



CONTACT FRED'S AT BARNEYS NEW YORK 212.833.2207  
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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, Sable, 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*

Chicken Caesar Salad

Challah Bread French Toast

Pressman 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

Corn & Crab Fritters

Fried Mushrooms

Zucchini Chips

Mini Pommes Frites

*regular or sweet potato*

Mini Truffled Grilled Cheese

Mini Quiche with Spinach & Goat Cheese

Mini Cuban Sandwiches

Pecan Crusted Chicken with Maple Mustard Sauce

Sesame Crusted Chicken with Plum Sauce

Mini Sausage & Pepper Calzones

Mini Pesto & Prosciutto & Mozzarella Calzone

Mini Speck & Cheese Calzone

Phyllo Triangle with Mushrooms

Mini Mushroom Calzone

Spinach & Fontina Cheese in Pastry Cup

Cheddar & Bacon in Pastry Cup

Sausage & Pepper in Pastry Cup

Beef Ragout in Pastry Cup

Seafood in Pastry Cup

Mozzarella en Carrozza

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## COLD HORS D'OEUVRES

Mini Mozzarella with Pesto

Spice Crusted Tuna with Shoyu  
& Ginger Glaze

Seared Tuna

Tuna Tartare Taco

Ceviche Pescatora

Smoked Salmon with Creme Fraiche & Chives

Pumpernickel Points with Smoked Salmon  
& Salmon Roe

Shrimp & Avocado on Bruschetta

Peppered Beef on Bruschetta with  
Onion Confit

Mini BLT

Melon or Figs wrapped with Prosciutto  
*seasonal*

White Bean Puree on Bruschetta

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

Asparagus wrapped in Prosciutto

Mini 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

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## **SPECIALTY HORS D'OEUVRES**

*additional \$3.00 per person*

Tuna Tartare with Caviar

Mini New Potatoes with Crème Fraîche  
& Caviar

Smoked Salmon Pinwheel with Caviar

Mini Stuffed Truffle Potatoes

Filet Mignon on Toast with Black Truffles

Mini Blini with Caviar & Crème Fraîche

Smoked Salmon & Caviar Quiche

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## ANTIPASTO STATIONS

*please select four*

Grilled "Hen of the Woods" Mushrooms

Roasted Peppers

Fresh Mozzarella and Sweet Tomatoes

Marinated Asparagus

Marinated Beets

Sautéed Peas

Caramelized Cipolline

*baby onions*

Warm tossed Insalata di Mare

Market Salad

Classic Caesar Salad with Parmesan Croutons

Crudit  Platter

Charcuterie Platter

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

Eggplant

## 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 brisk*

Fusilli

*with Wild Mushrooms and Parmesan Cheese*

Agnolotti Piedmonte

*Ronny Brook Farms butter and sage sauce*

Pappardelle

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## ENTREE/HAND-SLICED, ROASTED FARM MEATS

*please select two*

Filet Mignon with Zinfandel Sauce

*additional \$12.50 per person*

Halibut with Pernod & Saffron Sauce

Roasted Salmon with Tomato, Olive Oil  
and Basil

Tuscan Rib Eye Steak with Rosemary and  
Extra Virgin Olive Oil

Whole Roasted Chicken alla Campagna  
*with garlic and fresh herbs*

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*

\*Served with 2 sides of your choice:

Yukon Gold Mashed Potatoes, Sautéed Spinach,  
Seasonal roasted root vegetables (beets, pumpkin, squash, turnips),  
roasted potatoes, green beans, brussel sprouts.

Assorted Breads/Rolls

## ASIAN STATIONS

*please select four*

Sesame Crusted Chicken with Plum Sauce

Vegetable Spring Rolls Dipping Sauce

Spice Crusted Tuna with Ginger Glaze

Asian Vegetable Wraps with Peanut Sauce

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 STATIONS

*please select four*

Mini Cuban Sandwiches

Taquitos

Ceviche in Tortilla Cup

Ceviche with Lime

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

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*

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## FOOD PRICING

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

*\$24.00 per person*

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

*\$16.00 per person*

### **Three Dinner Stations**

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

*\$85.00 per person*

### **Four Dinner Stations**

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

*\$95.00 per person*

### **Five Dinner Stations**

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

One Themed – Dessert Station

*\$115.00 per person*

## BEVERAGE PACKAGES

### **Beverages per consumption**

*or*

### **Open Basic bar**

*\$18.00 per person, per hour*

### **Open Premium bar**

*\$22.00 per person per hour*

### **Open Top Shelf bar**

*\$26.00 per person per hour*

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

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## **SIT DOWN DINNER**

*three or four courses*

### **APPETIZERS**

*please select two*

#### **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, Arethusa 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 pepper vinaigrette*

#### **Burrata**

*farm basil, Freds olive oil, and tomatoes*

#### **Mozzarella con Pomodoro Arrosto,**

**Pepperocini e Alici**

*farm basil, Freds olive oil, and tomatoes, roasted peppers & Italian anchovies*

#### **Fennel And Orange Salad**

*shaved fennel tossed with oranges and extra virgin olive oil*

#### **Grilled Hen of the Wood Mushrooms**

*with olive oil and garlic, served over thinly sliced La Queircia Sweet Coppa Finocchiona Salami*

#### **Crab Cake**

*served over baby greens*

#### **Tuna Tartare**

*pickled ginger and garlic crostini*

#### **Spicy Sautéed Octopus**

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

#### **Insalata di Mare**

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

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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*

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 Rack of Lamb

*with braised lamb ragu and coarse polenta  
(\$10.00 extra per person)*

Tuscan Boneless Rib Eye Steak

*with sautéed kale and grain dauphinoise*

Hudson Valley Steak of the Day

*with sautéed carrots and gratin dauphinoise*

Shell Steak

*all natural hormone free Painted Hills Farms  
steak with a red wine black peppercorn sauce and  
local string bean Provencal*

Polletto al Limone e Salvia

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

Spicy Hudson Valley Chicken

*under a brick grilled with herbs and crushed red  
pepper with sautéed kale and mashed potatoes*

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 Cornish Hen

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

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## DESSERTS

*please select two*

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

Chocolate Candy Tart  
*chocolate custard & caramel ice cream*

New York Cheesecake  
*blueberry compote & raspberry coulis*

Banana Cream Pie  
*macadamia brittle & maple ginger snap ice cream*

Strawberry Rhubarb Pie  
Apple Crumb Pie  
*cranberry sauce & cinnamon ice cream*

Meyer Lemon Square  
*raspberry coulis & blood orange sorbet*

Fred's Tiramisu  
*mascarpone & espresso*

Assorted Cookie & Biscotti Plate

Coffee & Tea included

## SIT DOWN DINNER PACKAGES

### Three Course Dinner

*\$85.00 per person; beverages, service and tax additional*

### Four Course Dinner (includes pasta course)

*\$100.00 per person; beverages, service and tax additional*

*customized menus also available; priced accordingly*

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