

THE FARMHOUSE AT PEOPLE'S LIGHT

Choose **four** selections for \$28 per person

Choose **five** selections for \$32 per person

G.F. – Gluten free

VG - Vegan

D.F. - Dairy free

VT - vegetarian

Silver Tier -

Warm Hors d'Oeuvres

Cheesesteak Spring Rolls

Artichoke & Spinach Cheese Spread Baguettes

Jerk Chicken and Pineapple Brochettes D.F.

Sausage Stuffed Mushrooms G.F.

Spanikopita

Spice Crusted Beef Skewers D.F. / G.F.

Scallops & Pancetta in Phyllo Cups

Mini Baked Brie with Raspberry Jam VT

Fish & Chip-White Flakey Fish on Homemade Potato Crisp with Malt Vinegar D.F.

Chicken, roasted Poblano peppers & Monterrey jack Quesadilla

Warm dates stuffed with cashews & wrapped in bacon D.F./ G.F.

Cold Hors d'Oeuvres

Melon and Goat Cheese wrapped in Prosciutto G.F.

House Cured Salmon on Blinis with Crème Fraiche

Prosciutto Wrapped Asparagus G.F. / D.F.

Maple Chicken Salad on an Apple Crisp G.F./ D.F.

Heirloom Tomato - Basil Bruschetta on Crostini VG / D.F.

Summer Crab salad with mango & jicama in wonton cup D.F.

Burgundy poached pear & goat cheese tartlet with balsamic glaze

Seared Filet on crostini with artichoke puree & shaved parmesan

THE FARMHOUSE AT PEOPLE'S LIGHT

Gold Tier –

Choose **four** selections for \$34 per person

G.F. – gluten free VG - vegan

Choose **five** selections for \$38 per person
(includes hors d'oeuvres selections from above)

D.F. – dairy free VT - vegetarian

Warm Hors d'Oeuvres

Baby Beef Wellingtons Wrapped in Phyllo	
Prosciutto Wrapped Shrimp with Mozzarella	G.F.
Skewered Seared Scallop with Curry yogurt Dipping Sauce	G.F.
Mini Crab Cakes with Remoulade Sauce	
Seared Tuna with Asian Cucumber Slaw	
Curried Lamb skewer with Hummus dip	G.F.
Seared Foie Gras with caramelized Mango on an Asian spoon with ginger gastrique	G.F.
Roasted Lamb Chop with Mint Demi Glace	G.F. / D.F.
Bacon wrapped Shrimp skewer with peach Barbeque sauce	G.F. / D.F.
Fried Tofu on an Asian spoon with sesame – ginger ponzu sauce	V.T. / D.F.
Roasted sirloin and grilled Nectarine Quesadilla with Gorgonzola	

Cold Hors d'Oeuvres

Poached Jumbo Gulf Shrimp with Cocktail Sauce	G.F. / D.F.
Seasonal Crab Salad in Wonton Cup	D.F.
Seafood Bruschetta on Crostini	
Beef Carpaccio with Caper aioli on Crostini	D.F.
Seared Sesame Tuna Crisp with Asian cucumber slaw and Wasabi cream	
Country Pate on French bread with Mango Chutney	D.F.
Tuscan White Bean Puree on Pita triangle with micro Ratatouille	VG

THE FARMHOUSE AT PEOPLE'S LIGHT

Buffet Brunch

includes freshly brewed coffee and assorted teas

\$28 per person

Chilled Orange and Cranberry Juices

Assorted Muffins

Fresh Bagels with Flavored Cream Cheeses

sweet butter and fruit preserves

Seasonal Fresh-cut Fruit and Berries

Fresh Tossed Mixed Lettuces

tomatoes, cucumbers, shaved red onions, balsamic vinaigrette

Bacon and Country link Sausage

Scrambled Eggs

Add-Ons

Oatmeal \$4

steel cut Irish oatmeal with golden raisins, apples and walnuts

Granola and Yogurt \$4

Bourbon-Cinnamon French Toast \$6

warm maple syrup, cinnamon – pecan butter ,

Roasted vegetable and Goat Cheese Frittata \$4 / Ham, Asparagus & Jarlsburg Quiche \$5

