



FARMSTEAD

GOLF AND COUNTRY CLUB

Banquet Menu

CONTACT US

Phone: 973.383.1666, option 2 | Fax: 973.383.4506
Email: lindsey@farmsteadgolf.com

88 Lawrence Road, Lafayette, NJ 07848
www.farmsteadgolf.com

SELECTION OF HORS D'OEUVRES

ONE HOUR

ASSORTMENT 1	ASSORTMENT 2	ASSORTMENT 3
<input type="checkbox"/> Cocktail Franks	<input type="checkbox"/> Chicken Wings	<input type="checkbox"/> Clams Casino
<input type="checkbox"/> Vegetable Egg Rolls	<input type="checkbox"/> Vegetable Spring Roll	<input type="checkbox"/> Beef Brochettes
<input type="checkbox"/> Mozzarella Sticks	<input type="checkbox"/> Mini Cheesesteak Hoagie	<input type="checkbox"/> Pork Belly Skewer
<input type="checkbox"/> Fettuccini Alfredo	<input type="checkbox"/> Meatball Bordelaise	<input type="checkbox"/> Coconut Shrimp
<input type="checkbox"/> Beef Barbacoa	<input type="checkbox"/> Phyllo Brie with Raspberry	<input type="checkbox"/> Chicken Satay
<input type="checkbox"/> Penne Primavera	<input type="checkbox"/> Quiche Lorraine	<input type="checkbox"/> Prosciutto Shrimp
<input type="checkbox"/> Bowtie Pasta with Tomato Basil Sauce	<input type="checkbox"/> Mini Cuban	<input type="checkbox"/> Fried Shrimp
<input type="checkbox"/> Steak Crostini	<input type="checkbox"/> Broccoli Cheese Bites	<input type="checkbox"/> BBQ Pork Biscuit
<input type="checkbox"/> Cheese Puffs	<input type="checkbox"/> Kielbasa & Kraut	<input type="checkbox"/> Chicken Brochettes
<input type="checkbox"/> Buffalo Chicken Tart	<input type="checkbox"/> Mushroom Fontina Crostini	<input type="checkbox"/> Asian Short Rib Pot Pie
<input type="checkbox"/> Potato Pancakes	<input type="checkbox"/> Cavatelli & Broccoli	<input type="checkbox"/> Breaded Calamari
<input type="checkbox"/> Salami Cornucopias	<input type="checkbox"/> Asparagus Roll-Ups	<input type="checkbox"/> Salmon en Croûte
<input type="checkbox"/> Battered Zucchini	<input type="checkbox"/> Tortellini Carbonara	<input type="checkbox"/> Slider Station (+\$3)
<input type="checkbox"/> Deviled Eggs	<input type="checkbox"/> Ravioli with Vodka Pink Sauce	<input type="checkbox"/> Oysters Rockefeller
<input type="checkbox"/> Corn & Edamame Quesadilla		<input type="checkbox"/> Shrimp Brochettes
<input type="checkbox"/> Jalapeño Poppers		<input type="checkbox"/> Crab & Cheese Fondue
<input type="checkbox"/> Tomato Bruschetta		<input type="checkbox"/> Chicken Yakatori
<input type="checkbox"/> Chicken Adobe Phyllo		<input type="checkbox"/> Beef Gorgonzola
		<input type="checkbox"/> Grilled Cheese Shooters
		<input type="checkbox"/> BBQ Chicken Biscuit
		<input type="checkbox"/> Bacon-Wrapped Scallops
		<input type="checkbox"/> Mushroom Tart
		<input type="checkbox"/> Beef Bourguignon
		<input type="checkbox"/> Mini Beef Wellington
		<input type="checkbox"/> Shrimp Cocktail Shooter



Select an Hors d'Oeuvre Package	Assortment 1	Assortment 2	Assortment 3	Price
<input type="radio"/> Package A includes →	3 items	–	–	\$12.00
<input type="radio"/> Package B includes →	3 items	2 items	1 item	\$18.00
<input type="radio"/> Package C includes →	3 items	3 items	3 items	\$22.00

Packages A, B, and C are priced per person.

For an additional hour the cost (per person) is half of the price of the chosen package.

