

Every Wedding Reception Includes:

- ❖ *Beautiful locations to create unique and memorable photographs, without traveling off-site*
- ❖ *Two ceremony sites with white chairs for guests*
- ❖ *Hors d'oeuvres for your guests upon their arrival at The Farmhouse*
- ❖ *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*
- ❖ *Full Top-Shelf Open Bar*
- ❖ *Professionally decorated cake*
- ❖ *Floor-length linen tablecloths and matching napkins*
- ❖ *Floral candlelit centerpieces*
- ❖ *Artfully decorated bird cages for wedding gift envelopes*
- ❖ *Elegant silver candelabra*
- ❖ *Flattering lighting for 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, complimentary drinks, imported cheese tray, and personal attendant*
- ❖ *Cedar deck overlooking beautifully landscaped grounds*
- ❖ *Outside gazebo bar*
- ❖ *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 your entrée 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, homemade rolls and bread. Prices are subject to 18% gratuity

Cornbread and Sausage Stuffed Chicken Breast
(Traditional bread stuffing also available)
Served with a delicate Mornay Sauce
\$71

Dijon and Peppercorn Grilled Pork Tenderloin
Served with an apple demi glace
\$71

Roast Turkey
Served with homemade cranberry sauce and
Savory giblet gravy
\$71

Chicken Monterey
Plump boneless breast of chicken simmered
In a brandy cream sauce
\$71

London Broil
Grilled to perfection and served with a classic
Bearnaise sauce
\$73

Southwest Grilled Sirloin Steak
Topped with crispy shoestring onion
\$73

Potato-cruste'd Tilapia
Garnished with fresh herbs and served with
Lemon Ginger Buerre Blanc
\$74

Herb-Seared Salmon
Topped with fresh dill cream
\$74

Crab Cakes
Prepared with jumbo lump crab
and a delicate shrimp mousse
\$75

Chicken Roulade
Stuffed with spinach and
provolone and served with a
Buerre blanc
\$71

Flounder a la Farmhouse
Stuffed with Crab Imperial and
baked in a creamy lobster sauce
\$77

Prime Rib
Roasted, sliced, and served with
au jus
\$77

Filet Mignon
Served over Grilled Portabella
with roasted shallot demi-glace
\$79

Surf & Turf
Center cut filet mignon served
With your choice of a 4 ounce
Crab Cake or sautéed shrimp
\$83

Classic Dinners (continued)

Your Choice of Two:

*Cajun Chicken Bites
Pigs in a Blanket
Miniature Homemade Quiche
Miniature Vegetarian Eggrolls
Crispy Batter-Dipped Mushrooms
Jalepeno Poppers*

.....

Your Choice of One:

Seasonal fresh fruit, Italian Wedding Soup, Cream of Mushroom Soup, Vegetable Soup with Prime Rib, 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 (almond-crusted goat cheese available for an additional charge)

.....

Your Choice of One:

White and sweet potato au gratin, Roasted Fingerling potatoes with rosemary and garlic, Twice-baked potatoes, Parmesan or Mushroom Risotto, Rice pilaf

.....

Your Choice of One:

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

.....

Your Choice of One:

*Miniature Pastry Display
Parfaits (Chocolate, Strawberry, Crème de Menthe)*

.....

Classic Dinners feature a three hour top shelf open bar, which is closed for one hour during dinner.

We are happy to offer one drink order service during dinner for an additional \$4.00 per person.

ALL PRICES ARE SUBJECT TO 18% GRATUITY

Double Entrees are available for \$4.00 per person.

Cocktail Buffet at The Farmhouse

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

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Fresh vegetable crudite served with creamy seasoned dip

.....

Mirrored display of elegant cheeses served with crackers and specialty dips

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*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 ravioli*

.....

Your Choice of One:

*Seasonal fresh fruit, Italian Wedding Soup, Cream of Mushroom Soup, Vegetable Soup with Prime
Rib, 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
(almond-crusted goat cheese available for an additional charge)*

.....

Carving Station (includes your choice of two):

*Tender top round of roast beef au jus, Virginia baked 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)*

.....

Your Choice of Three:

*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*

Miniature Pastry Display and Coffee Station

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\$71.50 per person

*Cocktail buffets feature a three and one half hour top shelf open bar (closed during the last half hour)
There will be a head count and any extra charges must be paid prior to the beginning of the function.*

There is no reserved seating, and food is served at stations.

ALL PRICES ARE SUBJECT TO 18% GRATUITY

Dinner Buffet at The Farmhouse

Every dinner buffet includes fresh vegetable crudité's 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 homemade 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, Crispy Batter-Dipped Mushrooms*

.....

Your Choice of One:

Seasonal fresh fruit, Italian Wedding soup, Cream of Mushroom soup, Vegetable soup with Prime Rib, 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 (almond-crusted goat cheese available for an additional charge)

.....

Your Choice of Two:

*Beef Bourginon with Bowtie Pasta
Herb-Seared Salmon with Fresh Dill Cream
Spinach & Provolone Chicken Roulade with Buerre Blanc
Dijon & Peppercorn Grilled Pork Tenderloin with Apple Demi-Glace
Cornbread & Sausage Stuffed Chicken Breast with a Mornay Sauce
Lobster Ravioli*

.....

