

Special Event Menu



www.acornfarms.net

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Beverage Service

Fancy Hors d'oeuvres

Hors d'oeuvres Hour

Family Style Dinners

Signature Served Dinners

Buffet Style Dinners

The Classic Hors d'oeuvres Buffet

Wedding Reception Charges

*To reserve our Ballroom on a definite basis, we do require
A \$750.00 advanced payment. This payment is non-refundable.*

*A Banquet Room Rental of \$750 is charged for Wedding Receptions.
This includes all linens, your choice of napkin color, the placement of your decorations and favors, a centerpiece consisting
of a hurricane globe and taper candle for the tables and the use of our facility for 5½ hours during the event
Room Rental Charges may be lower for other types of events*

Beverage Packages are priced as per person

Hors d'oeuvres Displays are priced as per person

Fancy Hors d'oeuvres are priced as per 50 pieces

*There is no cost for the toast if you are supplying
Champagne or Wine for all your guests. If your guests are to toast with sparkling cider
(provided by Acorn Farms) or punch, you will be charged for the quantity used.*

*All dinners are priced as per person.
If you choose a sit-down served dinner and desire to offer
two different entrees, there will be an additional fee of
\$2.00 per person added on to the cost of each entrée.
(Special dietary or vegetarian meals are not considered
additional entrées if they are not mentioned on the invitation)*

*There is a \$1.95 per person cake service fee.
Please remember that we do provide the table, linens, decoration, cutting and
Servicing of the cake.*

*We do not charge a gratuity. But, we do charge a 24% Service Fee.
This fee includes set up, service and clean up for your reception.
This service fee is taxable.*

*This menu may be used "Off-Site", In place of the room rental and service charge, an hourly staff charge and a rental fee
for china, glassware and buffet equipment is added based on the specific requirements of your event.*

*Full payment for your reception is due the Tuesday prior to your date.
We do accept cash, personal checks, bank checks and most major credit cards.*

Beverage Service and Fancy Hors d'oeuvres

Full Bar Service

Your Alcohol, Wine and Beer; Pepsi, Diet Pepsi, Slice, Ginger Ale, Tonic & Soda Water, Cream Orange, Cranberry & Tomato Juice; Lemon, Lime & Orange Garnishes; Sour Mix, Olives, Cherries & Bitters Ice, Carafes and Mixing Glasses; Bartender required; Toast included in this package;

Glassware – \$8.50; Plasticware – \$6.50; Bartender – \$47.00/hour

Liability Insurance Fee - \$129.00

Wine and Beer Service

Your wine and beer; Pepsi, Diet Pepsi, Slice, Fruit Punch Ice and Carafes; Beverage Server Suggested; Toast included in this package;

Glassware – \$6.50; Plasticware – \$4.50;

Beverage Server - \$37.50/hour (Beverage Server not necessary)

Liability Insurance Fee - \$45.00

The Toast

One of the most popular traditions of a Wedding Reception, you provide the Champagne; Sparkling Juice purchased through Acorn Farms

Tulip Glassware or Plastic Flute

Sparkling Apple Cider or Sparkling Grape Juice

(750ml) \$8.95/bottle

Punch and Soda

Our popular Citrus Fruit Punch offered in Bowls (possibly spiked-you provide alcohol)

Sodas (Cola, Diet Cola, 7-up, Ginger Ale) offered in carafes throughout your event.

Glassware – \$6.35 Plasticware – \$4.25

Punch Fountain available for additional fee

Hors d'oeuvres Hour

Display of Fruit and Cheese

A beautiful assortment of the season's freshest available fruits, peeled and sliced.

Plus an array of both Imported and Domestic Cheeses,

Served with Mustard Dips and a variety of Crackers

\$6.50 per person

Presentation of European Savories

Warm Brie with Pecans & Brown Sugar, French Bread, Marinated Vegetables

Fresh Mozzarella Cheese, Melon & Prosciutto Ham, Taboule Salad and Pita Bread

Assorted Olives, Roasted Garlic Hummus, Toasted Bagel Chips, Feta Cheese

\$7.90 per person

Bologna, Cheese and Relish

Sweet and Garlic Ring Bolognas, Assorted Crackers and Dips

Swiss, Longhorn, Provolone and Muenster Cheeses

Carrot & Celery Sticks, Pickles, Olives and Cherry Peppers

\$6.50 per person

Display of Raw Vegetables & Relishes

Carrot & Celery Sticks, Broccoli, Cauliflower, Pepper Strips, Tomatoes, Radishes,

