



Dinner Buffet

Appetizers

Brick Oven Focaccia

Hearth baked Italian flatbread topped with roasted garlic, olive oil, and mozzarella cheese

Cold Antipasto Display

Sliced Italian cold cuts, Italian cheeses, artichoke hearts, roasted red peppers, fresh mozzarella & tomato

Cheese, Fresh Fruit & Flat Breads

Imported and Domestic seasonal cheeses, displayed with flatbreads and garnished with red grapes and seasonal berries

Vegetable Crudité with Spinach Dip

Freshly cut local raw vegetables served with BarnMade spinach dip

Choice of Three Hot Chafers:

Fried Calamari and Hot Sauce

Semolina-dusted crispy calamari with spicy marinara

Chicken Chips

Tender chunks of chicken breast lightly battered and fried. Buffalo and BBQ sauces and Blue Cheese Dressing on the side

Stuffed Mushrooms

Piled with sweet sausage stuffing

Steamed Asian Dumplings

Potstickers with pineapple teriyaki dip

Entrees

Mixed Garden Salad

Crisp field greens, red onions, cucumbers, black olives, tomatoes, and peppers with our house vinaigrette

Eggplant Rollatini

Egg battered eggplant stuffed with seasoned ricotta cheese, served in Grandma B's marinara and topped with mozzarella cheese

Penne Georgio

Penne pasta tossed in pink vodka sauce

Chicken Marsala

Egg battered chicken with mushroom gravy, garnished with sundried tomatoes. Served with rice and broccoli

Sliced Prime Rib Beef

Roasted and accompanied by roasted potatoes and fresh sautéed vegetables

Shrimp Scampi

Jumbo shrimp sautéed in garlic white wine sauce atop rice pilaf

Desserts

Fresh Fruit Trays

Chef's Pick-Up Style Desserts

An assortment of cookies, mini cheesecake, brownies, pastries

\$36.99 plus Tax & Gratuity (\$18.99 for kids 10 and under)

Minimums Required – A 3% surcharge will be added to credit card payments

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Rockaway River Barn * 11 Green Pond Road, Rockaway, NJ * 973.453.6900