

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 served dinner, dinner buffet, cocktail reception, brunch or luncheon buffet 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*
- ❖ *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 (\$300 site rental fee)*

The Farmhouse requires a minimum food and beverage spend of \$2,500 (before gratuity and the site rental fee).

Classic Served Dinner



Three-hour reception (additional time can be purchased for \$100 per hour)
Choice of two main entrees, a soup or salad course, two side dishes, assorted pastries and freshly baked bread.
Includes juices, sodas, and a deluxe coffee station. Full bar packages are available for an additional fee.

FIRST COURSE

(Select One Soup or Salad)

Sweet Potato Apple Bisque ~ Cream of Mushroom Soup ~ Hearty Vegetable Beef Soup ~ Crab Bisque (+\$3 per person)
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	\$40 per person
Chicken Roulade, stuffed with Spinach & Provolone and served with a Mornay Sauce	\$40
Free Range Airline Chicken Breast, pan roasted with a Natural Thyme Au Jus	\$40
Stuffed Pork Loin, with Spinach, Roasted Peppers & Provolone in a Parmesan Cream Sauce	\$40
Grilled Pork Chop, served with an Apple Demi-Glace	\$40
Fresh Roasted Turkey, with Homemade Stuffing & Cranberry Relish	\$40
Flounder a la Farmhouse, stuffed with Crab & baked in a Creamy Lobster Sauce	\$47
Potato-Crusted Tilapia, garnished with Fresh Herbs & served with a Lemon Beurre Blanc	\$42
Herb-Seared Scottish Salmon, topped with Fresh Dill Cream	\$44
Crab Cakes, served with a Whole Grain Mustard Aioli	\$45
New York Strip Steak, served with a Sautéed Mushroom or Caramelized Onion Demi Glace	\$45
Marinated London Broil, grilled & served with a Classic Demi Glace Sauce	\$42
Red Wine Braised Short Ribs, served with a Natural Au Jus Sauce	\$50
Filet Mignon, with a Roasted Shallot Demi-Glace	\$53
Surf & Turf, center cut Filet Mignon with Demi Glace & served with a Pan-Seared Crab Cake	\$55

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



Dinner Buffet



\$40 Per Person

Three-hour reception (additional time can be purchased for \$100 per hour)

Choice of two dinner entrees or carving stations, two side dishes, assorted pastries and freshly baked bread – all displayed buffet style. Includes juices, sodas, and a deluxe coffee station. Full bar packages are available for an additional fee.

MAIN COURSE

(Select Two)

Dinner Entrees:

*Chicken Roulade, stuffed with Spinach and Provolone & served with a Mornay Sauce
Cornbread & Sausage Stuffed Chicken, served with a delicate Supreme Sauce
Pork Loin stuffed with Spinach, Roasted Red Peppers & Provolone with a Parmesan Cream Sauce
Slow Roasted Pork Loin with an Apple Demi-Glace
Marinated London Broil, grilled & served with a Classic Demi-Glace
Herb-Seared Scottish Salmon with Fresh Dill Cream
Baked Penne with Italian Sausage
Cheese Tortellini with Vodka Sauce
Vegetable Pasta Primavera in a White Wine Sauce
Lobster, Cheese or Meat Ravioli (+\$5 per person for lobster)
Vegetable Stir Fry in a Teriyaki Glaze over Rice*

Carving Stations:

*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 Glaze ~ Prime Rib with Au Jus and Creamy Horseradish Sauce (+ \$5 per person)*

ACCOMPANIMENTS

(Select Two)

*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



Food & Beverage Prices Subject To 20% Gratuity

Cocktail Reception



\$30 Per Person

Three-hour reception (additional time can be purchased for \$100 per hour) with an assortment of light cocktail fare served during the first hour and a half. Includes juices, sodas, and a deluxe coffee station. Full bar packages are available for an additional fee.