Fresh herb Grilled Chicken Breasts \$6 / Belgian waffles with cinnamon apple compote \$5

Smoked Fish Platter \$9 / Eggs Benedict with Canadian bacon and hollandaise \$8

Sliced Prime Rib au jus \$9

Carved Ham with Honey Dijon Sauce \$8

Assorted mini Danish \$3

Crepes:

Banana and Nutella \$5

Chicken and Mushroom \$7

Seasonal Fruit Compote \$7

THE FARMHOUSE AT PEOPLE'S LIGHT

Plated Lunch

all plated lunch offerings are served with freshly brewed coffee, and herbal tea

\$35 per person

Beginning

Select one soup or salad

**Heirloom Tomato Gazpacho with Fresh Cilantro / Lancaster County Turkey corn Soup
Cream of Asparagus / Butternut Squash with apple**

Traditional Caesar Salad

Fresh chopped romaine lettuce, garlic-herb croutons, shaved parmesan, house-made Caesar dressing

House Garden Salad – Tomatoes, cucumbers & shaved red onion with Balsamic Vinaigrette

Baby Arugula, Pear and gorgonzola salad - with Walnut oil & cider vinaigrette

Entrées

Select two

Herb-crusted Chicken Breast

Roasted pepper coulis

Grilled Portobello-Vegetable Stack

Marinated Portobello, roasted red pepper, eggplant, squash, polenta, tomato basil sauce

Skirt Steak

Mushroom demi-glace

Chicken Marsala

Sautéed with a blend of kennett square mushrooms and imported marsala wine in our house demi-glace

Pan-Seared Salmon

Meyer lemon-tarragon sauce

Vegetables*

Grilled Asparagus

Roasted Root Vegetables

Sautéed Seasonal Vegetable Medley

Roasted Brussels sprouts with baby carrots

Starches*

Basmati Rice pilaf

Garlic Mashed Potatoes

Pesto Israeli Cous Cous

Roasted Fingerlings with fresh thyme

Dessert Options

Select one

Chocolate Mousse Cups / Assorted mini Cheesecakes

Cookies and Brownies / Chocolate covered Strawberries - Add \$3

THE FARMHOUSE AT PEOPLE'S LIGHT

Plated Lunch continued

\$46 per person

Includes plated lunch selections listed on prior page plus the following:

Beginning

Beet Salad with mixed greens

With Humboldt Fog goat cheese and pomegranate vinaigrette

Crab and Fennel Soup / Cream of wild mushroom with Sherry

Caprese Salad – slice plum tomato, basil and fresh mozzarella with balsamic glaze and extra virgin olive oil

Entrées

Seared Tuna with Mango and heirloom tomato salsa

served medium rare

Farmhouse Crab Cakes

jumbo lump crab, fresh dill, lemon zest, pistachio panko crusted served with lemon thyme aioli

Petit Filet of Beef

shitake mushroom demi-glace OR Sauce bearnaise

Vegetables*

Grilled Asparagus

Ratatouille

Roasted Root Vegetables

Sautéed Seasonal Vegetable Medley

Roasted Brussels sprouts & baby carrots

**All vegetable and starch selections are subject to seasonal availability.*

Starches*

Basmati Rice pilaf

Garlic Mashed Potatoes

Mushroom Risotto

Pesto Israeli Cous Cous

Dessert

Chocolate Mousse Cups / Vanilla Cheesecake

Flourless Chocolate torte

Cookies and Brownies

Fresh Fruit Salad

Assorted Petit Fours

Add a second beginning for only \$5 per person. Selections must be pre-ordered.

