

Banquet Plated Dinner Menu

Requires a preorder of guests' entrees & place cards
Dinner includes Bakery Bread, Coffee & Hot Tea Station

Starter

(Select One)

- Fruit Cup
- Soup of the Day
- Penne Marinara
- Tossed Salad *
- Caesar Salad
- Spinach Salad * +\$ pp
- Shrimp Cocktail + \$ pp

* Select Two Dressings: House Ranch, Balsamic Vinaigrette, Italian,
Honey Mustard, Oil & Vinegar or Hot Bacon

Dinner Entrée Selections

(Guests must pre-order their entrée choice)

(Select Two; Three Selections +\$4 pp)

\$ pp

- Barn House Beef Wellington
- Black Diamond Steak
- Roasted Prime Rib
- Sliced Top Sirloin of Beef
- Braised Pot Roast of Beef
- Baked Haddock
- Salmon Filet
- Shrimp Scampi
- Stuffed Flounder w/Crabmeat
- Crab Cakes
- Filet Mignon (market price)

\$ pp

- Roasted Pork
- Carved Ham w/Brown Sugar Glaze
- Roasted Turkey
- Herb Chicken w/Sauteed Mushrooms & Onions
- Chicken in White Wine Sauce
- Chicken Marsala
- Chicken Parmesan
- Lemon Garlic Grilled Chicken
- Chicken Cordon Bleu

Accompaniments

(Select Two)

- Red Skinned Mashed Potatoes
- Oven Roasted Potatoes
- Parsley Potatoes
- Rice Pilaf
- Spaghetti
- Baked Potato
- Buttered Noodles
- Green Beans
- Green Beans Almondine
- Broccoli
- Glazed Baby Carrots
- Buttered Corn
- Barn House Blend +1pp
(Broccoli, Cauliflower, Carrots)
- Garden Medley Bundle +\$1 pp
(Squash, Zucchini, Carrots)
- Asparagus +\$2 pp

Dessert

(Select One)

- Vanilla Ice Cream
- Chef's Trio of Pudding/Mousse
- See Our Dessert Menu for Additional Selections

Seafood may be subject to upcharge based on market pricing
Room Rental, 6% sales tax and 20% service charge not included in pricing