



5501 PENNELL ROAD
MEDIA, PA 19063
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WWW.BARNABYSASTON.COM

APPETIZER BUFFET MENU

(Please choose four)

CHICKEN QUESADILLA ROLLS

A crisp flour tortilla rolled with grilled chicken, peppers & onions served with salsa

SPINACH & CHEESE BITES

Puffed pastries stuffed with spinach, cheese and herbs

CHICKEN FINGERS

Breaded chicken tenders served with honey dijon sauce

POTATO SKINS

Topped with cheddar cheese, bacon & green onions

PIZZA BAGELS

Mini bagels topped with marinara & mozzarella cheese

CORDON BLEU NUGGETS

Breaded chicken nuggets stuffed with ham & cheese served with a honey dijon sauce

FRIED SHRIMP

Large shrimp dipped in a traditional beer batter and lightly fried, served with cocktail sauce.

CHICKEN SKEWERS

Roasted chicken skewers glazed with tangy teriyaki sauce

PRETZEL DIPPERS

A soft baked German-style pretzel stick served with spicy mustard

PORK DUMPLINGS

Crispy wonton wrappers filled with tender pork and Chinese vegetables served with a Thai chili sauce

BUFFALO WINGS

Tossed in a Louisiana hot sauce served with bleu cheese dressing

VEGETABLE SPRING ROLLS

Fresh Chinese vegetable rolls lightly fried in a delicate pastry wrapper

BROCCOLI BITES

Lightly battered nuggets filled with a blend of broccoli & cheddar cheese.

COCKTAIL FRANKS

Mini hot dogs wrapped in a buttery puffed pastry

JALAPENO POPPERS

Breaded mild peppers stuffed with cheddar cheese

SPECIALTY ITEMS

ADD \$2.50 PER PERSON FOR EACH ITEM

COCONUT SHRIMP

Lightly fried and coated in a mixture of panko breadcrumbs and shredded coconut

BACON-WRAPPED SCALLOPS

Tender sea scallops wrapped in smoky bacon & served with a horseradish dijon sauce

CHEESESTEAK EGGROLLS

Grilled steak meat, sautéed onions & American cheese served with spicy ketchup

BUFFALO CHICKEN EGGROLLS

Grilled chicken breast, cheddar cheese & hot sauce served with chipotle ranch

MINI CRAB CAKES

Lightly breaded Maryland Crabmeat with a blend of vegetables and spices.

ASPARAGUS & CHEESE

Crisp asparagus spears & imported Asiago cheese wrapped in a flaky dough.

ADDITIONAL ITEMS

VEGETABLE PLATTER

Assorted sliced vegetables served with a ranch dipping sauce

\$50

FRESH FRUIT PLATTER

An assortment of seasonal fruit served with a sweet yogurt dipping sauce

\$50

PEPPERONI & CHEESE PLATTER

Mixed cheese cubes & sliced pepperoni served with an assortment of crackers

\$50

FRESH MOZZARELLA, TOMATO & OLIVE SALAD

\$50

DESSERTS

HALF SHEET CAKE

SERVES 40 - \$60

SERVES 80 - \$120

QUARTER SHEET CAKE

SERVES 25 - \$30

SERVES 40 - \$60

FULL SHEET CAKE

SERVES 100 - \$120

SERVES 160 - \$240

ASSORTED MINI PASTRIES OR COOKIE TRAYS

PLEASE ASK FOR PRICING

PRICING AND POLICIES

- ALL PRICES ARE SUBJECT TO TAX AND GRATUITY.
- STANDARD BUFFET: \$16.95/PERSON. THIS PACKAGE DOES NOT INCLUDE ANY ALCOHOL.
- BASIC BUFFET: \$31.95/PERSON. INCLUDES 3 HOUR OPEN BAR WITH BEER AND WINE ONLY.
- TOP SHELF BUFFET: \$34.95/PERSON. INCLUDES 3 HOUR TOP SHELF OPEN BAR, EXCLUDING SHOTS.
- STAFF FEE IS \$50 FOR 3 HOURS AND \$25 FOR EACH ADDITIONAL HOUR.
- A NON-REFUNDABLE \$200 DEPOSIT IS REQUIRED AND WILL BE DEDUCTED FROM THE FINAL BILL ON THE DAY OF THE EVENT.
- FINAL PAYMENT IS DUE THE DAY OF THE EVENT BY CASH, CHECK OR CREDIT CARD.
- DJ SERVICES ARE AVAILABLE FOR \$100/HOUR WITH A MINIMUM BOOKING OF THREE HOURS.
- A GUARANTEED MINIMUM OF 30 GUESTS IS REQUIRED FOR ALL PRIVATE FUNCTIONS.
- BUFFET PACKAGE INCLUDES ALL NON-ALCOHOLIC BEVERAGES.
- ADD \$2 PER PERSON FOR EACH ADDITIONAL APPETIZER.
- DUE TO COUNTY HEALTH DEPARTMENT REGULATIONS, UNDER NO CIRCUMSTANCES MAY ANY FOOD BE REMOVED FROM THE BUFFET AND TAKEN HOME.