

The Farm @ Bell Gate Farm

Deliciously Deluxe Menu Inspirations for your next event.

The options shown are Spring inspired unless otherwise noted. We rotate menus seasonally for optimum price and quality. Some seasonal substitutions will be recommended based on the date of your event.

All menus are priced inclusive of food and non-alcoholic beverage service. Bartenders, alternate beverages, mixers, bar garnishes are additional cost.

All ingredients are organic with purchasing priority given to local providers within a 50 mile radius wherever possible.

Our Opulent Baby Shower Brunch – 55 per guest

Create Your Own Iced Tea or Lemonade Bar:

Our home made lemonade and iced tea will be accompanied by strawberry puree, blueberry puree, watermelon puree, mint syrup and mango puree. Fresh rosemary sprigs, mint, and basil leaves will also be available for garnish. Guests can use these to craft their own signature lemonade. Champagne or Prosecco can be supplied by the client to enhance the bar.

Passed items: Guests choose three from the following list

- Minted Strawberry Brie Skewers
- Ham and Gruyere Thumbprints
- Goat Cheese Crostini with Spring Pea Puree
- Carrot Pancakes with Hummus and Feta Salad
- Mini Spring Onion and Bacon Scone

The Buffet:

- Individual Bowls of Spring Greens in a Blackberry Cider Vinaigrette
- Asparagus and Goat Cheese Frittata
- Sliced Tomatoes with Herbs Platter
- Marinated Cucumber with Mint
- Mini Smoked Salmon Croque Monsieur Sandwiches

The Dessert and Coffee Station: Client chooses 3 from the following dessert options

- Tea and Coffee with Accompaniments
- Raspberry Layer Cake Pops
- Custom Decorated Sugar Cookies in Baby Theme
- White Chocolate Brownie Bites
- Milk Chocolate Pudding in Mini Mason Jars with Whipped Cream, Pretzels and Peanut Butter Cups
- Lemon Bar Bites
- Mini Strawberry Rhubarb Hand Pies
- Babe's Brownie Bites

Pampering Your Graduate Party! (Summer ingredients apply) – 68.95 per guest

The Popcorn Bar – Our Old Fashioned Popcorn Machine accompanied by a buffet of sweet and savory toppings mixed to guest's specifications by our attendant

Passed Hors d'oeuvres:

- Mini Lobster Rolls with Cones of Homemade Potato Chips
- Buffalo Chicken Lollipops
- Mini Pretzel Dogs with Homemade Ketchup and Mustard
- Assorted Homemade Seasonal Ice Pops (3 flavors)

BBQ Buffet:

- Pulled Pork BBQ
- Homemade Bread and Butter Pickles and Hot Sauce
- Vinegar Slaw
- Boston Bibb and Herb Salad
- Smashed Cucumber and Pickled Watermelon Salad
- Grilled Corn on the Cob
- Homemade Oven Baked Beans
- Southern Fried Chicken or Pieces of Spicy Smoked Roast Chicken
- Creamy Mac and Cheese
- Assortment of Biscuits and Rolls
- Seasonal Fruit Platter with Chef's Choice of Cookies and Bars

Soda Jerk Bar on the Deck

- Our suitably dressed Soda Jerks will make to order sodas from our selection of homemade soda syrups using a soda siphon
- Guests can also make these into floats with our delicious organic vanilla and chocolate ice creams.

