

"Get Your Christmas On"

With Acorn Farms Catering



Hors d'oeuvres

Butler or Stationary

Chilled Shrimp

*Peeled and de-veined
Served with tangy cocktail sauce
\$35.00 per 50 pieces*

Marinated Tuna on Herb Crostini

*With spicy tequila carrot salsa
\$79.00 per 50 pieces*

Toasted Coconut Shrimp

*Served with Yakatori sauce
\$45.00 per 50 pieces*

Miniature Beef Wellington

*With tarragon mustard sauce
\$59.00 per 50 pieces*

Pinwheels of Chicken

*With sun-dried cranberry relish
\$45.00 per 50 pieces*

Crispy Artichokes

*Stuffed with ricotta cheese
Served with a red pepper sauce
\$49.00 per 50 pieces*

Petite Maryland Crab Cakes

*With wasabi cream sauce
\$59.00 per 50 pieces*

Baked Coquille Saint Jacques

*(Baked scallops with chives)
\$75.00 per 50 pieces*

Sliced Smoked Beef Tenderloin

*With horseradish cream sauce
\$69.00 per 50 pieces*

Fresh Asparagus Tips

*With asiago cheese
\$45.00 per 50 pieces*

Beverages

Hot Chocolate Bar

With mini marshmallows, cinnamon sticks, candy canes and whipped cream

Sparkling Cranberry Punch

Citrus Fruit Punch

*Plasticware
\$3.95 per person*

*Glassware
\$5.25 per person*



Entrées

Served family style or buffet style

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

Choice of 2 entrées and 3 side dishes

Served with rolls and choice of house salad or Caesar salad

\$23.90 per person

Choice of 3 entrées and 3 side dishes

Served with rolls and choice of house salad or Caesar salad

\$26.90 per person



Pork

Golden Glazed Spiral Ham

Maple glazed oven roasted ham

Pork Braciolo

*With spinach, roasted pepper and provolone
cheese*

Roasted Loin of Pork

*Stuffed with pear and fresh sage, topped with
crumbled blue cheese*

Smoked Loin of Pork Au Jus

With caramelized winter vegetables

Beef

Beef medallions w/Crab Imperial

Topped with asiago cheese

Add \$1.95 per person

Steak Pizzaiola

*Slow simmer beef steak in a tomato sauce with
mushrooms, peppers and fresh herbs*

Filet of Beef

*With fresh parsley, basil and grated Romano
cheese*

Add \$1.50 per person

Marinated Oriental Style Beef

*With scallions, carrots and water chestnuts
Garnished with bok choy*



Poultry

Cranberry Glazed Cornish Hen
Garnished with brussel sprouts tossed with
almond praline
Add \$0.95 per person

Tender Sliced Chicken Breast
With lemony white wine sauce

Chicken Rossini
With proscuitto, tomato and mozzarella in a
pink sherry sauce

Acorn Farms' Baked Chicken Pie
Tender morsels of boneless chicken breast,
potatoes, celery, pearl onions, peas and carrots
Topped with a golden crust

Seafood

Pistachio Crusted Tilapia
With lemon butter sauce
Add \$0.50 per person

Broiled Sole
Stuffed with shrimp
Topped with dijonaise sauce
Add \$1.50 per person

Smoked Maple Salmon
Fresh salmon smoked on a wooden plank
Add \$0.95 per person

Oven Baked Crab Cakes
Served with Newburg sauce



Vegetarian/Pasta

Baked Manicotti
With spinach, mushrooms, and cheese in a creamy garlic sauce

Eggplant Rollatini
With ricotta and marinara sauce

Pasta Bianco
With shrimp, mushrooms, and artichokes in a light parmesan cream sauce

Farfalle and Broccoli
Tossed with oil and garlic with a touch of roasted red pepper

Vegetable Ravioli
Confetti stuffed pasta in alfredo sauce



Side Dishes

Wild Rice Pilaf

With bulgher wheat and mandarin oranges

Thai Style Jasmine Rice

Scalloped Potatoes Napoleon

Layers of sliced potatoes and vegetable puree

Sweet Potatoes Au Gratin

Garlic Mashed Potatoes

Double rich potatoes mashed with garlic, cream and butter

Oven Roasted Potatoes Murphy

Cubed potatoes roasted and tossed with scallions, bacon and butter

Winter Vegetable Medley

Steamed Broccoli with Lemon Butter

Roasted Corn and Diced Pumpkin

Baked Acorn Squash

With cinnamon sherry, thyme and honey

Desserts

Included in per person price

Warm Bread Pudding

With bourbon hard sauce

Bouche Noel

Glazed chocolate log

Angel Food Cake Parfait

Finger Dessert per Chef

Bring Your Own Dessert

*Groups may bring their own dessert to be served buffet style.
(subtract \$1.75 per person off of the meal price if bringing own dessert)*

All desserts are served buffet style





Important Information

All dinners may be presented buffet style or family style

**Family style is only available at Acorn Farms Reception and Conference Center*

(Includes rolls, side salad, regular and decaf coffee)

Pricing

A service charge of 24% is added to menu pricing.

Groups of 25-49 add \$3.50 per person – Not available for less than 25 persons

For children between the ages of 3 to 10 years, a 25% discount is taken off the dinner price.

*Banquet rooms are reserved for 4 hours. Additional time can be purchased -
\$75.00 per half hour.*

Facility Amenities

** Family-Style Service is available for groups up to 200 attendees only at Acorn Farms Reception and Conference Center.*

Four Season's maximum capacity is 230 guests

Acorn Farms' maximum capacity is 225 guests

*Linen Tablecloths & Napkins, Bone China, Glassware, Stainless Flatware & Hurricane Globes
"dress" all guest tables.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of
food-borne illness*

*Acorn Farms Reception and Conference
Center*

3141 Mount Joy Rd. Mount Joy, PA

Phone: 717-653-6182

Four Seasons Golf Course

6160 Old York Rd. York, PA

