

THE FARMHOUSE AT PEOPLE'S LIGHT

Dinner Buffet Package \$37

First Course (choose one)

Baby Field Greens

with mini heirloom tomato, crumbled goat cheese, shaved red onion, and cucumber

Caesar Salad

crisp romaine hearts, garlic sourdough croutons, and shaved asiago; in our house-made dressing—light on anchovy and with lemon zest

(select from Balsamic Vinaigrette, Ranch, Blue Cheese, Raspberry Vinaigrette, and Caesar dressings)

Sherried Wild Mushroom Soup

served with rolls and whipped butter

Crab and Fennel Bisque

served with rolls and whipped butter

Entrées (choose two)

Chicken Coq au Vin

herb-grilled chicken breast with wild mushrooms and imported wine; with bacon, pearl onions, and savory demi-glace; topped with fresh thyme; served with sautéed vegetable medley and mashed Yukon gold potatoes

Grilled Atlantic Salmon

with saffron-tarragon beurre blanc sauce; served with grilled asparagus and basmati rice pilaf

Beef Stroganoff

seared tips of filet mignon and wild mushrooms braised in red wine and homemade veal stock; served over buttered herb egg noodles and with grilled asparagus

Dessert (choose one)

Homemade Cookies and Brownies

Vanilla Cheesecake Bites

with fresh berries & raspberry sauce

Apple Tart Squares

with bourbon caramel sauce; served warm

*Package includes water, iced tea, coffee, and hot tea.
20% service charge and 6% PA sales tax will be added as applicable.*