



Private Events



We offer five separate spaces to meet your needs

The Vineyard Room- can accommodate up to 16 guests

The Orchard Room- can accommodate up to 18 guests

The Harvest Room- can accommodate up to 20 guests

The Willard Room- can accommodate up to 24 guests

The Garden Terrace- can accommodate up to 60 guests

Traditional Package

served with complimentary coffee, hot tea, iced tea, fountain beverages,
fresh baked sourdough table bread & whipped butter w/ sea salt

3 Course Lunch: \$25 per guest (served until 2 pm) | 3 Course Dinner: \$35 per guest (served after 2 pm)

First Course

Choice of Soup or Seasonal Salad

our soup and salad selections change with the seasons

Second Course

Entrée Selection (Pick Three)

all entrées are served with starch & vegetable which vary with the seasons

Wood Grilled Herb Chicken Breast

rosemary velouté

½ Honey Brined Amish Chicken

roasted chicken jus

Crispy Skin Long Island Duck Breast

agave-lavender glaze (\$3 supplement)

Bacon Wrapped Pork Tenderloin

apple cider- grain mustard vinaigrette

Line Caught Swordfish Skewers

balsamic onion sweet & sour sauce

Organic Scottish Salmon

lemon chive butter

Hand Carved Filet Medallions (\$5 supplement)

red wine sauce

Roasted Vegetable Napoleon

romesco sauce

Eggplant "Meatloaf"

truffled mushroom gravy

Third Course

Fresh Baked Dessert

our dessert selections change with the seasons

* Chef David is always willing to accommodate special requests, just ask! *

Farmhouse Wedding Package

served with complimentary coffee, hot tea, iced tea, fountain beverages,
fresh baked sourdough table bread & whipped butter w/ sea salt

\$55 per guest



“I Do”

Includes The Following

2 Stationary Food Displays (Seafood Display Additional \$5)

(5) Assorted Passed Hors d' Oeuvres

Complimentary Champagne Toast

3 Course Plated or Buffet Dinner with Assorted Dessert Table





Customize Your Own Package

Schedule your custom consultation with Chef David. He will listen to your wants and needs to help you create an unforgettable dining experience that meets your budget!

Pricing based on number of courses, variety of food selected.



Hors d' Oeuvres

Butlered or Stationary
priced per piece
(we recommend 4-6 pieces per guest)