Your Choice of Two:

White and sweet potato au gratin, Roasted Fingerling potatoes, Duchess potatoes, Roasted New potatoes with rosemary and garlic, Parmesan or Mushroom risotto, Rice pilaf, Green beans Almandine, Broccoli Hollandaise, Medley of seasonal vegetables, Stir-Fried Asian Vegetables, Sauteed Young Carrots with Tops

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Your Choice of One:

*Miniature Pastry Display
Parfaits (Chocolate, Strawberry, Crème de Menthe)*

\$73.50 per person

Dinner buffets feature a three hour top shelf open bar (closed during dinner for one hour). We are happy to offer one drink order service during dinner for an additional \$4.00 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 crudite served with creamy seasoned dip
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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*
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Your Choice of Two:

*Hash Brown Potatoes, Oven-browned Potatoes with Onions, Fried Potatoes,
Canadian Bacon Strips, Sausage Links, Seafood Pasta Salad, Warm Potato Salad with Vinaigrette
(Third choice available at an additional charge.)*
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Carving Station (includes your choice of one):

*Tender Top-Round of Beef au jus
Virginia Baked 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 wings*
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*All Sunday Brunch Receptions include assorted Danish, Pastries, Muffins,
Bagels with flavored cream cheese, Homemade Rolls, Biscuits, Condiments,
Served Coffee and Tea, and Coffee Station*

\$68.50 per person

Sunday Brunch Buffets feature a three hour top shelf open bar, including Mimosas and Bloody Marys. There will be a head count and any extra charges must be paid prior to the beginning of the function. 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

Grilled Australian Lamb Chop Lollipops
\$275 per 100 servings

*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

Miniature Homemade Quiche
\$150 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 Wings
\$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

Country Caterers at The Farmhouse

Terms and Conditions

A Country Caterers Hostess will coordinate all activities pertaining to your function.

The rental for the entire Farmhouse for four hours is \$500. There are two garden gazebos available for wedding ceremonies. The fee for holding your ceremony at The Farmhouse is \$600 (\$400 for events held November through March). Wedding ceremonies include garden gazebos, beautifully landscaped grounds for photographs, rehearsal time, extra wait staff, private bridal and groom rooms, cheese tray and drinks for the bride and her attendants, plus a wedding coordinator. The bridal party may use The Farmhouse, at no additional charge, one hour prior to the ceremony. If additional time is desired, there is a fee of \$100 per hour. This fee includes a private attendant for your assistance.

The Farmhouse offers a \$3.00 per person discount for January, February, and March receptions.

Due to standard health practices, prepared leftover food may not be removed from The Farmhouse.

Wedding cakes at The Farmhouse are professionally prepared by Cannon's Bakery or Sweets to You by Ginger. Your cake should be ordered directly from the bakery three months prior to your reception.

Prices are subject to change without notice. Menu prices are revised every January. All food and beverage prices are subject to 18% gratuity.

A deposit of \$1,000 is required to confirm your reservation. If you cancel your function, and we are able to re-book your date, half of the deposit will be refunded. If the date is not re-booked, the entire deposit is forfeited.

A second deposit of \$1,000 is due six months prior to your reception. You will not receive an invoice for this, so please mark your calendar as a reminder. If you cancel your function after this deposit and the date is re-booked, only your second deposit will be refunded. If your date is not re-booked, all deposits are forfeited.

Seventy-five percent (75%) of the total estimated cost is required thirty days prior to your function. The final count and balance is due ten business days prior to your function. A head count will be taken at cocktail and brunch receptions. Payments must be made by cash, money order, or personal check. Any late payment must be made in cash or bank check. We do not accept credit cards. There is a \$50 fee for returned checks. **Please make checks payable to Country Caterers.**

Children between the ages of five and seven will be half price. There is no charge for children four and under unless a meal is requested. The Farmhouse will supply up to three complimentary dinners for your vendors.

Delaware law prohibits the purchase or consumption of alcohol by anyone under the age of 21. We reserve the right to refuse alcohol to any guest who is not of legal drinking age, cannot produce proper documentation to verify his/her age, or who appears to be intoxicated. The customer is liable for his/her guest's safety upon leaving The Farmhouse, as well as their safe arrival home. We will retain a taxi service for any guests needing safe transportation. The customer and/or guest will be responsible for the total taxi fare upon arrival to a destination.

Unless purchased through The Farmhouse, no alcoholic party favors will be permitted.

We reserve the right to make substitutions in room chosen, set-up arrangements and menu choices.

Country Caterers at The Farmhouse

Terms and Conditions (Continued)

The customer is responsible for any damaged or lost equipment or furnishings, or damage to The Farmhouse. We are not responsible for any items left after a function. Please note that the only items allowed to be thrown after the ceremony are bird seed or fresh flower petals.

Please call to confirm your date prior to signing this contract. At that time, you can schedule an appointment to bring in your contract along with the required deposit. **Please make check payable to Country Caterers.**

Date of Function: _____

Bride and Groom: _____

Address: _____

Home phone: _____ **Work phone:** _____ **Cell phone:** _____

Location of Ceremony: _____

Time of Ceremony: _____

Time of Reception: _____

Customer Signature: _____ **Date:** _____

I have read and agree to the terms and conditions on both pages of this contract. _____
Initial