



*"Where fresh and comfort collide"*

Thank you for considering Farmhouse Catering!

# Apps & Snacks

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Pick 3 for \$4.50/guest as an appetizer  
(intended to be served prior to or after dinner).  
Pick 6 appetizers for \$14.99/guest as a meal option.

## Appetizers:

Bruschetta  
Bacon Wrapped Sesame Sticks  
Cheese & Cracker Platter  
Corn Dip  
Meatballs  
Spinach Dip  
Veggie & Dip Platter  
Hummus with Pita Bread  
Roasted Chicken Wings  
Potato Skins  
Stuffed Mushrooms  
Fresh Fruit Platter

## Grazing Station - \$7/guest

*\$5/guest is accompanying a "pick 3 or 6"*

Gourmet Cheeses, Crackers, Fruits,  
Veggies, Meats, Dips, Bread  
and Chocolate

## Nacho Bar - \$4/guest

Includes a variety of chips, salsa,  
guacamole, and cheese sauce  
(add meat for \$2)

## Popcorn Bar - \$3.50/guest

Assorted gourmet popcorns,  
candy & peanuts

## Snackies Bar - \$3.50/guest

An assortment of pretzels,  
peanuts, candy, and popcorn



# Dinner Menu

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*Perfect for dinner and celebrations.*

## **2 Entree Dinner \$19.99/guest**

2 Meats - 1 Vegetable - 1 Side - Salad - Rolls

## **1 Entree Dinner \$17.99/guest**

1 Meat - 1 Vegetable - 1 Side - Salad - Rolls

## **Grand Dinner \$21.99/guest**

2 Meats - 2 Vegetables - 1 Side - Salad - Rolls

## **Simple Supper \$15.99/guest\***

1 Meat - 1 Potato - Salad  
(add dinner roll \$0.50/guest)

## **Pasta Dinner \$16.99/guest**

2 Pasta Dishes - Salad - Garlic bread or Sticks

## **Sandwich Supper \$13.99/guest**

1 Sandwich Option - 1 side - salad  
(includes pickles, bbq sauce)

Selections on next page



### **Meat Selection:**

Savory Roast Beef\*  
Chicken Florentine  
Pucker Pork Loin  
Herb Grilled Chicken\*  
Stuffed Pork Chop  
Bacon Wrapped Chicken  
Chicken Marsala  
Grilled Flank Steak\*\*  
Mediterranean Chicken  
Grilled Pork Loin\*  
Grilled Salmon\*\*  
Mango Chicken

### **Side Selections:**

Herb Mashed Potato\*  
Garlic Reds  
Roasted Reds\*  
Twice Baked Potato Casserole  
Cheesy Potatoes  
Gourmet Mac & Cheese  
Rice Pilaf\*  
Sweet Potato Mash

### **Vegetable Selections:**

Savory Green Beans  
Glazed Carrots  
Sweet Potato Mash  
Roasted Medley  
Garlic Green Beans  
Roasted Asparagus  
Sweet Corn Casserole  
Corn on the Cob (seasonal)  
Roasted Cauliflower Mash

### **Salad Selections:**

Balsamic Green\*  
Watermelon Poppy Seed  
Strawberry Spinach\*  
Rancher Salad\*  
Caesar Salad  
Cobb Salad  
Cucumber Melon Salad

### **Pasta Selections:**

Cavitini Bake  
Classic Chicken Alfredo  
Classic Red  
Cheesy Pasta  
Classic Lasagna  
Chicken Lasagna  
Creamy Sundried Tomato & Mushroom

### **Sandwiches:**

Grilled Chicken  
Pulled Pork  
French Dip with Au Jus\*\*\*  
Steak\*\*

### **Vegetarian and Vegan Entrees:**

Eggplant Parmesan  
Broccoli Wild Rice Casserole  
Giant Stuffed Mushrooms  
Veggie Lasagna  
Zucchini Bake

\*Simple Supper

\*\*Additional Upcharge of \$3/guest

\*\*\* Additional Upcharge of \$2/guest



# Build-it Yourself

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A selection of self serve buffets that make any event a party.  
\$15/guest as a meal or \$8/guest for appetizer

## Baked Potato Bar

Large baked potato  
Chili  
Broccoli  
Cheese  
Onion  
Sour cream  
Butter  
Bacon

## Chili Bar

White chicken chili  
Traditional chili  
Sour cream  
Cheese  
Onions  
Crackers  
Fritos  
Assorted hot sauce

## Hamburger Bar

1/4 all beef hamburgers  
Homemade kaiser buns  
Lettuce  
Tomato  
Cheeses  
Pickle  
Onion  
Ketchup, Mustard, & Mayo  
Potato chips

## Super Dog Bar

Beef hot dogs  
Buns  
Relish  
Sauerkraut  
Chili  
Onions  
Jalapeños  
Ketchup  
Mustard  
Cheese sauce  
Chips

## Hot Wing Bar

Roasted chicken wings  
Boneless chicken wings  
Spicy chicken wings  
BBQ sauce  
Blue cheese ranch  
Honey mustard  
Hot sauce  
Fresh cut veggies

## Taco Bar

Soft taco shells  
Tortilla chips  
Black beans  
Rice  
Queso cheese sauce  
Salsa  
Tomato  
Onion  
Lettuce  
Olives  
Sour Cream



# Desserts

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Ask us how we can customize these for you.

Priced per guest.

## **Mini Fruit Tarts | \$4.00**

### **Pielettes | \$2.25**

*Banana Cream, French Silk & Lemon meringue*

## **Homemade Pie | \$3.50**

*Apple, Peach, Fruit of the Forrest (apple, strawberry & rhubarb), Banana Cream & French Silk*

### **Apple or Peach Crisp | \$3.00**

### **Cheesecake | \$4.25**

*Turtle, Raspberry, Blueberry, Cherry & Pumpkin*

### **Cupcakes | \$2.00**

*Red Velvet, White, Chocolate & Champayne*

### **Cookies | \$1.50**

*Sugar, Chocolate Chip, Monster, Snickerdoodle & Double Chocolate w/buttersectoch*

## **Sundae Bar - \$4**

Your choice of 3 kinds of ice cream, homemade caramel & hot fudge sauce, assorted toppings & nuts

## **S'mores Bar - \$3**

Let your guests make their own s'mores over an open flame! Comes with candy bars, crackers, marshmallows, and a variety of toppings

## **Cookies & Milk Bar - \$2.50**

Farmhouse Catering's famous cookies served with ice cold milk

## **Candy Bar - \$4**

A beautiful display of assorted candies for your guests to fill a sack with

## **Bar Bar - \$3.50**

A variety of favorite recipes: brownies, blondies, and 7 layer bars  
Substitutions allowed.

## **Hot Chocolate Bar - \$2.50**

Homemade hot chocolate, syrups, peppermint sticks, and marshmallows