The Supreme Sandwich Buffet – 49.95 per guest

Served with Dill Pickles, Homemade Potato Salad, Slaw of the Day, and a Seasonal Fresh Fruit Platter
Accompanied by Homemade Iced Tea and Strawberry Lemonade

Choose five sandwiches from the following selections:

- Greek-style Grilled Chicken Salad Wrap
 - Greek-Style Marinated Grilled Chicken with Tzatziki, Feta, Olives, Grape Tomatoes, Spinach and Romaine Lettuce in a Flour Tortilla
- Mediterranean Tuna Salad
 - Albacore Tuna, White Bean Dip, Lemon, Artichoke and Capers on Ciabatta Roll
- Avocado, Goat Cheese and Pesto Club (vegetarian)
 - Avocado, Sliced Radishes, Goat Cheese, and Sprouts With Walnut Pesto on Multigrain Bread
- Thai Turkey and Crunchy Asian Slaw Wrap with Peanut Sauce
- Roast Beef and Cheddar with Horseradish Mayo on Country White
- Ham and Swiss with Dijonnaise on Sourdough

- Caprese Salad Wrap
- California Turkey Club on Multi Grain Bread
- Hummus Club Sandwich on Whole Wheat (vegan)
- Devilled Egg Salad Pita (vegetarian)

Choose three from the following mini dessert options:

- Seasonal Mini Whoopie Pie
- Seasonal Mini Cupcake
- Mini Chocolate Cupcake with Vanilla Buttercream
- Chocolate Malted Oatmeal Cookie with Hazelnuts and Sea Salt
- Lemonade Cookie
- Strawberry Hand Pie
- Mini Blueberry Crumb Pie
- Lemon Bars

Tea and Coffee Bar

The Sumptuous Bridal Shower – 64.95 per guest

Create Your Own Iced Tea or Lemonade Bar:

Our home made lemonade and iced tea will be accompanied by strawberry puree, blueberry puree, watermelon puree, mint syrup, and mango puree. Fresh rosemary sprigs, mint, and basil leaves will also be available for garnish. Guests can use these to craft their own signature lemonade. Champagne or Prosecco can be supplied by the client to enhance the bar.

Gourmet Cheese and Fruit Display

A sumptuous selection of 6 local cheese varieties paired with baguette toasts, honey, fruit preserves, nuts, olives, and fresh seasonal fruit including chocolate dipped strawberries

From The Buffet

- Endive and Arugula Salad with Peaches and Toasted Almonds
- Saffron Rice Salad with Summer Squash and Lobster
- Platter of Simply Dressed Sliced Heirloom Tomatoes with Herbs
- Red Potato and Green Bean Salad with Creamy Pepper Dressing
- Platter of Sliced Lemony Grilled Chicken Breasts

Dessert and Hot Beverage Station

- Hand Decorated Bridal Themed Sugar Cookies
- Individual Strawberry Parfaits
- Lime Coconut Éclairs
- Chocolate Dipped Sea Salt Caramels

Tea and Coffee Bar

The Bachelor Party Bash –69.95 per guest

Passed Hors d'oeuvres

- Signature Pulled Pork Slider
- Cones of Babe's Sweet Potato Fries with Chipotle Avocado Crema
- Bacon Wrapped Chicken Jalapeno Poppers
- Fried Pickles with Spicy Aioli

From The Buffet

- Classic Caesar Salad
- Summer Vegetable Gratin
- Oven Roasted Fingerling Potatoes
- Platters of Herb Crusted Rack of Lamb Chops with Honey Mustard Glaze
- Crab Cakes with Piquillo Pepper Vinaigrette on a Bed Of Arugula

Passed Desserts:

An assortment of four custom-created ice cream sandwiches passed on trays by our attendants

The Munchie Bar

A selection of pretzels, chips, nuts, and popcorn arranged in bowls for continuous munching throughout the evening

A Swish Buffet Lunch – 45.95 per guest

- Freshly Baked Popovers
- Spring Greens and Chevre in a Blackberry Cider Vinaigrette
- Platter of Oven Roasted Asparagus Spears with Lemon Vinaigrette
- Crab Cakes with Herbed Aioli and Lemon Wedges
- Babe's Roast Beef Tenderloin with Mustard Caper Sauce
- Seasonal Sliced Fruit Platter
- Assorted Macarons
- Homemade Iced Tea and Lemonade plus an Infused Water Bar
- Tea and Coffee