Brunch Option

$43 PER PERSON

Pricing excludes tax & gratuity · Only available Saturday & Sunday

APPETIZER COURSE

Served Family Style

Bruschetta Platter

Fig Jam & Goat Cheese - Tomato Mozzarella & Balsamic - Truffle Cremini & Shaved Parmesan

SALAD COURSE

Select One · Served Individually

Classic Caesar Salad

Romaine - Shaved Parmesan - Croutons
Caesar Dressing

House Salad (GF) (VGT)

Cherry Tomatoes - Cucumbers - Red Onions
Carrots - Homemade Balsamic Vinaigrette

ENTRÉE COURSE

Select Four · Served Individually

Eggs Benedict

Poached Eggs - Sautéed Spinach - Tomato
Homemade Bacon - Homestyle Potatoes
Toasted English Muffin
House-Made Hollandaise Sauce

Pancake Brunch Board

Homemade Pancake Mix - Crispy Bacon
Scrambled Eggs - Mixed Berry Compote
Maple Syrup

Everything Salmon (GF)

Atlantic Salmon - Everything Seasoning
Poached Egg - Sautéed Spinach - Dill Caper Sauce
Hollandaise Sauce - Shredded Hash Browns

Banana French Toast

Cinnamon - Caramelized Bananas
Homemade Bacon - Texas Bread
Bourbon Maple Glaze

Vegetable Omelet (GF) (VGT)

Spinach - Bell Peppers - Mushrooms - Onions
Cheddar Cheese - Homestyle Potatoes

Steak & Eggs

NY Strip - Onion Rings - Eggs over Easy
Herb Butter Sauce - Hot Skillet

Lemon Chicken (GF)

Parmesan Crusted - Fingerling Potatoes
Sautéed Broccoli - Lemon White Wine Sauce

Option 1

Pricing excludes tax & gratuity

$49 PER PERSON

APPETIZER COURSE

Select Three · Served Family Style

Brussels Sprouts (GF)
Scallions - Toasted Sesame
General Tso's Sauce

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

Rice Balls (GF) (VGT)
Wild Mushrooms - Mozzarella Cheese
Truffle Oil - Creamy Parmesan Dip

Caprese Flatbread (VGT)
Blistered Tomatoes - Basil Pesto
Homemade Mozzarella - Balsamic Glaze

Chicken Wings (GF)
Buffalo Sauce or Honey BBQ

Crispy Calamari (GF)
Sweet Chili Sauce - Hot Cherry Peppers

SALAD COURSE

Select One · Served Individually

Classic Caesar Salad
Romaine - Shaved Parmesan - Croutons
Caesar Dressing

House Salad (GF) (VGT)
Cherry Tomatoes - Cucumbers - Red Onions
Carrots - Homemade Balsamic Vinaigrette

ENTRÉE COURSE

Select Four · Served Individually

Milanese Burrata (GF)
Crispy Chicken Breast - Melted Burrata
Arugula & Arcadian Mix - Fresh Lemon
Almonds - Grape Tomatoes
Balsamic Reduction

Roasted Salmon (GF)
Atlantic Salmon - Fingerling Potatoes
Grape Tomatoes - Green Beans
Whole Grain Dijon Sauce

Rigatoni
Sweet & Fiery Sausage - Sweet Peas
Black Pepper - Pink Sauce

Lobster Ravioli
Pink Sauce

Braised Short Rib (GF)
Slow Cooked - Mashed Potatoes
Charred Brussels Sprouts - Savory Au Jus

Lemon Chicken (GF)
Parmesan Crusted - Fingerling Potatoes
Sautéed Broccoli - Lemon White Wine Sauce

Option 2

Pricing excludes tax & gratuity

$57 PER PERSON

APPETIZER COURSE

Select Four · Served Family Style

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

Cauliflower Wings (GF) (VGT)
Buffalo Sauce Tossed
Blue Cheese Crumbles - Scallions
Ranch Dip

Crab Cake (GF)
Maine Lump Crabmeat
Brussels Sprout Coleslaw
Citrus Remoulade

Brussels Sprouts (GF)
Scallions - Toasted Sesame
General Tso's Sauce

Fig Flatbread (VGT)
Pistachio - Goat Cheese - Figs
Truffle Honey - Arugula

Rice Balls (GF) (VGT)
Wild Mushrooms - Mozzarella Cheese
Truffle Oil - Creamy Parmesan Dip

Chicken Wings (GF)
Buffalo Sauce or Honey BBQ

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

Crispy Calamari (GF)
Sweet Chili Sauce - Hot Cherry Peppers

SALAD COURSE

Select Two · Served Individually

Beet Salad (GF) (VGT)
Roasted Beets - Mixed Greens - Goat Cheese
Blood Orange Dressing - Caramelized Pecans
Balsamic Glaze

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

Classic Caesar Salad
Romaine - Shaved Parmesan - Croutons
Caesar Dressing

House Salad (GF) (VGT)
Cherry Tomatoes - Cucumbers - Red Onions
Carrots - Homemade Balsamic Vinaigrette

