

The Farmhouse

*Delaware's Hidden Gem
An Intimate Setting For Your Special Event*



*Showers & Special Event
Packages*

5600 Old Capitol Trail, Wilmington, DE 19808

302-999-8477

www.TheFarmhouseDE.com

Your Event at The Farmhouse Includes:

- ❖ *Your choice of a brunch buffet, luncheon buffet, served dinner, cocktail reception or cocktail dinner party for up to 190 guests.*
- ❖ *A professional planning coordinator to assist with every detail for your special event.*
- ❖ *Included appointments: dinner tables and chairs, china, stemware, flatware, and napkins and floor length linens in your choice of color.*
- ❖ *Three-tier centerpieces with floating candles and complemented with glass mirrors*
- ❖ *Deluxe coffee station.*
- ❖ *State-of-the-art sound system throughout the entire facility and grounds.*
- ❖ *Free private parking.*
- ❖ *Handicap accessible entrance and restrooms.*
- ❖ *Large wrap-around deck with two pavilions overlooking an outdoor gazebo bar.*
- ❖ *Full access to The Farmhouse's facility and four-acre estate during the event (\$250 site rental fee)*

The Farmhouse requires a minimum food spend of \$2,000 (before gratuity, alcohol and the site rental fee) on special event packages.

Classic Served Dinner



Two-hour reception (additional time can be purchased)

Choice of two main entrees, a soup or salad course, two side dishes, and assorted pastries.

Bar service with juices and sodas, and deluxe coffee station. Full open bar available for an additional fee (see bar packages).

FIRST COURSE

(Select One Soup or Salad)

Sweet Potato Apple Bisque ~ Cream of Mushroom Soup ~ Hearty Vegetable Beef Soup ~ Crab Bisque (market price)

Fresh Garden Salad ~ Homemade Caesar Salad ~ Baby Spinach Salad with a Raspberry Vinaigrette

Asian Salad with a Soy Sesame Vinaigrette

ENTREES

(Select Two)

Cornbread & Sausage Stuffed Chicken, served with a Supreme Sauce	\$35
Chicken Roulade, stuffed with Spinach & Provolone and served with a Mornay Sauce	\$35
Free Range Airline Chicken Breast, pan roasted with a Natural Thyme Au Jus	\$35
Stuffed Pork Loin, with Spinach, Roasted Peppers & Provolone in a Parmesan Cream Sauce	\$35
Grilled Pork Chop, served with an Apple Demi-Glace	\$35
Fresh Roasted Turkey, with Homemade Stuffing & Cranberry Relish	\$35
Flounder a la Farmhouse, stuffed with Crab & baked in a Creamy Lobster Sauce	\$42
Potato-Crusted Tilapia, garnished with Fresh Herbs & served with a Lemon Beurre Blanc	\$37
Herb-Seared Scottish Salmon, topped with Fresh Dill Cream	\$39
Crab Cakes, served with a Whole Grain Mustard Aioli	\$40
New York Strip Steak, served with a Sautéed Mushroom or Caramelized Onion Demi Glace	\$40
Marinated London Broil, grilled & served with a Classic Béarnaise Sauce	\$37
Red Wine Braised Short Ribs, served with a Natural Au Jus Sauce	\$45
Filet Mignon, with a Roasted Shallot Demi-Glace	\$47
Surf & Turf, center cut Filet Mignon with Demi Glace & served with a Pan-Seared Crab Cake	\$50

ACCOMPANIMENTS

(Select One Vegetable & One Starch)

Roasted Garlic Red Bliss Mash ~ Shallot & Thyme Roasted Fingerling Potatoes ~ Rice Pilaf

Sautéed Green Beans ~ Seasonal Vegetable Medley ~ Sautéed Young Carrots ~ Stir-Fried Asian Vegetables ~ Roasted Cauliflower

DESSERT COURSE

Assorted pastries served to each table



Classic Served Dinner With Cocktail Reception



Three-hour reception (additional time can be purchased)
Cocktail hour during the first hour with butlered hors d'oeuvres, followed by a three course served dinner.
Bar service with juices and sodas, and deluxe coffee station.
Full open bar available for an additional fee (see bar packages).

