



# Barn and Grill Catering

2015 pricing

[www.barnandgrill.com](http://www.barnandgrill.com)

Phone 573.732.5717





## 2015 Event Pricing

~Event Packages includes~

White Skirting and Linens for Service Tables,

Chafing Dishes and Serving Utensils

Disposable Dinnerware

Fresh Brewed Coffee/ Tea Station

Rolls/Butter

Our Professional Staff

	50-99 People	100 -199 People	200 and up
Classic Buffet	7.99	7.59	7.59
Supreme Buffet	8.99	8.59	7.99
Premier Buffet	12.99	11.59	10.99

18 % Gratuity will be added to all caterings

Basic China Rental

White or black line napkin, dinner plate, fork, knife, teaspoon 4.50 per person

Deluxe China Rental

White or Black linen napkin, dinner plate,  
salad plate, dinner fork, knife, teaspoon, dessert plate, water goblet 5.50 plate

Add coffee cup and saucer 1.00 per person

Linen Rental

Linen napkin 1.00 each

52x 114 6.00 each



# The Classic Buffet

-Entrees-

(Please Select Two)

-Side Dishes-

## TERIYAKI CHICKEN

Boneless chicken breast grilled and basted with our House teriyaki sauce

## FOUR CHEESE LASAGNA

Layers of pasta, meat sauce and mozzarella, ricotta, parmesan and romano cheese

## BLACKENED CHICKEN

Grilled chicken breast blackened with our special seasonings

## CHICKEN ALFREDO

Penne Pasta tossed with our house alfredo sauce and grilled chicken

## OUR FAMOUS FRIED CHICKEN

Crispy and delicious every time

## ROASTED TURKEY AND DRESSING

Whole roasted turkey, homemade dressing and homemade gravy

## Side Dishes

Home Style Macaroni & Cheese

Homemade Mashed Potatoes

Garlic Mashed Potatoes

Scalloped Potatoes

Buttered Parsley Potatoes

Twice Baked Potato

Casserole

Loaded Mashed Potatoes

Bowtie Pasta w/

tomatoes, mushrooms, green onions in a light cream sauce

Garlic Roasted Potatoes

Home Style Green Beans

Buttered Corn

Home-style Cream Corn

Broccoli w/ Cheese

Green Bean Casserole

Home Style Baked Beans

Cream Style Slaw

Home-style Potato Salad

Broccoli/ Carrots Medley

Vegetable Medley Blend

Baked Cinnamon Apples

Tossed Garden Salad

Caesar Salad

Seven Layer Salad

Our Signature House Salad

Fresh Fruit Salad

Cranberry Orange Lettuce

Salad

Fresh Strawberry-Feta

lettuce Salad

Greek Salad-lettuce, black

olives, tomatoes,

Red onion, cucumber, feta cheese, Greek dressing

# The Supreme Buffet

-Entrees-  
(Please Select Two)

## CHICKEN OSCAR

Boneless chicken breast stuffed with asparagus, crab meat and a creamy hollandaise sauce, lightly breaded with seasoned bread crumbs

## CHICKEN PARMESAN

Chicken breast stuffed with a mozzarella and parmesan cheese mixture lightly breaded and baked golden brown topped with our house marinara sauce

## THREE CHEESE CHICKEN

Chicken breast stuffed with mozzarella, parmesan and cream cheese. Lightly breaded and baked to a golden brown. Topped with a creamy white cheese sauce.

## CHICKEN SPEDINI

Herb crusted chicken breast stuffed with ham and Italian cheese and baked to a golden brown

## OUR FAMOUS FRIED CHICKEN

Crispy and delicious every time

## THREE CHEESE TORTELLINI

Cheese tortellini, chicken breast, broccoli, and bacon in a creamy garlic sauce,

## STUFFED CHICKEN BREAST

All natural chicken breast stuffed with our homemade dressing, baked and topped with our homemade gravy

## ROASTED PORK LOIN

### W/ MUSHROOM & ROSEMARY GRAVY

Tender pork loin, sliced and topped with a delicious mushroom and rosemary gravy

## CHICKEN FLORENTINE

Chicken breast stuffed with creamy cheese sauce, and fresh spinach, Lightly breaded and baked to a golden brown. Topped with a creamy mushroom sauce

