



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 varies based on food and item selections

Bar Options:

Full bar billed by consumption (Bar Tab)
Bottle beers, Wine and Soda \$20 pp
All-inclusive Full open bar \$30 pp
Champagne Cocktails (Mimosa, Bellini, Kir Royale) \$18 pp
Wine, Beer, Champagne Cocktails, Bloody Mary Inclusive \$22
(3 hour limit)

Children (under 12):

Children's sit-down dinner **\$20**
(Chicken Fingers | Mac n' Cheese | Penne | Mozzarella Sticks)

Tax: 7.35%

Gratuity: 20%

Finances:

Deposit is required to bind date
Remaining balance is do day of event in cash, check or credit card.
A guaranteed number of people is due 48 hours prior to event.

Parties & Events - Options

Lunch Option

(Available Monday to Friday)

Salads: (Select One)

House Salad

tomatoes | cucumbers | red onions shredded carrots | vinaigrette dressing

Caesar Salad

Entrees: (Select Four)

Barnwood Chicken

breast of chicken | artichoke | capers | fresh herbs | pinot grigio | fresh lemon juice | potato | vegetables

Lemon Chicken

breast of chicken | parmesan crusted | potato | vegetables | white wine lemon sauce

Penne Pomodoro

sautéed | shallots | tomato | white wine | topped - fresh mozzarella | arugula

Rigatoni

sweet & hot sausage | sweet peas | mascarpone cheese | tomato sauce

Salmon

grilled | lemon | Dijon mustard sauce

House Burger

bacon | pepper jack | lettuce | tomato | mayo-bourbon glaze

Chicken Caesar Wrap

grilled chicken | Caesar salad | fries

Dessert:

Tiramisu

Coffee & Tea

\$30 per person + tax & 20% gratuity

Option 1

(Not available Friday & Saturday dinner)

Salads: (Select One)

House Salad

tomatoes | cucumbers | red onions shredded carrots | vinaigrette dressing

Caesar Salad

Entrees: (Select Three)

Barnwood Chicken

breast of chicken | artichoke | capers | fresh herbs | pinot grigio | fresh lemon juice | potato | vegetables

Lemon Chicken

breast of chicken | parmesan crusted | potato | vegetables | white wine lemon sauce

Penne Pomodoro

sautéed | shallots | tomato | white wine | topped - fresh mozzarella | arugula

Rigatoni

sweet & hot sausage | sweet peas | mascarpone cheese | tomato sauce

Salmon

grilled | lemon | Dijon mustard sauce

NY Strip

Grilled | herb butter sauce (add \$5 per person)

Dessert:

Tiramisu

Coffee & Tea

\$36 per person + tax & 20% gratuity

Option 2

(not available Friday-Saturday dinner)

Appetizers:

(Selection of three Appetizer per table of 8 or more)

Pierogis | Coconut Shrimp | Brussel Sprouts

Meat Balls | Calamari | Spring Rolls

Pear Flatbread | Fig Flatbread

Arancini | Shrimp Dumplings

Salads: (Select One)

House Salad

tomatoes | cucumbers | red onions shredded carrots | vinaigrette dressing

Caesar Salad

Arugula Salad

crostini brie cheese fig jam | arugula | cherry tomato toasted almonds
avocado | thyme-citrus dressing

Entrees: (Select Four)

Butternut Squash Ravioli (Homemade)

creamy truffle sauce | caramelized walnuts

Penne Pomodoro

sautéed | shallots | tomato | white wine | topped - fresh mozzarella | arugula

Rigatoni

sweet & hot sausage | sweet peas | mascarpone cheese | tomato sauce

Salmon

grilled | lemon | Dijon mustard sauce

Lemon Chicken

breast of chicken | parmesan crusted | potato | vegetables | white wine lemon sauce

Barnwood Chicken

breast of chicken | artichoke | capers | fresh herbs | pinot grigio | fresh lemon juice | potato |
vegetables

NY Strip

Grilled | herb butter sauce (add \$5 per person)

Beef Brisket

cooked low n' slow | tender n' sweet | light BBQ sauce | coleslaw (add \$5 per person)

Dessert:

Tiramisu or Ice Cream selection

Coffee & Tea

\$45 per person + tax & 20% gratuity

Dinner Option 3

\$55 per person

Appetizers:

(Selection of five Appetizer per table of 8 or more)

Pierogis | Coconut Shrimp | Brussel Sprouts | Arancini | Shrimp Dumplings
Meat Balls | Calamari | Spring Rolls | Pear Flatbread | Fig Flatbread

Salads: (Select One)

House Salad

tomatoes | cucumbers | red onions shredded carrots | vinaigrette dressing

Caesar Salad

Arugula Salad

crostini brie cheese fig jam | arugula | cherry tomato toasted almonds
avocado | thyme-citrus dressing

Entrees: (Select Four)

Sacchetta Little Purse Pasta (Homemade)

Parmigiano-Reggiano | shredded short ribs | mushrooms
caramelized onions | creamy au jus | fresh arugula

Butternut Squash Ravioli (Homemade)

creamy truffle sauce | caramelized walnuts

Penne Pomodoro

sautéed | shallots | tomato | white wine | topped - fresh mozzarella | arugula

Rigatoni

sweet & hot sausage | sweet peas | mascarpone cheese | tomato sauce

Codfish | Salmon

Bronzino | Mahi Mahi

Lemon Chicken

breast of chicken | parmesan crusted | potato | vegetables | white wine lemon sauce

Barnwood Chicken

breast of chicken | artichoke | capers | fresh herbs | pinot grigio
fresh lemon juice | potato | vegetables

NY Strip

Grilled | herb butter sauce

Beef Brisket

cooked low n' slow | tender n' sweet | light BBQ sauce | coleslaw (add \$5 per person)

Dessert: Coffee & Tea

Tiramisu | Vanilla Custard with Chocolate Mousse

\$55 per person + tax & 20% gratuity