THE FARMHOUSE AT PEOPLE'S LIGHT

Lunch Buffet

served with freshly brewed coffee and herbal tea

\$38 per person

Select two beginnings and two entrées

Beginnings

Heirloom Tomato Gazpacho with Fresh Cilantro / **Crab and fennel bisque**
Cream of Asparagus Soup / **Butternut Squash with Calvados Brandy**

Fresh Tossed Salad

Tomatoes, cucumbers, shaved red onions, balsamic vinaigrette

Traditional Caesar Salad

Fresh chopped romaine lettuce, garlic-herb croutons, shaved parmesan, house-made dressing

Entrées

Fresh Herb-Grilled Chicken Breast – with roasted chicken jus

Pork Loin

Stuffed with prosciutto, basil, and mozzarella

Grilled Wild Salmon – with basil pesto cream sauce

Skirt Steak – with mushroom Demi Glace

Eggplant Parmesan

Penne Pasta - spicy tomato – caper Arrabiatta sauce

Vegetables*

Grilled Asparagus

Roasted Root Vegetables

Sautéed Seasonal Vegetable Medley

Roasted Brussels sprouts with baby carrots

Dessert Options

Select one

Chocolate Mousse

Assorted Petit Fours

Cookies and Brownies

Starches*

Basmati Rice

Garlic Mashed Potatoes

Pesto Israeli Cous Cous

Roasted fingerlings with fresh thyme

THE FARMHOUSE AT PEOPLE'S LIGHT

Lunch Buffet continued

\$50 per person

Select two *beginnings* and **three entrées**

Includes lunch buffet selections listed on prior page plus the following:

Beginnings

Beet Salad

goat cheese and pomegranate vinaigrette

Lightly Curried Couscous Salad

golden raisins and pistachios

Crab and Fennel Soup

Chilled Bowtie Italian Salad

sun-dried tomatoes, fresh basil, pine nuts, roasted peppers, black olives, garden vegetables, garlic-herb vinaigrette

Entrées

Bistro-Style Beef Filets

béarnaise sauce

Pan-Seared Mahi Mahi

capers, olives, roasted tomatoes, citrus cream sauce

Braised Beef Short Ribs

red wine-braised, natural jus

Vegetables*

Grilled Asparagus

Ratatouille

Roasted Root Vegetables

Sautéed Seasonal Vegetable Medley

Steamed Broccoli

Starches*

Basmati Rice

Garlic Mashed Potatoes

Mushroom Risotto

Pesto Israeli Cous Cous

Rice Pilaf

**All vegetable and starch selections are subject to seasonal availability.*

Desserts

Select one

Chocolate Mousse Cups

Assorted Petit Fours

Cookies and Brownies

Fresh Fruit Salad

Add a second dessert for only \$7 per person.

THE FARMHOUSE AT PEOPLE'S LIGHT

Plated dinner – Bronze 50

First Course selections:

Cream of Asparagus Soup

Lancaster county turkey corn soup

Butternut squash soup with granny smith apples

Chilled roasted tomato Gazpacho

Minestrone soup

Garden salad – choice of dressing

Field Green Salad with strawberries & goat cheese with balsamic vinaigrette

Spring Salad – baby arugula tossed with a citrus - mint vinaigrette, with shaved fennel, orange segments, oil cured olives and shaved Manchego cheese

Autumn salad – baby arugula , Bartlett pears, mini heirloom tomatoes and curry-maple pecans in a light walnut oil & cider vinaigrette

Entrée Selections :

Chicken marsala – suggested sides- Garlic mashed potato & grilled asparagus

Grilled Flat Iron Steak with wild mushroom demi glace – garlic mashed & roasted root vegetables

Seared Salmon with Saffron – tomato buerre blanc - basmati pilaf & grilled asparagus

Cheese Tortellini Carbonara (Alfredo with bacon & peas) with herb grilled chicken

Grilled Skirt Steak with Port wine demi glace – garlic mashed & grilled asparagus

Herb Grilled Chicken Breast with Natural Jus – garlic mashed & sautéed medley

Roasted Vegetable with White Truffle Scented Gnocchi with basil marinara

Pan Roasted Trout with roasted plum tomato, shiitake & avocado ragout – curry -lentil cous cous & grilled asparagus

Lamb Stew w/ madeira wine & fresh rosemary, fingerling potatoes, cipollini onions, spring peas, carrots