Meat

Pork Potsticker -1.5
pork dumpling, scallion, ginger soy

Petite Croque Monsieur -2
dijon, ham & gruyere cheese

Pulled Pork Turnover-2.5

Lamb Meatball -3
truffle creme fraiche

Filet Mignon Kebab -3
grilled vegetables

BLT Sliders -2.5

Cheese Steak Empanada-3
cherry pepper ketchup

Hot Sausage Crostini -2.25
caramelized onions, rapini

Braised Short Rib Sliders-3

Lamb Slider -3
feta, mint, cucumber yogurt

Chilled Beef Skewer -3
with pickled vegetables

Grilled Lamb Lollipops -4.5
mint crème fraiche

Poultry

Chicken Potsticker -1.5
chicken dumpling, scallion, ginger soy

Chicken Croquette -2

Chicken Satay
with peanut sauce -2

Chicken Kebab -2
grilled vegetables

Sesame Chicken -2
Sesame dipping sauce

Mini Chicken Quesadilla -2

Curried Chicken Salad -2.25
on raisin nut bread

Chicken Liver Crostini -3
chopped egg and onion

Duck Breast Spring Roll -3
cherry dipping sauce

Chicken Lettuce Wraps -2.25
scallion ginger soy

Honey Glazed Duck Breast -3

Duck Confit Crostini-3.5
bing cherry marmalade

Seafood

Clams Casino -2
bacon, garlic, red peppers, bread crumbs

House Smoked Salmon -2.5
potato blini, dill sour cream

Shrimp, Feta & Watermelon Salad -2.5

Sushi Grade Tuna Tartare -2.5
chive, ginger, wasabi rice cake

Mini Crab Cakes -3.25
with remoulade sauce

Shrimp & Grits Cake -3
remoulade sauce

Coconut Shrimp -3
sweet chili dipping sauce

Lobster Salad Slider -4
tarragon mayo

Scallops Wrapped in Bacon -4

Jumbo Shrimp Cocktail -3

Lobster Mac & Cheese -3

Miscellaneous

Assorted Mini Quiche -2

Grilled Cheese Sliders -2

Mac & Cheese Cups -2

Arancini -2.25
mushroom risotto bites

Seasonal Soup Shooter -2
appropriate garnish

Tomato Basil Soup Shooter -2.5

Deviled Eggs w/ Caviar -2

Brie & Pear Crostini -2
with raspberry preserves

Roasted Petite Potato -2
sour cream, bacon, and chives

Vegetable Spring Roll -1.5
sweet & sour sauce

House Made Pigs in a Blanket -1.5
spicy mustard

Ratatouille Tart -2.5

Belgian Endive -2.5
beet salad, goat cheese, balsamic glaze

Mushroom Duxelle -2.25
sherry and goat cheese cream

Spanakopita -2

Warm Goat Cheese Toast -2.5
rosemary, walnuts, and honey

Savory Herb Mini Scone -2.5

Blue Cheese Mousse -2.5
herb crostini

Eggplant Caponata -2
bruschetta

Kennett Square Mushroom Tart -2.5
truffle, parmesan

Chicken Liver Mousse Torchon -3.5
brandied apple compote, walnut zest

Stationary Food Displays

Garden Fresh Crudité: assorted fresh vegetables with onion caviar dip – 4.5 per guest

Fresh Baked Mini Pretzels: house “whiz,” beer mustard, spicy mustard – 3 per guest

Mezze Display: hummus, baba ganoush, feta, olives, artichokes, pepperoncini, pita – 5 per guest

Antipasto Plate: smoked & cured meat, assorted cheeses, preserves, fruit, breads– 6 per guest

Chilled Seafood Display: oysters & clams on the ½ shell, jumbo shrimp, poached baby lobster- 12 per guest

Marinated Grilled Vegetables: 25 year old balsamic, extra virgin olive oil, lemon zest – 5 per guest

Flatbreads

(we recommended 1 flatbread per 3 guests)

Roma: roasted garlic, crushed tomatoes, basil, mozzarella – 12 ea

Chicken Club: bacon, mozzarella, avocado, tomato, ranch dressing – 13 ea

BBQ Shrimp: smokey bbq sauce, scallion, sharp cheddar, cilantro – 14 ea

Chicken Pesto: roasted red peppers, baby spinach, mozzarella, parmesan- 13 ea

Chicken Modena: chicken, bacon, caramelized onions, provolone, balsamic – 13 ea

Kennett: kennett square mushrooms, provolone, parmesan, truffle – 12 ea



Kid's Menu

12 years old & under

\$12 per guest

Select Two Entrées

Chicken Fingers & Fries

Burger & Fries

Personal Cheese Flatbread Pizza

Grilled Cheese & Fries

Grilled Chicken Sandwich & Fries

Fresh Made Mac & Cheese

Penne Pasta Marinara

Penne Pasta with Butter

Penne Pasta with Olive Oil



Select One Dessert

Chocolate Fudge Brownie (Nut Free)

Fresh Baked Cookies (Nut Free)
served with a glass of milk or chocolate milk

Event Deposit Form

Desired Room
(please check one)

- The Orchard Room
- The Harvest Room
- The Willard Room
- The Garden Terrace

Event Date _____

Name _____

Company _____ Email Address _____

Address _____

City _____ State _____ Zip _____

Phone _____ Fax _____

Type of Event _____

Start Time _____ No. of Guests # _____ Deposit Amount \$ _____

Credit Card AmEx Mastercard Visa Discover

Name as it appears on the card _____

Credit Card # _____ Expiration _____

Would you like the final bill to be charged to this card? Yes No

*50% of event's payment is due (7) days prior to the event date. The remaining 50% plus any additional charges such as NJ sales tax, 20% service charge, will be due in full at the end of the event's completion.

I hereby authorize The Farmhouse to charge my credit card for the deposit.

Signature _____ Date _____

**A room and/or date is not reserved until a \$500 deposit has been received.
A deposit is refundable up to 14 days prior to the event. If cancelled between 13 & 7 days prior to the event, the deposit can be withheld and transferred to a future event.
The deposit for an event cancelled less than 7 days will not be refunded.**