



Entrée Buffet Menu

Salad

(Please choose two)

Garden Salad

Fresh romaine, cucumber, tomato, onion, carrots and croutons

Caesar Salad

Fresh romaine, red onion, parmesan cheese and croutons

Spring Mix Salad

Spring mixed greens with plum tomato, cucumber, carrots and croutons

Pasta Salad

Tender pasta mixed with a zesty Italian herb and parmesan cheese dressing with pepperoni and cheese

Potato Salad

Diced russet potatoes mixed with mayonnaise and a special blend of seasonings

Fresh Mozzarella, Tomato & Salad

Cherry plum tomatoes and fresh mozzarella mixed with a light balsamic dressing

Starch

(Please choose one)

Roasted Red Bliss Potatoes

Potatoes Au Gratin

Garlic Mashed Potatoes

Rice Pilaf

Vegetable

(Please choose one)

Vegetable Medley

Green Bean Almondine

Sugar Snap Peas with roasted red peppers

Main Course

(Please choose a total of three)

Chicken Marsala

Sautéed chicken breast with mushrooms and sundried tomatoes in a sweet Marsala wine sauce

Dijon Crusted Salmon

Oven-roasted North Atlantic salmon filet topped with a Dijon dill sauce & seasoned breadcrumbs

Chicken Piccata

Sautéed chicken breast in a lemon-butter sauce with sun-dried tomatoes and capers

Dijon Crusted Pork Loin

Slow cooked Dijon encrusted tenderloin topped with a Dijon demi glaze and seasoned breadcrumbs

Baked Stuffed Chicken Breast

Tender chicken breast stuffed with old fashioned celery sage stuffing

Hot Roast Beef Sandwiches

Thinly sliced roast beef slow-cooked in a rosemary au jus served with creamy horseradish sauce and club rolls

Roasted Boneless Pork Sandwiches

Tender marinated sliced pork served in a garlic and herb gravy with club rolls

Sausage Scaloppini

Sweet Italian sausage slowly simmered in a garlic & basil tomato sauce with peppers and onions

Beef Burgundy

Tender grilled and sliced filet tips topped with a burgundy wine & mushroom sauce over bowtie pasta

Chicken Florentine

Sautéed chicken with spinach, roasted peppers and mozzarella cheese in a garlic & herb sauce

Chicken Parmesan

Breaded chicken breast topped with our house marinara sauce and mozzarella cheese

Italian Style Meatballs

Slowly simmered in our house marinara sauce

Penne Primavera

Sautéed vegetables in an olive oil, fresh herb and garlic sauce, tossed with penne pasta

Tortellini Ala Rosa

Filled with ricotta cheese and tossed in a tomato basil cream sauce.

Stuffed Shells

With creamy ricotta cheese and a tomato basil cream sauce

Barnaby's Specialty Selections

(\$2.50 up charge for one of these items.)

Crab Cakes

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

Stuffed Filet of Flounder

*Lightly seasoned with lemon, butter and white
wine, stuffed with crab imperial*

Veal Scaloppini

*Tender veal slowly simmered in a garlic & basil
tomato sauce with peppers and onions*

Dessert

(An additional \$1.00 Per Person)

**Vanilla Ice Cream with Chocolate Sauce
New York Cheesecake
Raspberry Sorbet**

Children's Meal

Chicken Tenders and French Fries
\$8.95 per child 12 years and younger

Pricing and Policies

- *Buffet: \$21.95/person.. This package does not include any alcohol.*
- *Cash bar is Available for a \$75 Bartender Fee. (One Bartender per 100 Guests)*
- *Self Serve Soda Station available for additional \$1 per person*
- *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 or check.*
- *Buffet package includes coffee and hot tea.*
- *Due to county health department regulations, under no circumstances may any food be removed from the buffet and taken home.*
- *All menu selections are due 2 weeks prior to your event.*
- *All Prices are subject to 6% sales tax and 18% gratuity.*
- *All events are for 4 hours.*
- *Please ask about our discounted packages.*

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