PLATTERS

- Assorted Cheese and Fresh Sliced Fruit** | Cheddar, Swiss, Pepper Jack, Provolone, Brie, and Muenster Cheese, served with Cantaloupe, Honeydew Melon, Strawberries, Pineapple, and Red Grapes – **\$2.50 per person**
- Tomato and Mozzarella Platter** | Sliced Plum Tomato, Mozzarella, and Fresh Basil, Topped with Balsamic Syrup – **\$2.00 per person**
- Antipasto Platter** | Prosciutto, Salami, Mozzarella Balls, Olives, Peppercornini, Artichokes, and Roasted Red Peppers – **\$3.00 per person**

BUFFET MENU

CHOICE OF THREE ENTRÉES

BEEF / PORK	CHICKEN*	FISH*
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- Meatballs Bordelaise
- Beef Bourguignon
- Beef Stroganoff

- Chicken Piccata
- Chicken Parmigiana
- Chicken Marsala
- Champagne Chicken with Grapes
- Chicken Saltimbocca
- Chicken Francaise
- Tomato Caper Chicken

- Broiled Flounder
- Stuffed Flounder – Crabmeat or Shrimp & Scallop Stuffing
- Salmon– Dill Beurre Blanc, Horseradish Honey-Mustard Glazed or Horseradish Encrusted
- Seafood Newburgh

***All chicken and fish entrées can be prepared gluten-free.**

PASTA	CARVING STATION
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- Pasta Primavera
- Beef, Vegetable, or Seafood Lasagna
- Cavatelli & Broccoli
- Penne, Fettuccini, Tortellini, Tri-Color Pasta or Ravioli with Choice of Sauce– Creamy Tomato Basil, Carbonara, Alfredo, Marinara, or Vodka Pink Sauce
- Penne Pasta with Carmelized Onions, Spinach, & Walnuts
- Bowtie Pasta with Sun-Dried Tomatoes, Feta, & a Medley of Vegetables
- Capellini Mista | Peppers, Mushrooms, Black Olives, & Tomatoes in a Garlic Olive Oil, White Wine Basil Sauce
- Stuffed Shells
- Manicotti
- Rigatoni with Spicy Sausage & Broccoli Rabe

- Roast Turkey
- Glazed Ham (GF)
- Roast Pork
- Roast Beef (GF)
- Prime Rib of Beef (GF)

A Carving Station can be added for \$10 per person.

Buffet – \$32 per person

Buffet includes garden salad, rolls, starch, vegetable, soda, coffee, tea, and dessert.

Entrées marked (GF) are gluten-free. Please ask us if you have any questions about gluten-free options. Guests are prohibited from taking food home from the buffet.

STARCH SELECTIONS	VEGETABLE SELECTIONS
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Choose One

- Wild Rice
- Rice Pilaf
- Baked Potato
- Buttered Red Skin Potatoes
- Twice-Baked Potato
- Mediterranean Orzo
- Roasted Rosemary New Potatoes
- Whipped Sweet Potatoes
- Mashed Potatoes

Choose One

- Medley of Vegetables
- Sautéed Broccoli
- Green Beans Almondine
- Sautéed Zucchini & Squash
- Honey-Glazed Carrots
- Asparagus
- Ratatouille
- Green Beans with Fennel & Shallots

TABLE SERVICE MENU

CHOICE OF THREE ENTRÉES

BEEF/PORK	PER PERSON
<input type="checkbox"/> Filet Mignon (GF)	\$47
<input type="checkbox"/> Roast Prime Rib Au Jus (GF)	\$40
<input type="checkbox"/> Beef Stroganoff with Egg Noodles	\$31
<input type="checkbox"/> Beef Bourguignon with Egg Noodles	\$31
<input type="checkbox"/> Baked Ham with Pineapple Honey-Mustard Glaze (GF)	\$30
<input type="checkbox"/> Roasted or Stuffed Pork – Apple, Fruit, or Bread Stuffing	\$35

CHICKEN*	PER PERSON
<input type="checkbox"/> Boneless Stuffed Chicken – Apple, Fruit, or Bread Stuffing	\$30
<input type="checkbox"/> Chicken Parmigiana with Pasta	\$30
<input type="checkbox"/> Chicken Francaise	\$30
<input type="checkbox"/> Chicken Cordon Bleu	\$30
<input type="checkbox"/> Champagne Chicken with Grapes	\$30
<input type="checkbox"/> Chicken Marsala	\$30
<input type="checkbox"/> Tomato Caper Chicken	\$30
<input type="checkbox"/> Chicken Piccata	\$30

