



Dinner Buffet

Appetizers

Brick Oven Focaccia

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

Cold Antipasto Display

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

Imported Cheese, Fresh Fruit & Flat Breads

A blend of European and Domestic seasonal cheeses, displayed with flatbreads and garnished with red grapes and seasonal berries

Vegetable Crudit  with Spinach Dip

Fresh cut local vegetables served with Barn made spinach dip

Choice of Three Hot Chafers:

Fried Calamari w/ Hot Sauce

Lightly battered calamari fried golden and served with spicy marinara

Chicken Chips

Tender chunks of chicken breast lightly battered and fried with Buffalo, BBQ, and Blue Cheese on the side

Stuffed Mushrooms

Large white mushroom caps piled with sweet sausage stuffing

Steamed Asian Dumplings

Steamed potstickers with pineapple teriyaki dip.

Entrees

Mixed Garden Salad

Crisp field greens, red onions, cucumbers, black olives, tomatoes & peppers with 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 topped with sweet wild mushroom gravy and garnished with sundried tomatoes. Served with rice and broccoli

Braised Beef Brisket

Accompanied by roasted potatoes and Fresh Saut ed Vegetables

Shrimp Scampi

Jumbo shrimp saut ed 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

\$29.99 plus Tax & Gratuity (\$14.99 for kids 10 and under)

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

Black River Barn *1178 Route 10W, Randolph, NJ* 973-589-9988