



CUSTOM EVENTS

WEDDINGS
BAR / BAT MITZVAHS
SWEET 16 / QUINCEANERA
CORPORATE GALAS
ALL SPECIAL OCCASIONS

FARM TO TABLE CUISINE

86 STATE ROUTE 173 WEST
HAMPTON, NJ 08827
908-735-7889
THEFARMHOUSENJ.COM

PRIOR TO CEREMONY

iced tea and lemonade

AFTER CEREMONY

on display
farmhouse
seasonal sangrias

premium open bar
selection of fine wines and liquors
domestic and imported beers
fresh fruit juices and assorted beverages

COCKTAIL RECEPTION

an excellent selection of hot and cold hors d'oeuvres to be passed butler style
on beautifully garnished platters featuring fresh flowers

COLD PASSED HORS D'OEUVRES

sesame seared tuna, wakame salad, wasabi tobiko

ciliegine, tomato, basil

shrimp cocktail shooter, spicy cocktail sauce

smoked salmon, dill crème fraîche, pumpernickel toast

tomato bruschetta basil, grana padano, crostini

HOT PASSED HORS D'OEUVRES

maryland crab cakes, sriracha aioli

1685 rueben: house-cured corned beef, sauerkraut and swiss on rye

chicken and cheese empanadas, avocado cumin sauce

farmhouse franks in a blanket: andouille, cheese, puff pastry

Vegetable, pork wontons, pineapple, kumquat marmalade

sliced tenderloin of beef, balsamic onions, gorgonzola cream, brioche toast

sirloin sliders, caramelized onions, farmhouse ketchup, brioche

vegetable spring rolls, sambal plum sauce

COCKTAIL HOUR

FARMHOUSE TABLE

- ELABORATE DISPLAY OF ITALIAN CURED MEATS -

soppresatta, cappicola, prosciutto di parma, mortadella
marinated red & yellow beet salad
fennel fronds
tabbouleh salad
quinoa and roasted vegetable salad
house-made mozzarella, tomato, basil

- GRILLED MARINATED VEGETABLES -

asparagus, zucchini, eggplant, patty pan squash, fennel
radicchio, endive, portobello mushrooms
pickled cauliflower, carrots, cucumbers, and peppers
bowls of pepperoncini, hot cherry peppers, marinated olives
country pate, celeriac slaw, brioche toast
smoked salmon roulade, pumpernickel toast
sesame, salt breadsticks

- CHEESE CAVE -

seasonal artisanal domestic and imported cheeses
candied walnuts, quince, dates, figs, lavender honey, and fruit preserves
artisanal breads

- THE BACK FORTY VEGETABLE + DIPS -

sweet bell peppers, celery stalks
baby carrots, haricot vert, endive spears, cucumber
broccoli florets, cauliflower florets, breakfast radishes
thai curry, gorgonzola, artichoke, spinach dips

- SLICED SEASONAL FRUITS + BERRIES -

sliced papaya, carambola cantaloupe
honeydew, pineapple, watermelon
bowls of fresh strawberries, raspberries, blueberries, grapes

MEDITERRANEAN DISPLAY

MIDDLE EASTERN MEZZE PLATTERS TO CONSIST OF:

hummus, tabbouleh, baba ghannouj, dolmades
warm pita, marinated olives, dates, feta cheese
\$3.00++ per person

COCKTAIL HOUR STATIONS

PASTA

-PLEASE SELECT TWO-

rigatoni, san marzano tomatoes, eggplant, ricotta, basil

bucatini, house-made ricotta, chili flakes, black pepper, parsley

orecchiette, broccoli rabe, sweet italian sausage ,roasted garlic

penne, prosciutto, peas, parmesan, tomato cream

pappardelle, braised rabbit, wild mushrooms

cavatelli, roasted cauliflower, pancetta, leeks, grana padano, fresh oregano

cheese tortellini, wild mushrooms, asparagus, spring peas, porcini cream

farfalle, sundried tomatoes, feta, pine nuts, roasted garlic, basil

RISOTTO

-PLEASE SELECT TWO-

wild mushroom, leeks, idiazabal cheese, white truffle oil

braised ox tail, vegetable brunoise, cabernet reduction

Asparagus, spring peas, tarragon, parmigiano reggiano

shrimp, scallops, crabmeat, chives, champagne cream

cave aged cheeses, caramelized apples, thyme, toasted walnuts

roasted pumpkin, pancetta, swiss chard, sage

local lamb sausage, melted leeks, fennel, baby spinach, manchego

COCKTAIL HOUR STATIONS (CONT.)