FISH*	PER PERSON
<input type="checkbox"/> Shrimp or Scallops with Rice	\$33
<input type="checkbox"/> Seafood Cakes	\$32
<input type="checkbox"/> Broiled or Stuffed Flounder – Crab, Shrimp, & Scallop Stuffing	\$34
<input type="checkbox"/> Salmon – Dill Beurre Blanc, Horseradish Honey-Mustard Glazed, or Horseradish Encrusted	\$34

*All chicken and fish entrées can be prepared gluten-free.

VEGETARIAN	PER PERSON
<input type="checkbox"/> Vegetable Napoleon (GF)	\$27
<input type="checkbox"/> Eggplant Parmigiana with Pasta	\$25
<input type="checkbox"/> Stuffed Shells	\$23

Table Service

Served with garden salad, rolls, starch, vegetable, soda, coffee, tea, and dessert.

Add soup or pasta – \$2 per person.

Entrées marked (GF) are gluten-free.

Please ask us if you have any questions about gluten-free options.

Please include your menu selections on your invitations. Final price is calculated using the highest-priced menu selection.

BREAKFAST AND BRUNCH BUFFETS

PRICED PER PERSON

Breakfast Buffet – \$20

Party must begin by 10 am or earlier.

Includes:

Assorted Juices
Fruit Platter
Muffin Platter
Scrambled Eggs
Eggs Benedict
Home Fries
Bacon & Sausage
Belgian Waffles

**Breakfast includes coffee and tea.
An Omelet Station can be added for
an additional \$4 per person.**

**Dessert can be added for
an additional \$3 per person.**

Brunch Buffet – \$28

Party must begin by 1 pm or earlier.

Includes:

Assorted Juices
Fruit Platter
Muffin Platter
Scrambled Eggs
Eggs Benedict
Home Fries
Bacon & Sausage
Belgian Waffles
Choice of a Chicken Entrée
Honey-Glazed Ham
Rice
Broccoli & Carrots

**Brunch includes coffee, tea, soda, and
dessert. An Omelet Station can be added
for an additional \$4 per person.**

**Guests are prohibited from taking food
home from the buffet.**

Dessert Options | Choose 1

- | | |
|---|---|
| <input type="checkbox"/> Sheet Cake | <input type="checkbox"/> Apple Pie |
| <input type="checkbox"/> Cheesecake | <input type="checkbox"/> Pumpkin Pie |
| <input type="checkbox"/> Strawberry Shortcake | <input type="checkbox"/> Assorted Cookies |
| <input type="checkbox"/> Peach Melba | <input type="checkbox"/> Chocolate Mousse |
| <input type="checkbox"/> Apple Crisp | <input type="checkbox"/> Ice Cream Sundae |

**An Ice Cream Sundae
Station can be added for
\$7 per person.**

**An additional dessert
option can be added for
\$2 per person.**

**There is a \$50 cake cutting
fee for cakes from outside
vendors.**

Childrens Menu

- Chicken Fingers
- Hamburger
- Cheeseburger
- Grilled Cheese
- Pasta (Marinara or Butter)

**Childrens Meal:
Under 12 – \$15 per Child
Under 5 – Free**



BANQUET BAR PRICE LIST

PRICED PER PERSON

Open Bar Options	1 Hour	2 Hours	3 Hours	4 Hours
House	○ \$18	○ \$20	○ \$22	○ \$24
Premium	○ \$20	○ \$24	○ \$27	○ \$30
Wine & Domestic Beer Only	○ \$16	○ \$18	○ \$20	○ \$22



SPECIALTY DRINKS

- Champagne Toast – \$2
- Mimosa Station – \$5
- Sangria (Red or White) – \$5

LINENS

House linen napkins and tablecloths are provided at no additional charge.

COLORED LINEN OPTIONS

- Linen Napkin in Your Choice of Color – \$1
- Linen Napkin and Tablecloth in Your Choice of Color – \$9

Linen prices listed are per person.

Please note that a 20% gratuity and sales tax will be included in the final bill.

Please make checks payable to the 28th Hole, Inc.

We accept all major credit cards. A credit card processing fee of 4% will be applied.