STATIONARY HORSE 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 per person)

BUTLERED HORSE D'OEUVRES

(Select Three)

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

COCKTAIL STATION

(Select One)

Slider Station:

*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 per person)*

Pasta Station:

*Baked Penne with Italian Sausage
Cheese Tortellini with Vodka Sauce
Vegetable Pasta Primavera in a White Wine Sauce
Lobster, Cheese or Meat Ravioli (+\$5 per person for lobster)*

ASSORTED PASTRY DISPLAY



Food & Beverage Prices Subject To 20% Gratuity

Brunch Buffet



\$30 Per Person

Three-hour reception with an assortment of breakfast and lunch fare served buffet style (additional time can be purchased for \$100 per hour). Includes juices, sodas, and a deluxe coffee station. Full bar packages are available for an additional fee.

ENTRÉE SELECTIONS

(Select Two)

*Scrambled Eggs (Plain or Western)
Buttermilk Biscuits with Sausage Gravy
Pancakes or French Toast with Assorted Fruit Toppings
Classic Hunt Country Egg Casserole*

*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 per person for lobster)*

*Selection of Deli Meats, Cheeses & Assorted Rolls
Choice of Two Salads served as Sandwiches or with Assorted Rolls:
Waldorf Chicken Salad, Asian Shrimp Salad, Egg Salad with Smoked Paprika, Tuna Salad, Caprese Salad*

ACCOMPANIMENTS

(Select Two)

*Hash Brown Potatoes
Home Fried Potatoes with Onions
Applewood Bacon Strips
Sausage Links*

*Pasta Salad
Farmhouse Potato Salad
Broccoli Salad*

ASSORTED PASTRY DISPLAY



Food & Beverage Prices Subject To 20% Gratuity

Luncheon Buffet



\$30 Per Person

Three-hour reception with a selection of soups, salads and lunch entrees served buffet style (additional time can be purchased for \$100 per hour). Includes juices, sodas, and a deluxe coffee station. Full bar packages are available for an additional fee.

SOUPS & SALADS

(Select Two)

*Sweet Potato Apple Bisque
Cream of Mushroom Soup
Hearty Vegetable Beef Soup
Crab Bisque (+ \$3 per person)*

*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 per person 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 per person)*

*Selection of Deli Meats, Cheeses & Assorted Rolls
Choice of Two Salads served as Sandwiches or with Assorted Rolls:
Waldorf Chicken Salad, Asian Shrimp Salad, Egg Salad with Smoked Paprika, Tuna Salad, Caprese Salad*

ASSORTED PASTRY DISPLAY



Food & Beverage Prices Subject To 20% Gratuity

Cocktail Hour Enhancement



\$15 Per Person

*Add a cocktail hour during the first hour of your event to any package (does not include additional time for the event).
Includes three butlered and two stationary hors d'oeuvres.*

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 per person)*

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 Pumpernickel 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 per person for crab)
Asian Tuna Tartar on Cucumber (+ \$2 per person)
Bacon Wrapped Sea Scallops (+ \$3 per person)
Shrimp Lejon, with Horseradish & Wrapped in Bacon (+ \$5 per person)
Jumbo Shrimp Cocktail (+ \$5 per person)*

Food & Beverage Prices Subject To 20% Gratuity

The Farmhouse Bar Packages



** All Bar Packages require a bartender for a flat fee of \$150 **

<i>Open Bar (price per person)</i>	<i>1 Hour</i>	<i>2 Hours</i>	<i>3 Hours</i>	<i>4 Hours</i>
	\$20	\$25	\$30	\$35
<i>Beer & Wine</i>	<i>1 Hour</i>	<i>2 Hours</i>	<i>3 Hours</i>	<i>4 Hours</i>
	\$15	\$20	\$25	\$30
<i>Consumption Bar (price per drink)</i>	<i>Wine</i>	<i>Beer</i>	<i>Mixed Drink</i>	
	\$6	\$5	\$8	

Beer Selections:

Draft: Yuengling, Miller Lite

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

Wine Selections:

Pinot Grigio, Chardonnay, Moscato, 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:

<i>Mimosa Bar</i>	<i>\$6.00 per person</i>
<i>Orange Juice, Grapefruit Juice, Cranberry Juice</i>	
<i>Fruit Garnishes: Strawberries, Blueberries, Orange Slices, Raspberries</i>	
<i>Bloody Mary Bar with Assorted Garnishes</i>	<i>\$5.00 per person</i>
<i>Second Bar with Bartender</i>	<i>\$350 fee</i>

Additional Hors D'oeuvres



Additional Butlered Hors D'oeuvres:

<i>Homemade Quiche, Lorraine or Broccoli & Swiss</i>	<i>\$3.00 per person</i>
<i>Crispy Chicken Bites, with Mango BBQ or Honey Mustard Dipping Sauce</i>	<i>\$3.00 per person</i>
<i>Kennett Square Mushrooms, stuffed with Seasoned Sausage</i>	<i>\$3.00 per person</i>
<i>Crispy Batter-Dipped Mushroom Caps, served with a Creamy Horseradish Sauce</i>	<i>\$3.00 per person</i>
<i>Bruschetta Bites</i>	<i>\$3.00 per person</i>
<i>Jerk Chicken & Pineapple Kabobs</i>	<i>\$3.00 per person</i>
<i>Vegetable Eggrolls, with a Sweet Chili Sauce</i>	<i>\$3.00 per person</i>
<i>Sausage and White Bean Hummus with Roasted Garlic En Croute</i>	<i>\$3.00 per person</i>
<i>Caprese Skewers</i>	<i>\$3.00 per person</i>
<i>Cocktail Franks Wrapped in Puff Pastry</i>	<i>\$3.50 per person</i>
<i>Beef Tenderloin on Crostini</i>	<i>\$3.50 per person</i>
<i>Smoked Salmon & Boursin Mousse, served on Pumpnickel Toast</i>	<i>\$3.50 per person</i>
<i>Crab & Avocado on Crostini</i>	<i>\$3.50 per person</i>
<i>Filet & Mushroom Kabobs</i>	<i>\$3.50 per person</i>
<i>Kennett Square Mushrooms, stuffed with Crab</i>	<i>\$5.00 per person</i>
<i>Asian Tuna Tartar on Cucumber</i>	<i>\$5.00 per person</i>
<i>Sea Scallops Wrapped in Applewood Bacon</i>	<i>\$6.00 per person</i>
<i>Shrimp Lejon, with Horseradish & Wrapped in Bacon</i>	<i>\$8.00 per person</i>
<i>Jumbo Shrimp Cocktail</i>	<i>\$8.00 per person</i>

Additional Stationary Hors D'oeuvres:

<i>Baked Spinach & Artichoke Dip, with Assorted Warm Breads</i>	<i>\$3.00 per person</i>
<i>Baked Crab Dip with Sharp Cheddar & Served with Warm Bread</i>	<i>\$4.00 per person</i>
<i>Decadent Chocolate Fondue, served with Pound Cake, Strawberries & Pineapple</i>	<i>\$6.00 per person</i>
<i>Mashed Potato Bar</i>	<i>\$6.00 per person</i>
<i>Red Bliss & Sweet Potato Mash with Cheddar Cheese, Applewood Bacon, Sour Cream, Scallions, Brown Sugar, Mini Marshmallows</i>	

Optional Upgrades:

<i>Champagne Toast for Wedding Guests with Cocktail Dinner or Brunch Reception (Included in Classic and Dinner Buffet Packages)</i>	<i>\$3.00 per person</i>
<i>Wine Service During Dinner</i>	<i>\$3.00 per person</i>
<i>Additional Entrée Selection</i>	<i>\$4.00 per person</i>
<i>Extended Open Bar (additional hour)</i>	<i>\$14.00 per person</i>
<i>Outdoor Gazebo Bar with Bartender (included if 115+ adults)</i>	<i>\$350 fee</i>
<i>Upgraded Tablecloths and Napkin Offerings Available (please inquire for prices)</i>	
<i>Photo booth packages (please inquire for prices)</i>	