



CONTACT FRED'S AT BARNEYS NEW YORK 212.833.2200  
660 MADISON AVE 9TH FLOOR NEW YORK, NY 10065

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# F R E D S

AT BARNEYS NEW YORK

## **BREAKFAST BUFFET**

### **ALL INCLUDED**

Fresh Baked Mini Muffins

Fresh Baked Mini Scones

Mini Bagels

*served with herb cream cheese, plain cream cheese,  
assorted jam & whipped butter*

Fresh Seasonal Fruit Platter

Coffee

Tea

Fresh Squeezed Orange & Grapefruit Juices

### **MAIN COURSES**

*please select two*

Eggs Provencal

*poached eggs with tomatoes & olive*

Vegetable Frittata

*zucchini, onions, peppers, Parmesan,  
potatoes & peas*

Eggs Florentine

*poached eggs with pesto sauce*

Pancakes

*with blueberry compote*

Huevos Rancheros

*over easy eggs with tomatillo sauce & Monterey  
Jack cheese*

New York Bagel

*with smoked salmon, red onion & cream cheese*

Challah Bread French Toast

*with raspberry sauce & crème anglaise*

*\$50.00 per person plus beverages, service and tax additional*

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## **BRUNCH BUFFET**

### **ALL INCLUDED**

Fresh Baked Mini Muffins

Fresh Baked Mini Scones

Assorted Bagels

*served with herb cream cheese, plain cream cheese,  
assorted jam & whipped butter*

