



15 S. High Street
West Chester, PA 19382
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www.barnabyswc.com

Entree Buffet Menu

Salad

(Please choose one)

Garden Salad

Fresh romaine, cucumber, tomato, onion,
shredded cheese 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 \$2 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

Main Course

(Please choose a total of three)
Add another selection for \$5 per person

Entrees

Chicken Marsala

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

Dijon Crusted Salmon

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

Eggplant Parmesan

Breaded eggplant layered with marinara sauce and shredded mozzarella cheese

Chicken Piccata

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

Center Cut Pork Loin

Boneless pork loin with a fresh herb & garlic au jus

Sausage Scaloppini

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

Tuscan Chicken Cutlet

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

Beef Burgundy

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

Chicken Florentine

Chicken breast 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 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 & Broccoli

Sautéed Broccoli in an olive oil, fresh herb and garlic sauce tossed with penne pasta
Add Chicken for an additional \$1

Barnaby's Specialty Selections

The following items are available for an additional \$6 per person per item

Crab Cakes

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

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 - \$10.00

Children buffet - \$12.00

per child 12 years and younger

Additional Items

Vegetable Platter

Assorted sliced vegetables served with ranch
\$65

Pepperoni & Cheese Platter

Mixed cheese cubes & sliced pepperoni
served with an assortment of crackers
\$65

Tomato Bruschetta

Fresh tomato, red onion, garlic and basil
served with baked crostini
\$45

Fresh Fruit Platter

An assortment of seasonal fruit served with a
sweet yogurt dipping sauce
\$85

Fresh Mozzarella, Tomato & Olive Salad

\$80

Italian Antipasto Board

Variety of Italian meats & imported cheeses
served with bread
\$175

Pricing and Policies

- ALL PRICES ARE SUBJECT TO TAX AND GRATUITY.
- ALL NON-ALCOHOLIC BEVERAGES ARE INCLUDED IN BUFFET PACKAGES.
- A GUARANTEED MINIMUM OF 30 GUESTS IS REQUIRED FOR ALL PRIVATE FUNCTIONS.
- **STANDARD BUFFET:** \$27/PERSON. THIS PACKAGE DOES NOT INCLUDE ANY ALCOHOL.
- **STANDARD BUFFET plus BASIC ALCOHOL PACKAGE:** \$53/PERSON. INCLUDES A 3-HOUR OPEN BAR WITH DOMESTIC BEER, WELL MIXED DRINKS, & HOUSE WINES ONLY.
- **STANDARD BUFFET plus TOP SHELF ALCOHOL PACKAGE:** \$62/PERSON. INCLUDES A 3-HOUR TOP SHELF OPEN BAR, EXCLUDING SHOTS.
- DUE TO COUNTY HEALTH DEPARTMENT REGULATIONS, UNDER NO CIRCUMSTANCES MAY ANY FOOD BE REMOVED FROM THE BUFFET AND TAKEN HOME.
- THE 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 OF 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.