Penne Bolognese with grated loccatelli cheese

Coq Au Vin – organic skin-on chicken breast; pan seared & braised in white wine with wild mushrooms, smoked bacon, Cipollini onions & natural jus – garlic mashed potatoes and ratatouille

Stuffed Acorn squash with roasted vegetables & Israeli cous cous

THE FARMHOUSE AT PEOPLE'S LIGHT

Alternate sides :

Garlic mashed potatoes / Roasted fingerling potatoes
Basmati rice pilaf / Curried lentil cous cous
Basil pesto cous cous / roasted red bliss with fresh thyme
Grilled asparagus / Seasonal sautéed medley
Ratatouille / Roasted root vegetables
Roasted Brussels sprouts with baby carrots

Dessert Selections :

Bronze petit fours – chocolate eclairs, brownie bites, mini assorted cheesecakes
Apple tart tatin
Vanilla cheesecake with raspberry sauce & fresh berries
Salted caramel pot de crème
Flourless chocolate torte with raspberry sauce & whipped cream
Lemon sorbet
Cookies & brownies

THE FARMHOUSE AT PEOPLE'S LIGHT

Plated Dinner - Silver 65

First Course Selections :

Crab & Fennel bisque

Creamy Wild Mushroom soup with aged sherry

Caprese salad – fresh mozzarella with heirloom tomato, extra virgin olive oil, fresh basil and aged balsamic

Farmhouse Salad - Cabernet poached pear, crumbled gorgonzola, cucumber tomato & red onion with homemade balsamic vinaigrette

Fig & Fog tart with side salad (Humboldt fog goat cheese on golden pastry with figs & fresh herbs)

Country pate' – House made with organic chicken & pork, served with crusty bread whole grain mustard, & mango chutney

Winter salad – molded salad composed of diced beets, Humboldt fog goat cheese, toasted hazelnuts and dried cherries; tossed with a sherry vinegar and walnut oil vinaigrette

Spinach salad with warm bacon dressing

Cuzco Ceviche Martini – chilled gulf shrimp, crab & octopus all marinated in fresh lime juice; with diced tomato, cucumber, cilantro and jalapeno; served with blue corn tortilla chips

Indian summer grilled corn & crab martini – grilled local corn & red onion and roasted bell peppers topped with curry – thyme crème fraiche served with blue corn tortilla chips

Silver Entrée Selections :

Filet mignon with demi glace & Bearnaise – Yukon gold mashed & grilled asparagus

Lump crab cakes with remoulade – basmati rice pilaf & seasonal vegetable medley

Seared Salmon with mango & heirloom tomato salsa – basmati pilaf & vegetable medley

Pan Roasted Duck Breast Marsala - roasted fingerling potatoes & roasted root vegetable

Rack of Australian Lamb with mint demi glace – Yukon gold mashed & grilled asparagus

Cornish game hen with curry – thyme jus – fig & cornbread stuffing & grilled asparagus

Wild Mushroom Duxelles Stuffed Chicken Breast with madeira wine demi glace – Yukon gold mashed & grilled asparagus

THE FARMHOUSE AT PEOPLE'S LIGHT

Roast Pork tenderloin stuffed with spinach & fresh mozzarella, wrapped in prosciutto, Madeira demi glace - basil pesto Israeli cous cous & ratatouille

Grilled New York Strip Steak with slow roasted plum tomato, portabella mushroom and Cipollini onion ragout - roasted fingerlings & grilled asparagus

Center cut Pork Chop with caramelized honeycrisp apples & cider demi glace – Duchess Sweet potato & grilled asparagus

Grilled Swordfish with sautéed leeks, heirloom tomato, oil cured olives & cilantro – jalapeno butter - Lemon scented orzo pasta & seasonal vegetable medley

Orange Coriander Mahi Mahi - pistachio – chive cous cous & vegetable medley

Alternate sides :

Roasted fingerlings with white truffle oil & fresh thyme / Basmati rice pilaf

Yukon Gold mashed potato / Wild & basmati rice pilaf

Duchess sweet potato / Basil pesto cous cous

Pistachio – chive cous cous / Roasted root vegetables

Grilled asparagus / Ratatouille

Roasted Brussels sprouts with baby carrots / Sauteed Haricot verts

Dessert Selections :