STATIONARY HORS D'OEUVRES (Included)

Elegant Display of Domestic and Imported Cheeses,
With Assorted Crackers and Garnished with Fresh Fruit

Fresh Vegetable Crudités
With a Creamy Spinach Dip (add Hummus Dips for \$3 pp)

BUTLERED HORS D'OEUVRES (Select Three)

Caprese Skewers
Bruschetta Bites
Crab & Avocado on Crostini
Beef Tenderloin on Crostini
Filet & Mushroom Kabobs
Jerk Chicken & Pineapple Kabobs
Cocktail Franks Wrapped in Puff Pastry
Homemade Quiche (Lorraine or Broccoli & Swiss)
Smoked Salmon & Boursin Mousse on Pumpnickel Toast
Crispy Chicken Bites with Mango BBQ or Honey Mustard Dipping Sauce
Crispy Batter-Dipped Mushrooms Caps with Creamy Horseradish Sauce
Vegetable Egg Rolls with a Sweet Chili Sauce
Kennett Square Mushrooms Stuffed with Seasoned Sausage (+ \$2 pp for crab)
Asian Tuna Tartar on Cucumber (+ \$2 pp)
Bacon Wrapped Sea Scallops (+ \$3 pp)
Shrimp Lejon, with Horseradish & Wrapped in Bacon (+ \$5 pp)
Jumbo Shrimp Cocktail (+ \$5 pp)

FIRST COURSE (Select One)

Sweet Potato Apple Bisque ~ Cream of Mushroom Soup ~ Hearty Vegetable Beef Soup ~ Crab Bisque (market price)
Fresh Garden Salad ~ Homemade Caesar Salad ~ Baby Spinach Salad with a Raspberry Vinaigrette
Asian Salad with a Soy Sesame Vinaigrette



*Classic Served Dinner
With Cocktail Reception
(continued)*



ENTRÉES

(Select Two)

<i>Cornbread & Sausage Stuffed Chicken, served with a Supreme Sauce</i>	<i>\$45</i>
<i>Chicken Roulade, Stuffed with Spinach & Provolone and served with a Mornay Sauce</i>	<i>\$45</i>
<i>Free Range Airline Chicken Breast, Pan Roasted with a Natural Thyme Au Jus</i>	<i>\$45</i>
<i>Stuffed Pork Loin, With Spinach, Roasted Peppers & Provolone in a Parmesan Cream Sauce</i>	<i>\$45</i>
<i>Grilled Pork Chop, Served with an Apple Demi-Glace</i>	<i>\$45</i>
<i>Fresh Roasted Turkey, With Homemade Stuffing & Cranberry Relish</i>	<i>\$45</i>
<i>Flounder a la Farmhouse, Stuffed with Crab & Baked in a Creamy Lobster Sauce</i>	<i>\$52</i>
<i>Potato-Crusted Tilapia, Garnished with Fresh Herbs & Served with a Lemon Beuree Blanc</i>	<i>\$47</i>
<i>Herb-Seared Scottish Salmon, Topped with Fresh Dill Cream</i>	<i>\$49</i>
<i>Crab Cakes, Served with a Whole Grain Mustard Aioli</i>	<i>\$50</i>
<i>New York Strip Steak, With a Sautéed Mushroom or Caramelized Onion Demi Glace</i>	<i>\$50</i>
<i>Marinated London Broil, Grilled & Served with a Classic Béarnaise Sauce</i>	<i>\$47</i>
<i>Red Wine Braised Short Ribs, Served with a Natural Au Jus Sauce</i>	<i>\$55</i>
<i>Filet Mignon, With Roasted Shallot Demi-Glace</i>	<i>\$57</i>
<i>Surf & Turf, Center Cut Filet Mignon with Demi Glace & Served with a Pan-Seared Crab Cake</i>	<i>\$60</i>

ACCOMPANIMENTS

(Select One Vegetable & One Starch)

*Roasted Garlic Red Bliss Mash ~ Shallot & Thyme Roasted Fingerling Potatoes ~ Rice Pilaf
Sautéed Green Beans ~ Seasonal Vegetable Medley ~ Sautéed Young Carrots ~ Stir-Fried Asian Vegetables ~ Roasted Cauliflower*

DESSERT COURSE

Assorted pastries served to each table



Food & Beverage Prices Subject To 20% Gratuity

Cocktail Reception



Three-hour reception, with an assortment of light cocktail fare (additional time can be purchased).
Bar service with juices and sodas and deluxe coffee station. Full open bar available for an additional fee (see bar packages).

