

THE FARMHOUSE AT PEOPLE'S LIGHT

Table of Contents

Breakfast and Brunch Menus	2
Plated Lunch	4
Lunch Buffet	6
Dinner Receptions and Hors D'oeuvres.....	9
Plated Dinner.....	12
Dinner Buffet.....	17
Beverages	19
Desserts	20

THE FARMHOUSE AT PEOPLE'S LIGHT

**All Breakfasts Include freshly brewed coffee and assorted teas
Minimum of 25 Guests**

CONTINENTAL BREAKFAST BUFFET \$16 per person

Assorted Muffins
Fresh Bagels with Flavored Cream Cheeses
Sweet Butter and Fruit Preserves
Seasonal Fresh-Cut Fruit
Freshly Brewed Coffee and assorted Teas
Chilled orange juice and cranberry juice

KEEP IT HEALTHY CONTINENTAL \$18 per person

Selection of Chilled Juices
Selection of Seasonal Sliced Fruits and Berries
Individual Greek Yogurts
Bakery Items: Whole Grain Croissants, Bran Muffins
Kashi Cereals with Low Fat Milk
Green and Herbal Teas

THE FARMHOUSE BREAKFAST -\$32 per person

Selection of Chilled Juices
Selection of Seasonal Sliced Fruits and Berries
Greek Yogurt with Honey and Granola
Scrambled Farm Fresh Eggs
Bacon and Pork Sausage Links
Roasted Red Skin Potatoes with Peppers and Onions
Croissant, Bagels with Cream Cheese, Muffins

THE FARMHOUSE AT PEOPLE'S LIGHT

Haas Stage Buffet Brunch – \$28 per person

Chilled Orange and Cranberry Juices
Assorted Muffins
Fresh Bagels with Flavored Cream Cheeses, Sweet Butter and Fruit Preserves
Seasonal Fresh-cut Fruit and Berries
Fresh Tossed Mixed Lettuces with Tomatoes, Cucumbers, Shaved Red Onions,
Balsamic Vinaigrette
Bacon and Country link Sausage
Scrambled Eggs

Enhancements

Steel Cut Irish Oatmeal **\$5**
with Slow Cooked Oats with Your Choice of the Following Toppings: Toasted
Almonds, Golden Raisins, Walnuts, Dried Cranberries, Brown Sugar and Cinnamon
Granola and Yogurt **\$4**
Bourbon-Cinnamon French Toast warm Maple Syrup, Cinnamon-Pecan Butter **\$6**
Roasted vegetable and Goat Cheese Frittata **\$4**
Ham, Asparagus & Jarlsberg Quiche **\$5**
Fresh Herb Grilled Chicken Breasts **\$6**
Belgian Waffles with Cinnamon Apple Compote **\$5**
Smoked Fish Platter **\$9**
Smoked Salmon Platter **\$10**
Capers, Red Onions, Chopped Egg and Sliced Vine Tomatoes
Eggs Benedict with Canadian Bacon and Hollandaise **\$8**
Sliced Prime Rib Au Jus **\$9**
Carved Ham with Honey Dijon Sauce **\$8**
Assorted mini Danish **\$3**
Yogurt, Granola and Fresh Berries Parfaits **\$6**
Crepes:
Banana and Nutella **\$5**
Chicken and Mushroom **\$7**
Seasonal Fruit Compote **\$7**

THE FARMHOUSE AT PEOPLE'S LIGHT

THREE COURSE PLATED LUNCH (PREORDER DUE 1 WEEK IN ADVANCE AND PLACE CARDS

TO BE CLEARLY MARKED WITH ENTRÉE SELECTION CHOSEN)

(Includes Rolls with Butter, Coffee and Tea Selections)

FIRST COURSE (Select One)

Corn and Crab Chowder

Italian Market Minestrone Soup with Orecchiette
and Braised Beef

Heirloom Tomato Gazpacho with Fresh Cilantro

Cream of Mushroom Soup

Crab and Fennel Soup \$3 Additional

Traditional Caesar Salad

Fresh chopped romaine lettuce, garlic-herb croutons, shaved parmesan, house-made
Caesar dressing

