

Jacob's Farm Wedding Menu



Display.

	Medium Serves 50-70	Large Serves 80-150
Fresh Fruit Display With choice of Chocolate or Strawberry Yogurt	\$260	\$500
Garden Vegetable Display With choice of Ranch or French Onion Dip	\$280	\$560
Assorted Cheese Display Served with Table Crackers	\$340	\$640
Antipasto Display With Assorted Italian Meats, Cheeses, Olives, Peppers & Crudité	\$400	\$760
Charcuterie Display With Assorted Meats, Soft/Hard Cheeses, Fresh/Dried Fruits, Pickled Veggies, Sweet & Savory Dips/Spreads, Breads & Crackers	\$675	\$1,200
Poached/Smoked Seafood Display Poached Whole Salmon, Smoked Trout, Smoked Whitefish, Smoked Shrimp, Scallops & Mussels, Capers & Onion		\$1,400

Hors D'oeuvres

Priced per dozen - Minimum of 1 dozen

Hot Selections

Meatballs	\$24
Choice of BBQ / Sweet & Sour / Swedish	
Grilled Chicken Thigh Skewers	\$26
With Bistro Sauce	
Grilled Chicken Breast Skewers	\$28
With Bistro Sauce	
Assorted Mini Quiche	\$24
Swiss Cheese & Bacon / Florentine (V)	
Three Cheese (V) (GF) / Cheese & Ham (GF)	
Filto Wrapped Asparagus (V)	\$32
With Asiago & Bleu Cheeses	

Cold Selections

Jumbo Shrimp on Ice	\$36
With Zesty Cocktail Sauce	
Assorted Pinwheels	\$18
Beef, Ham, Turkey, Egg	
Caprese Skewers (V)	\$24
With Balsamic Glaze	
Antipasto Skewers	\$28
Salami, Olives, Tortellini Basil, Grape Tomatoes, Mozzarella	
Smoked Salmon Bites	\$38
Atop Water Crackers w/Cream Cheese	



Traditional Fare

(A traditional buffet set up)

One Entrée - \$45 Two Entrée - \$55

Add a Carving station - *see below*

Breads - Select One

Sweet Yeast Dinner Roll, Petite French Roll, Herb Focaccia, Ciabatta

Salads - Select One

Tossed Salad with Assorted Toppings and Dressings

Spinach, Mandarin Oranges, Pecans, Red Onion, Feta

Kale, Quinoa, Roasted Corn, Black Beans, Onion, Peppers, Lemon Herb Vinaigrette

Caesar Salad

Ranch Seashell Pasta Salad

Entree Options - Select One or Two

Lemon Pepper Chicken - Lemon Pepper Grilled Chicken breast with Parmesan cream

Chicken Piccata - Sauteed Chicken Breast with Capers, Lemon, Garlic & White Wine

Chicken Forestiere - Sauteed Chicken breast with Roasted Leek & Forest Mushroom Sauce

Tuscan Chicken - Seasoned grilled Chicken breast with mushrooms, Spinach, Grape Tomatoes, Cream Sauce

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Stuffed Chicken - Spinach & Boursin Cheese Stuffed Chicken Breast with Roasted Red Pepper Cream

Stuffed Chicken - Bacon, Chili & Cream Cheese Stuffed Chicken Breast with Roasted Garlic Cream

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Roasted Pork Loin with Red Wine Demi Glaze

Roasted Pork Loin with Orange Glaze

Roasted Pork Loin with Amaretto Spiced apples

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Stuffed Pork Loin - Apple & Bacon Stuffed Pork Loin

Stuffed Pork Loin - Spinach, Roasted Red Pepper & Mozzarella Stuffed Pork Loin

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Beef Tips with Three Peppercorn Cream

Peppered Beef Tips with Brandy, Basil Dijon Cream

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Baked Dill Salmon with Fennel, Celery, Apple Slaw

Honey Pepper Baked Salmon

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Pasta Primavera - Sauteed Squash, Zucchini, Carrots, Peppers, Cauliflower and Mushrooms with 6 Cheese Stuffed

