



Party Additions

We offer a variety of both regular dinner and buffet options to suit your needs.

Appetizers / Cocktail Hour

Butler style passed & stationary appetizers.
Prices vary based on food and item selections.

Bar Options:

Full bar billed by consumption (Bar Tab)
Beer, Wine, and Soda
All-inclusive Full open bar
Champagne Cocktails (Mimosa, Bellini, Kir Royale Elderflower Champagne)
Wine, Beer, Champagne Cocktails, Bloody Mary Inclusive

Children (under 12):

Children's sit-down dinner **\$25**
(Chicken Fingers | Mac n' Cheese | Penne Pasta
Mozzarella Sticks | Cheese Ravioli)

Tax: 8.37%

Gratuity: 20%

Finances:

Deposit or Credit Card in File is required to bind date.
The remaining balance is do day of event in cash, check, or credit card.
A guaranteed number of people is due 48 hours prior to the event.

Parties & Events - Options

We offer a variety of both regular dinner and buffet options to suit your needs.

Lunch Package (Available during Lunch Hours)

\$42 per person

Salads: (Select One)

- **House:** Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions, Vinaigrette Dressing.
- **Caesar:** Classic Caesar Salad
- **Arugula:** Roasted Butternut Squash, Goat Cheese, Pear, Blueberries, Walnuts, Honey Dressing.

Entrees: (Select Three)

- **Lemon Chicken:** Panko breadcrumbs, parmesan cheese, lemon, white wine.
- **Rustic Chicken Thighs boneless** pan roasted, blackened, vegetable couscous Argentinian herbed yogurt drizzle
- **Truffle Mushroom Chicken** breast of chicken, seared, sautéed mushrooms, truffle cream sauce
- **Chicken Parmesan** served over penne pasta
- **Barnwood Chicken:** Panko, crispy bacon, fresh mozzarella, bourbon mushroom sauce.

- **Butternut Squash Ravioli (Homemade):** Creamy Truffle Sauce, Caramelized Walnuts.
- **Rigatoni:** Traditional ground beef, sweet peas mascarpone cheese, tomato sauce.
- **Spring Penne:** Mixed Veggies, Penne Pasta, Prosciutto Creamy Carbonara.

- **Salmon:** Grilled, Olive Oil, Lemon, White Wine Dill Sauce.
- **Salmon:** Pan Seared, Seasonal Herbs, Capers, Black and Green Olives, Light Tomato Sauce.
- **Codfish:** Panko Pistachio Crust, Pan Roasted, Fine Herbs, Tarragon-Mustard Sauce.

Steak (+\$10 per order)

Dessert: (Select One) Coffee & Tea

Tiramisu (Homemade)

Vanilla Custard with Chocolate Mousse (Homemade)
or selection of seasonal fresh fruit served family style.

Option 2 (Not Available Friday or Saturday Nights)

\$52 per person

Appetizers: (Select Three - Served Family Style)

Brussel Sprouts, Fried Calamari, Shrimp Dumplings
Rice Balls, Pierogies, Pear Flatbread, Fig Flatbread, Cold Platter.

Salads: (Select One Served Individually)

- **House:** Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions, Vinaigrette Dressing.
- **Caesar:** Classic Caesar Salad
- **Roasted Beets:** Roasted Beets, Baby Arugula, Endive, Feta Cheese, Olive Oil, Lemon, Balsamic Glaze.
- **Arugula:** Roasted Butternut Squash, Goat Cheese, Pear, Blueberries, Walnuts, Honey Dressing.

Entrees: (Select Four)

- **Lemon Chicken:** Panko breadcrumbs, parmesan cheese, lemon, white wine.
- **Rustic Chicken Thighs boneless** pan roasted, blackened, vegetable couscous Argentinian herbed yogurt drizzle
- **Truffle Mushroom Chicken** breast of chicken, seared, sautéed mushrooms, truffle cream sauce
- **Chicken Parmesan** served over penne pasta
- **Barnwood Chicken:** Panko, crispy bacon, fresh mozzarella, bourbon mushroom sauce.

- **Pappardelle Pasta:** Mixed Wild Mushrooms and Onions, Brandy Mushroom Sauce.
- **Rigatoni:** Traditional ground beef, sweet peas mascarpone cheese, tomato sauce.
- **Spring Penne:** Mixed Veggies, Penne Pasta, Prosciutto Creamy Carbonara.
- **Butternut Squash Ravioli (Homemade):** Creamy Truffle Sauce, Caramelized Walnuts.