Yogurt Parfaits with Berries & Granola

Fresh Seasonal Fruit

Assorted Smoked Fish

*Whitefish, Smoked Salmon & Lox with  
condiments of onions, lemons & capers*

Coffee

Tea

Fresh Squeezed Orange & Grapefruit Juices

### **MAIN COURSES**

*please select three*

Eggs Provencal

*poached eggs with tomatoes & olive*

Vegetable Frittata

*zucchini, onions, peppers, Parmesan,  
potatoes & peas*

Eggs Florentine

*poached eggs with pesto sauce*

Huevos Rancheros

*over easy eggs with tomatillo sauce  
& Monterey Jack cheese*

Chicken Caesar Salad

Challah Bread French Toast

*with raspberry sauce & crème anglaise*

Pancakes

*with blueberry compote*

Mark's Madison Salad

*with imported Italian tuna*

Penne Basilico

*penne pasta with tomato, basil and a touch  
of cream*

Rigatoni

*with seasonal sautéed vegetables*

*\$65.00 per person plus beverages, service and tax additional*

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**DINNER BUFFET**

*select 8 from the following hors d'oeuvres*

**HOT HORS D'OEUVRES**

Mini Potato Latkes with Smoked & Fresh  
Salmon Tartare

Mini Potato Latkes with Applesauce

Arancini

*Risotto Rice Cakes with Tomato, Basil &  
Fresh Mozzarella*

Mini Eggplant Rollatini

Mini Meatballs

Chicken Satay Skewers

Cocktail Franks

Mini Empenadas

Miniature Baltimore Crab Cakes with  
Old Bay Aioli

Corn & Crab Fritters

Fried Sage Leaves

Zucchini Chips

Mini Pommes Frites  
*regular or sweet potato*

Grilled Artichoke Hearts with Warm Goat  
Cheese and Crispy Pancetta

Mini Truffled Grilled Cheese

Mini Grilled Cheese with Shot of  
Tomato Soup

Mini Quiche with Spinach & Goat Cheese

Mini Cuban Sandwiches

Mini Beef Slider

Mini Chicken Slider

Mini Tuna Slider

Mini Philly Cheesesteak

Cumin Seared Chicken with Melon  
& Cucumber Salsa

Pecan Crusted Chicken with Maple  
Mustard Sauce

Sesame Crusted Chicken with Plum Sauce

Spice Rubbed Lamb with Apricot Chutney

Mini Sausage & Pepper Calzones

Mini Pesto & Prosciutto & Mozzarella Calzone

Mini Mushroom Calzone

Phyllo Triangle with Mushrooms

Spinach & Fontina Cheese Tartelett

Cheddar & Bacon Tartelett

Seafood Tartelett

Popcorn Shrimp with Sriracha Mayo

Mozzarella en Carrozza

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## COLD HORS D'OEUVRES

Mini Mozzarella with Pesto

Spice Crusted Tuna with Shoyu  
& Ginger Glaze

Seared Tuna with Olive Tapenade

Tuna Tartare Taco

Seafood Ceviche over a Taro Chip

Salmon Ceviche with Lime & Teriyaki

Smoked Salmon with Mascarpone & Chives

Pumpnickel Points with Smoked Salmon  
& Salmon Roe

Shrimp & Avocado on Bruschetta

Peppered Beef on Bruschetta with  
Onion Confit

Melon or Figs wrapped with Prosciutto  
*seasonal*

Mini BLT

White Bean Puree drizzled with Truffle Oil  
on Bruschetta

Smoked Mozzarella, Tomato  
& Basil on Bruschetta

Mozzarella, Tomato, Basil Skewer

Eggplant Caponata on Bruschetta

Ricotta, Honey and Sea Salt on Bruschetta

Baby Beets stuffed with Goat Cheese

Goat Cheese Mousse in Parmesan Cup

Zucchini Wrapped Goat Cheese

Asparagus wrapped in Prosciutto

Mini Grilled Vegetable Wraps

## PIZZETTE

*included as part of hors d'oeuvres selection*

Margherita Pizza

Focaccia Robiola drizzled with Truffle Oil

Potato & Onion drizzled with Truffle Oil

Funghi Pizza

**SPECIALTY HORS D'OEUVRES**

*additional \$3.00 per person*

Tuna Tartare with Caviar

Poached Quail Egg with Caviar

Mini New Potatoes with Crème Fraiche  
& Caviar

Beggars Pouches with Caviar

Smoked Salmon Pinwheel with Caviar

Mini Stuffed Truffle Potatoes

Filet Mignon on Toast with Black Truffles

Mini Blini with Caviar & Crème Fraiche

Smoked Salmon & Caviar Quiche

Smoked Salmon & Caviar Pizza

Shrimp Skewers

## ANTIPASTO STATIONS

*please select four*

Grilled "Hen of the Woods" Mushrooms

Roasted Peppers

Fresh Mozzarella and Sweet Tomatoes

Marinated Asparagus

Marinated Beets

Sautéed Peas

Grilled Zucchini

Caramelized Cipolline  
*baby onions*

Warm tossed Insalata di Mare

Grilled Calamari served with a Tomato Salad

Grilled Eggplant

Market Salad

Classic Caesar Salad with Parmesan Croutons

Cruditee Platter

Charcuterie Platter

*italian prosciutto, coppa, soppressata, italia olives,  
parmigiano reggiano (\$5.00 extra per person)*

## PASTA STATIONS

*please select two*

Penne Arrabbiata

*spicy, garlicky tomato sauce*

Orecchiette

*with sausage and broccoli rabe*

Rigatoni Silvana

*with spinach and a touch of cream*

Rigatoni Buttera

*with sausage, peas, tomato and a touch of cream*

Ravioli

*with four cheese sauce*

Penne Basilico

*pesto, tomato and a touch of cream*

Rigatoni

*with a brisket ragu*

Fusilli

*with wild mushrooms and parmesan cheese*

Ravioli

*with spinach and goat cheese*

## ENTREE/HAND-SLICED, ROASTED FARM MEATS

*please select two*

Filet Mignon with Zinfandel Sauce

Halibut with Pernod & Saffron Sauce

Roasted Salmon with Tomato, Olive Oil  
and Basil

Tuscan Rib Eye Steak with Rosemary and  
Extra Virgin Olive Oil

Chicken alla Campagna  
*chicken on the bone with garlic and fresh herbs*

Roasted Game Birds with a Sherry Sauce  
*additional \$10.00 per person*

Mark's Seven Hour Roasted Fresh Ham with  
Rosemary and Garlic

Roasted Turkey with Traditional Gravy

Rack of Veal with Mushroom & Herb Sauce  
*additional \$12.50 per person*

Roasted Rack of Lamb with Mint Jus  
*additional \$12.50 per person*

Roasted Rack of Venison with a Red  
Currant Sauce  
*additional \$15.00 per person*