Sacchettini in a Lemon Beurre Blanc (V)

Ravioli - Spinach Mascarpone Stuffed Ravioli with Marinated Roma Tomatoes in a Beurre Blanc V

Carving Station

Seasoned Prime Rib - **add \$8 per person**

Herbed Beef Tenderloin - **add \$12 per person**

Traditional Fare

(continued)

Starch Options - Select One

Garlic Herb Mashed Potatoes
White Cheddar Rosemary Mashed Potatoes
Steamed Yukon Gold Potatoes with Butter & Parsley
Roasted Redskin Potatoes
Roasted Russian Fingerlings
Rice Pilaf
Wild Rice

Vegetable Options - Select One

Green Beans & Parisian Carrots
Green Bean Almondine
Lemon Garlic Asparagus
Roasted Root Vegetables
Asian Blend - Broccoli, Green beans, Mushrooms, Red pepper, Onion
Northwest Blend - Broccoli, Baby carrots, Green beans, Yellow carrots, Wax beans, Red pepper
Sicilian Blend - Green beans, Carrots, Cauliflower, Red pepper, Yellow pepper, Onion



Elegant Fare

(A unique buffet set up)

Mix & Match any 4 Stations to create your buffet line

\$70 per person

Add \$50 flat fee for each Chef attended Station

Cooking live for you and your guests

Salad Station

Mixed Greens, Cherry Tomatoes,
Cheddar Monterey Cheese Blend,
Cucumbers, Shredded Carrots,
Sliced Egg, Sliced Mushrooms,
Dried Cherries, Croutons

Dressings: Ranch, Italian
Balsamic, Raspberry Vinaigrette

Taste of Italy

Balsamic Pasta Salad (Cold)
Chicken Tortellini Carbonara (Hot)
Pasta Primavera with garlic herb Pappardelle in
Roasted Red Pepper Beurre Blanc (Hot) (V)

Taste of Mediterranean

Spring Greens with Orange Fennel Vinaigrette
Vegetarian Mediterranean Pasta (Hot)
Mediterranean Style Chicken Breast (Hot)

Taste of India

Tandoori Style Chicken Thighs
Chicken Tikka Masala
Indian Style Rice
Basmati Rice
Warm Naan Bread

Taste of Home (USA)

Chef Carved Prime Rib
Roasted Redskin Potatoes
Garlic Herb Mashed Potatoes
Gourmet Mac & Cheese
Sautéed Vegetable Medley

Taste of Hawaii

Hawaiian Pineapple Salad
Huli Huli Chicken Breast (Hot)
Hawaiian Garlic Shrimp (Hot)
Hawaiian Style Rice

Taste of Ocean Jewels

Shrimp/Scallop Scampi (Hot)
Jumbo Shrimp with Zesty Cocktail Sauce (Cold)
Smoked Scallops, Shrimp & Mussels, Smoked Whitefish,
Smoked Trout (Cold)

Taste of Asia

Asian Quinoa Salad
Vegetarian Pad Thai (Hot)
Thai Grilled Chicken Thighs (Hot)
Fried Rice

Wedding Dessert Selection

Are you planning on only having a cake topper for cutting and photo opportunities and are worried about what sweet to treat your guests with? Worry no more, we have you covered! Take a look at our Wedding Worthy Dessert Selection.

Al a Carte

All Al a Carte desserts will be plated individually and displayed buffet style

Mini Red Velvet Layer Cakes.....	\$6	Minimum of 24
Mini Key Lime Pie.....	\$7	Minimum of 24
Mini Tiramisu.....	\$8	Minimum of 24
Mini Triple Mousse Cakes	\$9	Minimum of 24
Mini Vanilla Bean Brulé Cheesecake.....	\$10	Minimum of 24
Strawberry Dessert Shots.....	\$5	Minimum of 24
Chocolate Brownie Dessert Shots.....	\$5	Minimum of 24

Wedding menu items do not include 20% gratuity or 6% sales tax.

Executive Chef: Marc Pritchard

E: catering@jacobsfarmtc.com

