



Hors D'oeuvres and Appetizers

PASSED

Choice of 4 @ \$10/person

Pulled Pork Sliders
Burger Sliders
Angus Beef Dog Wraps
Chicken Satay
Grilled Cheese Bites
Black Bean Burger Sliders
Chicken Bites (w choice of sauce)

Choice of 4 @ \$15/person

Caramelized Onion & Apple Tartlets
Sesame Beef Skewers
Mini Crab Cakes
Grilled Fennel Wrapped with Prosciutto
Bacon Wrapped Shrimp
Fresh Mozzarella, Basil, extra virgin olive
oil on Bruschetta

PLATTERS

Serves 10

Charcuterie and Cheese Display - *artisan meats and cheeses* - \$35
Crudit  and Spicy Hummus Tray - *fresh vegetables, pita, and hummus* - \$25
Assorted Slider Platter - \$35
Includes: beef burgers, bbq pulled pork, and buffalo chicken
Assorted Quesadillas - \$30
Includes: short rib, veggie, and chicken

HOT ITEMS

Mac & Cheese - *Full Pan \$40 - Half Pan \$20*
Buffalo Wings *with Blue cheese and Celery - Full Pan (50 wings) \$65*
Half Pan (25 wings) \$32.50

**Prices listed do not include any of the following: private room fee, taxes, gratuity, or plating fee for outside desserts*



Brunch Buffet

\$18.00/person - Includes:

Seasonal Fruit Salad

Brioche French Toast

Served with seasonal fruit compote and Maple Syrup

Scrambled Eggs

Homefries

Sausage

Bacon

Biscuits

Additional Items:

Carved Ham + \$2.50/person

Carved Beef + \$6.50/person

Grilled Salmon + \$9.00/person

Platter of 10 Sticky Buns with Pecans \$25

Build-your-own Omelet Station

\$10 per person + \$75 flat fee for chef attendant (1 ½ hours)

Includes: ham, cheddar and American cheeses, peppers, onions, tomatoes, bacon

Brunch Drink Package:

\$10/person/hour

Includes: Mimosas, House Bloody Marys, Wheat Beer Mimosas, and all soft drinks (soda, tea, juice, coffee)

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Barbeque Buffet

\$24/person - Includes:

STARTERS

Cornbread

House Salad

ENTRÉES

Baby Back Ribs

Barbeque Chicken

Brisket

SIDES

Cole Slaw

Grilled Corn

Baked Beans

Potato Salad (*served cold*)

DESSERT

Seasonal Dessert Tray

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Lunch Buffet

\$22/person - Includes:

STARTER (Choose One)

Caesar or House Salad

Soup du Jour

ENTRÉES (Choose Two)

Chicken Parmesan

Chicken Marsala

Grilled Salmon

Carved Ham

Baked Ziti (*Vegetarian or Meat*)

SIDES (Choose Two)

Seasonal Vegetable

Mashed Potatoes

Saffron Rice Pilaf

Pasta Salad (*served cold*)

Potato Salad (*served cold*)

DESSERT

Seasonal Dessert Tray

**See dessert menu for additional offerings*

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3-Course Lunch

\$20/person - Includes:

STARTER (Choose One)

Caesar **or** House Salad

Soup du Jour

ENTREES (Choose Three)

House Burger *8oz with lettuce, tomato, Cooper American (add bacon for \$1)*

Grilled Chicken Sandwich *topped with bacon, Swiss, mushrooms*

Brisket on Black Bread *Dijon, caramelized onion and swiss*

Falafel on Pita *lettuce, tomato, Tzaziki sauce*

Grilled Cheese *on multigrain bread with tomato & bacon*

Black Bean and Cashew Patty on Pita *lettuce, Shiitake ketchup, Feta cheese*

Pulled Pork Sandwich *with Asian Slaw*

Entrees served with a side of fries and pickles

DESSERT

Seasonal Offerings

**See dessert menu for additional offerings*

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Dinner Buffet

\$26/person - Includes:

House Made Dinner Rolls

STARTER (Choose One)

Caesar or House Salad

Soup du Jour

ENTRÉES (Choose Two)

Roasted Sausages

Rib Roast

Mushroom Ravioli

Grilled Salmon

Roasted Chicken

SIDES (Choose Two)

Seasonal Vegetable

Mashed Potatoes

Mac & Cheese

Saffron Rice Pilaf

Warm Potato Salad and Sauerkraut

DESSERT

Seasonal Dessert Tray

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**See dessert menu for additional offerings*

3-Course Dinner

\$28/person - Includes:

House Made Dinner Rolls

STARTER (Choose One)

Caesar **or** House Salad

Soup du Jour

ENTRÉES (Choose Three)

Grilled Chicken and Saffron Jasmine Rice *seasonal vegetable and House Beer Beurre Blanc*

Steak Frites *Grilled 8oz Rib Eye, French Fries, Herb Butter*

Seared Salmon *Balsamic Glaze, Sautéed Spinach, Polenta*

Mushroom Ravioli *with Shiitake Sauce*

Shepherd's Pie *Beef and Lamb, Carrots, Peas, Mashed Potato Topping*

DESSERT (Two)

Seasonal Offerings

**See dessert menu for additional offerings*

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Drink Packages

Soft Drink Package

included in all buffet/3-course packages

\$3/person

Includes: Sodas, Juices, Coffee, and Tea

Brunch Drink Package

\$10/person/hour

Includes: Mimosas, Bloody Marys, and Wheat Beer Mimosas

House Beer and Wine Package

\$12/person first hour + \$10/person each additional hour

Includes: All Barren Hill Beers, 1 White Wine and 1 Red Wine

House Full Bar Package

\$14/person first hour + \$12/person each additional hour

Includes: All Barren Hill Beers, 1 White Wine, 1 Red Wine, and Well Liquor

Premium Beer and Wine Package

\$16/person first hour + \$13/person each additional hour

Includes: All Draft Beers and Wines

Premium Full Bar Package

\$22/person first hour + \$17/person each additional hour

Includes: All Beers, Wines and Brand Liquor

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Customized Cakes

Cakes Designed by our Pastry Chef Melissa Stout-Greiner

Prices below are for a 2-layer cake with simple writing:

(Simple piped shell border, no flowers – flowers and additional decorations may be added on for extra charge)

	SM	/ M	/ LG
	6"	9"	12x18"
Carrot Cake with Cream Cheese Icing <i>Real Butter, Real Cream Cheese, No Vegetable Shortening</i>	\$19	\$32	\$42
Devils Food with Buttercream Icing <i>Italian Buttercream using Meringue, Real Butter and Madagascar Vanilla</i>	\$17	\$34	\$46
Devils Food with Chocolate Ganache Icing <i>Made with Callebaut Belgian Chocolate and Cocoa Powder</i>	\$20	\$36	\$50
Sour Cream Vanilla Cake with Buttercream Icing <i>Italian Buttercream using Meringue, Real Butter and Madagascar Vanilla</i>	\$15	\$30	\$40
Sour Cream Vanilla Cake with Chocolate Ganache Icing <i>Ganache Icing made with Callebaut Belgian Chocolate and Cocoa Powder</i>	\$18	\$32	\$46
Add Flowers		\$2.50	\$5

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Additional Costs

Room Fees

Main Dining Room: \$50/hr

Holds up to 75 guests

Available Sunday-Thursday All day, Friday + Saturday before 4:00pm

**Small Bar adjacent to dining room may also be added for parties with a consumption tab and will hold additional 20 guests*

Upstairs Dining Room + Buffet Room: \$25/hr

Holds up to 35 guests

Available Any Time

Taxes and Gratuity

Gratuity of 20% (pre-tax) will be added on to all private party tabs plus 6% sales tax

Plating Fee

A plating fee of \$2/person will be charged for any outside dessert/food brought into Barren Hill

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