- **Branzino:** Pan Seared, Fine Herbs, Cherry Tomato, Capers, Garlic, Pinot Grigio Wine Sauce.
- **Salmon:** Grilled, Olive Oil, Lemon, White Wine Dill Sauce.
- **Salmon:** Pan Seared, Seasonal Herbs, Capers, Black and Green Olives, Light Tomato Sauce.
- **Codfish:** Panko Pistachio Crust, Pan Roasted, Fine Herbs, Tarragon-Mustard Sauce.
- **Shrimp & Grits:** Grilled, Marinated Sweet Chili Sauce, Served with Cheddar Jalapeno Grits.

- **NY Steak 14oz:** Green Peppercorn Sauce
- **Baby Back Ribs:** all natural braised, Louisiana seasoning, bourbon BBQ sauce, served with bacon mac and cheese.
- **Filet Mignon 8oz (+\$15)**

Dessert: (Select One) Coffee & Tea

Tiramisu (Homemade) or **Vanilla Custard with Chocolate Mousse** (Homemade)
or a selection of seasonal fresh fruit served family style.

Option 3 (requires minimum 18 guests)

\$65 per person

Appetizers: (Select Five - Served Family Style)

Brussel Sprouts, Fried Calamari, Wings
Rice Balls, Pierogis, Pear Flatbread, Cold Platter, Fig Flatbread,

Salads: (Select One Served Individually)

- **House:** Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions, Vinaigrette Dressing.
- **Caesar:** Classic Caesar Salad
- **Roasted Beets:** Roasted Beets, Baby Arugula, Endive, Feta Cheese, Olive Oil, Lemon, Balsamic Glaze.
- **Arugula:** Roasted Butternut Squash, Goat Cheese, Pear, Blueberries, Walnuts, Honey Dressing.

Entrees: (Select Four)

- **Lemon Chicken:** Panko breadcrumbs, parmesan cheese, lemon, white wine.
- **Rustic Chicken Thighs boneless** pan roasted, blackened, vegetable couscous Argentinian herbed yogurt drizzle
- **Truffle Mushroom Chicken** breast of chicken, seared, sautéed mushrooms, truffle cream sauce
- **Chicken Parmesan** served over penne pasta
- **Barnwood Chicken:** Panko, crispy bacon, fresh mozzarella, bourbon mushroom sauce.

- **Pappardelle Pasta:** Mixed Wild Mushrooms and Onions, Brandy Mushroom Sauce.
- **Rigatoni:** Traditional ground beef, sweet peas mascarpone cheese, tomato sauce.
- **Spring Penne:** Mixed Veggies, Penne Pasta, Prosciutto Creamy Carbonara.
- **Butternut Squash Ravioli (Homemade):** Creamy Truffle Sauce, Caramelized Walnuts.

- **Branzino:** Pan Seared, Fine Herbs, Cherry Tomato, Capers, Garlic, Pinot Grigio Wine Sauce.
- **Salmon:** Grilled, Olive Oil, Lemon, White Wine Dill Sauce.
- **Codfish:** Panko Pistachio Crust, Pan Roasted, Fine Herbs, Tarragon-Mustard Sauce.
- **Shrimp & Grits:** Grilled, Marinated Sweet Chili Sauce, Served with Cheddar Jalapeno Grits.

- **Filet Mignon 8oz - 100 % Black Angus Beef:** Grilled Served with Wild Mushroom Sauce.
- **Baby Back Ribs:** all natural braised, Louisiana seasoning, bourbon BBQ sauce, served with bacon mac and cheese.

Dessert: (Select One) Coffee & Tea, Espresso, Cappuccino

Tiramisu (Homemade)

Vanilla Custard with Chocolate Mousse (Homemade)

Or selection of seasonal fresh fruit served family style.

ADDING A PASTA COURSE TO ANY OF THE ABOVE MENUS \$7.00/Person

Option 4 (requires minimum 18 guests)

\$80 per person

Appetizers: (Select Six - Served Family Style)

Shrimp Cocktail, Brussel Sprouts, Fried Calamari, Shrimp Pistachio, Perogies, Rice Balls, Pear Flatbread, Cold Platter, Fig Flatbread, Wings

Salads: (Select One Served Individually)

- **House:** Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions, Vinaigrette Dressing.
- **Caesar:** Classic Caesar Salad
- **Roasted Beets:** Roasted Beets, Baby Arugula, Endive, Feta Cheese, Olive Oil, Lemon, Balsamic Glaze.
- **Arugula:** Roasted Butternut Squash, Goat Cheese, Pear, Blueberries, Walnuts, Honey Dressing.