House Garden Salad – Tomatoes, cucumbers & shaved red onion with Balsamic
Vinaigrette

Baby Arugula, Pear and gorgonzola salad - with Walnut oil & cider vinaigrette

ENTREES (Select Two)

*All Entrees Come with Today's Pick Chef's Fresh Vegetables

Herb-crusted Chicken Breast \$35

Roasted pepper coulis

Grilled Portobello-Vegetable Stack \$35

Marinated Portobello, roasted red pepper, eggplant, squash, polenta, tomato basil sauce

Braised Short Rib \$37

Mushroom demi-glace

Chicken Marsala \$35

Sautéed with a blend of Kennett square mushrooms and imported marsala wine in our
house demi-glace

Pan-Seared Salmon \$36

Meyer lemon-tarragon sauce

Broiled Atlantic Salmon

Lemon Dill Sauce

THE FARMHOUSE AT PEOPLE'S LIGHT

Farmhouse Signature Crab Cake \$42

Slow Roasted Prime Rib \$40 (Min 25)

Port Wine Demi

Petit Filet Mignon \$44

Shallot Demi

Quiche and Salad \$30

Spinach, Mushroom and Gruyere Quiche, TCC Spring House Salad

DESSERT (Select One)

Cream Cheesecake with fresh berries and whipped cream

Warm Apple Tart with Vanilla Ice Cream

Tiramisu

Carrot Cake

Assorted Fresh Baked Cookies

VEGETARIAN SELECTIONS

\$32 per guest

Add some choices

V=vegan, GF=gluten free

THE FARMHOUSE AT PEOPLE'S LIGHT

Lunch Buffets

**All Lunch Buffets Include Coffee and Tea Selections
(minimum of 25 guests)**

**BUILD YOUR OWN Buffet
Includes Fresh Rolls with Butter**

Choose One Soup

Corn and Crab Chowder

Cream of Tomato

Italian Market Minestrone with Orecchiette and Braised Beef

Vegetarian Lentil

Cream of Mushroom

Choose 2 Salads

Traditional Caesar Salad

Fresh chopped romaine lettuce, garlic-herb croutons, shaved parmesan, house-made Caesar dressing

House Garden Salad – Tomatoes, cucumbers & shaved red onion with Balsamic Vinaigrette

Baby Arugula, Pear and gorgonzola salad - with Walnut oil & cider vinaigrette

Choose Two Entrees

(Add a 3rd Entrée for \$6.00 Additional per guest)

Roasted Chicken Breast with Port Wine Sauce

Sautéed Chicken with Lemon Caper Sauce

Fresh Herb-Grilled Chicken Breast with roasted chicken jus

Chicken Parmesan

Braised Short Rib with Shallot Demi

Sliced NY Beef Striploin with Cabernet Demi

Rosemary Roasted Pork Loin with Natural Jus

Grilled Wild Salmon with basil pesto cream sauce

Spinach and Ricotta Lasagna with Marinara Sauce

39 Conestoga Rd. Malvern, PA 19355

20% service charge & 6% tax will be applied to all food and beverage pricing

All prices subject to change without notice (CM17)

THE FARMHOUSE AT PEOPLE'S LIGHT

Eggplant Parmesan

Choose Two Side Dishes

Thyme Roasted Fingerling Potatoes

Scalloped Potatoes

Mashed Yukon Gold Potatoes

Cheese Ravioli with Marinara

Israeli Cous Cous with Seasonal Vegetables

Wild Rice Pilaf

Seasonal Vegetable Medley

Roasted Root Vegetables

Choose One Dessert

Cheesecake with Fresh Berries and Whipped Cream

Cookie Jars with Chocolate Chip, Sugar & Oatmeal Cookies

Assorted Mini Dessert Display (based on 3 pieces per person)

\$35

DELI LUNCH BUILD YOUR OWN BUFFET

All Lunch Buffets Include Coffee and Tea Selections

(minimum of 25 guests)

