



5501 Pennell Rd
Media, PA 19063
Tel: 610.558.1929
www.barnabysrestaurantandpub.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

Cranberry Pecan Salad

Field greens, candied pecans, dried
cranberries, goat cheese, cucumbers,
tomatoes, red onion, and roasted peppers
Additional \$1 per person

Potato

(Please choose one)

Roasted Potatoes

Potatoes Au Gratin

Garlic Mashed Potatoes

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

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

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

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 cheese served in a plum tomato marinara sauce

Penne Primavera

Penne pasta tossed in a light lemon butter wine sauce with fresh vegetables
Available with chicken +\$ or sausage +\$

Barnaby's Specialty Selections

The following items are available for an additional \$5 per person per item

Crab Cakes

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

Roast Prime Rib of Beef

Hand-carved, slow roasted served with rosemary, au jus & a creamy horseradish

Children's Meal

Chicken Tender & French fry Basket - \$12.00

Children buffet - \$12.00

per child 12 years and younger

Additional Items

Vegetable Platter

Assorted sliced vegetables served with ranch
\$75

Tomato Bruschetta

Fresh tomato, red onion, garlic and basil
served with baked crostini
\$50

Fresh Fruit Platter

An assortment of seasonal fruit served with a
sweet yogurt dipping sauce
\$90

Italian Antipasto Board

A large butcher block board loaded with a
variety of cheeses, imported meats, assorted
crackers, hummus, pitas and Dijon mustard
\$150

Desserts

Fluted Minis

36 pieces - \$120

Cupcakes

32 individual - \$130

Mini Cheesecakes

105 pieces - \$150

Pricing and Policies

- All Prices are subject to 6% sales tax and 20% gratuity.
- All Non-alcoholic beverages are included in buffet packages
- **Standard Buffet:** \$26/person. This package does not include any alcohol.
- **Standard Buffet plus Basic Alcohol Package:** \$51/person. Includes a 3-hour open bar with Domestic draft beer, well mixed drinks & house wine only.
- **Standard Buffet plus Top Shelf Alcohol Package:** \$58/person. Includes a 3-hour top shelf open bar, excluding shots
- The staff fee is \$75 for 3 hours and \$25 for each additional hour.
- A **non-refundable** \$200 deposit is required and will be deducted from the final bill on 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 \$125/hour with a minimum booking of three hours.
- A guaranteed minimum of 25 guests is required for all private functions downstairs in the pub.
- A guaranteed minimum of 30 guests is required for all private functions in the dining room.
- A guaranteed minimum of 30 guests is required for all private functions upstairs Sunday through Thursday.
- A guaranteed minimum of 40 guests is required for all private functions upstairs on Friday and Saturday.
- Due to county health department regulations, under no circumstances may any food be removed from the buffet and taken home.