

# *The Farmhouse*

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*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](http://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 ~ Orangetwood Smoked Turkey Breast with Orange Chutney  
Roasted Pork Loin with Apple Demi Glace ~ 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 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)

*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>
	\$15	\$18	\$21	\$24
<i>Beer &amp; Wine</i>	<i>1 Hour</i>	<i>2 Hours</i>	<i>3 Hours</i>	<i>4 Hours</i>
	\$12	\$15	\$18	\$21
<i>Consumption Bar (price per drink)</i>	<i>Wine</i>	<i>Draft Beer</i>	<i>Bottled Beer</i>	<i>Mixed Drink</i>
	\$4	\$3	\$4	\$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:***

<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 &amp; 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 &amp; 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 &amp; Boursin Mousse, served on Pumpernickel Toast</i>	<i>\$3.50 per person</i>
<i>Crab &amp; Avocado on Crostini</i>	<i>\$3.50 per person</i>
<i>Filet &amp; 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 &amp; 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 &amp; Artichoke Dip, with Assorted Warm Breads</i>	<i>\$3.00 per person</i>
<i>Baked Crab Dip with Sharp Cheddar &amp; Served with Warm Bread</i>	<i>\$4.00 per person</i>
<i>Decadent Chocolate Fondue, served with Pound Cake, Strawberries &amp; Pineapple</i>	<i>\$6.00 per person</i>
<i>Mashed Potato Bar</i>	<i>\$6.00 per person</i>
<i>Red Bliss &amp; 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>	