ENTRÉE COURSE

Select Four · Served Individually

Milanese Burrata (GF)
Crispy Chicken Breast - Melted Burrata
Arugula & Arcadian Mix - Fresh Lemon
Almonds - Grape Tomatoes
Balsamic Reduction

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

Roasted Salmon (GF)
Atlantic Salmon - Fingerling Potatoes
Grape Tomatoes - Green Beans
Whole Grain Dijon Sauce

Lemon Chicken (GF)
Parmesan Crusted - Fingerling Potatoes
Sautéed Broccoli - Lemon White Wine Sauce

Hanger Steak (GF)
10 oz - Grilled - Mashed Potatoes - Broccoli
Herb Garlic White Wine Demi-glace

Jumbo Sea Scallops (GF)
Pan-seared - Spinach - Mushrooms
Asparagus - Grape Tomatoes
Lemon White Wine Sauce

Rigatoni
Sweet & Fiery Sausage - Sweet Peas
Black Pepper - Pink Sauce

Braised Short Rib (GF)
Slow Cooked - Mashed Potatoes
Charred Brussels Sprouts - Savory Au Jus

Lobster Ravioli
Pink Sauce

Dessert Options

PER PERSON, ADDED TO MENU

Cake Fee
+$5 PER PERSON

Outside cake or dessert service — cutting, plating and decorating included. Charged only when guests bring their own dessert and no dessert package is selected.

Dessert Package 1
+$9 PER PERSON

Assorted Desserts served Family Style - Coffee & Tea

Dessert Package 2
+$12 PER PERSON

A selection of Homemade Tiramisu - Homemade Vanilla Custard
Homemade Crème Brûlée - Lemon Mascarpone Cake
Sea Salt Caramel Cheesecake - Coffee & Tea

Pricing excludes tax & gratuity

> Select any dessert package and the cake fee is waived for additional desserts brought from outside the restaurant.

Beverage Options

ALL PACKAGES REFLECT 3-HOUR TIME PERIOD

Open Bar
BILLED BY CONSUMPTION

Full bar. All beverages are billed by consumption and applied to a single tab.

Cash Bar
GUESTS PAY THEIR OWN

Guests are responsible for paying for their own beverages. Not available for parties of more than 25 people.

Brunch Package
$24 PER PERSON

Brunch Cocktails Mimosa - Bellini - Kir Royale - House Sangria - Bloody Mary
Soft Drinks

House Package
$28 PER PERSON

Brunch Cocktails Mimosa - Bellini - Kir Royale - House Sangria - Bloody Mary
House Reds Cabernet, Pinot Noir, Chianti, Malbec
House Whites Chardonnay, Pinot Grigio, Rosé, Sauvignon Blanc, Riesling
Bottled & Draft Beers
Soft Drinks

Full Bar Package
$36 PER PERSON

All-inclusive open bar. Guests may order anything on the drink list, including all cocktails and wines. Some exclusive and high-price liquors are not included in the package.

Pricing excludes tax & gratuity · Price is applied for every guest over the age of 21

MINIMUM SPEND REQUIREMENTS

We do not charge any room fees, and we do not have a minimum headcount requirement to book an event space. Our only requirement is that a minimum expenditure is achieved, depending on the availability of the event space. The minimum spend can be met through any combination of food and beverage, not including tax or gratuity. If the minimum spend is not achieved through purchase, a charge totaling the difference will be added to the bill.

The minimum spend applies only to parties that wish to book an entire room or venue for their event.

	Private Event Room Accommodates up to 40 seated	Main Dining Room Accommodates up to 70 seated
Monday – Friday LUNCH	$1,200	$2,700
Monday – Thursday DINNER	$1,500	$4,000
Friday & Saturday DINNER	$4,000	PLEASE INQUIRE
Saturday & Sunday LUNCH	$1,600	$3,200
Sunday DINNER	$1,800	PLEASE INQUIRE

ADDITIONAL INFORMATION & SERVICES

ACCOMMODATIONS

Linens: We can provide white tablecloths for our private events at cost.

Menus: We design and print personalized menus for every event.

Decor: A time can be determined for the guest to arrive prior to the event to decorate the space. Staff members will be on site to assist with the decorations and expedite the process.

Dietary Restrictions: Our servers will communicate with guests about individual dietary restrictions. There is no need to develop a menu catered to a specific restriction, as we will accommodate individual guests with items off the selected menu if necessary.

Kids: We have a separate kids party menu that includes a kids entree, soft drinks, and dessert for $25 a person.

PAYMENT & DEPOSIT

Deposit: A $200 deposit is required to bind the date. The deposit is non-refundable, but can be used as a credit at the restaurant at any time.

Payment: Balance is due the day of the event in cash, check, or credit card. The final bill will include applicable state taxes and a 20% gratuity. We offer a 3% cash/check discount on the final bill.

BUFFETS

We offer full service buffet options for both on-premise and off-premise events.

FULL SERVICE CATERING

We offer catering services for various parties, weddings, and events. We can deliver off premise and/or provide servers, bartenders and cooks to fit your needs.

QUESTIONS?

If you have any questions, requests, or concerns, please send us an email at barnwoodgrill2014@gmail.com.