\*Served with 2 Sides of your Choice:

Yukon Gold Mashed Potatoes, Sautéed Spinach, Roasted  
Root Vegetables (beets, pumpkin, squash, turnips), Roasted potatoes,  
Green Beans, Brussel Sprouts, Red Cabbage with Apples

Assorted Breads/Rolls

## ASIAN THEME STATIONS

*please select four*

Sesame Crusted Chicken with Plum Sauce

Vegetable Spring Rolls with Oriental  
Dipping Sauce

Spice Crusted Tuna with Shoyu and  
Ginger Glaze

Asian Grilled Vegetable Wraps with  
Peanut Sauce

California Roll

Fried Wontons

Steamed Dumplings

Seared Tuna on Rice Cracker with Ginger

Tuna Tartare in Cucumber Wrapper

Coconut Shrimp

Skewered Beef with Teriyaki Glaze

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## LATIN THEME STATIONS

*please select four*

Mini Cuban Sandwiches

Salmon Ceviche with Lime & Teriyaki

Taquitos

Ceviche in Tortilla Cup

Tortilla Chips with Tomato Salsa

Plantain Chips with Avocado Salsa

Assorted Empanadas

Mussels with Garlic, Herbs & Chorizo

Shredded Beef Tostada

Skewered Seafood with Vegetables

## DESSERTS

*please select four*

Valrhona Chocolate Soufflé Cake

Lemon Squares

Manhattan Black Forrest Cake

Chocolate Raspberry Layer Cake

Lemon Raspberry Layer Cake

New York Chocolate Opera Cake  
New York Cheesecake

Pumpkin Cheesecake (Seasonal)

Lemon Cheesecake

Mini Cupcakes

Mini Brownie Bites

Mini S'mores

Seasonal Fruit Plate

Tiramisu Bites

Assorted Cookie & Biscotti Plate

Cookies with a Shot of Milk

Chocolate Dipped Strawberries

*\$2.00 each additional person*

## FOOD PRICING

**Passed Hors d'oeuvres for 1 hour – choice of 8**

*\$26.00 per person*

**Light Passed Hors d'oeuvres for 1 hour – choice of 5**

*\$18.00 per person*

### **Three Dinner Stations**

Antipasto – Entree/ Hand-Sliced, Roasted Farm Meats – Dessert Station

*\$90.00 per person*

### **Four Dinner Stations**

Antipasto – Pasta – Entree/ Hand-Sliced, Roasted Farm Meats – Dessert Station

*\$105.00 per person*

### **Five Dinner Stations**

Antipasto – Pasta – Entree/ Hand-Sliced, Roasted Farm Meats –  
One Themed – Dessert Station

*\$125.00 per person*

## BEVERAGE PACKAGES

**Beverages per consumption**

*or*

**Open Basic bar**

*\$20.00 per person*

**Open Premium bar**

*\$24.00 per person*

**Open Top Shelf bar**

*\$28.00 per person*

*tax, service and rentals (if needed) are additional*

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## SIT DOWN DINNER PACKAGES

*three or four courses*

### APPETIZERS

*please select two*

#### Grilled Asparagus

*with Parmesan & balsamic glaze*

#### Chilled Asparagus

*with a vegetable vinaigrette and chopped farm egg*

#### Summer Salad

*all local salad of lettuces, breakfast radishes, cherry tomatoes and stringbeans with croutons, Arrethusa Farms mountain cheese, and bistro dressing*

#### Bistro Salad

*local organic beets, cucumbers, frisee, watercress, chopped farm eggs, apples and Berkshire bleu cheese*

#### The Freds Wedge

*wedge of local romaine lettuce with New Jersey beefsteak tomatoes, local onions, crumbled Berkshire bleu cheese and crushed black peppervinaigrette*

#### Burrata

*farm basil, Freds olive oil, and tomatoes*

#### Caprese Salad

*italian buffalo mozzarella, tomatoes, farm basil, Freds olive oil*

#### Mini Madison Salad

*the ultimate chopped salad, topped with imported Italian tuna*

#### Crab Cake

*with cole slaw and a Remoulade sauce*

#### Tuna Tartare

*pickled ginger and garlic crostini*

#### Seafood Ceviche

*with a side of chips*

#### Spicy Sautéed Octopus

*sautéed with olive oil, garlic, crushed red pepper with caponata and spicy Padron peppers*

