

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
1146 Stump Hall Road
Skeppack PA 19474

P: 610.584.5170
F: 610.584.2425
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⁺

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⁺

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[†]

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⁺

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⁺

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⁺

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- \$8/pp

Shrimp Cocktail- \$13/pp

Cheese Tray- \$8/pp

Veggie Tray with Dip- \$6.00/pp

Buffalo Wings-\$11/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*