

Wedding Reception 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 may be assessed if the estimated guest counts,
for your reception, falls below 150 attendees.*

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 \$1.50 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 20% Service Fee.
This fee includes set up, service and clean up for your reception.
This service fee is taxable.*

*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 or Plasticware Package

Pricing based on per person charge and package selected

Bartender – Priced per hour, per bartender

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 or Plasticware Package

Pricing based on per person charge and package selected

Bartender – Priced per hour, per bartender

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

Pricing based on per person charge and package selected

Punch and Soda

Our popular Citrus Fruit Punch offered in Bowls (possibly spiked) Sodas (Cola, Diet Cola, 7-up, Ginger Ale) offered in carafes throughout your event.

Glassware or Plasticware Package

Pricing based on per person charge and package selected

Punch Fountain available for additional fee

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

Petite Lump Crab Cakes, Sauce Tartare

Sea Scallops wrapped with Crisp Smoked Bacon

Large Shrimp wrapped with Crisp Smoked Bacon

Miniature Beef Wellington

Sate' of Chicken with Sweet & Sour Sauce

Tandoori Style Chicken Sate' with Coco Lopez Peanut Sauce

Pyllo Dough Stuffed with Bleu Cheese, Pears and Walnuts

Large Mushroom Stuffed with Spinach and Feta Cheese

Large Mushroom Stuffed with Backfin and Claw Crab

Large Mushroom Stuffed with Sausage Filling

Large Peeled Shrimp with Cocktail Sauce

Sliced Roma Tomato with Fresh Mozzarella Cheese and Basil Leaves

Miniature Grilled Reuben Sandwich
Teriyaki Glazed Meat Balls with Hunan Hot Sauce
Cucumber Fingers with Herbed Chevre Cheese
Smoked Chicken Salad with Basil Parmesan Mayonnaise on Belgian Endive
Egg Salad Canapé with Bacon and Horseradish
Smoked Salmon Canapé with Bermuda Onion and Capers
Anchovy Canapé with Pimento
Caviar Canapé with Cream Cheese and Dill

All food and beverages are subject to service or staff charges

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
Priced 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, Herring in Sour Cream
Priced per person

Bologna, Cheese and Relish

Sweet and Ring Bologna, Assorted Crackers and Dips
Swiss, Longhorn, Provolone and Muenster Cheeses
Carrot & Celery Sticks, Pickles, Olives and Cherry Peppers
Priced 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

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
Priced per person

Family Style Dinners

Also known as an Individual Table Buffet

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

II.

Marinated London Broil

Chicken Cordon Bleu with Supreme Sauce

Pasta Alfredo with Shrimp

Roasted Red New Potatoes

Peas with Onions

III.

Char-Grilled Filet of Salmon

Herb Roasted Breast of Chicken

Medallions of Pork with Apricots, Currents and Pine Nuts

Seasonal Fresh Vegetables

Au Gratin Potatoes

IV.

Pasta Prima Vera

Flounder Rolled with Spinach & Mushrooms

Roast Loin of Pork with Rosemary Glaze

Julienne of Vegetables with Lentils

Steamed Broccoli

V.

Chicken Breast with Bread Stuffing

Roast Prime Rib of Beef au jus

Whipped Potatoes

Baked Corn Pudding

Green Beans with Mushrooms

Signature Served Dinners

Dinners Include:

*Salad of Fancy Mixed Greens, 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

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

Roast Pork Loin Spirals

Stuffed with Sun Dried Tomatoes, Pine Nuts and Basil

Grilled Chicken Chardonnay

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

Chicken a la Chesapeake

Tender Chicken Breast topped with Crab Meat, Bacon and Cheese

Chicken Florentine

Breast Of Chicken Filled With Spinach, Mushrooms and Cheese

Oven Roasted Chicken

Boneless Breast with Sauce Of Mushrooms, Tomatoes, and Onions

Sautéed Orange Chicken

With Fresh Ginger, Mandarin Oranges and Toasted Cashews

Roast Chicken Laurel

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

Farfalle With Grilled Chicken

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

Penne Pasta With Fresh Tomato, Garlic & Basil Sauce

Petite Filet Mignon & Twin Baked Stuffed Shrimp

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

Classic Surf & Turf

Four Ounce Canadian Lobster Tail and a Six Ounce Filet of Western Beef

Roast Tenderloin Of Beef

Sliced and Served With Wild Mushroom Sauce

Dual Stuffed Filets of Salmon and Flounder

Salmon surrounds Spinach, Cheese & Mushrooms while Flounder Wraps Lump & Claw Crab

Pan-Seared Filet Of Salmon

With Fresh Bread Crumbs, Horseradish and Dill, Bound With Butter

Buffet Style Dinners

Buffets Include:

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

The Traditional

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

Pennsylvania Favorites

**Chef Carved 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

*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*

Our Classic Buffet

**Chef-Carved Roast Whole Beef Tenderloin
and Marinated Breast of Turkey
Vegetable Lasagna with White Sauce
Grilled Filet of Grouper in Lemon Dill Sauce with Baby Shrimp
Tender Steamed Asparagus Tips with Prosciutto Ham
Medley of Fresh Vegetables & Roasted New Potatoes with Herbs*

Polynesian Buffet

*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

*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*

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