

Beef Steak Dinner



Antipasto

Fresh Antipasto Platters

Salami, pepperoni, prosciutto, aged provolone, fresh mozzarella and tomato, artichoke hearts, roasted red peppers, olives and pepperoncini salad

Mixed Greens Salad

Mesculin lettuce mixed with beefsteak tomatoes, cucumbers, red onions, bell peppers, and balsamic vinaigrette

Barn-made Sweet and Spicy Pickles

Our house recipe cold pickled and crisp

Dinner Course

Penne tossed in Pink Vodka Sauce

Al dente penne pasta tossed in our house vodka sauce

Sliced Filet Mignon over Garlic Crostini's

Oven roasted beef tenderloin drenched in "AAA" butter, served over sliced French bread

Platters of Golden Fried Potatoes

Idaho potatoes fried golden brown and lightly salted

Dessert Course

Cinder's Fresh Baked Cookies

Assorted cookies baked in our own bakery

Fresh Cut Fruit Platters

Beverages

Hot Coffee and Tea with cream and sugar

Pricing

100 – 125 People: \$42.99 per person plus tax and service fee

125 – 150 People: \$40.99 per person plus tax and service fee

150 – 175 People: \$38.99 per person plus tax and service fee

175 – 200 People: \$36.99 per person plus tax and 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