Choose One Soup

New England Clam Chowder

Cream of Tomato

Italian Market Minestrone with Orecchiette and Braised Beef

Vegetarian Lentil

Cream of Mushroom

Choose Two Salads

Caesar Salad with Garlic Confit and Sourdough Croutons

Spring Greens Salad, Artichoke Hearts, Roasted Peppers, Olives, Manchego, Aged Balsamic Dressing

Arugula Salad, Baby Kale, Sundried Fruits, Quinoa, Macadamia Nuts, Goat Cheese, Roasted Lemon Dressing

Orzo Pasta Salad, Grilled Zucchini, Oven Roasted Tomatoes, Pine Nuts, Feta Cheese,

39 Conestoga Rd. Malvern, PA 19355

20% service charge & 6% tax will be applied to all food and beverage pricing

All prices subject to change without notice (CM17)

THE FARMHOUSE AT PEOPLE'S LIGHT

Champagne Dressing

Mixed Greens, Sweet "100" Tomatoes, Cucumber, Radish, Parmesan, White Balsamic Dressing, Sourdough Croutons

Potato Salad

Meats

Oven Roasted Turkey Breast, Black Forest Ham, Roast Beef, Tuna Salad, Egg Salad, Grilled Portobello Mushrooms, Roasted Peppers

Cheeses

American Cheese, Swiss Cheese, Dill Havarti, Provolone,

Breads

Marble Rye, Multigrain Bread, Country White, Brioche Rolls

Condiments

Bib Lettuce, Sliced Tomatoes, Red Onions, Pickle Spears, Mayonnaise, Dijon Mustard, Ruffle Chips

Choose One Dessert

TCC Cookies and Brownies

Whole Seasonal Fruit

\$32

THE FARMHOUSE AT PEOPLE'S LIGHT

Dinner Receptions

HORS D'OEUVRES

Cold-\$2.00 Per Pc (minimum of 25 pc)

Recommended 5-6 pieces per person per hour

Melon and Goat Cheese wrapped in Prosciutto
House Cured Salmon on Blinis with Crème Fraiche
Prosciutto Wrapped Asparagus
Maple Chicken Salad on an Apple Crisp
Heirloom Tomato - Basil Bruschetta on Crostini
Summer Crab Salad with Mango & Jicama in Wonton Cup
Burgundy Poached Pear & Goat Cheese Tartlet with Balsamic Glace
Seared Filet on Crostini with Artichoke Puree & Shaved Parmesan

Hot-\$2.50 Per Pc (minimum of 25 pc)

Recommended 5-6 pieces per person per hour

Cheesesteak Spring Roll with Marinara Sauce
Beef Franks in Puff Pastry with Mustard Sauce
Short Rib and Manchego Cheese Empanadas with Chimichurri Sauce
Flat Iron Steak and Gorgonzola Wrapped in Bacon
Chicken and Pineapple Skewers with Teriyaki Glaze
Smoked Chicken Cornucopia with Avocado Sour Cream
Cashew Chicken Spring Rolls with Garlic Chili Sauce
Fig and Caramelized Onion Tarts
Italian Sausage Stuffed Mushrooms
Spinach and Feta Rolls in Herb Filo
Chorizo and Black Bean Spring Rolls
Honey Sriracha Chicken Meatballs with Curried Yogurt Dipping Sauce
Mini Baked Brie with Raspberry Jam
Spanakopita

Hot-\$3.50 Per Pc (minimum of 25 pc)

Recommended 5-6 pieces per person per hour

Mini Crab Cakes with Remoulade
Shrimp Tempura with Sweet and Sour Sauce
Bacon Wrapped Shrimp with BBQ Glaze
XO Glazed Sea Scallops
Lamb Chops with Fresh Mint Demi \$4.50 ea.

