



Basic Banquet Information

Room Sizes

Small – The Wine Room – Seats 15 guests

Small – The Fireplace Room – Seats 30 guests

Medium – The History Room – Seats 60 guests

Large – The North 40 Room – 120 Seated guests & 200 reception style

(Please note that from time to time we may need to change your room if seating and group size exceed room size. We put the right size group in the right size room)

Menu

must be pre-set and confirmed before event.

Room Charge

\$120.00

Booking &

Confirmation

Book and confirm with Manager at

210-824-0116 – email to barndoorbanquets@gmail.com

Parties cannot be booked on major Holidays.

APPETIZERS

\$4.50 per person / per item

If you prefer to have only appetizers, we require a minimum of 5 items.

<i>Chips & Queso</i>	<i>Tortilla Chips & House Queso Cheese</i>
<i>Chicken Wraps</i>	<i>Bacon Wrapped Chicken pan seared w/a Texas Rub</i>
<i>Fried Jalapenos Cheese</i>	<i>Cream Cheese or Cheddar Cheese Filled Jalapenos</i>
<i>Fruit Tray</i>	<i>Seasonal fruit, a platter of refreshing melons and fruits</i>
<i>Vegetable Tray</i>	<i>Produce handpicked with seasonal specialties to dip in our signature house dressing</i>
<i>Fried Mushrooms</i>	<i>Breaded & Fried Mushrooms w/Cream gravy</i>
<i>Cheese Tray</i>	<i>Assorted Cheeses served with Crackers</i>
<i>Artichoke Dip</i>	<i>Ton of Artichokes in a creamy tangy sauce served with crusty baguette slices</i>
<i>Stuffed Dates</i>	<i>Our Dates stuffed w/Bleu Cheese and Almond</i>

<i>Jumbo Gulf Shrimp by the lb.</i>	<i>\$24.00 per lb. Served with red sauce and horseradish</i>
<i>Beef Tenderloin by the lb.</i>	<i>\$48.00 per lb. Served with horseradish cream & party rolls</i>
<i>**Twice Baked Potato Casserole</i>	<i>Our Famous Twice Baked Potato served in a Casserole Pan</i>
<i>** \$4.75 per person</i>	

BREAKFAST/BRUNCH

*Available Tuesday thru Friday mornings,
Arrival time of 7:00 a.m. and departure by 10:00 a.m.*

CONTINENTAL BREAKFAST

\$8.95 per person

Coffee, Orange Juice and the Barn Door Cinnamon Buns

BUFFET BREAKFAST

\$15.95 per person

Coffee, Orange Juice, Scrambled Eggs, Bacon, Hash Browns and Barn Door Biscuits

SEASONAL FRUIT

\$ 4.50 per person

Above prices do not reflect tax and tip.

***Microphones and Podiums are available at no cost.
No separate checks for parties over 10 guests***

LUNCH

Plated Options available Wednesday thru Friday 11 a.m. until 2 p.m.

For Parties of 1-30 Guests, please choose no more than 3 entrees for your party

For Parties of 31-50 Guests, please choose no more than 3 entrees for your party

For Parties of 51 + Guests, please choose 1 or 2 entrees for your party

All luncheon except Pasta entrees come with a tossed salad, mashed potatoes, a vegetable, rolls, tea or coffee

Bacon Wrapped Chopped Sirloin **\$24.03**

Bacon Wrapped Chopped Steak con Queso **\$24.03**
W/Pico de Gallo

Ribeye 10oz **\$24.70**

Chicken Fried Rib Eye, The Barn Door Chicken Fried! **\$24.70**
Topped With Cream Gravy

Mesquite Grilled Chicken Breast **\$23.49**

Chicken Fried Chicken Breast **\$23.49**
Topped With Cream Gravy

Grilled Jumbo Shrimp (6) **\$23.49**

Fried Jumbo Shrimp (6) **\$23.49**

Vegetable Pasta **\$20.94**

To ensure efficient service all steaks are cooked medium

Children 12 and under can order off child's menu.

Above Price Does Not Include Tax and Gratuity

Microphones and Podiums are available at no cost.

No separate checks for parties over 30 guests

PLATED DINNERS

For Parties of 1-50 Guests, please choose no more than 3 entrees for your party

For Parties of 51 + Guests, please choose 1 or 2 entrees for your party

Except Pasta all Entrée served with a dinner Salad, Baked Potato w/ all the condiments, Rolls and Iced Tea

To ensure efficient service all steaks are cooked medium

ENTRÉE

<i>Chopped Sirloin</i>	<i>12 oz.</i>	<i>\$30.94</i>
<i>Ladies Filet</i>	<i>6 oz.</i>	<i>\$37.45</i>
<i>Medium Filet</i>	<i>8 oz.</i>	<i>\$43.45</i>
<i>Blue Ribbon Filet</i>	<i>12 oz.</i>	<i>\$55.45</i>
<i>Club Steak (Special Top Sirloin)</i>	<i>12 oz.</i>	<i>\$34.35</i>
<i>Ladies Rib eye</i>	<i>10 oz.</i>	<i>\$36.94</i>
<i>Gentlemen's Rib eye</i>	<i>15 oz.</i>	<i>\$47.95</i>
<i>Lady's New York Cut Strip</i>	<i>10 oz.</i>	<i>\$36.94</i>
<i>Chicken Fried Rib eye</i>	<i>10 oz.</i>	<i>\$34.45</i>
<i>Chicken Fried Chicken Breast</i>		<i>\$29.45</i>
<i>Grilled Chicken Breast</i>		<i>\$29.45</i>
<i>Grilled Salmon</i>		<i>\$32.35</i>
<i>Fried Jumbo Shrimp (7)</i>		<i>\$32.35</i>
<i>Grilled Jumbo Shrimp (7)</i>		<i>\$32.35</i>
<i>Fresh Redfish on the Half shell</i>		<i>\$32.94</i>
<i>Vegetarian Pasta</i>		<i>\$21.94</i>
<i>Linguini with Olive Oil, Garlic and Fresh Steamed Veggies</i>		

Add the vegetable of the day to any entrée \$5.75

Add a dessert to any entrée...

Cherry Pie, Apple Pie, Peach Cobbler \$7.75 per slice

Vanilla Cheesecake \$9.95 per slice

Microphones and Podiums are available at no cost.

No separate checks for parties over 30 guests

If you'd like to bring in your own dessert, a \$15.00 charge will be added

Children 12 and under may order from Kid's

Above Prices do not Reflect Tax and Gratuity

The Barn Door Restaurant
RESERVATION AGREEMENT

GROUP NAME: _____

NAME OF PERSON RESPONSIBLE FOR EVENT: _____

ADDRESS _____ **CITY, STATE, ZIP:** _____

TELEPHONE: _____ **CELL PHONE:** _____

E-MAIL: _____ **FAX:** _____

EVENT DATE: _____ **EVENT DAY:** _____ **EVENT TIME:** _____

EVENT TYPE: _____

PLEASE GET US A FIRM GUEST COUNT 72 HRS IN ADVANCE

GUARANTEED GUEST COUNT: _____

Table Set up _____

Appetizers _____

Entrée Choices _____

Dessert _____

Alcohol _____

Tax Exempt? _____

All tax exempt groups need to provide The Barn Door with Tax Exempt Form and Payment must be received from Group/Company Check or Credit Card

Other _____

Details _____

X