STATIONARY HORS D'OEUVRES

(Included)

Elegant Display of Domestic and Imported Cheeses,
With Assorted Crackers and Garnished with Fresh Fruit

Fresh Vegetable Crudités

With a Creamy Spinach Dip (add Hummus Dips for \$3 pp)

BUTLERED HORS D'OEUVRES

(Select Three)

Caprese Skewers

Bruschetta Bites

Crab & Avocado on Crostini

Beef Tenderloin on Crostini

Filet & Mushroom Kabobs

Jerk Chicken & Pineapple Kabobs

Cocktail Franks Wrapped in Puff Pastry

Homemade Quiche (Lorraine or Broccoli & Swiss)

Smoked Salmon & Boursin Mousse on Pumpnickel Toast

Crispy Chicken Bites with Mango BBQ or Honey Mustard Dipping Sauce

Crispy Batter-Dipped Mushrooms Caps with Creamy Horseradish Sauce

Vegetable Egg Rolls with a Sweet Chili Sauce

Kennett Square Mushrooms Stuffed with Seasoned Sausage (+ \$2 pp for crab)

Asian Tuna Tartar on Cucumber (+ \$2 pp)

Bacon Wrapped Sea Scallops (+ \$3 pp)

Shrimp Lejon, with Horseradish & Wrapped in Bacon (+ \$5 pp)

Jumbo Shrimp Cocktail (+ \$5 pp)

BUTLERED SLIDERS

(Select One)

BBQ Pulled Pork Slider with a Citrus Coleslaw

Roast Beef with Swiss Cheese and a Creamy Horseradish Sauce

Mini Burger with Cheddar Cheese & Dijonaise Sauce

Smoked Salmon Sandwich with Cream Cheese, Red Onion and Cucumber

Mini Crab Cakes Slider with a Whole Grain Mustard Aioli (+\$3 pp)

ASSORTED PASTRY DISPLAY



\$22 Per Person

Food & Beverage Prices Subject To 20% Gratuity

Cocktail Dinner Reception



Three-hour reception, with an assortment of dinner fare displayed at stations (additional time can be purchased).

Cocktail hour during first hour with butlered hors d'oeuvres.

Bar service with juices and sodas. Full open bar available for an additional fee (see bar packages).

Deluxe coffee and tea station.

STATIONARY HORS D'OEUVRES

(Included)

Elegant Display of Domestic and Imported Cheeses, with Assorted Crackers and Garnished with Fresh Fruit

Fresh Vegetable Crudités, with a Creamy Spinach Dip (add Hummus Dips for \$3 pp)

BUTLERED HORS D'OEUVRES

(Select Three)

Crab & Avocado on Crostini ~ Smoked Salmon & Boursin Mousse on Pumpernickel Toast ~ Beef Tenderloin on Crostini

Filet & Mushroom Kabobs ~ Jerk Chicken & Pineapple Kabobs ~ Homemade Quiche, Lorraine or Broccoli & Swiss

Crispy Chicken Bites with Mango BBQ or Honey Mustard Dipping Sauce ~ Cocktail Franks Wrapped in Puff Pastry

Crispy Batter-Dipped Mushrooms Caps with Creamy Horseradish Sauce ~ Vegetable Egg Rolls with a Sweet Chili Sauce

Caprese Skewers ~ Bruschetta Bites ~ Kennett Square Mushrooms Stuffed with Seasoned Sausage (+ \$2 pp for crab)

Asian Tuna Tartar on Cucumber (+ \$2 pp) ~ Bacon Wrapped Sea Scallops (+ \$3 pp)

Shrimp Lejon, with Horseradish & Wrapped in Bacon (+ \$5 pp) ~ Jumbo Shrimp Cocktail (+ \$5 pp)

CARVING STATIONS

(Select One)