Silver Petit Fours – chocolate covered strawberries, chocolate eclairs & Cannolis

Chocolate Mousse in a dark chocolate shell with vanilla whipped cream

Warm Apple Tart Tatin with vanilla ice cream

Dark Chocolate & Hazelnut tart infused with Frangelico

Meyer lemon cake with lavender cream

Mango Sorbet

Pumpkin Cheesecake with bourbon caramel & whipped cream

Cappuccino Gelato with bourbon caramel

THE FARMHOUSE AT PEOPLE'S LIGHT

Plated Dinner - Gold 75

First Course Selections :

Summer Salad of grilled peaches, heirloom tomato, organic baby arugula, “purple haze” goat cheese with saffron – tarragon vinaigrette

Artisan Cheese Plate – 3 cheese selections, crusty bread artisan crackers, fresh fruit curry – maple pecans & quince paste

Bosc Pear & Butternut Squash Soup with calvados pear brandy & toasted walnuts

Truffled Morel Mushroom Risotto with jumbo lump crab & shaved asiago

Le Petit Cassoulet – duck leg confit with rich stew of chicken & apple sausage, white beans and demi glace

Jumbo Lump Crab Cake with baby beet greens & lemon – chive aioli

Lobster Ravioli with blush sauce & crab

Seared Sea Scallops with frisse and micro greens – coriander & Meyer lemon dressing with extra virgin olive oil

Crab & Fennel Bisque

Cuzco Ceviche Martini

Indian Summer Crab & Grilled Corn Martini

Gold Entrée Selections :

Burgundy Braised Boneless Short ribs – Yukon Gold mashed & roasted root vegetables

Jumbo Lump Crab Cakes Meyer lemon – chive aioli - Basmati rice pilaf & seasonal sautéed vegetable medley

Domestic Rack of Lamb with grilled nectarines, champagne – tarragon jus - truffled fingerling potatoes with thyme & grilled asparagus

Chicken Veronique – European style chicken breast with Orange –Tarragon Buerre Blanc with grapes - basmati rice pilaf & roasted Brussels sprouts & carrots

Lobster Bouillabaise with Shrimp & Scallops over saffron risotto

Panko Pistachio Crusted Red Snapper with lemon – tarragon buerre blanc – curry – lentil cous cous & seasonal vegetable medley

THE FARMHOUSE AT PEOPLE'S LIGHT

Butternut Squash Ravioli with hazelnut - sage brown butter sauce – roasted roots

Hudson Valley Duck Breast with Chambord demi glace and fresh raspberries – roasted fingerling potatoes & grilled asparagus

Seared Mahi Mahi with grapefruit – sorrel buerre blanc – lemon scented orzo pasta and grilled asparagus

Grilled Eggplant, Asparagus & Bell peppers with toasted pine nuts & pomegranate Molasses - Falafel – edamame cake

Filet Mignon Oscar – 8 ounce center cut Filet mignon topped with jumbo lump crab and Béarnaise - grilled asparagus & Yukon Gold mashed potato

Lobster Ravioli with lobster tail, Crab & gulf Shrimp in saffron Tomato cream and asparagus tips

Pan Seared Sea Scallops with white truffle butter, fingerlings, olives & Heirloom Tomatoes, haricot verts lemon zest & tarragon

Alternate sides :

Truffled fingerlings with fresh thyme / Yukon Gold mashed potato

Pistachio – chive cous cous / Duchess sweet potato

Saffron risotto / Basmati rice pilaf

Basmati & wild rice pilaf with apricots & pistachio

Grilled Asparagus / Roasted root vegetables

Sautéed Haricot herts / Roasted Brussels Sprouts with baby carrots

Deluxe vegetable medley – baby patty pan squash, asparagus tips, shiitake mushrooms and Holland peppers

Dessert Selections :

Gold Petit fours – mini fruit tarts with lemon curd, chocolate strawberries & mini espresso chocolate mousse cups

