

# *the* *Farm House* RESTAURANT





**Making Your Special Event Truly Special**

*The Farm House Restaurant and its professional staff are here to make your upcoming event one that you will remember.*

*We offer a broad variety of foods to make any occasion truly unique, no matter your budget.*

*We specialize in:*

*Bridal and Baby Showers*

*Birthdays*

*Rehearsal Dinners Sunday through Thursday*

*Reunions*

*Retirement Parties and More*

**The Farm House offers 3 distinct settings for parties or dining**

*Our bar area is the perfect place to have a happy hour get together or host a meet and greet. The rustic atmosphere features wood floors, a fire place all intimately lit for a comfortable upscale feel. We can provide buffet hors d'oeuvres and a great selection of wines, beer and specialty cocktails in our bar area.*

*Our dining room is a warm area that boasts a beautiful stone fireplace and seating for up to 35. If you have a larger group we can accommodate up to 45 guests by reserving the bar area and dining room.*

*The patio at the Farm House is a true jewel. The patio makes for an ideal setting during the summer. Sitting at the patio you will be treated to views of the golf course as well as Zacharias Creek. The patio can accommodate large groups.*



The Farm House Restaurant  
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Skeppack PA 19474

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[www.skippackfarmhouse.com](http://www.skippackfarmhouse.com)

## **Lunch Buffet**

*(Available up to 4pm)*

### **Choose 3 of the following Entrees**

#### ***Craisin Chicken Sliders***

*Our craisin chicken salad on an ale house roll*

#### ***Turkey Club Sliders***

*Traditional turkey club sandwiches on an ale house roll*

#### ***Penne Marinara***

*Penne pasta in a robust Marinara Sauce*

#### ***Meatball Marinara***

*Large beef Meatballs in marinara topped with Parmesan Cheese*

#### ***Marinated Flank Steak***

*Sliced, grilled, marinated flank steak*

#### ***Fettuccini Alfredo***

*Fettuccini Pasta in our homemade Alfredo Sauce*

#### ***BBQ Chicken Breast***

*Grilled Chicken Breasts in a tangy BBQ Sauce*

### **Choose 3 of the following side dishes**

*Garden Salad*

*Potato Salad*

*Pasta Salad*

*Grilled Vegetable Medley*

*Includes all non alcoholic beverages*

***\$25.00 per guest<sup>†</sup>***

*Tax and 20% gratuity on all parties of 5 guests or more*

## *Classic Buffet*

*(Available All Day)*

### *Choose 3 of the following Entrees*

#### *Salmon Topped with Citrus Buerre Blanc*

*Baked Faroe Island Salmon with a citrus white wine and butter sauce*

#### *Chicken Francais*

*Lightly floured and pan seared chicken breast with a lemon white wine sauce*

#### *Sweet Teriyaki Pork Tenderloin*

*Roasted Pork Tenderloin with a pineapple and apple Teriyaki glaze*

#### *Shrimp Scampi*

*Sautéed shrimp tossed with linguini in a white wine, lemon, garlic sauce*

#### *Portabella Mushroom Pasta*

*Roasted portabella mushrooms, sliced with roasted red peppers, caramelized onions, and tossed with orecchiette pasta in a creamy pesto sauce*

#### *New York Strip Steak*

*Sliced New York Strip Steak in port wine demi sauce*

### *Choose 3 of the following side dishes*

#### *Roasted Red Bliss Potatoes*

#### *Caesar Salad*

*Rustic croutons and shredded parmesan cheese in our homemade Caesar Dressing*

#### *Grilled Vegetable Medley*

*Grilled squash, zucchini, red bell pepper and egg plant*

#### *Garlic Mash Potatoes*

*Includes all non alcoholic beverages*

***\$33.00 per guest<sup>+</sup>***

*Tax and 20% gratuity on all parties of 5 guests or more*

*Room Fees May Apply During Dinner Hours*

## *Brunch Buffet*

*(Available until 2pm on Saturday and Sunday)*

### *Choose 3 of the following Entrees*

#### *Steak and Eggs*

*Top Sirloin Steak with Scrambled Eggs*

#### *French Toast w/Warm Maple Syrup*

*Stuffed with Apples and Cream Cheese*

#### *Pancakes*

*Your choice of plain, banana, strawberry, or chocolate chip*

#### *Chicken Craisin Sliders*

*Chicken Craisin Salad on an ale house roll*

### *Choose 3 of the following Sides*

#### *Sausage Patties*

#### *Applewood Smoked Bacon*

#### *Farm House Country Herb Breakfast Potatoes*

#### *Pasta Salad*

#### *Grilled Vegetable Medley*

*Squash, zucchini, red bell pepper, egg plant*

#### *Caesar Salad*

*Rustic croutons and shredded parmesan cheese in our homemade Caesar Dressing*

*Includes all non alcoholic beverages*

***\$24.00 per guest<sup>†</sup>***

*Tax and 20% gratuity on all parties of 5 guests or more*

## *Plated Options*

*We offer 3 different plated options for every occasion. We prefer that if you have over 20 guests that you obtain their orders before the event.*

