

The Farmhouse

The Farmhouse
At The People's Light & Theatre Company

Wedding Menu and Open Bar Packages

There are no hidden costs in the prices that are quoted. Our pricing covers the menu, staff, linen, china, silver, glassware, buffet decorations, bar set-ups and floral accents. All labor (including gratuities) is built into the price you receive. Any additional costs would be upgrades and subject to 6% Pennsylvania state sales tax.

Below are Seated Served menu selections that will give you a sense of our cuisine style and pricing. Please remember that these are just sample menus. This is your wedding day and we will tailor it to fulfill all of your needs. So let us know what your vision, wants, and desires are and this is where we will start the planning for your wedding day.

Package prices are based on a guest list of 125 or more. If you prefer a smaller guest list, we will be happy to give you a quote, just ask.

We also have the flexibility to create Food Station and Buffet menus based on your budget and the types of food you enjoy. For example, a Food Station menu may include an Asian Station, Tex-Mex Station, and Carving Station which provides you and your guests with a wide variety of food types and tastes. Please contact us for more information.

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Premium Wedding Package

Your Choice of Six Butlered Hot & Cold Hors d'Oeuvres

Mediterranean Stationary Display of

Fire Roasted Red Peppers, Artichokes, Stuffed Grape Leaves
Assorted Cured Olives
Selection of Cured Meats & Imported Cheeses
Fresh Hummus with Grilled Pita

1st Course – Choice of One:

Wild Mushroom Ravioli, with Shaved Asiago in a Roasted Red Pepper Beurre Blanc
Shrimp & Roasted Garlic Ravioli in Lobster Emulsion ...\$2.00 per person
Pappardelle Pasta with Sundried Tomato Pesto with Pinenuts
Farmhouse Crabcake with Marie Rose Sauce
Ahi Tuna on Cellophane Noodle Pancake with Soy Wassabi Vinaigrette
Beef Brochette on Baby Spinach & Warm Creamy Parmesan
Peppercorn Cream Sauce
Crab Salad in Fried Wonton Nest with Tangy Citrus Drizzle

2nd Course – Choice of One:

Grilled Romaine Wedges with Warm Caesar Dressing & Garlic Crostini
Organic Field Greens with Champagne Vinaigrette – Designed Seasonally
Boston Bibb Salad with Bleu Cheese, Asian Pears & Lemon Grass Emulsion

3rd Course – Choice of Two:

Seared Breast of Maple Leaf Duck with Cherry Marmalade
Farmhouse Beef Wellington - Grilled Beef Tenderloin Capped with Puff Pastry &
Mushroom Duxelle with Traditional Demi-glaze
Sonoran Seasoned Salmon Topped with Colossal Shrimp
finished with a Citrus Beurre Blanc
Surf & Turf – Herb Crusted Tenderloin of Beef Topped with Crabcake Gratin
Pan Seared Halibut Topped with Mushroom Naige
Herb Crusted Rack of Lamb (in Season)
Seared Shrimp & Scallop Skewer Combo – Tomato Fennel Broth

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

Dessert:

Custom Wedding Cake

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Premium Wedding Package includes the following 4.5 Hour Open Bar

Absolut Vodka, Tanqueray Gin, Dewars Scotch, Jim Beam Bourbon,
Seagram's VO Whiskey, Bacardi Light Rum, Freixenet Black Bottle Champagne,
Sweet & Dry Vermouths, Kahlua, Amaretto di Saron, Irish Crème Licquer
Wines by Canyon Oaks Winery include; Chardonnay, White Zinfandel,
Cabernet Sauvignon, Pinot Grigio, and Merlot
Victory Beer, Yeungling Lager & Coors Light Beers

....\$108.00 per person

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Standard Wedding Package

Your Choice of Six Butlered Hot & Cold Hors d'Oeuvres

Simple Stationary Display From Our Chef's Selection

1st Course – Choice of One:

Vichysoise
Gazpacho with Cucumber Sorbet
Chicken & Exotic Mushroom in Puff Pastry
Portabello Ravioli with Gorgonzola Crème Sauce
Tortellini with Light Tomato Saffron Sauce Laced with Basil Oil
Classic Caesar Salad with Parmesan Crisp
Cantaloupe, Proscuitto & Goat Cheese Salad
Tomato, Fried Basil Leaves & Fresh Mozzarella Drizzled with Balsamic Reduction
Field Green Salad with Strawberries (in Season) or
Apples, Goat Cheese & House Dressing

2nd Course – Choice of Two:

Stuffed Seared Breast of Chicken Stuffed with Wild Mushroom Duxelle
Char Grilled 10 oz. NY Strip – As you Like
Seared Alaska Salmon in a Tomato Saffron Beurre Blanc
Center Cut Pork Chop with an Apple Jack Demi-glaze
Lamb Porterhouse with a Red Wine Demi-glaze
Grilled Hawaiian Butter Fish with a Light Green Curry Sauce

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

Dessert:

Custom Wedding Cake

Standard Wedding Package includes the following 4.5 Hour Open Bar

Absolut Vodka, Tanqueray Gin, Dewars Scotch, Jim Beam Bourbon,
Seagram's 7 Whiskey, Bacardi Light Rum, French Champagne,
Sweet & Dry Vermouths, Kahlua, Amaretto, Irish Crème Licquer
Wines by Canyon Oaks Winery include; Chardonnay, White Zinfandel,
Cabernet Sauvignon, Pinot Grigio, and Merlot
Budweiser, Yeungling Lager & Coors Light Beers

.... \$92.00 per person

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Hot Butlered Hors D'Oeuvres

Creamy Chicken & Mushroom Mini Spring Rolls
Thai Chicken or Shrimp Purses
Mini Crabcakes
Hot Artichoke & Spinach Cheese Spread Baguettes
Chinese Potstickers w/Dipping Sauce
Fried Crab Ravioli with Spicy Dipping Sauce
Shrimp in a Blanket with Sweet & Sour Sauce
Jerk Chicken and Pineapple Brochettes
Sausage Stuffed Mushrooms
Baby Beef Wellingtons Wrapped in Phyllo
Spanikopita
Cameroon Suya Peanut & Spice Crusted Beef Skewers
Scallops & Pancetta in Filo Cups
Assorted Quiche
Mini Baked Brie with Raspberry Jam
Slow Roasted Beef Empanadas
Skewered Seared Scallop with Curry Dipping Sauce
Farmhouse Blankets – Slivered Braised Beef with Dijon Mustard
Hot Crab Claw with Lemon Garlic Butter\$6.50 per person

Cold Butlered Hors D'oeuvres

Proscuitto, Melon & Goat Cheese Canneloni
Seasonal Crab Salad in Wonton Cups
House Cured Salmon on Blinis with Crème Fraiche
Proscuitto Wrapped Asparagus
Bleu Cheese & Spiced Walnuts on Pear Crisp
Smoked White Fish & White Bean Puree on Pumpernickel Crostini
Sushi Tuna Roll with Wassabi Soy Sauce
Beef Carpaccio with Capers on Crostini
Chicken Salad on an Apple Crisp
Tuna TarTare on Cucumber Cup
Fish & Chip – Potato Crisps with Old Bay Seasoned Crab Salad
Tomato Bruschetta Crostini
Beef Bresola Rolled with Spinach
Poached Shrimp with Cocktail Sauce.....\$6.50 per person