Cappuccino Mousse Cake with bourbon caramel sauce & whipped cream

Saffron – Peach Crème Brulee

Red Velvet Cake with fresh berries

Individual Fresh Fruit Tart with Meyer lemon curd

Espresso Chocolate Mousse in dark chocolate tulip shell with whipped vanilla cream & raspberries

Autumn Spice Cake ginger & cinnamon with warm pear & golden raisin compote

Blackberry Balsamic Crème Brulee with fresh blackberries

THE FARMHOUSE AT PEOPLE'S LIGHT

Dinner Buffet

served with dinner rolls, freshly brewed coffee, and herbal tea

\$46 per person

Select two beginnings and two entrées

Beginnings

Minestrone

Lancaster Turkey Corn Chowder

Tossed Baby Spinach Salad

blue cheese, grilled red onions, crisp pancetta, new potatoes; warm bacon dressing

Traditional Caesar Salad

fresh chopped romaine lettuce, garlic-herb croutons, shaved parmesan, house-made Caesar dressing

Entrées

Chicken Marsala

organic skin-on chicken breast sautéed with Kennett Square wild mushrooms and imported marsala wine

Carved Pork Loin

Dijon demi-glace

Grilled Wild Salmon

saffron beurre blanc

Orange-Coriander Mahi Mahi

Marinated Portobello Mushrooms

char-grilled, julienne vegetables, olive oil, balsamic syrup

Vegetables*

Grilled Asparagus

Roasted Root Vegetables

Sautéed Seasonal Vegetable Medley

Steamed Broccoli

Starches*

Basmati Rice

Garlic Mashed Potatoes

Pesto Israeli Cous Cous

Rice Pilaf

Dessert

Select one

Chocolate Mousse

Assorted Petit Fours

Cookies and Brownies

THE FARMHOUSE AT PEOPLE'S LIGHT

Dinner Buffet continued

\$58 per person

*Select two beginnings and **three entrées***

Includes dinner buffet selections listed on the prior page plus the following:

Beginnings

Crab and Fennel Soup

Sherried Wild Kennett Square Mushroom Soup

Shrimp Cocktail

Tomato-Basil-Fresh Mozzarella Salad

balsamic reduction with extra virgin olive oil and cracked black pepper

Beet Salad (fall/winter seasonal salad)

goat cheese and pomegranate vinaigrette

Orange Salad (spring/summer seasonal salad)

organic local baby arugula with shaved fennel, orange segments, and oil-cured olives; tossed in a light citrus-mint vinaigrette; topped with shaved Manchego cheese

Entrées

Petite Filet

roasted garlic shitake demi-glace and béarnaise

Braised Beef Short Ribs

beer braised, natural jus

Lobster Ravioli

topped with lump crab in a blush sauce

Vegetables*

Grilled Asparagus

Ratatouille

Roasted Root Vegetables

Sautéed Seasonal Vegetable Medley

Steamed Broccoli

**All vegetable and starch selections are subject to seasonal availability.*

Starches*

Basmati Rice

Garlic Mashed Potatoes

Mushroom Risotto

Pesto Israeli Cous Cous

Rice Pilaf

Desserts

Select one

Chocolate Mousse

Assorted Petit Fours

Cookies and Brownies

Fresh Fruit

Add a beginning or dessert for only \$7 per person.

THE FARMHOUSE AT PEOPLE'S LIGHT

Specialty Food Stations

stations prepared to serve 25 guests, unless otherwise noted

Artisanal Display of Cheeses 300

served with French bread and seasonal fruit & spiced pecans, featuring 2 artisan European selections and 2 domestic heirloom flavors

Vegetable Crudités 200

raw crisp vegetables, sundried tomato hummus, peppercorn-herb ranch, creamy blue cheese

Display of Fruit and Cheese 250

cheddar, Swiss, peppered goats' cheese, Vermont blue, creamy brie, fresh grapes, berries, and seasonal garnish, hearth-baked breads, gourmet crackers

Fresh-Cut Seasonal Fruit Display 250

seasonal melons, tropical pineapple, grapes, fresh berry garnish
spiced rum dipping sauce

