

The Farmhouse

*Delaware's Hidden Gem
For the elegant and intimate wedding*



Wedding Packages

*5600 Old Capitol Trail, Wilmington, DE 19808
302-999-8477
www.thefarmhousede.com*

Pricing valid for events held through December 31, 2012

Every Wedding Reception Includes:

- ❖ *Bountiful on-site locations to create unique and memorable photographs*
- ❖ *Two ceremony sites with white chairs for guests*
- ❖ *A professional planning coordinator to assist you with every detail on your wedding day, as well as an on-site Farmhouse manager to ensure that everything proceeds smoothly throughout your special day*
- ❖ *Premium Open Bar*
- ❖ *Professionally decorated cake from your choice of two vendors*
- ❖ *Floor-length ivory tablecloths and matching napkins, with your choice of colored toppers*
- ❖ *Your choice of candlelit centerpieces*
- ❖ *Artfully decorated bird cages for wedding gift envelopes*
- ❖ *Elegant silver candelabras*
- ❖ *Flattering lighting, which creates the perfect ambiance inside and out*
- ❖ *State-of-the-art sound system*
- ❖ *Ample private parking*
- ❖ *Handicap accessible entrance and restrooms*
- ❖ *Bridal and Groom dressing rooms complete with private baths, with imported cheese trays and a complimentary cocktail for the wedding party*
- ❖ *Oversized deck overlooking beautifully landscaped grounds*
- ❖ *Cake cutting service*

Please consult our current "Terms and Conditions" for complete details on features and inclusions.

Classic Dinners at The Farmhouse

Every classic dinner includes your choice of two butlered hors d'oeuvres, fresh vegetable crudites' served with creamy seasonal dip, and an elegant display of domestic and imported cheeses, garnished with fresh fruit and served with crackers. Choose two entrées from the menu below, and then select two hors d'oeuvres, an appetizer, two vegetable side dishes, and a dessert from the listing on the following page.

All classic dinners also include served coffee, tea, and freshly baked rolls and bread.

Prices are subject to 18% gratuity

Stuffed Chicken Breast

With choice of one:

Traditional bread stuffing or

Cornbread and sausage

Served with a delicate Supreme sauce

\$72

Chicken Monterey

Plump boneless chicken breast

Simmered in a brandy cream sauce

\$72

Dijon and Peppercorn Grilled Pork Loin

Served with an apple demi glace

\$72

Herb-Seared Salmon

Topped with fresh dill cream

\$75

Flounder a la Farmhouse

Stuffed with Crab Imperial and

baked in a creamy lobster sauce

\$78

London Broil

Grilled to perfection and served with

a classic Béarnaise sauce

\$74

Grilled Sirloin Steak

Topped with your choice of Bercy sauce,

sautéed mushrooms or grilled onions

\$75

Chicken Roulade

Stuffed with spinach and

provolone and served with

a Mornay sauce

\$72

Roast Turkey

Served with homemade stuffing

and cranberry sauce

\$72

Crab Cakes

Prepared with jumbo lump crab

\$76

Surf & Turf

Center cut filet mignon

served with your choice of

a 4 ounce crab cake or

sautéed shrimp

\$84

Potato-crusted Tilapia

Garnished with fresh herbs

\$74

Prime Rib

Roasted, and served au jus

\$75

Filet Mignon

with roasted shallot demi-glace

\$80

Classic Dinners (continued)

Your Choice of Two:

Cajun Chicken Bites
Miniature Homemade Quiche
Miniature Vegetarian Eggrolls
Crispy Batter-Dipped Mushrooms
Bacon Wrapped Scallops
Jalapeño Poppers
Pigs in a Blanket
Asparagus Crescent Roll-ups

.....

Your Choice of One:

Seasonal fresh fruit, Italian Wedding Soup, Cream of Mushroom Soup, Vegetable Beef Soup, Maryland Lump Crab Soup (market price), Fresh garden salad, Classic Caesar Salad, Asian salad with noodles and almonds, Fresh spinach salad with raspberry vinaigrette

.....

Your Choice of One:

Seasoned roasted Fingerling potatoes, Twice-baked potatoes, Red Bliss with parsley, Parmesan or Mushroom Risotto, Rice pilaf

.....

