



Luncheon Repast 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

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

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 Roast 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, pastries

Soft Drinks, Coffee & Tea Included

Alcoholic Beverage Packages Also Available

For Gathering of 30 persons & up

\$20.99 per person plus Tax & Gratuity