Sushi Display (based on 4 pieces per person) 275

California Rolls

smoked salmon and avocado, broiled eel and avocado, crab and cucumber, and vegetable

Chef's Hearth-baked Breads Display 250

spinach-artichoke dip, roasted garlic hummus, olive tapenade, herbed chèvre, cured olives, pine nut pesto, whipped butter

Pâté Display 300

Country Pâté

organic chicken and pork served with all the trimmings, whole grain French mustard, red onion marmalade, Major Grey's chutney and hearty bread

Truffled Chicken Liver Pâté

creamy black perigord truffle and madeira wine infused pâté on rich buttery homemade brioche

THE FARMHOUSE AT PEOPLE'S LIGHT

Specialty Food Stations Continued

Ancho-cumin Rubbed Beef Tenderloin 275

cilantro aioli, potato rolls
(each tenderloin accommodates 20 guests)

Pomegranate Glazed Roasted Salmon 250

basil crème fraîche
(each salmon accommodates 20 guests)

Pine Nut Crusted Lamb Racks 400

mango chutney
(10 lamb racks, accommodates 20 guests)

Pasta Station 20

Select two

penne pasta with forest mushroom cream, grilled chicken
four cheese tortellini with tomato ragu
orecchiette with roasted garlic, spinach, artichokes, roasted peppers, Italian sausage
extra virgin olive oil, focaccia bread, shaved parmesan
(priced per person)

Stir-Fry Station 20

Select two

sweet 'n' sour chicken with peppers, onions, pineapple
orange crispy beef with spicy broccoli, orange-hoisin sauce
classic vegetable stir-fry with Asian vegetables, sweet-spicy sauce
steamed jasmine rice, soy sauce
(priced per person)

THE FARMHOUSE AT PEOPLE'S LIGHT

Beverages

Bartender Fee

\$ 100 per bar tender

Champagne Pour

Andre Brut \$ 3 per half glass

Bar Packages

per guest unless otherwise noted

3 hour silver brand bar	26
3 hour gold brand bar	30
3 hour beer, wine and soft drink bar	19
4 hour silver brand bar	35
4 hour gold brand bar	40
4 hour beer, wine and soft drink bar	24

Silver Brands

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Spiced Rum, Jose Cuervo Especial Tequila, diAmore Amaretto

Dewar's Scotch, Johnny Walker Red, Canadian Club Whiskey, Jack Daniels Whiskey,

House Wines: Cabernet Sauvignon, Merlot, White Zinfandel, Pinot Grigio, Chardonnay

House Beers: Yuengling Lager, Miller Lite, Sam Adams

Soft Drinks: Coke, Diet Coke, Sprite, Ginger Ale

Juices: Orange, Cranberry, Pineapple, Grapefruit

Gold Brands:

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Spiced Rum, Petron Tequila, diSaronno Amaretto,

Johnny Walker Black, Crown Royal Whiskey, Jack Daniels Whiskey, Makers Mark Bourbon

House Wines: Cabernet Sauvignon, Merlot, White Zinfandel, Pinot Grigio, Chardonnay

House Beers: Yuengling Lager, Miller Lite, Stella Artois

Soft Drinks: Coke, Diet Coke, Sprite, Ginger Ale

Juices: Orange, Cranberry, Pineapple, Grapefruit

In accordance with the laws of the State of Pennsylvania, Actors' Inn, Inc., DBA The Farmhouse, is the only licensee authorized to purchase, sell, or service alcoholic beverages on the premises. Alcoholic beverages are not permitted to be brought in from other licensed premises nor are they permitted to leave the premises.

THE FARMHOUSE AT PEOPLE'S LIGHT

Desserts

per person unless otherwise marked

Chocolate-dipped Strawberries (per dozen) 38

Chocolate Mousse Cup 8

dark chocolate shell with chocolate mousse
mint stick, berry, and mint garnish

Gourmet Coffee Station 10

regular and decaffeinated gourmet coffee
chocolate shavings, cinnamon sticks, flavored creams,
whipped cream, rock candy sticks, chocolate mint sticks, flavored syrups