MEAT CARVING

-PLEASE SELECT TWO-

CATALONIAN SPICED SIRLOIN OF BEEF

grilled scallions, fennel, romesco sauce

MEDITERRANEAN SPICED LEG OF LAMB

cucumber, red onion, mint yogurt

SAGE ROASTED BREAST OF TURKEY

fresh cranberry, ginger compote

FARMHOUSE SMOKED CORNED BEEF

napa cabbage slaw, pickled red onions, guinness mustard

MAPLE GLAZED HAM

stone-ground mustard, pineapple salsa

BOURBON GLAZED PORK

apple and raisin compote, calvados sauce

CHIPOTLE FLANK STEAK

avocado cream, salsa verde

ROASTED SUCKLING PIG

chimichurri, romesco sauce

\$3.95++ per person

(based on a minimum of 100 guests)

GRILLED KEBAB STATION

-PLEASE SELECT THREE-

argentinean beef
thai chicken
moroccan lamb
Back Forty vegetable

sweet chili sauce
ginger, soy, papaya gastrique
minted greek yogurt sauce
basil pesto

COCKTAIL HOUR STATIONS (CONT.)

DIM SUM BAR

a variety of steamed dumplings served from bamboo steamers

TO INCLUDE:

shumai, chicken, vegetable, pork dumplings

ponzu, soy, sweet chili, hot mustard sauces

sesame noodles

WOK STIR FRY

-PLEASE SELECT TWO -

beef, chicken, or vegetarian stir fry

vegetable mix of bamboo shoots, bean sprouts, baby corn, baby bok choy

shiitake, wood ear mushrooms, napa cabbage, broccoli, peppers, snow peas, cilantro, scallions

sesame, ginger, red chili hoisin sauces

SOUTHERN COMFORT FOOD

fried chicken, waffles, red eye gravy, maple syrup

braised collard greens, candied yams

cornbread, white gravy

COMFORT FOOD

pot roast, garlic mashed potatoes

chicken pot pie

farmhouse mac and cheese

warm cheese cornbread, Back Forty butter

ale battered onion rings, chipotle ketchup

COCKTAIL HOUR STATIONS (CONT.)

POTATO MARTINI BAR

yukon gold whipped, mashed sweet potatoes
served in martini glasses with a prime selection of toppings to include:

chicken bechamel, pulled bbq pork
crème fraîche, american caviar, apple smoked bacon, fresh herbs, caramelized onions,
emmenthaler, cave aged cheddar, smoked gouda, mini marshmallows, vermont maple syrup,
rosemary infused demi glace, crispy fried shallots

SOUTHERN ITALIAN VILLAGE

served from copper pans

fried calamari, spicy marinara sauce
cioppino, little neck clams, mussels, shrimp, cod, tomato, white wine, basil
eggplant caponata, fontina
baked manicotti, ricotta, mozzarella, marinara sauce
rustic italian breads, infused olive oil
marinated sun dried tomatoes, basil, spiced olives
garlic bread

SOUTH STREET PHILLY STATION

cheese steak sliders
ribeye steak, peppers, onions, cheese
italian hot dog
all beef hot dog, potatoes, peppers, onions, ciabatta
hot pretzels
honey mustard, spicy mustards
tasting of craft beers

COCKTAIL HOUR STATIONS (CONT.)

ENHANCEMENTS

ELABORATE DISPLAYS FOR THE ULTIMATE EXPERIENCE

To further enrich your dining experience,
the following options may be added at an additional cost

SEAFOOD AND RAW BAR

shrimp cocktail
blue point oysters, little neck clams
served with spicy cocktail sauce, classic mignonette, horseradish, curry, mustard sauces
lemon wedges

seafood ceviche martinis

caribbean snapper
fire and ice honduran shrimp
\$15.00++ per person

maine lobster tails
old bay, lemon aiolis
\$8.00++ per person

ASIAN STATION

sushi rolls and sashimi

shrimp tempura, spicy tuna, philly, eel avocado, cucumber, California
yellow tail, tuna, salmon
soy sauce, pickled ginger, wasabi, shredded daikon, carrot
miso soup, edamame, wakame salad
shumai, gyoza dumplings
chicken teriyaki, sticky rice, scallions
served with the traditional garnitures and condiments
\$18.00++ per person

ENHANCEMENTS (CONT.)

MEXICAN STATION

spice red & blue tortilla chips
pico de gallo & salsa verde
black bean salsa
seasonal tacos & empanadas

\$10++ per person
(only available for cocktail hour)
(based on 150 guests)

BALLROOM RECEPTION

FIRST COURSE

warm artisanal rolls as accompaniment

-PLEASE SELECT ONE -

BLANE HOUSE SALAD

baby spinach, lola rosa, red oak lettuce
dried cranberries, pears, almonds, gorgonzola, sherry vinaigrette

1685 BEET SALAD

roasted red and gold beets, shaved fennel, endive, frisée
goat cheese, candied walnuts, citrus vinaigrette

BACON WRAPPED GOAT CHEESE FILLED DATES

baby arugula, apples, gold raisins, balsamic reduction

HOUSE-MADE MOZZARELLA

fire roasted peppers, heirloom tomatoes, basil
roasted garlic olive oil croustade

TRADITIONAL CAESAR SALAD

garlic croutons, shaved grana padano

THE BACK FORTY SALAD

baby kale, pickled red onions, olives, haricot vert, cucumbers
tomatoes, oregano lemon vinaigrette

BALLROOM RECEPTION (CONT.)

