

The Farmhouse

Events by The Farmhouse

Thank you for inquiring about having your event at The Farmhouse.

The Farmhouse offers full service catering in an understated yet elegant style. Our cuisines are tailored to fit your needs and your special day.

At The Farmhouse we take the entire event into consideration.

The wait staff are highly trained professionals and are friendly yet appropriate.

Personnel are attired to suit the occasion.

Presentation is key.

Custom selected linen adds texture and color to your table settings and three-dimensional buffets.

Hors d'oeuvres are buttered and artistically presented.

The management of Places Bistro and The Farmhouse upholds our standards. We are on-site and manage every event.

After reviewing the enclosed packet, please contact us and we will put together a preliminary proposal, based on your vision of how you want your event to unfold. This will give you a better picture of your overall cost.

Please give us a call at 610.647.1631 and we will arrange a time to sit down with you and begin planning your event.

The Farmhouse

HOT BUTLERED HORS D'OEUVRE\$1.50 each

Creamy Chicken & Mushroom in Puff Pastry
Thai Chicken or Shrimp Purses
mini Crabcakes
Hot Artichoke & Spinach Cheese Spread in Phyllo
Chinese Potstickers w/Dipping Sauce
Asian Chicken on Lemon Grass Skewers
Fried Crab Ravioli with Spicy Dipping Sauce
Jerk Chicken and Pineapple Brochettes
Sausage Stuffed Mushrooms
Baby Beef Wellingtons Wrapped in Phyllo
Spanikopita
Mini Baked Potatoes with Caviar & Crème Fraiche
Cameroon Suya Peanut & Spice Crusted Beef Skewers
Scallops & Pancetta in Filo Cups
Assorted Quiche
Mini Baked Brie with Fig Jam
Honey Mustard Glazed Chicken Drumettes
Truffled Mushroom Risotto Croquettes
Slow Roasted Pork Empanadas
Braised Beef In Black Pepper Gougere

COLD BUTLERED HORS D'OEUVRE\$1.50 each

Strawberries with Poppyseed Cream Cheese
Proscuitto, Melon & Goat Cheese Canneloni
Seasonal Crab Salad in Wonton Cups
House Cured Salmon on Blinis with Crème Fraiche
Chicken Liver Mousse on Rye Crostini
Proscuitto Wrapped Asparagus
Bleu Cheese & Spiced Walnuts on Crackers
Smoked White Fish & White Bean Puree on Pumpernickel Crostini
Pickled Vegetable & Shrimp Ceviche Summer Roll
Beef Carpaccio with Capers on Crostini
Tomato Bruschetta on Crostini
Polenta Crostini with Piperade
Poached Shrimp with Cocktail Sauce.....\$6.50 per person

The Farmhouse

CORPORATE MENUS

10 AM - Continental Breakfast:

*Assorted Muffins & Bagels
Fresh Cut Fruit Salad
Assorted Juices of Orange, Cranberry & Apple
Coffee Assorted Teas Decaffeinated Coffee*

.....\$6.95 per person

12:15 PM - Buffet Luncheon:

*Assorted Pre-made Sandwiches of:
Roast Beef with Creamy Horseradish
Turkey & Provolone
Ham & Cheese
Served on Fresh Rolls or Wraps*

Pasta Salad with Garden Vegetables

Caesar Salad

Dessert :

Trays of Homemade Cookies & Brownies

Coffee Tea Decaffeinated Coffee

Assorted Soft Drinks & Iced Tea

.....\$ 20.00 per person

All prices subject to an 18% Gratuity & 6% PA State Sales Tax.

The Farmhouse
at The People's Light & Theatre Company

Corporate Dinner Package

1st Course – Choice of One:

Homemade Seasonal Soup
Classic Caesar Salad with Parmesan Crisp
Three Cheese Ravioli, Fresh Tomato and Basil
Cantaloupe, Prosciutto & Goat Cheese Salad
House Cured Gravlox with Traditional Garnish, Crème Friache
Tomato & Fresh Mozzarella
Mixed Green Salad

2nd Course – Choice of Two:

European Chicken Breast, Orange Demi Glaze
Whole Roasted 10 oz. NY Strip, Wild Mushroom jus
Grilled Salmon, Vera Cruz
Pork Tenderloin Stuffed with Spinach, Provolone & Prosciutto with Red Wine
Sauce
Lamb Porterhouse with a Red Wine Demi Glaze
Pan Seared Tilapia with Spinach Coconut Cream

Fresh Vegetables and Starch Selected by our Chef to compliment your entrée
Hearth Baked Dinner Rolls & Sweet Butter

Dessert:

Chef's Selection of Desserts

....\$35.00 per person

Premium Package includes the following Open Bar for 4 Hours
Smirnoff Vodka, Beefeater's Gin, Dewars Scotch, Jim Beam Bourbon, Seagram's
7 Whiskey, Cuervo Gold Tequila Bacardi Light Rum,
Wines by Canyon Oaks Winery include, Chardonnay, White Zinfandel,
Cabernet Sauvignon, Pinot Grigio, and Merlot,
Sweet & Dry Vermouths, Kahlua, Jacquins Amaretto, Irish Crème Licquer,
Budweiser, Yeungling Lager & Coors Light Beers

....\$20.00 per person

All menu prices subject to an 18% gratuity and 6% PA State Sales Tax

The Farmhouse

at The People's Light & Theatre Company

SEATED LUNCHEON MENU

1st Course – Choice of One:

Crimini Mushroom Soup

Roasted Tomato & Parmesan Soup with Basil Oil

Mixed Green Salad with Goat Cheese, Apples & Poppy seed Dressing

2nd Course – Choice of One:

Seared Breast of Chicken, Pea Risotto Rosemary Demiglaze

Pan Roasted Salmon Steak, Goat Cheese Mashed Potatoes & Red Pepper Jus

Risotto Stuffed Baby Eggplant, Tomato Fennel Sauce

Chef's Selection of Starch & Vegetable

Assorted Rolls & Butter

Dessert:

Lemon & Cream Cake

Coffee Tea Decaffeinated Coffee

.....\$ 25.00 per person

All prices subject to an 18% Gratuity & 6% PA State Sales Tax.