served with: shredded lettuce, shredded cheese,
pico de gallo, sour cream, guacamole*

Quesadillas \$16/pp

*Adobe chicken, taco spiced beef, carne asada, &
edamame quesadillas
Served with: pico de gallo, sour cream,
guacamole*

A LA CARTE DINNER

\$40/PER PERSON

CHOOSE ONE SALAD AND THREE
ENTREES
AVAILABLE FROM 3-9PM



SALAD SELECTIONS

Baby Mixed Greens

Grape tomatoes, cucumber, carrots, balsamic dressing

Caesar

Grated pecorino, romaine, focaccia croutons

ENTREE SELECTIONS

Pan Roasted Bone-In Breast of Chicken

Sweet mustard bbq glaze, fingerling potatoes, grilled zucchini

Ribeye Steak (+\$5)

Black garlic herb chimichurri, steak fries, asparagus

Salmon a la Plancha

Lemon honey dressing, roasted brussels sprout salad

Pork Tenderloin Medallions

Orange brown butter, sweet potatoes, caramelized red onion

Chicken Milanese

Balsamic reduction, arugula, grape tomato, & red onion salad

Penne & Italian Sausage

Roasted red pepper cream sauce, garlic, asparagus

Teres Major Steak Frites

Sea salt remoulade, truffle fries, arugula salad

Parmesan Risotto

Roasted garlic, arugula, oven dried tomatoes

A LA CARTE LUNCH

\$25/PER PERSON

CHOOSE ONE SALAD AND
THREE ENTREES
AVAILABLE FROM 12-3PM



SALAD SELECTIONS

Baby Mixed Greens

Grape tomatoes, cucumber, carrots, balsamic dressing

Caesar

Grated pecorino, romaine, focaccia croutons

ENTREE SELECTIONS

Grilled Herb Breast of Chicken

Sweet mustard bbq glaze, fingerling potatoes, grilled zucchini

Carne Asada Rice Bowl

Red rice & beans, pico de gallo, avocado

Salmon a la Plancha

Lemon honey dressing, roasted brussels sprout salad

Parmesan Risotto

Roasted garlic, arugula, oven dried tomatoes

Chicken Milanese

Balsamic reduction, arugula, grape tomato, & red onion salad

Penne & Italian Sausage

Roasted red pepper cream sauce, garlic, asparagus

Teres Major Steak Frites

Sea salt remoulade, truffle fries, arugula salad

Shrimp Scampi

Garlic, white wine, butter, olive oil, cavatappi

BUFFET LUNCH

\$25/PER PERSON FOR 1 HOUR

CHOOSE TWO ENTREES & 3 SIDES
AVAILABLE FROM 12-3PM



ENTREE SELECTIONS

Grilled Herb Breast of Chicken

Sweet mustard bbq glaze

Roasted Garlic Pepper Pork Loin

Maple mustard, fig chutney

Salmon a la Plancha

Lemon honey dressing

Parmesan Risotto

Roasted garlic, arugula, oven dried tomatoes

Penne & Italian Sausage

Roasted red pepper cream sauce, garlic, asparagus

Teres Major Steak

Sea salt remoulade

SIDES

Fingerling Potatoes

Steak Fries

Saffron Basmati Rice

Mashed Potatoes

Roasted Red Bliss Potatoes

Roasted Vegetables

Green Beans

Roasted Asparagus

Roasted Sweet Potatoes

Baby Mixed Greens Salad

BUFFET MENU

\$45/PER PERSON

INCLUDES HOUSE SALAD
CHOOSE 3 ENTREES AND 2 SIDES



ENTREES

Herb Shallot Rubbed Prime Rib (+\$5)
Horseradish cream, roasted garlic au jus

Roasted Garlic Pepper Pork Loin
Maple mustard, fig chutney

Crab Stuffed Haddock
Lemon dijon

Peppercorn Crusted Filet (+\$8)
Port wine demi glace, Barn steak sauce

Salmon a la Plancha
Lemon honey gastrique, pomegranate mustard

Baked Penne Pasta
Roasted garlic red sauce, shredded mozzarella, basil

Herb Rubbed Chicken Breasts
Lemon brown butter, sweet mustard aioli

SIDES

Fingerling Potatoes
Steak Fries
Saffron Basmati Rice
Mashed Potatoes
Roasted Red Bliss Potatoes
Roasted Vegetables
Green Beans
Roasted Asparagus
Roasted Sweet Potatoes
Baby Mixed Greens Salad

BRUNCH PACKAGE

AVAILABLE FROM 10AM-3PM



BRUNCH PACKAGES

Welcome To The Barn Brunch \$20

Scrambled eggs, bacon, sausage, home fries, toasted english muffins, fruit salad, butter, assorted jelly, maple syrup, ketchup

