



GRAND RECEPTION

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

the Back Forty BLT: bacon, arugula, heirloom tomato, basil mayonnaise

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

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, 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, 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, and feta cheese

\$3.00++ per person

COCKTAIL HOUR STATIONS

- PLEASE SELECT TWO -

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, 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)

*cocktail reception or grazing station

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, 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

GRAZING STATIONS

FIRST COURSE

served to the table with 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

GRAZING STATIONS

-PLEASE SELECT 4 STATIONS-

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

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

GRILLED KEBAB STATION

-PLEASE SELECT THREE-

argentinean beef, sweet chili sauce

thai chicken, ginger, soy, papaya gastrique

moroccan lamb, minted greek yogurt

back forty vegetable, basil pesto

GRAZING STATIONS (CONT.)

SOUTHERN ITALIAN VILLAGE

served from copper pans

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

SOUTHERN COMFORT FOOD

fried chicken and waffles, red eye gravy
braised collard greens, candied yams , maple syrup
cornbread and white gravy

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 mustard
tasting of craft beers

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

GRAZING STATIONS (CONT.)

DESSERT

SPECIAL OCCASION CAKE DESSERT

occasion cake, ice cream, berry coulis

BUTLER PASSED DESSERTS

milk shake shooters

root beer float

chocolate tulip cup fruit mousse

pavlovas pastry cream, fresh fruit

mini cannolis

chocolate ganache, salted caramel tartlette

mini cupcakes, vanilla, chocolate, red velvet, buttercream frosting

lemon tart, berries, apricot glacé

pistachio squares, almond cake, pistachio butter cream

\$12++ per person

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

Chef Christine's homemade ice cream topped with fresh bananas flambéed
with fresh butter, ground cinnamon, and banana liqueur

ICE CREAM STATION

hot fudge, caramel, berry coulis, sprinkles, M&M's, Oreos, Reese's pieces, maple walnuts,
whipped cream and cherries with vanilla, chocolate and strawberry ice cream

CHOCOLATE FONDUE STATION

dark chocolate, strawberries, marshmallows, Oreos, fuji apple, baby bananas,
pineapple, pretzels, pound cake, biscotti, and 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

doorman
lobby hostess
coat check personnel
restroom attendants
bridal attendant
event manager
full service waiter staff and bartending

NOTES

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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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