



HAMPTON
MENU

FARM TO TABLE CUISINE

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

PASSED HORS D'OEUVRES

— 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

CHEESE CAVE

seasonal artisanal domestic and imported cheeses

candied walnuts, quince, dates, figs, lavender honey, fruit preserves

artisanal breads, crackers

THE BACK FORTY VEGETABLES + 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

FARMHOUSE TABLE CONT.

SLICED SEASONAL FRUITS + BERRIES

cantaloupe, honeydew, pineapple, and watermelon
bowls of fresh strawberries, blueberries, and 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

BALLROOM RECEPTION FIRST COURSE

WILL BE SERVED FOR EACH OF THE FOLLOWING
ENTRÉE SELECTIONS

SALAD

— PLEASE SELECT ONE —

ROASTED RED + GOLD BEETS, VERMONT GOAT CHEESE

frisée, shaved fennel, candied walnuts, citrus vinaigrette

TRADITIONAL CAESAR SALAD

garlic croutons, shaved grana padano

MIXED BABY GREENS

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

BLANE HOUSE SALAD

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

MAIN COURSE

BUFFET

PASTA

— PLEASE SELECT ONE —

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

ENTRÉES

— PLEASE SELECT THREE —

ROASTED ITALIAN CHICKEN garlic, red wine vinegar, oregano

GENERAL TSO'S CHICKEN broccoli, bell peppers, chilis

CHICKEN ARTICHOKEs, ROASTED PEPPERS, OLIVES white wine herb sauce

CHICKEN TIKKA MASALA rich curry gravy

PORK SCALLOPINI, SPINACH, HAM, MOZZARELLA white wine, lemon, sage

CHIPOTLE MARINATED PORK LOIN black bean, corn, pineapple, cilantro

BEEF STIR FRY asian vegetables, lo mein noodles

BRAISED BEEF STEW root vegetables, cabernet demi glace

SOUTHWESTERN SPICED FLANK STEAK

peppers, onions, salsa, sour cream, guacamole, flour tortillas

FISHERMAN'S STEW calamari, shrimp, mussels, tomato, garlic, basil

BAKED TILAPIA white wine, plum tomatoes, capers, herbs

HORSERADISH CRUSTED SALMON lemon chive butter

—ALL ENTRÉES TO BE ACCOMPANIED BY—

a chef's selection of the freshest seasonal vegetables and starches
warm artisanal rolls

OR

DUET ENTRÉES

— PLEASE SELECT ONE —

ROASTED BREAST OF CHICKEN + ROASTED SIRLOIN OF BEEF
rosemary scented demi-glace

**BRAISED SHORT RIBS + CHICKEN SCALLOPINI WITH WILD MUSH-
ROOMS**
merlot demi glace

PAN SEARED SALMON + SAUTEED BREAST OF CHICKEN
lemon and herb butter

HERB CRUSTED BREAST OF CHICKEN + CRAB MEAT CRUSTED ATLANTIC TURBOT
citrus dill beurre blanc

—ALL ENTRÉES TO BE ACCOMPANIED BY —
a chef's selection of the freshest seasonal vegetables and starches
warm artisanal rolls

OR

CHOICE ENTRÉES

— PLEASE SELECT THREE —

MEAT

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

BRAISED SHORT RIBS

roasted vegetables, mashed potatoes, pan gravy

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

CRABMEAT CRUSTED ATLANTIC TURBOT

meyer lemon dill beurre blanc

CHATHAM DAY BOAT COD

heirloom tomato, arugula, basil chutney

—ALL ENTRÉES TO BE ACCOMPANIED BY —
a chef's selection of the freshest seasonal vegetables and starches
warm artisanal rolls

DESSERT

PLATED SPECIAL OCCASION CAKE DESSERT
occasion cake, vanilla ice cream

PRICING

(based on a maximum of 75 guests)

Buffet Entrée: \$75 ++
Duet Entrée \$80++
Sit Down Entrée: \$85 ++

Consumption Bar
Bartender Fee: \$150

Wedding Cake \$295
Ceremony \$500

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

LIKE + FOLLOW US



GCFARMHOUSE



THEFARMHOUSENJ



GCFARMHOUSE