



# HUNTERDON MENU

## FARM TO TABLE CUISINE

86 STATE ROUTE 173 WEST  
HAMPTON, NJ 08827  
908-735-7889  
[THEFARMHOUSENJ.COM](http://THEFARMHOUSENJ.COM)

# PRIOR TO CEREMONY

iced tea and lemonade

## AFTER CEREMONY

### on display

farmhouse  
seasonal sangrias

### standard 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

— PLEASE SELECT EIGHT —

### 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

## **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, and 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 and salt breadsticks

### **- CHEESE CAVE -**

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

# HUNTERDON ROOM RECEPTION STATIONS

— PLEASE CHOOSE TWO STATIONS —

## PASTA

— PLEASE SELECT TWO —

### PENNE A LA VODKA

prosciutto, spring peas, scallions, parmesan

### ORECCHIETE

wild mushrooms, grana padano, porcini cream

### RIGATONI SICILIANO

eggplant, tomato, basil

### FARFALLE

basil pesto, toasted pine nuts

## SILVER CHAFFING STATION

— PLEASE SELECT FOUR —

**cornmeal fried calamari** spicy marinara sauce

**eggplant parmesan** marinara sauce and mozzarella

**prince edward island mussels** white wine, garlic, and herb broth

**sautéed breast of chicken** artichokes, roasted peppers, and kalamata olives

**general tso's chicken** broccoli, red chilis

**pork scallopine** wild mushrooms in a marsala sauce

**italian meatballs** marinara sauce

**chicken francaise** white wine and roasted lemon

**chicken and asian vegetable stir fry** steamed jasmine rice

**tenderloin of beef tips** with wild mushrooms

# THE CARVERY

— 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

# BALLROOM RECEPTION

## SALAD

— PLEASE SELECT ONE —

### MIXED BABY GREENS

lolla rosa, mizuna, oak leaf, frisée  
tomatoes, crispy shallots, spanish sherry vinaigrette

### TRADITIONAL CAESAR SALAD

garlic croutons, shaved grana padano

### ROASTED RED + GOLD BEETS , VERMONT GOAT CHEESE

frisée, shaved fennel, candied walnuts, citrus vinaigrette

### BLANE HOUSE SALAD

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

## ENTRÉE DUET PLATES

— PLEASE SELECT ONE —

### ROASTED BREAST OF CHICKEN + ROASTED SIRLOIN OF BEEF

rosemary scented demi-glace

### BRAISED SHORT RIBS + CHICKEN SCALOPINI WILD MUSHROOMS

merlot demi glace

### PAN SEARED SALMON + SAUTEED BREAST OF CHICKEN

lemon and herb butter

### HERB CRUSTED CHICKEN + CRABMEAT CRUSTED ATLANTIC TURBOT

meyer lemon dill beurre blanc

# CHOICE 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  
castelvetrano 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

# DESSERTS

## PLATED SPECIAL OCCASION CAKE DESSERT

occasion cake, ice cream, berry coulis

## THE FARMHOUSE VIENNESE TABLE

(\$10.00 additional per guest)

### ASSORTMENT OF MINIATURE PASTRIES

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

— PLEASE SELECT ONE STATION —

### BANANAS FOSTER FLAMBÉ STATION

vanilla ice cream topped with fresh bananas flambéed

butter, ground cinnamon, banana liqueur

### CHOCOLATE FONDUE FOUNTAIN

strawberries, pineapple, granny smith apples, pound cake,

biscotti, and assorted cookies

*Pricing subject to: 21% Facilities Fee plus NJ State Sales Tax*



# 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

doorman  
lobby hostess  
coat check personnel  
bridal attendant  
event manager  
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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