#### Shrimp Oreganato

*lightly breaded shrimp with white wine, butter and herbs served over a bed of fagioli al fiasco*

#### Insalata di Mare

*warm tossed salad with grilled shrimp, octopus, scallops, clams & calamari*

#### Grilled Hen of the Wood Mushrooms

*with arugula and sliced parmesan in a balsamic glaze*

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## PASTA TASTING

*optional –this may be your second course for a 4 course dinner or  
you may select one as part of your entrée selection.*

Whole Wheat Penne Telefono

*with spicy, garlicky, tomato sauce and homemade  
mozzarella*

Rigatoni Buttera

*with sausage, peas & tomatoes*

Fresh Fettuccine

*with wild chanterelle mushrooms and local sugar  
pumpkins sautéed with olive oil and garlic with a  
touch of Ronnybrook cream and Parmesan cheese*

Ravioli

*served with fava beans, asparagus, English peas  
and Ronnybrook butter and sage*

Orecchiette

*Hudson Valley bitter greens and Salumeria  
Biellese sausage sautéed with olive oil and garlic*

Lasagna Campagna

*traditional style with veal, pork and béchamel*

Farfalle al Basilico

*bow tie shaped pasta with cream, tomato, pesto &  
Parmesan cheese*

Rigatoni al Sugo di Agnello

*tossed with a hearty lamb sauce*

Risotto

*Pescatore or Wild Mushroom and truffle oil*

Pappardelle with Hudson Valley Bolognese

*locally sourced veal, beef and pork simmered  
in red wine, tomato and herbs with a touch of  
Ronnybrook cream*

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## ENTREES

*please select two*

### Roasted Salmon

*with sautéed spinach and fingerling potatoes*

### Wild Striped Bass

*served over a warm lentil and beet salad topped with asparagus coulis*

### Grilled Pepper Charred Sushi Grade Tuna

*with whole grains, legumes and salsa verde*

### Roasted Magret

*duck breast with baby carrots, roasted potatoes and a pomegranate mint sauce*

### Roasted Rack of Lamb

*Jewish artichokes, sautéed spinach, gratin dauphinoise (\$12.00 extra per person)*

### Shell Steak

*with red wine black peppercorn sauce, sautéed string beans, and mashed potatoes*

### Steak Frites

*with watercress salad, tomatoes and pommes frites*

### Polleto alla Mattone

*local organic spring chicken grilled with fresh herbs and crushed red pepper, served over sautéed medley of asparagus, cauliflower, zucchini, carrots and pearl onions*

### Chicken alla Parmigiana

*prepared traditionally with Chef's selection of vegetables*

### Herb Roasted Veal Chop

*with roasted fingerling potatoes & medley of vegetables (\$10.00 extra per person)*

### Pan Roasted Semi Boneless Quail

*stuffed with a mushroom duxelle and served with a sherry wine sauce, roasted pumpkin squash and fingerling potatoes*

### Polleto al Limone e Salvia

*roasted baby chicken with lemon & sage and sautéed green beans*

### Fish of the Day

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## DESSERTS

*please select two*

Valrhona Chocolate Soufflé Cake  
*orange compote & vanilla ice cream*

New York Cheesecake  
*blueberry compote & raspberry coulis*

Apple Crumb Pie  
*berry sauce & vanilla ice cream*

Fred's Tiramisu  
*angel cake, mascarpone & espresso*

Meyer Lemon Square  
*raspberry coulis & blood orange sorbet*

Mousse au Chocolat Blanc Tropicale  
*chocolate cake, orange infused chocolate, passion fruit  
gelee with berry coulis and fresh berries*

Seasonal Fruit Plate

Assorted Cookie & Biscotti Plate

Coffee & Tea included

## SIT DOWN DINNER PRICING

### Three Course Dinner

*\$95.00 per person; beverages, service and tax additional*

### Four Course Dinner (includes pasta course)

*\$125.00 per person; beverages, service and tax additional*

*customized menus also available; priced accordingly*

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