

The Farmhouse

SEATED DINNER WITH BUTLERED HORS D'OEUVRES

MENU

Butlered Hors d'Oeuvres on Trays Garnished with Holiday Theme:

Miniature Crabcakes with Spicy Remoulade Sauce

Teriyake Beef Skewers

Spanikopita – Spinach & Feta in Phyllo

Asian Spring Rolls

Jerk Chicken & Pineapple Brochettes

Tomato Bruschetta Crostini

1st Course:

Wedge Salad with Cherry Tomatoes, Blue Cheese, in Warm Pancetta Vinagrette

2nd Course – Guests will have a choice of One:

New York Strip with Wild Mushroom AU Jus

Grilled Salmon Vera Cruz

Seared Breast of Chicken, Pea Risotto Rosemary Demiglaze

Vegan-Style Vegetable Napoleon with Balsamic Reduction

Chef's Selection of Starch & Vegetable

Assorted Rolls & Butter

Dessert:

Chocolate Tuxedo Cake

Lemon Cream Cake

Coffee Tea Decaffeinated Coffee

Assorted Soft Drinks & Iced Tea

.....\$ 40.00 per person

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

A pre-order on the menu will be given to us no later than one week prior to your event.

Tab/Cash Bar Pricing

Wine @ \$6.00 each Domestic Beer @ \$3.00 each

Mixed Drinks @ \$6.00 each Imported Beer @ \$4.00 each

Bartenders @ \$100.00 each

39 Conestoga Road, Malvern, PA – Phone: (610) 647-1631

The Farmhouse

FOUR HOUR STATION PARTY WITH OPEN BAR

MENU

Butlered Hors d'Oeuvres on Trays Garnished with Fresh Flowers:

Miniature Crabcakes with Spicy Remoulade Sauce

Miniature Beef Wellingtons with Bearnaise Sauce

Artichoke & Cheese Baguettes

Thai Shrimp Purses

Tomato Bruschetta on Herb Crostini

Smoked Salmon on Pumpernickel Triangles

Antipasta Display of:

Assorted Italian Cheeses & Sausages, Roasted Red Peppers, Marinated Artichokes,

Cured Assorted Olives

Assorted Breads & Flatbreads

Fresh Hummus with Grilled Pita

Carving Station of:

Roast Sirloin of Beef with Mushroom Au Jus & Creamy Horseradish

Baked Ham with Honey Mustard

Roasted New Potatoes

Baskets of Hearth Baked Rolls

Pasta Station of:

Farfalle Pasta with Sauteed Spinach, Mushrooms in a Garlic White Wine Sauce

Penne with Garden Fresh Marinara

Caesar Salad

Desserts:

Assorted Cheesecake Bites, Cream Puffs, Eclairs & Lemon Bars

Coffee Tea Decaffeinated Coffee

.....\$ 65.00 per person

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

The Farmhouse

TRADITIONAL HOLIDAY BUFFET

MENU

Holiday Buffet:

Roast Turkey with All the Trimmings
Stuffing & Giblet Gravy

Cranberry Sauce

Mashed Potatoes

Green Beans with Lemon Butter

Soft Rolls & Sweet Butter

Mixed Greens with Cherry Tomatoes, Shredded Carrots & Cucumbers
Ranch Dressing & Balsamic Reduction

Dessert – Served :

Assorted Pies

Holiday Butter Cookies

Coffee Tea Decaffeinated Coffee

Children's Menu\$17.50 each

Adult's Menu\$35.00 each

Menu Price subject to an 18% Gratuity & 6% PA Sales Tax.

The Farmhouse

THREE HOUR COCKTAIL PARTY WITH OPEN BAR

MENU

Butlered Hors d'Oeuvres on Trays Garnished with Fresh Flowers:

Miniature Crabcakes with Spicy Remoulade Sauce

Miniature Beef Wellingtons with Bearnaise Sauce

Artichoke & Cheese Baguettes

Jerk Chicken & Pineapple Skewers

Tomato Bruschetta on Herb Crostini

Smoked Salmon on Pumpernickel Triangles

Stationary Display of:

Assorted Domestic & Imported Cheeses with Crackers

Elaborate Fresh Fruit Display with Honey Yogurt Dipping Sauce

Fresh Hummus with Grilled Pita

Stationary Miniature Sandwiches & Wraps of:

Roast Beef with Creamy Horseradish Sauce

Baked Ham with Swiss & Honey Mustard

Roast Turkey with Cranberry Chutney

Grilled Vegetable Wraps

Pasta Salad

Caesar Salad

Desserts:

Assorted Cheesecake Bites, Cream Puffs, Eclairs & Lemon Bars

Coffee Tea Decaffeinated Coffee

.....\$ 57.00 per person

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

The Farmhouse

FOUR HOUR STATION PARTY WITH TAB OR CASH BAR PRICING

MENU

Butlered Hors d'Oeuvres on Trays Garnished with Holiday Trinkets:
Chef's Selection of Hot & Cold Hors d'Oeuvres

Antipasta Display of:

Assorted Italian Cheeses & Sausages, Roasted Red Peppers, Marinated Artichokes,
Cured Assorted Olives
Assorted Breads & Flatbreads
Fresh Hummus with Grilled Pita

Carving Station of:

Roast Sirloin of Beef with Mushroom Au Jus & Creamy Horseradish
Baked Ham with Honey Mustard or Roast Turkey with Cranberry Chutney
Roasted New Potatoes
Baskets of Hearth Baked Rolls

Pasta Station of:

Farfalle Pasta Primavera
Penne with Garden Fresh Marinara
Caesar Salad

Desserts:

Assorted Cheesecake Bites, Cream Puffs & Eclairs
Coffee Tea Decaffeinated Coffee

.....\$ 40.00 per person

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

Tab/Cash Bar Pricing

*Wine @ \$6.00 each Domestic Beer @ \$3.00 each
Mixed Drinks @ \$6.00 each Imported Beer @ \$4.00 each
Bartenders @ \$100.00 each*

The Farmhouse

HOLIDAY SEATED DINNER WITH CHOCOLATE FONDUE DESSERT BUFFET

MENU

Butlered Hors d'Oeuvres on Trays Garnished with Holiday Theme:

Hot & Artichoke, Spinach & Cheese Baguettes
Fried Crab Raviolis with Spicy Dipping Sauce
Mini Baked Brie with Fig Jam
House Cured Salmon on Blinis with Crème Fraîche

1st Course:

Mixed Green Salad with Shredded Carrots, Cucumbers & Cherry Tomatoes
Balsamic Reduction

2nd Course:

New York Strip Steak with Wild Mushroom Au Jus
Or
Breast of Chicken with Marsala Sauce
Or
Vegetarian Entrée

Chef's Selection of Starch & Vegetable

Dessert:

Carrot Cake
&

Chocolate Fountain:

Dark Chocolate Fondue Fountain with Dipping Accompaniments of:
Pretzel Rods, Potato Chips, Assorted Hard Cookies, Strawberries, Apple Slices, & Marshmallows

.....\$ 45.00 per person

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

Tab/Cash Bar Pricing

Wine @ \$6.00 each Domestic Beer @ \$3.00 each
Mixed Drinks @ \$6.00 each Imported Beer @ \$4.00 each
Bartenders @ \$100.00 each

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