

Weddings Packages at The Farmhouse

The Farmhouse is pleased to provide this special wedding package approach to wedding reception planning
Our comprehensive packages include the following:

4 ½ Hour Open Bar

Brand bar upgrades are available

Hors d'Oeuvres

Choose six hors d'Oeuvres selections to be passed butler-style

Champagne Toast

For all of your guests

Dinner

Please select up to two entrée options for your guests
(the number of courses determines pricing for your package)

Custom Designed Wedding Cake

Cake, cake cutting and service included

Complimentary Enhancements

Beautiful gold chiavari chairs with white pads

Floor length formal linen

Votive candles

Dancefloor

A complimentary tasting is offered for the bride and groom.
Tasting events take place multiple times per year.

Super Premium Wedding Package

Hors d'Oeuvres Selections

Please choose (6) varieties of passed hors d'Ouevres

1st Course

Please choose (1) for all guests

Wild Mushroom Ravioli, with Shaved Asiago in a Roasted Red Pepper Beurre Blanc
Pappardelle Pasta with Sundried Tomato Pesto with Pinenuts
Farmhouse Crabcake with Marie Rose Sauce
Auhi Tuna on Cellophane Noodle Pancake with a Soy Wasabi Vinaigrette
Beef Brochelle on Baby Spinach & a Warm Creamy Parmesan
Peppercorn Cream Sauce
Crab Salad in Fried Wonton Nest with Tangy Citrus Drizzle

2nd Course

Please choose (1) for all guests

Romaine Wedges with Caesar Dressing & Garlic Crostini
Mixed Seasonal Greens with Champagne Vinaigrette
Boston Bibb Salad with Bleu Cheese, Asian Pears & Lemon Grass Emulsion

3rd Course

Please choose up to (2) options for your guests

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 Jumbo Shrimp Finished with
a Citrus Beurre Blanc
Stuffed Seared Breast of Chicken Stuffed with Wild Mushroom Duxelle
Pan Seared Halibut Topped with Mushroom Naïge
Seared Shrimp & Scallop Skewer Combo – Tomato Fennel Broth

All entrée selections will be accompanied by seasonally appropriate vegetables and starch
Hearth Baked Dinner Rolls & Sweet Butter

4th Course

Custom Wedding Cake

4 ½ Hour Open Bar

Absolut Vodka, Tanqueray Gin, Dewars Scotch, Jim Beam Bourbon, Seagram's VO Whiskey, Bacardi Light Rum
Jose cuervo tequila, House Wine, Kahlua, Amaretto di Sarona,
Irish Crème Liqueur, Yeungling Lager & Coors Light Beers

\$114.00 per person

(19% service charge and 6% sales tax will be applied to all food and beverage pricing)

All prices are subject to change without notice 4/2011

Premium Wedding Package

Hors d'Oeuvres Selections

Please choose (6) varieties of passed hors d'Ouevres

1st Course

Please choose (1) for all guests

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

2nd Course

Please choose up to (2) options for your guests

Seared Breast of Chicken Stuffed with Wild Mushroom Duxelle
Char Grilled NY Strip
Seared Alaska Salmon in a Tomato Saffron Beurre Blanc
Center Cut Frenched Pork Chop with an Apple Jack Demiglaze
Lamb Porterhouse with a Red Wine Demi Glaze
Grilled Hawaiian Butter Fish with a Light Green Curry Sauce
Cornish Game Hen
Stuffed Pork Tenderloin wrapped in Prosciutto
Southwest Braised Short Ribs

All entrée selections will be accompanied by seasonally appropriate vegetables and starch
Hearth Baked Dinner Rolls & Sweet Butter

3rd Course:

Custom Wedding Cake

4 ½ Hour Open Bar

Absolut Vodka, Tanqueray Gin, Dewars Scotch, Jim Beam Bourbon, Seagram's 7 Whiskey, Bacardi Light Rum
House Wines, Kahlua, Amaretto, Irish Crème Liqueur
Yeungling Lager & Coors Light Beers

\$96.00 per person

(19% service charge and 6% sales tax will be applied to all food and beverage pricing)
All prices are subject to change without notice 4/2011

THE FARMHOUSE
at The People's Light and Theatre Company

Warm Hors d'Oeuvres

Creamy Chicken & Mushroom Mini Spring Rolls
Cheesesteak Spring Rolls
Thai Chicken or Shrimp Purses
Hot Artichoke & Spinach Cheese Spread Baguettes
Chinese Potstickers with Dipping Sauce
Southwestern Won Ton
Fried Crab Ravioli with Spicy Dipping Sauce
Jerk Chicken and Pineapple Brochettes
Sausage Stuffed Mushrooms
Spanikopita
Spice Crusted Beef Skewers
Scallops & Pancetta in Phyllo Cups
Assorted Quiche
Mini Baked Brie with Raspberry Jam
Fire-grilled Shrimp on Black Bean and Corn Fritter
Farmhouse Blankets – Slivered Braised Beef with Dijon Mustard

Cold Hors d'Oeuvres

Prosciutto, Melon & Goat Cheese Cannelloni
Grilled Melon Wrapped in Prosciutto
Seasonal Crab Salad in Wonton Cups
House Cured Salmon on Blinis with Crème Fraiche
Prosciutto Wrapped Asparagus
Smoked White Fish & White Bean Puree on Pumpernickel Crostini
Seafood Bruschetta on Crostini
Beef Carpaccio with Capers on Crostini
Chicken Salad on an Apple Crisp
Fish & Chip – Potato Crisps with Old Bay Seasoned Crab Salad
Tomato Bruschetta Crostini
Beef Bresola Rolled with Spinach

Enhancements ...add \$5 per person

Please choose up to (3) upgrade options

Baby Beef Wellingtons Wrapped in Phyllo
Shrimp in a Blanket with Sweet & Sour Sauce
Prosciutto Wrapped Shrimp with Mozzarella
Skewered Seared Scallop with Curry Dipping Sauce
Seared Tuna with Sweet Soy Reduction
Mini Crabcakes
Hot Crab Claw with Lemon Garlic Butter Seafood Ceviche
Poached Shrimp with Cocktail Sauce