MAIN COURSE

chef's selection of seasonal vegetables and starches will be served with all entrées

-PLEASE SELECT THREE -

BEEF

BRAISED SHORT RIBS

roasted root vegetables, garlic mashed potatoes, merlot demi glace

FILET MIGNON

wild mushrooms, caramelized shallots, cabernet demi glace

ROASTED SIRLOIN OF BEEF AU POIVRE

cracked black pepper, tawny port reduction

ROASTED LOIN OF PORK STUFFED WITH DRIED FRUIT + CHESTNUTS

granny smith apples, vidalia onions, savoy cabbage, calvados sauce

POULTRY

HERB CRUSTED FRENCHED BREAST OF CHICKEN

thyme scented jus

PARMESAN CRUSTED FRENCHED BREAST OF CHICKEN

marsala pan gravy

STUFFED FRENCHED BREAST OF CHICKEN

sharp provolone, fire roasted peppers

casteveltrano olives, capers, sundried tomato relish

FISH

PAN SEARED ATLANTIC SALMON

white miso glaze

CHATHAM DAY BOAT COD

heirloom tomato, arugula, basil chutney

CRABMEAT CRUSTED ATLANTIC TURBOT

meyer lemon dill beurre blanc

BALLROOM RECEPTION (CONT.)

PLATED DESSERT OPTIONS

-PLEASE SELECT ONE -

PLATED SPECIAL OCCASION CAKE DESSERT

occasion cake, ice cream

SEASONAL PANNA COTTA

mixed berries

APPLE CRISP

tahitian vanilla bean ice cream, caramel sauce

CHOCOLATE BOMB

raspberries, whipped cream, chocolate sauce

MIXED BERRY TART

whipped cream, mango and kiwi coulis

*Pricing subject to: 20% Facilities Fee
plus NJ State Sales Tax*

THE FARMHOUSE VIENNESE TABLE

(INCLUDES ALL LISTED BELOW)

the following pastries, cakes and petit fours:
chocolate cream puffs, cannoli, éclairs, panna cotta
lemon tartelettes, brownies, chocolate and vanilla cupcake
miniature cheesecakes, mini crème brûlée, chocolate dipped strawberries
fruit kebabs, miniature red velvet cupcakes, chocolate dipped dried fruits
oatmeal and chocolate chip cookies, almond cookies
carrot cake, pistachio, raspberry, triple chocolate squares
strawberries marinated in grand marnier, whipped cream

CHEF STATIONS

- PLEASE SELECT TWO -

BANANAS FOSTER FLAMBÉ STATION

vanilla ice cream topped with fresh bananas flambéed
butter, ground cinnamon, banana liqueur

ICE CREAM STATION

hot fudge, caramel, berry coulis, sprinkles, M&M's, oreos, reese's pieces, maple walnuts
whipped cream, cherries, vanilla, chocolate, strawberry ice cream

CHOCOLATE FONDUE STATION

dark chocolate, strawberries, marshmallows, oreos, fuji apple, baby bananas
pineapple, pretzels, pound cake, biscotti, dried fruit

INTERNATIONAL COFFEES AND CORDIALS

cappuccino, espresso, Irish and jamaican coffees
regular and decaffeinated coffee and specialty teas
assorted cognac and liqueurs

\$15.00++per person

THE FARMHOUSE STANDARDS

FARMHOUSE AMENITIES INCLUDE

white glove service
ivory silk damask linen
place cards
directional card
table numbers
Villeroy & Boch china
Christofle hotel silver flatware
on site generator

FARMHOUSE STAFFING GUIDE

valet parking (events of 125 or more)
doorman
lobby hostess
coat check personnel
restroom attendants
bridal attendant
event manager
mâitre d'
full service waiter staff and bartending

NOTES

THE **FARMHOUSE**
AT THE GRAND COLONIAL



OUR STORY

The Farmhouse at the Grand Colonial resides in the historic Blane House built in 1685. We are committed to offering a seasonal menu featuring globally inspired, locally-sourced and foraged ingredients.

The Back Forty, our Heirloom Garden, provides our guests with a true farm-to-table experience. Our menu is styled for all palates offering small plates to prime steak.

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