



5501 PENNELL ROAD

MEDIA, PA 19063

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WWW.BARNABYSASTON.COM

ENTREE BUFFET MENU

SALAD

(Please choose two)

GARDEN SALAD

Fresh romaine, cucumber, tomato, onion, carrots and croutons

CAESAR SALAD

Fresh romaine, red onion, parmesan cheese and croutons

PASTA SALAD

Tender pasta mixed with a zesty Italian herb and parmesan cheese dressing

POTATO SALAD

Diced russet potatoes mixed with mayonnaise and a special blend of seasonings

CRANBERRY PECAN SALAD

Field greens, candied pecans, dried cranberries, goat cheese, cucumbers, tomatoes, red onion and roasted peppers
Additional \$1 per person

POTATO

(Please choose one)

ROASTED POTATOES

POTATOES AU GRATIN

GARLIC MASHED POTATOES

SWEET POTATO WEDGES

VEGETABLE

(Please choose one)

GARDEN MEDLEY

GRILLED ASPARAGUS

GREEN BEAN ALMONDINE

BROCCOLI, CAULIFLOWER & CARROT

MAIN COURSE

(Please choose a total of three)

ENTREES

CHICKEN MARSALA

Sautéed chicken breast with mushrooms and sundried tomatoes in a sweet Marsala wine sauce

DIJON CRUSTED SALMON

Oven-roasted North Atlantic salmon filet topped with a Dijon dill sauce & crispy breadcrumbs

EGGPLANT PARMESAN

Breaded eggplant layered with marinara sauce, fresh basil and shredded mozzarella cheese

CHICKEN PICCATA

Sautéed chicken breast in a lemon-butter sauce with sun-dried tomatoes and capers

CENTER CUT PORK LOIN

Boneless pork loin served with a fresh herb & garlic au jus

LEMON PEPPER CHICKEN

Oven roasted bone-in chicken seasoned with zesty lemon & pepper spices

SAUSAGE SCALOPPINI

Sweet Italian sausage slowly simmered in a garlic & basil tomato sauce with peppers and onions

TUSCAN CHICKEN CUTLET

Breaded chicken breast topped with roasted peppers, provolone cheese and diced tomatoes

BEEF BURGUNDY

Tender grilled and sliced filet tips topped with a burgundy wine & mushroom sauce

CHICKEN FLORENTINE

Sautéed chicken with spinach, roasted peppers and mozzarella cheese in a garlic & herb sauce

CHICKEN PARMESAN

Breaded chicken breast topped with marinara sauce and mozzarella cheese

SANDWICHES

The following items are served with a sliced cheese platter & soft club rolls

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HOT ROAST BEEF

Thinly sliced roast beef slow-cooked in a rosemary au jus served with creamy horseradish sauce

ITALIAN STYLE MEATBALLS

Slowly simmered in our house marinara sauce

ROASTED BONELESS PORK

Tender marinated sliced pork served in a garlic and herb gravy

PASTA

PENNE ALA VODKA

Penne pasta tossed in a Vodka, plum tomato & basil cream sauce

STUFFED SHELLS

Stuffed with ricotta & mozzarella cheeses served in a plum tomato marinara sauce

TORTELLINI ALFREDO

Filled with ricotta cheese tossed with spinach & garlic in a parmesan cheese cream sauce

PENNE PRIMAVERA

Sautéed vegetables in an olive oil, fresh herb and garlic sauce tossed with penne pasta

BARNABY'S SPECIALTY SELECTIONS

The following items are available for an additional \$2.50 per person per item

CRAB CAKES

Pan fried panko crusted jumbo lump crab cakes served with cocktail & tartar sauces

ROAST PRIME RIB OF BEEF

Hand-carved, slow roasted served with rosemary au jus & creamy horseradish sauce

STUFFED FILET OF FLOUNDER

Lightly seasoned with lemon, butter and white wine, stuffed with crab imperial

CHILDREN'S MEAL

CHICKEN TENDER & FRENCH FRY BASKET
\$8.95 per child 12 years and younger

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: \$19.95/PERSON. THIS PACKAGE DOES NOT INCLUDE ANY ALCOHOL.
- BASIC BUFFET: \$34.95/PERSON. INCLUDES 3 HOUR OPEN BAR WITH BEER AND WINE ONLY.
- TOP SHELF BUFFET: \$37.95/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 ENTREE.
- DUE TO COUNTY HEALTH DEPARTMENT REGULATIONS, UNDER NO CIRCUMSTANCES MAY ANY FOOD BE REMOVED FROM THE BUFFET AND TAKEN HOME.