



## *Parties, Parties, Parties*

*The prices are based on a minimum of fifty persons and DO NOT include room rentals, service charges and sales tax*

*Four individual stations combine to create a heavy hors d'oeuvre party or a unique dinner buffet.*

*Food stations will be replenished for Seventy-five Minutes.  
Beverage stations will be replenished for four hours*

***\$29.90 per person***

***Choose: Two - Type A Stations  
Two - Type B Stations***

*To add additional stations to the above:*

***Type A Station - \$5.85 per person***

***Type B Station - \$6.65 per person***

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

*[www.acornfarms.net](http://www.acornfarms.net)*

*3141 Mount Joy Road*

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*Phone: 717-653-6182*

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## Party Station Type A

### European Savories

Warm Brie w/ Pecans & Brown Sugar  
Marinated Vegetables & Assorted Olives  
Fresh Mozzarella & Feta Cheeses  
Tabouleh Salad  
Roasted Hummus  
French & Pita Breads  
Toasted Bagel Chips

### Breads and Spreads

Sour Dough Bread & Focaccia  
Guacamole & Tortilla Chips  
Hot Crab Dip  
Warm Spinach & Artichoke Spread  
Roasted Garlic Hummus;  
Cheese Ball & Crackers  
Variety of Fruit & Nut Breads  
Flavored Whipped Spreads

### Continental Munchies

Baskets of Fresh Vegetables & Dips  
Wedge of Cheddar, Wheel of Brie  
Cubes of Muenster & Smoked Gouda  
Garlic Sausage, Lebanon Bologna  
Sweet & Tangy Mustards  
Assorted Crackers

### Nacho Grande

Spicy Shredded Chicken & Beef  
Shredded Lettuce, Diced Tomatoes  
Sliced Scallions, Refried Beans,  
Shredded Sharp Cheddar, Guacamole,  
Jalapeño Peppers, Salsa, Sour Cream  
Spanish Rice  
Tostadas; Warm Flour Tortillas

### Mediterranean Station

Roasted Eggplant Dip with Pita  
Marinated Artichokes  
Orzo with Raspberry Vinaigrette  
Tuscan Roast Potato Salad  
Tabouleh Salad w/ Lemon & Mint + Scallions, Tomato & Cucumber Garnish  
Tomato, Mozzarella & Basil w/ Balsamic Vinaigrette  
Stuffed Grape Leaves w/ Cucumber Sauce  
Feta Cheese and Assorted Olives

### Salads

Fancy Mixed Greens  
w/ Assorted Vegetables, Crouton, Grated Cheese & Dressings  
Cucumber Salad with Mint,  
Pasta & Potato Salads;  
Fresh Seasonal Fruit Compote, Cole Slaw  
Soft & Crispy Bread Sticks

### Soups and Sliders add 1.50

Tomato Basil Bisque  
Shrimp Chowder  
Tuscan Style Ham & Bean  
Pulled pork Sliders  
Beef & Caramelized Onion Sliders  
Tomato, Avocado, Onion & Sprouts Slider  
Assorted Condiments on the side

### Punch & Soda Bar

Citrus Fruit Punch  
Assorted Soda  
Regular & Decaf Coffee  
Hot Tea Service

### Wine & Beer Bar

Client to provide all alcohol, Beer & Wine  
Citrus Fruit Punch; Assorted Soda  
Regular & Decaf Coffee  
Punch Base for Alcoholic Punches

### Sparkle Bar

Sparkling Juice  
Lemon Lime Soda  
Fresh Strawberries and Seasonal Fruit  
Orange Juice  
Cranberry Juice  
Pomegranate Juice  
Clients Supplies Alcohol or  
Additional charge at Four Seasons

### Dessert Stop

Gourmet Filled Cookies Assortment  
Seasonal Fresh Fruit w/  
Kahlua Hot Fudge Fondue  
Petite Cream Puffs  
Walnut Honey Pastries  
Mini Cheesecake Triangles  
Warm Fruit Cobbler

## Party Station Type B

### Pasta Station

Fettuccini, Bowtie or Penne Pasta  
Marinara, Garlic Wine Sauce & Al Fredo Sauces  
Italian Meatballs & Grilled Chicken Strips  
Parmesan Cheese  
Grilled Vegetables  
Focaccia & French Breads

### Carved to Order

choice of 2:

- \*Roast Top Round of Beef
- \*Glazed Bone-in Ham
- \*Loin of Pork w/Rosemary-Garlic Crust
- \*Boneless Breast of Turkey
- \*Marinated London Broil

#### **Specialty Items Priced Separately:**

- \*Whole Tenderloin of Beef +2.50
  - \*Prime Rib or Striploin of Beef +1.50
  - \*Roasted Leg of Lamb +2.50
  - \*Rack of Lamb +4.50
  - \*Grilled Side of Salmon + 2.00
- Assorted Hot & Chilled Sauces  
Assorted Condiments, Breads & Rolls

### Asian Influence add 2.50

Steamed Crab Dumpling with Jade Sauce  
Egg Roll with Hot Mustard, Sweet & Sour Sauce  
Assorted Thai Style BBQ: Chicken, Beef & Scallops  
Asian Hanger Steak over Soba Noodles & Julienne of Vegetables  
General Tso's Chicken  
Velvet Shrimp w/Steamed Vegetables  
Asian Style Risotto w/Smoked Pork

### Southwest Flavor add 2.50

Black Bean Soup w/onion, cheese & sour cream  
Spicy Chicken Quesadilla with Grilled Red Onion  
Bar-be-cue Pork with Cranberry Chili Glaze  
Fried Whitefish w/Grilled Pineapple Salsa  
Roasted Chicken w/Lime and Salsa Verde  
Filet of Beef & Grilled Shrimp in Spicy Citrus Marinade  
Guacamole Display w/Stuffed Chili's  
Roasted Alamo Potato Salad  
Crispy Tortillas and Warm Soft Corn Tortillas

### Night in the Tropics

Tropical Fruit Display  
To include Mango, Papayas, Oranges  
Bananas, Coconut; Pineapple & Kiwi  
Barbequed Shrimp  
Jerked Chicken Sates & Fruit Salsa  
\*Island Pulled Pit-Roasted Pork  
Assorted Rolls

### Rajun Cajun

Spicy Seafood & Chicken Gumbo  
Rice Pilaf  
\*Blackened Fish Kabobs  
Light Lemon Sauce  
Red Beans, Sausage & Rice  
Bourbon-Glazed Ham Balls  
Quiche Lorraine  
Sliced French Bread

### Rhapsody in Seafood

Add \$4.50 per person

Crab Claws  
Chilled Steamed Shrimp  
\*Clams Casino  
\*Oysters Rockefeller  
Petite Crab Cakes  
\*Scallops Wrapped in Bacon  
Smoked Salmon & Mini Bagels  
Dijon Mustard, Tabasco Sauce  
Remoulade Sauce, Cocktail Sauce  
& Lemon Wedges

### Low Country Cuisine add 2.50

Cream of Crab Soup  
Pimento Spread with Assorted Crackers  
Shrimp Grits  
Deep-Fried Turkey w/Pan Gravy  
Dry Rub Baby Back Ribs w/Carolina BBQ Sauce  
Frogmoor Stew (Low Country Boil)  
Shrimp, Sausage, Potatoes & Corn on the cob  
Fried Tomatoes w/Remoulade Sauce  
Hoppin John (Black-eyed Peas w/Ham Rice)  
Collard Greens  
Butter Bean Succotash  
Sweet Potato Pone