-Side Dishes-  
(Please Select Three)

## SEAFOOD PASTA

Bowtie pasta, shrimp, scallops, and crab tossed in a creamy pesto sauce

## FOUR CHEESE LASAGNA

Layers of pasta, meat sauce and mozzarella, ricotta, parmesan and romano cheese

## CHICKEN ALFREDO

Penne Pasta tossed with our house alfredo sauce and grilled chicken

## ROAST PORK AND DRESSING

Slow roasted pork tenderloin served with our homemade dressing and creamy pork gravy

## TOP ROUND OF ROAST BEEF W/ AUJUS

Thin slices of tender top round served in Ajuis

## BLACK AND BLEU CHICKEN

chicken breast blackened, topped with bleu cheese crumbles, our house Chipotle BBQ Sauce, and crispy onions

## HICKORY SMOKED BEEF BRISKET

Tender slices of smoked brisket

## SMOKED PULLED PORK

Slow smoked pulled pork

## ROASTED TURKEY AND DRESSING

Whole roasted turkey, homemade dressing and homemade gravy

## CHICKEN BRUSCHETTA

chicken breast lightly breaded and grilled in extra -virgin olive oil topped with the traditional topping of fresh tomatoes, fresh basil and extra-virgin olive oil.

# The Premier Buffet

-Appetizers-  
(Please Select Two)

-Entrees-  
(Please Select Two)

-Side Dishes-  
(Please Select Three)

## -Appetizers- (please select two)

Fresh Vegetable Platter  
In Season Fruit Kabobs  
Toasted Ravioli w/ Marinara  
Cocktail Smokies wrapped in Bacon  
Assorted Wing Platter w/ Sauces  
Sweet and Sour Meatballs  
Potato Skins  
Cheese and Grape Platter

Mexican Roll Ups  
Crab or Sausage Stuffed Mushrooms  
Buffalo Chicken Dip with Tortilla Chips  
Spinach Artichoke Dip  
Nacho Buffet  
Shrimp Cocktail \*2.00

## -Entrees-

## -Side Dishes- (please select three)

Baked Mostaccioli  
Home Style Macaroni & Cheese  
Homemade Mashed Potatoes  
Garlic Mashed Potatoes  
Scalloped Potatoes  
Buttered Parsley Potatoes  
Twice Baked Potato Casserole  
Loaded Mashed Potatoes  
Bowtie Pasta w/ tomatoes, mushrooms, green onions in a light cream sauce

Garlic Roasted Potatoes  
Home Style Green Beans  
Buttered Corn  
Home-style Cream Corn  
Broccoli w/ Cheese  
Green Bean Casserole  
Home Style Baked Beans  
Cream Style Slaw  
Home-style Potato Salad  
Broccoli/ Carrots Medley  
Vegetable Medley Blend  
Baked Cinnamon Apples

Tossed Garden Salad  
Caesar Salad  
Seven Layer Salad  
Our Signature House Salad  
Fresh Fruit Salad  
Cranberry Orange Lettuce Salad  
Fresh Strawberry-Feta

# The Breakfast Buffet

Assorted Freshly Baked Muffins, Danish & Bagels with  
Cream Cheese, Butter and Jelly

Scrambled Eggs with shredded cheddar  
Breakfast Sausage Patties  
Thick Country Bacon  
Home Fries with onions and bell peppers

Fresh Seasonal Fruit Platter

Fresh Baked Biscuits  
Country Sausage Gravy

Includes Water, fresh juice and coffee

50-100	101 +
Guests	Guests
12.99	11.99

# The Continental Buffet

Mini Danish  
Assorted Yogurt  
Bagels with Cream Cheese  
Fresh Fruit Parfaits-add 1.00  
Assorted Muffins  
Cinnamon Rolls  
Whole Fruit  
Fresh Seasonal Fruit Salad  
Creamy Oatmeal  
Granola Bars

Includes Water, fresh juice and coffee

50-100	101 +
Guests	Guests
9.99	9.59