



"Where fresh and comfort collide"

Thank you for considering Farmhouse Catering!

Dinner Menu

Perfect for casual or formal events, parties and celebrations.
Priced per guest

Grand Dinner - \$24

2 Meats - 2 Vegetables - 1 Side - Salad - Rolls

2 Entree Dinner - \$22

2 Meats - 1 Vegetable - 1 Side - Salad - Rolls

1 Entree Dinner - \$20

1 Meat - 1 Vegetable - 1 Side - Salad - Rolls

Pasta Dinner - \$19

2 Pasta Dishes - Salad - Garlic bread or Sticks

Simple Supper - \$18 *

1 Meat - 1 Potato - Salad - Rolls

*Selections limited

Sandwich Supper - \$16

1 Sandwich Option - 1 Side - Salad
(includes pickles, bbq sauce)

Selections on following pages



Meat Selection:

Savory Roast Beef (+\$2/guest)

Slowly roasted beef, sliced and in a savory brown gravy

Grilled Flank Steak (+\$3/guest)

Flank steak perfectly seasoned and grilled to a medium rare temperature

Herb Grilled Chicken*

Grilled chicken breast seasoned with herbs

Chicken Florentine

Pan seared chicken breast topped with a savory spinach cream sauce and melted cheese

Chicken Marsala

Pan seared chicken breast topped with a creamy mushroom and Marsala wine sauce

Mediterranean Chicken

Grilled chicken breast topped with a blend of tomato, olive, onion, basil, and feta cheese

Bacon Wrapped Chicken

Chicken breast wrapped in bacon and topped with savory mushroom sauce

Mango Chicken

Grilled chicken breast topped with a sweet and tangy mango salsa

Pucker Pork Loin

Seared pork loin topped with a tangy apple cider, cranberry, and pucker glaze

Pork Loin w/Savory Stuffing

Seared pork loin with a homemade cranberry herb stuffing and topped with a creamy Marsala wine sauce

Grilled Pork Loin*

A tender pork loin seasoned and grilled to perfection

Grilled Salmon (+\$3/guest)

Center cut salmon seasoned and grilled

Sandwiches:

Pulled Chicken

Seasoned and slow roasted chicken

Pulled Pork

Pork seasoned with a homemade rub and slow roasted

Pulled Beef

Slow roasted beef with a blend of herbs

Pasta Selections:

Cavatini Bake

Penne pasta tossed in a homemade Italian red sauce with peppers, onions, pepperoni, sausage and mild kielbasa sausage and topped with a blend of cheeses

Classic Alfredo

Fettuccine pasta tossed in a rich and creamy homemade alfredo sauce and topped with fresh tomatoes, parmesan cheese and chicken

Classic Red

Penne pasta tossed in a homemade Italian red sauce and topped with parmesan cheese. Can come with beef or sausage

Bacon Mac & Cheese

Macaroni noodles tossed in a homemade cheesy cream sauce and topped with bacon, cheese and herb panko

Classic Lasagna

Layers of pasta with meat, homemade Italian red sauce and cheese

Chicken Lasagna

Layers of pasta with tender chicken, homemade garlic alfredo sauce, fresh spinach, mushrooms, tomatoes and cheese

Creamy Sundried Tomato & Mushroom

Bow-tie pasta tossed in a creamy homemade alfredo sauce and topped with sundried tomato, mushrooms, parmesan cheese and chicken. You can get it with Italian sausage if you prefer

Vegetarian and Vegan Entrees:

Eggplant Parmesan

Fresh eggplant sliced and covered with a herb panko breading, then pan fried in olive oil, and topped with homemade marinara sauce and cheese

Broccoli Wild Rice Casserole

Wild rice and broccoli in a creamy sauce topped with panko and parmesan cheese

Giant Stuffed Mushrooms

A giant Portobello mushroom filled with savory quinoa rice, tomato, and spinach filling

Veggie Lasagna

Layers of pasta with homemade Italian red sauce, fresh zucchini, onions, peppers, mushrooms, and cheese

*Simple Supper Options



Salad Selections:

Harvest Green*

Salad greens tossed in tangy balsamic vinaigrette dressing, topped with candied walnuts and feta cheese.

Watermelon Poppy Seed

Fresh romaine lettuce tossed with creamy poppy seed dressing, topped with celery, blueberries, watermelon, red onion, and candied almonds

Strawberry Spinach*

Spinach tossed in a tangy strawberry vinaigrette, topped with candied almonds, fresh strawberries, red onion, and feta cheese

Rancher Salad*

Fresh lettuce blend topped with onions, cucumbers, tomatoes, corn, cheddar cheese, homemade ranch, and croutons

Caesar Salad

Crisp romaine lettuce tossed in Caesar dressing and topped with fresh tomato, shredded parmesan cheese, and croutons

Cobb Salad

Assorted greens topped with corn, hard boiled eggs, tomatoes, cucumbers, bacon, blue cheese, and onions, served with blue cheese dressing

Side Selections:

Herb Mashed Potato*

Fluffy mashed red potatoes with our house seasoning mix and butter

Garlic Mash*

Fluffy mashed red potatoes abounding with garlic and butter

Roasted Reds*

Sliced red potatoes roasted with our house herbs and olive oil

Twice Baked Potato Casserole

A loaded mashed potato, containing butter and sour cream, topped with cheddar cheese, bacon, and chives.