Your Choice of One:

Green Beans Almandine, Broccoli Hollandaise, Medley of Seasonal Vegetables, Sautéed Young Carrots, Stir-Fried Asian Vegetables

.....

Your Choice of One:

Miniature Pastry Display
Neopolitan
Apple Dumpling with cinnamon sauce
Parfaits (Chocolate, Strawberry, or Crème de Menthe)

.....

Classic Dinners feature a three and a half hour top shelf open bar, (closed during dinner for one hour).

Classic Dinner receptions also include a champagne toast for all of your guests.

We are happy to offer one drink order service during dinner for an additional \$3.00 per person.

ALL PRICES ARE SUBJECT TO 18% GRATUITY

Cocktail Buffet at The Farmhouse

Freshly cut strawberries, pineapple, and pound cake served with chocolate fondue
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Fresh vegetable crudités served with creamy seasoned dip
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Mirrored display of elegant cheeses served with crackers and specialty dips
.....

Your Choice of Three:

*Hot crab dip served with cocktail bread, Cajun chicken bites, Miniature eggrolls with thai sauce,
Chicken and pineapple kabobs, Filet Mignon and mushroom kabobs, Cocktail meatballs,
Bacon-wrapped scallops, Asparagus crescent roll-ups, Miniature homemade quiche,
Jumbo Kennett Square mushrooms stuffed with seasoned sausage,
Bourbon Street chicken wingers, Pigs in a blanket,
Jumbo shrimp cocktail (market price),*
.....

Your Choice of One:

*Seasonal fresh fruit, Italian Wedding Soup, Cream of Mushroom Soup, Beef Vegetable Soup, Maryland
Lump Crab Soup (market price), Fresh garden salad, Classic Caesar Salad,
Asian salad with noodles and almonds, Fresh spinach salad with raspberry vinaigrette*
.....

Pasta station

*with fresh breads, flavored olive oils, and your choice of one:
Tortellini with vodka sauce (crab may be added at an additional charge),
Penne with peppers and sausage, Pasta primavera, Lobster, Cheese or Meat Ravioli*
.....

Carving Station (includes your choice of two):

*Tender top round of roast beef au jus, Spiral sliced ham, Fresh roasted turkey with cranberry sauce,
Orangewood smoked turkey breast, Prime rib (available at an additional charge),
Pork Tenderloin (available at an additional charge)*
.....

Miniature Pastry Display and Coffee Station

\$74.50 per person

Cocktail buffets feature a four hour top shelf open bar (Bar closes one half hour prior to end of event)

A champagne toast is provided for you and your bridal party

There will be a head count and any extra charges must be paid prior to the beginning of the function.

Place cards are not required, and your guests will enjoy partaking in our plentiful food stations.

ALL PRICES ARE SUBJECT TO 18% GRATUITY

Dinner Buffet at The Farmhouse

Every dinner buffet includes fresh vegetable crudités served with creamy seasoned dip, an elegant display of cheeses served with fresh fruit and crackers, and your choice of two butlered hors d'oeuvres. All dinner buffets also include served coffee and tea, and freshly made rolls and bread.

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Your Choice of Two:

*Cajun Chicken Bites, Pigs in a Blanket, Miniature Homemade Quiche, Jalapeno Poppers,
Miniature Vegetarian Eggrolls, Bacon Wrapped Scallops
Crispy Batter-Dipped Mushrooms, Asparagus Crescent Roll-ups*

.....

Your Choice of One:

*Seasonal fresh fruit, Italian Wedding soup, Cream of Mushroom soup, Vegetable beef soup,
Maryland Lump Crab Soup (market price), Fresh garden salad, Classic Caesar Salad,
Asian salad with noodles and almonds, Fresh spinach salad with pine nuts and raspberry vinaigrette*

.....

Your Choice of Two:

*Herb-Seared Salmon with Fresh Dill Cream
Spinach & Provolone Chicken Roulade with Mornay Sauce
Sliced London Broil with classic Bearnaise Sauce
Dijon & Peppercorn Grilled Pork Loin with Apple Demi-Glace
Cornbread & Sausage Stuffed Chicken Breast with a Supreme sauce
Beef Bourguignon with Bowtie Pasta
Lobster, Cheese or Meat Ravioli*

.....

