



Repast Dinner Buffet

Starters

Brick Oven Focaccia

Hearth baked Italian flatbread topped with roasted garlic, olive oil & mozzarella cheese

Imported Cheese, Fresh Fruit & Flat Breads

A blend of European and Domestic seasonal cheeses, displayed with fresh flatbreads and garnished with red grapes and seasonal berries

Cold Antipasto Display

Sliced Italian cold cuts, imported aged Italian cheeses, artichoke hearts, roasted red peppers, sliced fresh mozzarella & tomato

Mixed Garden Salad

Crisp field greens, red onions, cucumbers, black olives, tomatoes & peppers with House vinaigrette

Sloppy Joe Platter

Boar's Head Turkey and Pastrami with Coleslaw and Russian Dressing on rye & whole wheat bread

Spicy Buffalo Wings

Our famous Barn wings served in our signature buffalo sauce

Entrees

Eggplant Rollatini

Egg battered eggplant stuffed with seasoned ricotta cheese, served in Grandma B's marinara and topped with mozzarella cheese

Penne Georgio

Penne pasta tossed in pink vodka sauce

Sautéed Chicken Francese

Egg battered chicken breast sautéed in a lemon butter white wine sauce over rice pilaf and broccoli crowns

Sliced Prime Rib of Beef

Accompanied by roasted potatoes and Fresh Sautéed Vegetables

Desserts

Fresh Fruit Trays

Chef's Pick-Up Style Desserts

An assortment of cookies, mini cheesecake, brownies, Italian pastries

Coffee & Tea Included

Alcoholic Beverage Packages Also Available

For Gathering of 40 persons & up

\$24.99 per person PLUS Tax & Gratuity