



# Weddings at the Farm

## Onsite Catering Menu

**Family Style Dinner**  
(Choice of 3 Appetizers, 2 Entrees & 2 Sweet Endings)

**Cocktail Party and Plated Dinner**  
(Choice of 4 Passed Hors D'oeuvres, 3 Appetizers, 2 Entrees, 2 Sweet Endings)

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### **PASSED HORS D'OEUVRES**

CRISPY FALAFEL DUSTED CAULIFLOWER  
over babaganoush with fresh cilantro

BACON WRAPPED DATES  
stuffed with blue cheese over pecan barbecue sauce

SHRIMP COCKTAIL  
with fresh lemon and cocktail sauce

MUSHROOM ARANCINI  
over truffle aioli with shaved parmesan cheese

MEDITERRANEAN CROSTINI  
with babaganoush, roasted peppers and fresh mozzarella

CHICKEN SATAY  
with thai peanut sauce and cilantro

CHICKEN & WAFFLES  
crispy chicken on a quarter waffle with rosemary maple syrup

MUSHROOM FLATBREAD  
roasted mushrooms, colby cheese, truffled aioli and arugula pesto

BRAVAS POTATOES  
crispy potatoes with garlic aioli and spicy tomato glaze

CHEESE STEAK RAVIOLI  
with provolone dipping sauce

SOUP SHOOTER  
tomato soup  
heirloom pumpkin soup  
cream of mushroom soup



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### GRAZING TABLES

the perfect addition to any event, our grazing tables are sure to be a crowd-pleaser

#### CHEESE TABLE

4 cheese grazing table, complete with a variety of jams, mustard, freshly baked bread, and premium crackers

#### CHARCUTERIE TABLE

4 cured meats, complete with mustard and a variety of pickles, nuts, freshly baked bread, and premium crackers

#### CHEESE & CHARCUTERIE TABLE

3 cheeses & 3 cured meats, complete with a variety of jams, mustard, pickled vegetables, nuts, freshly baked bread, and premium crackers

#### MEDITERRANEAN TABLE

hummus, babaganoush, grilled & marinated vegetables, roasted peppers, table olives, flat grilled flatbread, freshly baked bread, premium crackers

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### APPETIZERS

(choice of 3)

#### CAESAR SALAD

with romaine and radicchio lettuce, brioche crouton, parmesan cheese, house made caesar dressing

#### FIELD SALAD

pocono organics spring mix, seasonal vegetables, crispy quinoa, balsamic dressing

#### CHOPPED SALAD

chopped romaine & radicchio lettuces, champagne vinaigrette, crumbled feta with  
fall/winter – roasted squashes, brussels sprouts, dried cranberries  
spring – english peas, asparagus, snap peas  
summer – cherry tomatoes, grilled corn, cucumber

#### CRISPY FALAFEL DUSTED CAULIFLOWER

over babaganoush with fresh cilantro

#### MUSHROOM POLENTA

marsala glazed mushroom over soft parmesan polenta with fig reduction



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### ENTREES

(choice of 2)

#### CHICKEN MARSALA

with potato puree and roasted seasonal vegetables

#### PASTA OF THE DAY

with meatballs, pocono organics sunday sauce and charred broccolini

#### CHICKEN SALTIMBOCCA

with prosciutto & sage pan jus, roasted potatoes, seasonal vegetables, and shaved parmesan

#### PAN SEARED GNOCCHI

fall/winter - roasted turnips, braised greens, finished with shaved parmesan  
spring- english peas, roasted mushrooms, herbed butter, finished with shaved parmesan  
summer - blistered cherry tomatoes, grilled corn and zucchini, finished with shaved parmesan

#### PENNE PASTA IN SEASONAL CREAM SAUCE

fall/winter - roasted squash and sage  
spring - pasta in english pea cream with fresh mint and pea tendrils  
summer – roasted corn cream with fresh cherry tomatoes

#### LION'S MANE MUSHROOM STEAK

marinated and grilled lion's mane mushroom with potato puree and seasonal vegetables

#### BRAISED SHORT RIB (+\$/PP)

served in pan jus over root vegetable puree and roasted brussels sprouts

#### FILET OF BEEF (+\$/PP)

with mushroom red wine reduction, roasted red potatoes and seasonal vegetables

#### GRILLED SALMON FILET

with dill scented lemon farro and roasted eggplant

#### GRILLED GULF SHRIMP

6 jumbo shrimp over warm orzo vegetable salad and feta

#### ROASTED PORK CHOP

with seasonal relish and cheddar grits

#### GRILLED SKIRT STEAK

with chimichurri over rice pilaf and seasonal vegetables

#### ROASTED STUFFED EGGPLANT PARMESAN

half roasted eggplant stuffed with cherry tomatoes, seasoned croutons, parmesan cheese & fresh mozzarella

#### MUSHROOM RISOTTO

roasted pocono organic's mushrooms with parmesan risotto



# Weddings at the Farm

Onsite Catering Menu

## **SWEET ENDINGS**

### **SERVED AS A DESSERT TABLE**

**(choice of 2)**

FLOURLESS CHOCOLATE CAKE  
with crème fraiche whipped cream

WARM SEASONAL PIE  
with mascarpone ice cream  
fall/winter – cinnamon apple  
spring/summer – peach cherry

ESPRESSO TIRAMISU  
with whipped cream

CHOCOLATE MOUSSE  
with whipped cream and fresh berries

WARM CINNAMON SUGAR DONUTS  
with salted caramel

VANILLA OR CHOCOLATE CUP CAKES

FRESH SEASONAL FRUIT DISPLAY  
with yogurt dipping sauce

INCLUDES COFFEE & TEA SERVICE

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## **ADDITIONAL THINGS TO KNOW**

Min 20 / Max 100 guests (depending on location) 3-hour event - 20% service charge & 6% sales tax added to all invoices. 50% deposit at booking, remaining balance to be paid 2 weeks prior to event date