THE FARMHOUSE AT PEOPLE'S LIGHT

Specialty Food Stations

Stations prepared to serve 25 guests, unless otherwise noted

Artisanal Display of Cheeses – \$8 pp

served with French bread and seasonal fruit & spiced pecans, featuring 2 artisan European selections and 2 domestic heirloom flavors

Vegetable Crudités – \$200

raw crisp vegetables, sundried tomato hummus, peppercorn-herb ranch, creamy blue cheese

Display of Fruit and Cheese – \$5 per person

cheddar, Swiss, peppered goats' cheese, Vermont blue, creamy brie, fresh grapes, berries, and seasonal garnish, hearth-baked breads, gourmet crackers

Fresh-Cut Seasonal Fruit Display – \$250

seasonal melons, tropical pineapple, grapes, fresh berry garnish, & a spiced rum dipping sauce

Sushi Display (based on 4 pieces per person) – \$10 per person

California Rolls, smoked salmon and avocado, broiled eel and avocado, crab and cucumber, and vegetable

Chef's Hearth-baked Breads Display – \$250

spinach-artichoke dip, roasted garlic hummus, olive tapenade, herbed chèvre, cured olives, pine nut pesto, whipped butter

Philadelphia China Town \$14

(Based on 5 pieces per person)

Steamed Shrimp Shumai, Chicken and Lemongrass Dumplings, Edamame Dumplings, Lo-mein Noodles Sautéed with Tofu, Broccoli and Dipping Chili Sauce

THE FARMHOUSE AT PEOPLE'S LIGHT

Specialty Food Stations Continued

Per person with \$100 Chef Attendant Fee

Ancho-cumin Rubbed Beef Tenderloin – \$18

cilantro aioli, petite rolls
(20 guest Minimum)

Pomegranate Glazed Roasted Salmon – \$16

basil crème fraîche
(20 guest minimum)

Pine Nut Crusted Lamb Racks – \$24

mango chutney
(20 guest Minimum)

Pasta Station – \$20

Select two

penne pasta with forest mushroom cream, grilled chicken
four cheese tortellini with tomato ragu
orecchiette with roasted garlic, spinach, roasted peppers, Italian sausage extra virgin olive oil, focaccia bread, shaved parmesan
(priced per person)

Stir-Fry Station – \$20

Select two

sweet 'n' sour chicken with peppers, onions, pineapple
orange crispy beef with spicy broccoli, orange-hoisin sauce
classic vegetable stir-fry with Asian vegetables, sweet-spicy sauce
steamed jasmine rice, soy sauce
(priced per person)

THE FARMHOUSE AT PEOPLE'S LIGHT

3 Course Plated Dinner

\$50 per person (Preorder due 1 week in advance and place cards to be clearly marked with entrée selection chosen)

First Course Selections

Select one

Cream of Asparagus Soup

Butternut squash soup with granny smith apples

Chilled roasted tomato Gazpacho

Minestrone soup

Garden salad – choice of dressing

Field Green Salad with strawberries & goat cheese with balsamic vinaigrette

Spring Salad

baby arugula tossed with a citrus - mint vinaigrette, with shaved fennel, orange segments, oil cured olives and shaved Manchego cheese

Autumn salad

baby arugula, Bartlett pears, mini heirloom tomatoes and curry-maple pecans in a light walnut oil & cider vinaigrette

Entrée Selections

Select two

Chicken Marsala

Grilled Flat Iron Steak with wild mushroom demi glace

Seared Salmon with Saffron

Cheese Tortellini Carbonara (Alfredo with bacon & peas) with herb grilled chicken

Slow Roasted Short Ribs with Port wine demi glace

Herb Grilled Chicken Breast with Natural Jus

Roasted Vegetable with White Truffle Scented Gnocchi with basil marinara

Pan Roasted Trout with roasted plum tomato, shiitake & avocado ragout

Lamb Stew

w/ madeira wine & fresh rosemary, fingerling potatoes, cipollini onions, spring peas, carrots

