



A Gala Cocktail Reception

Offered Sunday through Friday, excluding long weekend Sundays
The Farmhouse requires a minimum of 40 adults for a Gala Cocktail Reception
Menu Selections Subject to Change for 2022

An elegant stand-up and mingle reception, with lounge, outdoor patios, cocktail tables around the dance floor, and some guest tables, dressed with lap-length ivory linen and lanterns with LED candles

CEREMONY AT 6:00 OR 6:30 PM

FOLLOWING THE CEREMONY

Cheers to The Newlyweds - A glass of Pelee Secco Sparkling Wine

Hors D'oeuvres (Placed out allowing you and your guests to help themselves)

Harvest Board - Warm French Onion Dip, Lime & Cilantro Guacamole, Pico de Gallo
Seasonal Crudités, Root Vegetable & Tortilla Chips **VEG**
Thai Samosa with Sweet Chili & Lime Aioli **VEG**

&

(Passed by our Service Staff)

White Truffle Mac'n Cheese Ball with Truffle Parm Aioli **VEG**
Sumac, Zatar Chickpea & Avocado Toast drizzled with Lemon Yogurt **VEG**
Prosciutto Wrapped Bocconcini Cheese with Tomato and Basil Skewers **GF**
Vegetarian Spring Rolls with Mango, Tamarind & Cilantro Dip **VEG**

FOOD STATIONS - PLACED OUT AT 8:00 OR 8:30 PM

SAVOURY

Baked Brie with House Savoury Jelly wrapped in Puff Pastry served with Artisan Baguette **VEG**
Warm Spinach and Artichoke Dip with Toasted Pita Chips **VEG**
Vegetarian Dumplings with Soy Ginger, Garlic Glaze **VEG**
Beef Sliders with Chipotle Aioli, Caramelized Onion & Brie
Seed to Sausage Charcuterie Board **GF**
Apricot Paté, Hunters Salami, Duck Prosciutto
Jalapeno & Blue Cheese Sausage & Calabrese Salami
served with House Preserves, Chutneys & Toasted Crostini

TACO BAR

Warm Tortillas, BBQ Pulled Pork, Soy, Ginger, Lime Tempura Shrimp & Breaded Avocado
served with Pickled Onions, Carrots & Jalapeno, Shredded Cabbage, Pineapple Salsa, Queso Fresco
Onion, Cilantro and Lime Salsa, Fresh Limes, Sriracha Hot Sauce and Garlic Aioli

STRATHMERE BISTRO PIZZA WEDGES

Tomato Sauce, Mozzarella & Basil **VEG**
Roasted Garlic Boursin Cheese, Spicy Italian Sausage, Pear & Balsamic Syrup

SWEET - PLACED OUT AT 10:00 OR 10:30 PM

White and Dark Chocolate Covered Strawberries **GF**
Salted Caramel Filled Mini Donuts
Cinnamon Sugar Donut Holes
Your wedding cake (whole) placed out with knife and lifter allowing guests to help themselves
Coffee/Tea

2021 Price - \$72/Person (from April 1st 2021 - March 31st, 2022)
2022 Price - \$79/Person (from April 1st 2022 - March 31st, 2023)