



Clam Bake

Cold Buffet

Artisan Baked Dinner Rolls

Fresh baked dinner rolls served with soft butter

New England Clam Chowder

Our classic creamy chowder filled with tender chopped clams, potatoes, celery, and a blend of spices

Homemade Health Slaw

Shredded cabbage, cucumbers, Bermuda onions, and carrots tossed in sweet and sour vinaigrette

Boston Lettuce Salad

Tender Boston Bibb tossed with English cucumbers, red onions, and vine ripened tomatoes

Fresh From The Kettle

Boiled Red Potatoes

Jersey Corn On The Cob

Roasted Chicken

Thighs, breasts, and drumsticks dredged in rosemary, olive oil, salt & pepper then slow roasted

Little Neck Steamers

Little Neck clams steamed and served in The Barn's signature garlic broth.

Fresh Maine Lobsters

Cold water lobsters poached and served with lemon and drawn butter

Desserts

Strawberry Shortcake

Angel Food Cakes filled with fresh whipped cream and topped with sliced strawberries

Fresh Fruit Platter

Sliced Pineapple, Honey Dew Melon, Cantaloupe, Kiwis, and Fresh Seasonal Berries

Fresh Homemade Key Lime Pies

Sweet Graham Cracker Crust with Tart Lime Filling, Topped with Sweet Whipped Cream.

Hoof Note: Add Hand Carved Prime Rib for a Great Addition

On-Premise: Market Price plus Tax & Gratuity

Off-Premise: Market Price plus Tax, Chef & Service Fee

*Minimums Required - *A 3% surcharge will be applied to all credit card payments*

Black River Barn *1178 Route 10W, Randolph, NJ * 973-598-9988