Scallions, Pickles, Cherry Peppers, Black & Green Olives and Dips

\$4.50 per person

Presentation of Sweet and Savory Breads and Spreads

Fresh Baked Sour Dough Bread and Focaccia

Guacamole and Tortilla Chips, Hot Crab Dip, Roasted Garlic Hummus

Warm Spinach and Artichoke Spread, Cheese Ball and Crackers

Scones with Raspberry Preserves

Lemon Poppyseed Bread & Banana Nut Bread

Blueberry Cream Cheese, Cinnamon Sugar Yogurt Spread

\$7.90 per person

Fancy Hors d'oeuvres

Individually prepared; may be served buffet or butler style; priced per 50 pieces

Grilled Asparagus Tips wrapped in Prosciutto with Hummus Dip, \$69

Petite Lump Crab Cakes, Sauce Tartare, \$70

Crisp Smoked Bacon with Sea Scallops, \$74

with Large Shrimp, \$74

with Chicken Breast, \$68

with Pineapple, \$60

**Miniature Beef Wellington, \$85*

**Grilled "Lolli-Pop" Lamb Chops Encrusted in Garlic, \$99*

Sate' of Chicken with Sweet & Sour Sauce, \$59

Asian Steak Sate', \$59

**Feathered Roast Porkloin on Crostini with Chutney, \$64*

Phyllo Dough Stuffed with Bleu Cheese, Pears and Walnuts, \$62

Large Mushroom Stuffed with Spinach and Feta Cheese, \$65

Backfin and Claw Crab, \$76

Sausage Filling, \$65

Large Peeled Shrimp with Cocktail Sauce, \$69

Medium Peeled Shrimp with Cocktail Sauce, \$54

Homemade Cocktail Meat Balls with choice of Sauce, \$49

Cranberry Glaze, Teriyaki, Bar-be-cue, Swedish

Cucumber Fingers with Herbed Chevre Cheese, \$49

Smoked Chicken Salad with Basil Parmesan Mayonnaise on Crostini, \$64

**Egg Salad Canapé with Bacon and Horseradish, \$54*

Beef Wrapped Scallion in Plum Sauce, \$74

Beef Tenderloin Medallion on Crostini w/Dijon Horseradish, \$74

Mushroom & Spinach Quesadilla, \$54

Fried Artichoke Hearts w/Ricotta Cheese, \$64

Smoked Salmon Canapé with Bermuda Onion, Cream Cheese & Capers on Bagel or Pumpernickel, \$69

Melon & Prosciutto Ham, \$58

Petit Pastry Tartlets: Brie & Brown Sugar, \$54

Lump Crab meat w/Tri-Colored Pepper Garnish, \$61

Salmon Mousse, \$56

Chevre Cheese w/Orange Marmalade, \$54

Grilled Vegetable Strudel, \$52

Glazed Ham Balls, \$49

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Family Style Dinners

Also known as an Individual Table Buffet

(Service style only available at Acorn Farms Reception and Conference Center)

Dinners Include:

Salad of Fancy Mixed Greens, Warm Loaves of Bread, Whipped Butter and Full Coffee Service

I.

Tender Roast Turkey with Gravy

Gene Wenger's Ham Loaf

Whipped Potatoes; Bread Filling

Green Beans with Bacon

\$21.95 per person

II.

Marinated London Broil

Chicken Cordon Bleu with Supreme Sauce

Pasta Alfredo with Shrimp

Roasted Red New Potatoes

Peas with Onions

\$23.95 per person

III.

Char-Grilled Filet of Salmon

Herb Roasted Breast of Chicken

Medallions of Pork w/

Apricots, Currents and Pine Nuts

Seasonal Fresh Vegetables

Au Gratin Potatoes

\$24.95 per person

IV.

Cheese Tortellini with Red or Alfredo Sauce

Chicken Laurel

Roast Loin of Pork with Rosemary Glaze

Rice Pilaf

Steamed Broccoli

\$23.95 per person

V.

Chicken Breast with Bread Stuffing

Medallions of Beef Tenderloin

Whipped Potatoes

Baked Corn Pudding

Green Beans with Mushrooms

\$26.50 per person

Signature Served Dinners

Dinners Include:

*Salad of Fancy Mixed Greens, Napa Salad or Caesar Salad; Warm Loaves of Bread, Whipped Butter and Full Coffee Service
Each entree is presented with two vegetable, potato, pasta or rice dishes.*

Grilled Medallions of Pork \$20.50 per person

With Mushrooms, Scallions, Red Peppers and Sage Demi-Glaze

Grilled Chicken Chardonnay \$21.95 per person

On A Bed Of Spinach, Topped With Wine Sauce & Grapes

Chicken a la Chesapeake \$23.75 per person

Tender Chicken Breast topped with Crab Meat, Bacon and Cheese

Chicken Florentine \$22.50 per person

Breast Of Chicken Filled With Spinach, Mushrooms and Cheese

Chicken Rossini \$23.50 per person

w/Prosciutto, Tomato and Fresh Mozzarella in Pink Sherry Sauce

Polynesian Chicken \$22.95 per person

With Pineapples in a Sweet Demi-Glaze

Roast Chicken Laurel \$22.50 per person

Boneless Breast With Sun-Dried Tomatoes, Artichoke Hearts In A Garlic Cream Sauce