### *Lunch Plated*

*(Only available before 2pm)*

#### *Salad*

##### *Mesclun Green Salad*

*Mesclun greens with cucumber and grape tomatoes tossed in our white balsamic dressing*

### *Choose 3 of the following Entrees to be on your Party's Menu*

#### *Craisin Chicken Sandwiches*

*Our craisin chicken salad on a brioche roll*

#### *Turkey Club Sandwich*

*Traditional turkey club sandwiches on sourdough bread*

#### *Marinated Flank Steak*

*Sliced, grilled, marinated flank steak*

#### *Fettuccini Alfredo*

*Fettuccini Pasta in our homemade Alfredo Sauce*

*Each entrée will come with potato salad*

*Includes all non alcoholic beverages*

***\$20.00 per guest<sup>+</sup>***

*Tax and 20% gratuity on all parties of 5 guests or more*

## **Classic Plated**

*(Offered any day or time)*

### **Guest's choice of Salads**

#### ***Caesar Salad***

*Rustic croutons and shredded parmesan cheese in our homemade Caesar Dressing*

*Or*

#### ***Mesclun Green Salad***

*Mesclun greens with cucumber and grape tomatoes tossed in our white balsamic dressing*

### **Choose 3 of the following Entrees to be on your Party's Menu**

#### ***Sweet Teriyaki Pork Tenderloin***

*Roasted Pork Tenderloin with a pineapple and apple Teriyaki glaze with roasted garlic parmesan mashed potatoes and chef's vegetable of the day*

#### ***Portabella Mushroom Pasta***

*Roasted portabella mushrooms, sliced with roasted red peppers, caramelized onions, and tossed with orecchiette pasta and a creamy pesto sauce*

#### ***Farm House Roasted Chicken Breast***

*Roasted chicken breast served with roasted garlic parmesan mashed potatoes and chef's vegetable of the day*

#### ***Shrimp Scampi***

*Sautéed shrimp tossed with linguini in a white wine, lemon, garlic sauce*

#### ***New York Strip Steak***

*New York Strip Steak in a port wine demi glace with roasted garlic parmesan mashed potatoes and chef's vegetable of the day*

*Includes all non alcoholic beverages*

***\$35.00 per guest<sup>+</sup>***

*Tax and 20% gratuity on all parties of 5 guests or more*

*Room Fees May Apply During Dinner Hours*

## **Premium Plated**

*(Offered anytime or day)*

### **Guest's choice of Salads**

#### ***Caesar Salad***

*Rustic croutons and shredded parmesan cheese in our homemade Caesar Dressing*

#### ***Mesclun Green Salad***

*Mesclun greens with cucumber and grape tomatoes tossed in our white balsamic dressing*

#### ***Beet and Goat Cheese Salad***

*Mesclun greens topped with crumbled goat cheese and roasted beets*

### **Entrees**

#### ***Signature Salmon***

*Pan-Seared and topped with hand-picked herbs & toasted pecans served over a lobster cognac sauce with roasted garlic parmesan mashed potatoes and chef's vegetable of the day*

#### ***Filet Mignon***

*A 6oz center cut filet, black peppercorn demi glace served with garlic mash potatoes and seasonal vegetable medley*

#### ***Jumbo Lump Crab***

*Jumbo Lump Crab baked to perfection and drizzled with a Lemon-Caper Remoulade and served with roasted garlic parmesan mashed Potatoes and Chef's vegetable of the day*

*Includes all non alcoholic beverages*

***\$42.00 per guest<sup>+</sup>***

*Tax and 20% gratuity on all parties of 5 guests or more*

*Room Fees May Apply During Dinner Hours*

## **Drink Options**

*\*Packages Include Non Alcoholic Drinks\**

### ***Cash Bar***

*Allow each person to pay for their own*

### ***Tab***

*Run a tab for all drinks ordered*

### ***Tab to Cash***

*Set a limit on your tab and move to a cash bar when the tab limit is reached*

### ***Wine and Champagne Bottle Order***

*Pre Order Bottles of your Favorite Wines*

*Brut Champagne*

*\$26 per bottle of Champagne*

*House Wine*

*Canyon Road*

*Your choice of varieties*

*\$22 per bottle*

## **Buffet Appetizers**

*Buffalo Chicken Dip- \$6/pp*

*Shrimp Cocktail- \$13/pp*

*Cheese Tray- \$6/pp*

*Veggie Tray with Dip- \$4.00/pp*

*Buffalo Wings-\$8/pp*

## Dessert

### Dessert Tray

*Cakes, Cookies, Fruit and Coffee*

*Small portions of our varieties of cake, with a mixture of cookies and cut fruit  
\$10 per person*

*If you would like to bring your own cake there will be a \$20 cake cutting fee per  
cake*