Penne Bolognese with grated Locatelli cheese

Stuffed Acorn squash with roasted vegetables & Israeli cous cous

Choose Two Side Dishes

Thyme Roasted Fingerling Potatoes

Scalloped Potatoes

Mashed Yukon Gold Potatoes

Cheese Ravioli with Marinara

Israeli Cous Cous with Seasonal Vegetables

Wild Rice Pilaf

Seasonal Vegetable Medley

THE FARMHOUSE AT PEOPLE'S LIGHT

Roasted Root Vegetables

Dessert Selections

Select one

Mini Desserts

chocolate eclairs, brownie bites, mini assorted cheesecakes

Apple tarte tatin

Vanilla cheesecake with raspberry sauce & fresh berries

Salted caramel pot de crème

Flourless chocolate torte with raspberry sauce & whipped cream

Lemon sorbet

Cookies & brownies

3 Course Plated Dinner

\$65 per person (Preorder due 1 week in advance and place cards to be clearly marked with entrée selection chosen)

First Course Selections

Select one

Crab & Fennel bisque

Creamy Wild Mushroom soup with aged sherry

Caprese salad

fresh mozzarella with heirloom tomato, extra virgin olive oil, fresh basil and aged balsamic

Farmhouse Salad

Cabernet poached pear, crumbled gorgonzola, cucumber tomato & red onion with homemade balsamic vinaigrette

Fig & Fog tart

with side salad (Humboldt fog goat cheese on golden pastry with figs & fresh herbs)

Winter salad

diced beets, Humboldt fog goat cheese, toasted hazelnuts and dried cherries; tossed with a sherry vinegar and walnut oil vinaigrette

Spinach salad with warm bacon dressing

Cuzco Ceviche Martini

chilled gulf shrimp, crab & octopus all marinated in fresh lime juice; with diced tomato, cucumber, cilantro and jalapeno; served with blue corn tortilla chips

Indian summer grilled corn & crab martini

grilled local corn & red onion and roasted bell peppers topped with curry – thyme crème fraiche served with blue corn tortilla chips

THE FARMHOUSE AT PEOPLE'S LIGHT

Entrée Selections

Select two

- Filet mignon with demi glace or Bearnaise
- Lump crab cakes with remoulade
- Seared Salmon with mango & heirloom tomato salsa
- Pan Roasted Duck Breast Marsala
- Rack of Australian Lamb with mint demi-glace
- Cornish game hen with curry
thyme jus – fig & cornbread stuffing
- Wild Mushroom Duxelles Stuffed Chicken Breast with madeira wine demi glace
- Roast Pork tenderloin stuffed with spinach & fresh mozzarella, wrapped in prosciutto,
Madeira demi glace
- Grilled New York Strip Steak with slow roasted plum tomato, portabella mushroom and
Cipollini onion ragout
- Center cut Pork Chop with caramelized honeycrisp apples & cider demi glace
- Orange Coriander Mahi Mahi pistachio

Choose Two Side Dishes

- Thyme Roasted Fingerling Potatoes
- Scalloped Potatoes
- Mashed Yukon Gold Potatoes
- Cheese Ravioli with Marinara
- Israeli Cous Cous with Seasonal Vegetables
- Wild Rice Pilaf
- Seasonal Vegetable Medley
- Roasted Root Vegetables

Dessert Selections :

Select one

- Petit Fours
chocolate covered strawberries, chocolate eclairs & Cannolis
- Chocolate Mousse with vanilla whipped cream
- Warm Apple Tart Tatin with vanilla ice cream
- Dark Chocolate & Hazelnut tart infused with Frangelico
- Meyer lemon cake with vanilla whipped cream
- Mango Sorbet
- Pumpkin Cheesecake with bourbon caramel & whipped cream

THE FARMHOUSE AT PEOPLE'S LIGHT

3 Course Plated Dinner

\$75 per person (Preorder due 1 week in advance and place cards to be clearly marked with entrée selection chosen)

First Course Selections

Select one

Summer Salad

of grilled peaches, heirloom tomato, organic baby arugula, "purple haze" goat cheese with saffron – tarragon vinaigrette

Artisan Cheese Plate

3 cheese selections, crusty bread artisan crackers, fresh fruit curry – maple pecans & quince paste