Roast Top Round of Beef with Red Wine Au Jus ~ Boneless Ham with Pineapple Glaze

Fresh Roasted Turkey with Cranberry Relish ~ Orangewood Smoked Turkey Breast with Orange Chutney

Roasted Pork Loin with Apple Demi Glace ~ Prime Rib with Au Jus and Creamy Horseradish Sauce (+ \$4 per person)

PASTAS

(Select One)

Cheese Tortellini with Vodka Sauce ~ Vegetable Pasta Primavera in a White Wine Sauce

Baked Penne with Italian Sausage ~ Lobster, Cheese or Meat Ravioli (+ \$5 pp for lobster)

ACCOMPANIMENTS

(Select One)

Roasted Garlic Red Bliss Mash ~ Shallot & Thyme Fingerling Potatoes ~ Rice Pilaf

Sautéed Green Beans ~ Seasonal Vegetable Medley ~ Roasted Cauliflower ~ Sautéed Young Carrots ~ Stir-Fried Asian Vegetables

ASSORTED PASTRY DISPLAY



\$45 Per Person

Food & Beverage Prices Subject To 20% Gratuity

Brunch Buffet



Two-hour reception with an assortment of breakfast and lunch fare served buffet style (additional time can be purchased).

Bar service with juices and sodas. Full open bar available for an additional fee (see bar packages).

Deluxe coffee and tea station.

ENTRÉE SELECTIONS

(Select Three)

Scrambled Eggs (Plain or Western)

Buttermilk Biscuits with Sausage Gravy

Pancakes or French Toast with Assorted Fruit Toppings

Classic Hunt Country Egg Casserole

Assorted Tea Sandwiches

Chicken Roulade, stuffed with Spinach & Provolone and served with a Mornay Sauce

Cornbread & Sausage Stuffed Chicken, served with a Supreme Sauce

Cheese Tortellini in a Vodka Sauce

Vegetable Pasta Primavera in a White Wine Sauce

Lobster, Cheese or Meat Ravioli (+ \$5 pp for lobster)

ACCOMPANIMENTS

(Select Two)

Hash Brown Potatoes

Home Fried Potatoes with Onions

Applewood Bacon Strips

Sausage Links

Pasta Salad

Farmhouse Potato Salad

Broccoli Salad

PASTRY & BREAD DISPLAY

Assorted miniature pastries

Freshly baked rolls and biscuits



\$30 per person

Food & Beverage Prices Subject To 20% Gratuity

Luncheon Buffet



Two-hour reception with a selection of soups, salads and gourmet sandwiches served buffet style (additional time can be purchased).

Bar service with juices and sodas. Full open bar available for an additional fee (see bar packages).

Deluxe coffee and tea station.



SOUP & SALADS

(Select Two)

Sweet Potato Apple Bisque

Cream of Mushroom Soup

Hearty Vegetable Beef Soup

Crab Bisque (market price)

Fresh Garden Salad

Homemade Caesar Salad

Baby Spinach Salad with a Raspberry Vinaigrette

Asian Salad with a Soy Sesame Vinaigrette

Pasta Salad

Farmhouse Potato Salad

Broccoli Salad

ENTRÉE SELECTIONS

(Select Two)

Chicken Roulade, stuffed with Spinach & Provolone and served with a Mornay Sauce

Cornbread & Sausage Stuffed Chicken, served with a Supreme Sauce

Cheese Tortellini in a Vodka Sauce

Vegetable Pasta Primavera in a White Wine Sauce

Lobster, Cheese or Meat Ravioli (+ \$5 pp for lobster)

BBQ Pulled Pork Slider with a Citrus Coleslaw

Roast Beef with Swiss Cheese and a Creamy Horseradish Sauce

Smoked Salmon Sandwich with Cream Cheese, Red Onion and Cucumber

Mini Burger with Cheddar Cheese & Dijonaise Sauce

Mini Crab Cakes Slider with a Whole Grain Mustard Aioli (+\$3 pp)

Selection of Deli Meats, Cheeses & Assorted Rolls

Selection of Salads served with Assorted Rolls:

Waldorf Chicken Salad, Asian Shrimp Salad, Egg Salad with Smoked Paprika

ASSORTED PASTRY DISPLAY



\$25 per person

Food & Beverage Prices Subject To 20% Gratuity

The Farmhouse Bar Packages



Open Bar (price per person)	1 Hour \$15	2 Hours \$18	3 Hours \$21	4 Hours \$24
Beer & Wine	1 Hour \$12	2 Hours \$15	3 Hours \$18	4 Hours \$21
Consumption Bar (price per drink)	Wine \$4	Draft Beer \$3	Bottled Beer \$4	Mixed Drink \$5

Beer Selections:

Draft: Yuengling, Miller Lite

Bottled: Bud Light, Dogfish Head 60 Minute IPA, Sam Adams Seasonal

Wine Selections:

Pinot Grigio, Chardonnay, White Zinfandel, Cabernet, Pinot Noir

Liquor Brands:

Tito's Vodka, Jack Daniels, Beefeater Gin, Jose Cuervo Tequila, Southern Comfort, Bacardi Superior, Captain Morgan, Malibu Rum, Seagram's 7, Dewar's White Label, Jim Beam

Beverage Upgrades:

Mimosa Bar Orange Juice, Grapefruit Juice, Cranberry Juice, Lemonade Fruit Garnishes: Strawberries, Blueberries, Orange Slices, Cherries	\$6.00 per person
Bloody Mary Bar with Assorted Garnishes	\$5.00 per person
Second Bar with Bartender	\$350 fee

Additional Hors D'oeuvres



Butlered Hors D'oeuvres:

Price per Piece:

<i>Homemade Quiche, Lorraine or Broccoli & Swiss</i>	<i>\$2.00</i>
<i>Crispy Chicken Bites, with Mango BBQ or Honey Mustard Dipping Sauce</i>	<i>\$2.00</i>
<i>Kennett Square Mushrooms, stuffed with Seasoned Sausage</i>	<i>\$2.00</i>
<i>Crispy Batter-Dipped Mushroom Caps, served with a Creamy Horseradish Sauce</i>	<i>\$2.00</i>
<i>Bruschetta Bites</i>	<i>\$2.00</i>
<i>Jerk Chicken & Pineapple Kabobs</i>	<i>\$2.00</i>
<i>Vegetable Eggrolls, with a Sweet Chili Sauce</i>	<i>\$2.00</i>
<i>Caprese Skewers</i>	<i>\$2.00</i>
<i>Cocktail Franks Wrapped in Puff Pastry</i>	<i>\$2.50</i>
<i>Beef Tenderloin on Crostini</i>	<i>\$2.50</i>
<i>Smoked Salmon & Boursin Mousse, served on Pumpernickel Toast</i>	<i>\$2.50</i>
<i>Crab & Avocado on Crostini</i>	<i>\$2.50</i>
<i>Kennett Square Mushrooms, stuffed with Crab</i>	<i>\$3.00</i>
<i>Filet & Mushroom Kabobs</i>	<i>\$3.00</i>
<i>Asian Tuna Tartar on Cucumber</i>	<i>\$4.00</i>
<i>Sea Scallops Wrapped in Applewood Bacon</i>	<i>\$4.00</i>
<i>Shrimp Lejon, with Horseradish & Wrapped in Bacon</i>	<i>\$7.00</i>
<i>Jumbo Shrimp Cocktail</i>	<i>\$7.00</i>

Stationary Hors D'oeuvres:

<i>Baked Spinach & Artichoke Dip, with Assorted Crackers</i>	<i>\$2.00</i>
<i>Hot Crab Dip with Sharp Cheddar & Served with Warm Bread</i>	<i>\$3.00</i>
<i>Decadent Chocolate Fondue, served with Pound Cake, Strawberries & Pineapple</i>	<i>\$6.00</i>
<i>Mashed Potato Bar</i>	<i>\$6.00</i>
<i>Red Bliss & Sweet Potato Mash</i>	
<i>Toppings include: Cheddar Cheese, Applewood Bacon, Sour Cream, Scallions, Brown Sugar, & Mini Marshmallows</i>	

Upgraded Tablecloths and Napkin Offerings Available (please inquire for prices)