Farfalle With Grilled Chicken \$20.75 per person

Chicken Tenderloins in Pasta with Mushrooms, Herbs & Onions; White Wine Garlic Sauce

Penne Pasta With Fresh Tomato, Garlic & Basil Sauce \$18.95 per person

Eggplant Parmesan with Pasta Marinara \$19.95 per person

Petite Filet Mignon & Twin Baked Stuffed Shrimp \$29.95 per person

Stuffed with Fresh Bread Crumbs, Swiss Cheese, Dill & Baby Shrimp

Roast Tenderloin Of Beef \$26.95 per person

Sliced and Served With Wild Mushroom Sauce

Steak Pizzaiola \$26.50 per person

Slow Simmered Tender Beef Steak in Tomato Sauce s/Mushrooms, Peppers and Fresh Herbs

Stuffed Filet of Flounder \$26.50 per person

With Lump & Claw Crab

Grilled Filet Of Salmon \$25.50 per person

In Raspberry Cabernet Sauce

Filet Mignon Gorgonzola \$27.75 per person

Served over Fettuccini w/Sun-Dried Tomato in a light Gorgonzola Cream Sauce

Confetti Ravioli in Vodka Sauce \$26.50 per person

Spinach & Vegetable stuffing, served with Meatballs

Horseradish Crusted Salmon \$25.50 per person

In Lemon Buerre Blanc Sauce

Petite Filet Mignon & Chicken Kiev \$27.95 per person

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Buffet Style Dinners

Buffets Include:

Salad of Fancy Mixed Greens, Warm Loaves of Bread, Whipped Butter and Full Coffee Service

The Traditional **\$22.95 per person**

*Roast Turkey with Stuffing and Gravy
Country Style Ham with Fruit Sauce
Seafood Newburg
Whipped Potatoes & Rice Pilaf
Medley of Seasonal Fresh Vegetables*

Pennsylvania Favorites **\$24.95 per person**

** Roast Pork with Apple Rosemary Sauce
Breast of Capon with Old Fashioned Bread Filling
Baked Ziti with Four Cheese White Sauce
Scalloped Potatoes & Baked Corn Pudding
Whole Green Beans with Onions and Mushrooms*

The Prime Rib Buffet **\$27.95 per person**

*Breast of Chicken a la Kiev
*Chef Carved Roast Prime Ribs of Beef au jus
Baked Salmon Fillets on Roasted Tomatoes
Steamed Broccoli with Lemon Butter
Baked Stuffed Potato & White & Wild Rice Pilaf
*\$49.00 Carving Fee**

Our Classic Buffet **\$29.95 per person**

**Chef-Carved Roast Whole Beef Tenderloin
and Marinated Breast of Turkey
Tortellini in Red or White Sauce
Parmesan Crusted Tilapia
Tender Steamed Asparagus Tips with Prosciutto Ham
Medley of Fresh Vegetables & Garlic Whipped Potatoes
*\$49.00 Carving Fee**

Polynesian Buffet **\$26.95 per person**

*Crab & Cucumber Salad & Assorted Egg Rolls
Petite Jerked Chicken Kebab
Shredded Beef & Broccoli; Roast Pork in Garlic Sauce
Vegetable Lo Mien & Shrimp Fried Rice Lychee and Fresh Pineapple*

Italian Buffet **\$27.75 per person**

*Minestra Marita (Traditional Wedding Soup)
Fresh Mozzarella and Basil with Sliced Tomato; Caesar Salad;
Garlic Bread and Focaccia; Grilled Zucchini; Pasta Served with a Variety of Sauces
Chicken Parmesan & Bracciale with Peppers and Onions*

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The Classic Hors d'oeuvres Buffet

\$29.90 per person

which includes:

Carved to order:

*Whole-Roasted Tenderloins of Beef
Marinated Boneless Breast of Turkey*

*an assortment of petite sliced rolls
Horseradish, Dijon Horseradish and Demi-glaze sauce*

*Tender Asparagus tips with Prosciutto
Scallops wrapped in Smoked Bacon
Smoked Salmon Canapés
Large Mushrooms stuffed with Seafood*

*Display of Imported & Domestic Cheeses
Seasonal Fresh Fruit & Berries
assorted crackers & mustards*

Petite Pastries and Stuffed Cookies

Dessert

to be added to Family-style, Served or Buffet Dinners

Cutting and Serving your Special Cake - \$1.95 per person

Anniversary or Birthday Cake- \$4.50 per person

Cake \$3.50 per person Pie- \$2.95 per person

Fancy Buffet of Desserts- \$5.50 per person

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