Bosc Pear & Butternut Squash Soup

with calvados pear brandy & toasted walnuts

Truffled Morel Mushroom Risotto

with jumbo lump crab & shaved asiago

Jumbo Lump Crab Cake

with baby beet greens & lemon – chive aioli

Lobster Ravioli

with blush sauce & crab

Seared Sea Scallops

with frisse and micro greens – coriander & Meyer lemon dressing with extra virgin olive oil

Crab & Fennel Soup

Cuzco Ceviche Martini

Indian Summer Crab & Grilled Corn Martini

Entrée Selections

Select three

Burgundy Braised Boneless Short ribs

Jumbo Lump Crab Cakes Meyer lemon chive aioli

Domestic Rack of Lamb with grilled nectarines, champagne – tarragon jus

Herb Grilled Chicken Breast with Natural Jus

Panko Pistachio Crusted Red Snapper with lemon – tarragon beurre blanc

Butternut Squash Ravioli with hazelnut - sage brown butter sauce – roasted roots

Hudson Valley Duck Breast with Chambord demi-glace and fresh raspberries with grapefruit – sorrel buerre blanc

Grilled Eggplant, Asparagus & Bell peppers with toasted pine nuts & pomegranate Molasses - Falafel – edamame cake

THE FARMHOUSE AT PEOPLE'S LIGHT

Filet Mignon Oscar

8-ounce center cut Filet mignon topped with jumbo lump crab and Béarnaise

Shrimp Wellington, Crab Stuffed Jumbo Shrimp, Wrapped in Puff Pastry, Laced with lobster tarragon sauce

Lobster Ravioli

with lobster tail, Crab & gulf Shrimp in saffron Tomato cream and asparagus tips

Pan Seared Sea Scallops

with white truffle butter, fingerlings, olives & Heirloom Tomatoes, haricot verts lemon zest & tarragon

Choose Two Side Dishes

Thyme Roasted Fingerling Potatoes

Scalloped Potatoes

Mashed Yukon Gold Potatoes

Cheese Ravioli with Marinara

Israeli Cous Cous with Seasonal Vegetables

Wild Rice Pilaf

Seasonal Vegetable Medley

Roasted Root Vegetables

Dessert Selections

Select one

Petit fours

mini fruit tarts with lemon curd, chocolate strawberries & mini espresso chocolate mousse cups

Cappuccino Mousse Cake with bourbon caramel sauce & whipped cream

Saffron – Peach Crème Brûlée

Red Velvet Cake with fresh berries

Individual Fresh Fruit Tart with Meyer lemon curd

Espresso Chocolate Mousse in dark chocolate tulip shell with whipped vanilla cream & raspberries

Autumn Spice Cake ginger & cinnamon with warm pear & golden raisin compote

Blackberry Crème Brûlée with fresh blackberries

THE FARMHOUSE AT PEOPLE'S LIGHT

Dinner Buffet

\$46 per person

All dinner buffet offerings served with dinner rolls, freshly brewed coffee, and herbal tea

Beginnings

Select two

Minestrone

Lancaster Turkey Corn Chowder

Tossed Baby Spinach Salad

blue cheese, grilled red onions, crisp pancetta, new potatoes; warm bacon dressing

Traditional Caesar Salad

fresh chopped romaine lettuce, garlic-herb croutons, shaved parmesan, house-made Caesar dressing

Entrées

Select two

Chicken Marsala

organic skin-on chicken breast sautéed with Kennett Square wild mushrooms and imported marsala wine

Carved Pork Loin

Dijon demi-glace

Grilled Wild Salmon

Saffron beurre blanc

Orange-Coriander Mahi Mahi

Marinated Portobello Mushrooms

char-grilled, julienne vegetables, olive oil, balsamic syrup

Vegetables*

Grilled Asparagus

Roasted Root Vegetables

Sautéed Seasonal Vegetable Medley

Steamed Broccoli

Starches*

Basmati Rice

Garlic Mashed Potatoes

Pesto Israeli Cous Cous

Rice Pilaf

Dessert

Select one

Chocolate Mousse

Assorted Petit Fours

Cookies and Brownies

THE FARMHOUSE AT PEOPLE'S LIGHT

Dinner Buffet

\$58 per person

Includes dinner buffet selections listed on the prior page plus the following:

Beginnings

Select two

Crab and Fennel Soup

Sherried Wild Kennett Square Mushroom Soup

Shrimp Cocktail

Tomato-Basil-Fresh Mozzarella Salad

balsamic reduction with extra virgin olive oil and cracked black pepper

Beet Salad (fall/winter seasonal salad)

goat cheese and pomegranate vinaigrette

Orange Salad (spring/summer seasonal salad)

organic local baby arugula with shaved fennel, orange segments, and oil-cured olives; tossed in a light citrus-mint vinaigrette; topped with shaved Manchego cheese

Entrées

Select three

Petite Filet

roasted garlic shitake demi-glace and béarnaise

Braised Beef Short Ribs

beer braised, natural jus

Carved Pork Loin

Dijon demi-glace

Grilled Wild Salmon

Saffron buerre blanc

Lobster Ravioli

topped with lump crab in a blush sauce

Vegetables*

Grilled Asparagus

Ratatouille

Roasted Root Vegetables

Sautéed Seasonal Vegetable Medley

Steamed Broccoli

Starches*

Basmati Rice

Garlic Mashed Potatoes

Mushroom Risotto

Pesto Israeli Cous Cous

Rice Pilaf

**All vegetable and starch selections are subject to seasonal availability.*

Desserts

Select one

Chocolate Mousse

Assorted Petit Fours

Cookies and Brownies

Fresh Fruit

Add a beginning or dessert for only \$7 per person.

39 Conestoga Rd. Malvern, PA 19355

20% service charge & 6% tax will be applied to all food and beverage pricing

All prices subject to change without notice (CM17)

THE FARMHOUSE AT PEOPLE'S LIGHT

Beverages

Bartender Fee

\$100 per bartender

Champagne Pour

Verde Spumante \$6

Bar Packages

per guest unless otherwise noted

3 hour House brand bar	\$26
3 hour Premium brand bar	\$30
3 hour beer, wine and soft drink bar	\$19
4 hour House brand bar	\$35
4 hour Premium brand bar	\$40
4 hour beer, wine and soft drink bar	\$24

House Brands

Liquor: Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Spiced Rum, Jose Cuervo Especial Tequila, diAmore Amaretto, Dewar's Scotch, Johnny Walker Red, Canadian Club Whiskey, Jack Daniels Whiskey

House Wines: Cabernet Sauvignon, Merlot, White Zinfandel, Pinot Grigio, Chardonnay

House Beers: Yuengling Lager, Miller Lite, Sam Adams

Soft Drinks: Coke, Diet Coke, Sprite, Ginger Ale

Juices: Orange, Cranberry, Pineapple, Grapefruit

Premium Brands

Liquor: Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Spiced Rum, Petron Tequila, diSaronno Amaretto, Johnny Walker Black, Crown Royal Whiskey, Jack Daniels Whiskey, Makers Mark Bourbon

House Wines: Cabernet Sauvignon, Merlot, White Zinfandel, Pinot Grigio, Chardonnay

House Beers: Yuengling Lager, Miller Lite, Stella Artois

Soft Drinks: Coke, Diet Coke, Sprite, Ginger Ale

Juices: Orange, Cranberry, Pineapple, Grapefruit

In accordance with the laws of the State of Pennsylvania, Actors' Inn, Inc., DBA The Farmhouse, is the only licensee authorized to purchase, sell, or service alcoholic beverages on the premises. Alcoholic beverages are not permitted to be brought in from other licensed premises nor are they permitted to leave the premises.

THE FARMHOUSE AT PEOPLE'S LIGHT

Desserts

Per person unless otherwise marked

Chocolate-dipped Strawberries (per dozen) – \$38

Chocolate Mousse Cup – \$8

- dark chocolate shell with chocolate mousse mint stick, berry, and mint garnish

Gourmet Coffee Station – \$10

- regular and decaffeinated gourmet coffee chocolate shavings, cinnamon sticks, flavored creams, whipped cream, rock candy sticks, chocolate mint sticks, flavored syrups