Cheesy Potatoes

Shredded potatoes in a rich creamy sauce and topped with melted cheese

Gourmet Mac & Cheese

Macaroni tossed in a creamy homemade cheese sauce and topped with a crunchy herb panko topping

Rice Pilaf

Rice cooked in chicken broth, with pimento and parsley

Sweet Potato Mash

Fluffy savory sweet potato and Idaho potato blend

Vegetable Selections:

Savory Green Beans

Whole green beans roasted with red onion and our house seasoning

Glazed Carrots

Carrots roasted in brown sugar, butter, and dill seasoning

Sweet Potato Mash

Fluffy savory sweet potato and Idaho potato blend

Roasted Medley

A medley of zucchini, peppers, onions, cauliflower, asparagus, broccoli, green beans, and carrots, roasted with olive oil and our house seasoning

Garlic Green Beans

Whole green beans roasted with flavorful garlic

Roasted Asparagus

Asparagus roasted with olive oil, salt, pepper, and garlic.

Sweet Corn Casserole

A mixture of corn, creamed corn, and cheddar cheese, topped with cornmeal, and butter

Corn on the Cob (seasonal)

Corn on the cob served with butter and salt



Apps & Snacks

Pick 3 for **\$7.50/guest**
Each additional selection \$2 more per guest

Bruschetta

Toasted french baguette topped with a mixture of fresh tomatoes, onions, basil and balsamic vinegar

Bacon Wrapped Sesame Sticks

Sesame stick wrapped with crispy bacon and tossed in parmesan cheese

Cheese & Cracker Platter

An assortment of sliced cheese and crackers

Corn Dip

A warm creamy corn dip that has a little bit of a kick with jalapeno served with tortilla chips

Meatballs

Meatballs tossed in a tangy and sweet Asian BBQ sauce

Spinach Dip

A warm creamy spinach dip served with tortilla chips

Veggie & Dip Platter

An assortment of fresh vegetables served with a zesty dip

Hummus with Pita Bread

A delicious spread made from chickpeas, tahini, lemon, and spices and served with pita bread

Roasted Chicken Wings

Roasted and seasoned chicken wings with assorted dipping sauces

Potato Skins

Crispy potato skins topped with melted cheese, chives, bacon and sour cream

Stuffed Mushrooms

Button mushrooms stuffed with a creamy spinach, parmesan, and cream cheese filling

Fresh Fruit Platter

An assortment of fresh cut fruit

Pulled Pork Sliders

Warm Hawaiian Bun filled with slowly roasted pulled pork

Hamburger Sliders

Grilled hamburger patty in between a warm hawaiian bun

Grazing Station - \$8/guest

Gourmet Cheeses, Crackers, Fruits,
Veggies, Meats, Dips, Bread
and Chocolate

Nacho Bar - \$5/guest

Includes chips, salsa, guacamole,
pico de gallo and cheese sauce
(add meat for \$3)

Popcorn Bar- \$4.50/guest

Minimum of 150 servings
choose up to 3 flavors.
Ask us about our flavor options

Snackies Bar - \$4.50/guest

Snackies Bar out before and after dinner - \$6.50/guest
Caramel & cheddar popcorn,
butter popcorn, pub mix, veggie
straws, M&Ms, & cheese-its



Desserts

Ask us how we can customize these for you.

Priced per guest

Mini Fruit Tarts | \$4.50

Pielettes | \$3.00

Banana Cream, French Silk & Lemon meringue

Homemade Pie | \$3.50

Apple, Peach, Fruit of the Forrest (apple, strawberry & rhubarb), Banana Cream & French Silk

Apple or Peach Crisp | \$3.00

Cheesecake | \$4.25

Turtle, Raspberry, Blueberry, Cherry & Pumpkin

Cupcakes | \$2.50

Red Velvet, White, Chocolate & Champagne

Cookies | \$2.00

Sugar, Chocolate Chip, Monster, Snickerdoodle & Double Chocolate w/butterscotch

Sundae Bar - \$5

Your choice of 3 kinds of ice cream, homemade caramel, hot fudge, assorted toppings & nuts

Candy Bar - \$4

A beautiful display of assorted candies for your guests to fill a sack with

S'mores Bar - \$4

Let your guests make their own s'mores over an open flame! Comes with candy bars, crackers, marshmallows, and a variety of toppings

Bar Bar - \$4

A variety of favorite recipes
Pick 4: Brownies, Blondies, 7 layer bars, Revel, Scotcharoos, Lemon Bars, Cherry bars and Pumpkin Bars

Cookies & Milk Bar - \$3

Farmhouse Catering's famous cookies served with ice cold milk

Hot Chocolate Bar - \$3

Homemade hot chocolate, syrups, peppermint sticks, and marshmallows

***If you choose to go with a dessert vendor outside of Farmhouse Catering there will be a \$50 fee
This fee is for plates, napkins, silverware and a display***