Entrees: (Select Five)

- **Lemon Chicken:** Panko breadcrumbs, parmesan cheese, lemon, white wine.
- **Rustic Chicken Thighs boneless** pan roasted, blackened, vegetable couscous Argentinian herbed yogurt drizzle
- **Truffle Mushroom Chicken** breast of chicken, seared, sautéed mushrooms, truffle cream sauce
- **Barnwood Chicken:** Panko, crispy bacon, fresh mozzarella, bourbon mushroom sauce.

- **Pappardelle Pasta:** Mixed Wild Mushrooms and Onions, Brandy Mushroom Sauce.
- **Rigatoni:** Traditional ground beef, sweet peas mascarpone cheese, tomato sauce.
- **Spring Penne:** Mixed Veggies, Penne Pasta, Prosciutto Creamy Carbonara.
- **Butternut Squash Ravioli (Homemade):** Creamy Truffle Sauce, Caramelized Walnuts.

- **Branzino:** Pan Seared, Fine Herbs, Cherry Tomato, Capers, Garlic, Pinot Grigio Wine Sauce.
- **Salmon:** Grilled, Olive Oil, Lemon, White Wine Dill Sauce.
- **Shrimp & Grits:** Grilled, Marinated Sweet Chili Sauce, Served with Cheddar Jalapeno Grits.

- **Baby Back Ribs:** all natural braised, Louisiana seasoning, bourbon BBQ sauce, served with bacon mac and cheese.
- **Filet Mignon 8oz - 100 % Black Angus Beef:** Grilled Served with Wild Mushroom Sauce.

Dessert: (Select One) Coffee & Tea, Espresso, Capuchino

Tiramisu (Homemade)

Vanilla Custard with Chocolate Mousse (Homemade)

or selection of seasonal fresh fruit served family style.

ADDING A PASTA COURSE TO ANY OF THE ABOVE MENUS \$7.00/Person

Brunch Package (Available Sunday's Only)

\$39 per person
(Drinks Call for Prices)

Salads: (Select One)

House: Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions, Vinaigrette Dressing.
Caesar: Classic Caesar Salad

Entrees: (Selection of Four)

Brie & Hot Peach Flatbread

Pinsa Crust | Arugula

Pancake

Light & Fluffy | Fresh Berries | Maple Syrup

Chicken & Waffle

Fried Chicken | Waffle | Spicy Maple Syrup

Southern Benny

Biscuit | Pimento Cheese | Fried Spinach | Eggs

Chorizo & Egg Burrito

Poblano Queso | Greens

Atlantic Smoked Salmon Carpaccio

Smoked Salmon | Arugula | Capers | Red Onions Parmesan | Balsamic Vinaigrette (GF)

Steak & Frites (+ \$5 per person)

8oz NY Steak | Chimichurri | Arugula | Fries | Parmesan

Dessert

Tiramisu – Coffee and Tea

Buffet

Starting at \$38 per person without Appetizers
Including Appetizers \$48 per person
(Minimum 40 Guests)

Appetizers: (Select 2)

Brussel Sprouts, Fried Calamari,
Rice Balls, Pierogis, Pear Flatbread, Cold Platter, Fig Flatbread,

Salads: (Select One)

- **House:** Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions, Vinaigrette Dressing.
- **Caesar:** Classic Caesar Salad
- **Roasted Beets:** Roasted Beets, Baby Arugula, Endive, Feta Cheese, Olive Oil, Lemon, Balsamic Glaze.
- **Arugula:** Roasted Butternut Squash, Goat Cheese, Pear, Blueberries, Walnuts, Honey Dressing.

Chicken: (Select One)

- **Lemon Chicken:** Panko breadcrumbs, parmesan cheese, lemon, white wine.
- **Madeira Chicken:** Breast of Chicken topped with mozzarella, fresh spinach, and madeira wine sauce.
- **Chicken Francese:** Egg-battered, white wine and lemon sauce.

Pasta: (Select One)

- **Pappardelle Pasta:** Mixed Wild Mushrooms and Onions, Brandy Mushroom Sauce.
- **Rigatoni:** Traditional Ground Beef, Tomato Sauce, Mascarpone Cheese, Sweet Peas.
- **Spring Penne:** Mixed Veggies, Penne Pasta, Prosciutto Creamy Carbonara.
- **Butternut Squash Ravioli (Homemade):** Creamy Truffle Sauce, Caramelized Walnuts.

Sea: (Select One)

- **Salmon:** Grilled, Olive Oil, Lemon, White Wine Dill Sauce.
- **Shrimp Scampi:** Lemon, Olive Oil, Garlic & Fresh Herbs.
- **Shrimp & Grits:** Grilled, Marinated Sweet Chili Sauce, Served with Cheddar Jalapeno Grits.

Dessert: Tiramisu

Coffee & Tea Included