Your Choice of Two:

*Fingerling potatoes, Red Bliss with parsley,
Parmesan or Mushroom risotto, Rice pilaf,
Green beans Almandine, Broccoli Hollandaise, Sautéed Young Carrots.
Medley of seasonal vegetables, Stir-Fried Asian Vegetables*

.....

Your Choice of One:

*Miniature Pastry Display
Neopolitan
Apple Dumpling with cinnamon sauce
Parfaits (Chocolate, Strawberry, or Crème de Menthe)*

\$76.50 per person

Dinner buffets feature a three and a half hour premium open bar (closed during dinner for one hour).

Dinner buffets also include a champagne toast for all of your guests

We are happy to offer one drink order service during dinner for an additional \$3.00 per person.

ALL PRICES ARE SUBJECT TO 18% GRATUITY

Sunday Brunch Buffet at The Farmhouse

Freshly cut strawberries, pineapple, and pound cake served with chocolate fondue

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Fresh vegetable crudité's served with creamy seasoned dip
.....

Your Choice of Two:

*Classic Hunt Country Egg Casserole
Scrambled Eggs (Plain and Western)
French Toast stuffed with Cream Cheese and Raspberry Preserves
Pancakes served with assorted fruit toppings
Buttermilk Biscuits with Sausage Gravy*
.....

Your Choice of Two:

*Hash Brown Potatoes, Oven-browned Potatoes with Onions, Fried Potatoes,
Canadian Bacon Strips, Sausage Links, Seafood Pasta Salad, Farmhouse Potato Salad
(Third choice available at an additional charge.)*
.....

Carving Station (includes your choice of one):

*Tender Top-Round of Beef au jus
Spiral sliced Ham
Fresh Roasted Turkey
Orangewood Smoked Turkey*
.....

Your Choice of Two:

*Hot crab dip served with cocktail bread, Cajun chicken bites, Miniature eggrolls with thai sauce,
Chicken and pineapple kabobs, Cocktail meatballs, Bacon-wrapped scallops, Pigs in a blanket,
Asparagus crescent roll-ups, Miniature homemade quiche, Jumbo shrimp cocktail (market price),
Jumbo Kennett Square mushrooms stuffed with seasoned sausage, Bourbon Street chicken wingers*
.....

*All Sunday Brunch Receptions include assorted Pastries, Muffins,
Bagels with flavored cream cheese and freshly made Rolls and Biscuits
Served Coffee and Tea, and Coffee Station*

\$70.50 per person

*Sunday Brunch Buffets feature a four hour premium open bar,
featuring Mimosas and Bloody Marys.
Sunday Brunches are also available as a full service event, including
a champagne toast for an additional \$2.00 per person*

ALL PRICES ARE SUBJECT TO 18% GRATUITY

In addition to the Featured Menus, the following may be added:

*Charlotte of Braised Wild Mushrooms
\$200 per 100 servings*

*Miniature Homemade Quiche
\$150 per 100 pieces*

*Sausage and White Bean with Roasted
Garlic En Croute
\$200 per 100 servings*

*Fresh Fruit Display served with Chocolate
Fondue and Poundcake
\$150 per 100 servings*

*Savory Jumbo Lump Hot Crab Dip
\$300 per 100 servings*

*Jumbo Shrimp Cocktail
\$300 per 100 servings*

*Shrimp Lejon- Jumbo Butterflied Shrimp,
With horseradish, wrapped in bacon
\$325 per 100 pieces*

*Tender Broiled Sea Scallops
Wrapped in Bacon
\$250 per 100 pieces*

*Hand-picked Maryland Lump
Crab Puffs
\$300 per 100 pieces*

*Kennett Square Jumbo Mushroom Caps
filled with Crab Imperial
\$250 per 100 pieces*

*Spicy Cajun Chicken Bites
\$150 per 100 pieces*

*Bourbon Street Chicken Wingers
\$150 per 100 pieces*

*Filet Mignon and Mushroom Kabobs
\$275 per 100 pieces*

*Savory Cocktail Meatballs
\$125 per 100 pieces*

*Crispy Batter-Dipped Mushrooms
served with Horseradish Mayonnaise
\$125 per 100 pieces*

*Clams Casino
Clams on a half shell with bacon & garlic
\$200 per 100 pieces*

*Pigs in a Blanket
\$125 per 100 pieces*

*Miniature Vegetarian Eggrolls
With honey Thai dipping sauce
\$150 per 100 pieces*