ADDITIONAL ITEMS:

Yogurt & Granola | \$5/pp

Seasonal Fruit Salad | \$4/pp

Orange & Cranberry Juice | \$3/pp

Morning Pastries | \$5/pp

Cider Doughnuts | \$3/pp

Benedicts (Canadian bacon, gravlax or crab) | \$ /pp

Grilled Salmon, Grilled Chicken, Prime Rib | \$ /pp

Omelette Station | \$ /pp

Pancakes | \$ /pp

DESSERTS



DESSERT OPTIONS

Assorted Cookies & Brownies | \$6/pp

Assorted Mini Italian Style Pastries | \$8/pp

Baklava and Biscotti | \$6/pp

Warm Apple Cider Donuts | \$4/pp

Sundae Bar (local ice cream & toppings) | \$8/pp

Seasonal Dessert | \$8/pp

Inquire with our manager about ordering seasonal desserts for your event from our rotating in-restaurant dessert menu!

All dessert orders must be placed one week in advance

DRINK PACKAGES



BEER, WINE, COFFEE & SODA PACKAGES

Tier 1 - \$19/pp for 3 hours (add hour +\$7)

Beer: Bud Light, Budweiser, Sam Adams IPA, Sam Adams Seasonal

Draft Beer: House IPA, House Pilsner/Lager

Wine: House Sparkling, Santa Rita Sauvignon Blanc, Chardonnay, Pinot Noir, & Cabernet

Tier 2 - \$28/pp for 3 hours (add hour +\$9)

Beer: Bud Light, Budweiser, Corona, Stella Artois, Sam Adams Seasonal

Draft Beer: House IPA, House Pilsner/Lager, Guinness, Select Double IPA

Wine: House Sparkling, Franco Amoroso Pinot Grigio, Babich Sauvignon Blanc, Novellum Chardonnay, Chloe Pinot Noir, Conchy Y Toro Cabernet

FULL BAR PACKAGES

House Bar - \$23/pp for 3 hours (add hour +\$8)

Liquor: Breckenridge Vodka, Don Q White Rum, Beefeater Gin, Exotico Silver Tequila, Rebel Yell Whiskey, Canadian Club, Triple-Sec, and Vermouth

Beers: Bud Light, Bud, Corona, Sam Adams IPA, Sam Adams Seasonal

Draft Beers: House IPA, House Lager/Pilsner

Wines: House Sparkling, Sauvignon Blanc, Chardonnay, Pinot Noir, and Cabernet

Premium Bar - \$35/pp for 3 hours (add hour +\$10)

Liquor: Titos, Ketel One, Don Q White Rum, Captain Morgan, Tanqueray, Espolon Silver Tequila, Jack Daniels, Makers Mark, Dewars, Kahlua, Triple Sec, and Vermouth

Beers: Bud Light, Bud, Stella, Corona, Sam Adams

Draft Beer: House IPA and House Pilsner/Lager, Guinness

Wines: House Sparkling, Franco Amoroso Pinot Grigio, Babich Sauvignon Blanc, Novellum Chardonnay, Chloe Pinot Noir, Concha Y Toro Cabernet

Top Shelf Bar - \$45/pp for 3 hours (add hour +\$12)

Liquor: Titos, Flavored Vodka, Grey Goose, Kettle One, Don Q White Rum, Captain Morgan Rum, Bombay Sapphire, Bulleit, Woodford, Johnny Black, Baileys, Kahlua, Grand Marnier, Cointreau, Sweet Vermouth

Beer: Bud, Bud Light, Corona, Stella, Sam Seasonal, Porter

Draft Beer: House IPA, House Pilsner/Lager, Guinness, Select Double IPA, Select Sour/Cider

Wines: Candoni Prosecco, Babich Sauvignon Blanc, Raeburn Chardonnay, Decoy Pinot Noir, Melipal Malbec, Stephen Vincent Cabernet

BRUNCH DRINK PACKAGES

Mimosa Bar - \$15/pp for 2 hours (add hour +\$5)

Duc de Valmer Sparkling

Orange, Cranberry, & Pineapple Juices

Upgrade to Piper-Heidsiek Blanc de Blanc Prosecco \$26/pp

Bloody Mary Bar - \$22/pp for 2 hours (add hour +\$7)

Titos, Housemade Bloody Mary Mix, Olives, Lemons, Limes and Celery

Mimosa & Bloody Mary Bar - \$28/pp for 2 hours (add hour +\$9)

Upgrade to Piper-Heidsiek Blanc de Blanc Prosecco \$38/pp