BARNWOOD GRILL

Catering Menu

PRICED PER HALF TRAY
A single half tray serves 4-6 people
Half trays come with all listed sides

APPETIZERS

Baby Quesadillas — $68
Short Rib - Poblano Peppers - Onions
Monterey Jack Cheese - Cilantro Cream

Crab Cake GF — $72
Maine Lump Crabmeat - Brussels Sprout Coleslaw
Citrus Remoulade

Chicken Wings GF — $64
Buffalo Sauce or Honey BBQ

Rice Balls GF VGT — $64
Wild Mushrooms - Mozzarella Cheese - Truffle Oil
Creamy Parmesan Dip

Brussels Sprouts GF — $60
Scallions - Toasted Sesame - General Tso's Sauce

Cauliflower Wings GF VGT — $64
Buffalo Sauce Tossed - Blue Cheese Crumbles - Scallions
Ranch Dip

Crispy Calamari GF — $62
Sweet Chili Sauce - Hot Cherry Peppers

SALADS

Classic Caesar Salad — $38
Romaine - Shaved Parmesan - Croutons - Caesar Dressing

Beet Salad GF VGT — $42
Roasted Beets - Mixed Greens - Goat Cheese
Blood Orange Dressing - Caramelized Pecans
Balsamic Glaze

House Salad GF VGT — $35
Cherry Tomatoes - Cucumbers - Red Onions - Carrots
Homemade Balsamic Vinaigrette

Organic Spinach Salad GF — $40
Baby Spinach - Pecans - Dried Cranberries
Manchego Cheese - Crispy Homemade Bacon - Avocado
Poppy Seed Honey-Lime Dressing

Baby Arugula Salad GF VGT — $42
Baby Arugula - Pine Nuts - Grape Tomatoes
Shaved Parmesan - Avocado - Thyme Citrus Dressing

FLATBREADS

Fig Flatbread
VGT

Pistachio - Goat Cheese - Figs
Truffle Honey - Arugula

Order of 4 $54 Order of 6 $74

Caprese Flatbread
VGT

Blistered Tomatoes - Basil Pesto
Homemade Mozzarella
Balsamic Glaze

Order of 4 $52 Order of 6 $72

Short Rib Flatbread
Shredded Short Rib
Monterey Jack Cheese
Caramelized Onions
Thousand Island Sriracha

Order of 4 $60 Order of 6 $82

To place an order, call **(203) 491-2215** or email **barnwoodgrill2014@gmail.com**

GF Gluten free · VGT Vegetarian

PASTA

Fettuccine — $82
Sun-dried Tomatoes - Grilled Chicken
Lightly Spiced Tomato Mascarpone Sauce

Lobster Ravioli — $86
Pink Sauce

Sacchetto — $88
Little Purse Pasta - Parmigiano-Reggiano
Shredded Short Rib - Mushrooms - Caramelized Onions
Creamy Au Jus - Fresh Arugula

Rigatoni — $82
Sweet & Fiery Sausage - Sweet Peas - Black Pepper
Pink Sauce

Penne Pomodoro — $76
Sautéed - Shallots - Tomato - White Wine
Fresh Mozzarella - Arugula

POULTRY

Lemon Chicken GF — $86
Parmesan Crusted - Fingerling Potatoes - Sautéed Broccoli
Lemon White Wine Sauce

Milanese Burrata GF — $84
Crispy Chicken Breast - Melted Burrata
Arugula & Arcadian Mix - Fresh Lemon - Almonds
Grape Tomatoes - Balsamic Reduction

LAND

Hanger Steak GF — $120
10 oz - Grilled - Mashed Potatoes - Broccoli
Herb Garlic White Wine Demi-glace

New York Strip GF — $132
Fingerling Potatoes - Asparagus - Pearl Onions
House Steak Sauce

Braised Short Rib GF — $120
Slow Cooked - Mashed Potatoes - Charred Brussels Sprouts
Savory Au Jus

SEA

Jumbo Sea Scallops GF — $112
Pan-seared - Spinach - Mushrooms - Asparagus
Grape Tomatoes - Lemon White Wine Sauce

Roasted Salmon GF — $100
Atlantic Salmon - Fingerling Potatoes - Grape Tomatoes
Green Beans - Whole Grain Dijon Sauce

Shrimp & Grits GF — $104
Grilled Shrimp - Marinated Sweet Chili Sauce
Cheddar Jalapeño Grits

SIDES & OTHER

- Roasted Asparagus — $40
- Sautéed Spinach — $34
- Mozzarella Sticks — $38
- French Fries — $22
- Mashed or Roasted Potatoes — $38
- Penne Pasta — $36
  Red Sauce or Butter
- Truffle Parmesan Fries — $24
- Broccoli — $30
- Chicken Tenders — $40
- Sweet Potato Fries — $26
- Mac & Cheese — $36

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