



Special Events Menu for Bell Gate Farm

presented by Olde Homestead Golf Club

Throughout our menu you will see mention of Babe. Babe is better known as Joanne. The menu items that proudly bear her pet name are our homage to her renowned cooking and entertaining skills. She presided over the kitchen and events at Bell Gate for many years and now her legacy lives on for you to enjoy.



Passed Hors d'oeuvres

Select 3 for 16 • Select 5 for 24 • Select 7 for 31

Canapes



- Seared ahi tuna on cucumber
 - Babe's tomato bruschetta
- Goat cheese and tomato confit on endive
 - Burrata and shallot jam on crostini
- Caramelized fennel and gorgonzola pastry
 - Sesame beef wonton
- Salmon mousse on cucumber
- Wild mushroom ragout on truffled polenta cake
- Whipped mascarpone tartlett with balsamic strawberry
 - Mini open faced reuben
 - Mini monte cristo melt
- Eggplant caponata on grilled baguette

Shot Glass Appetizers

- Cocktail shrimp
- Pumpkin soup topped with spiced cream
- Chilled champagne mango soup
- Cucumber crab salad
- Crispy asparagus and prosciutto with hollandaise
- Teriyaki chicken wonton
- Roasted red pepper hummus with vegetable batonette
- Ceviche
- Grilled cheese with roasted pepper tomato bisque
- Cocktail crab claw with grain mustard aioli
- Babe's sweet potato fries



20% Service Fee and 6% Tax is in addition

Lollipops

- Spaghetti and meatball – marinara
- Loaded baked potato – chipotle sour cream
- Oven roasted cherry tomato caprese – balsamic reduction
- Bacon and gorgonzola fig – maple reduction
- Crispy corn dog – fancy ketchup and mustard
- Bacon wrapped water chestnut – chili barbeque
- Cajun shrimp – red pepper remoulade
- Ahi tuna – orange tamari
- Sweet chili chicken – ginger, mandarin
- Babe's salt cod fritters with red pepper aioli



Edible Cones

- Maple ginger duck with asian slaw
 - Smoked salmon with boursin
 - Sesame tuna tartare
 - Lobster salad + 3
- Southwest corn and black bean salsa



Spring Rolls

- Crab with mandarin sweet chili + 2
- Smoked gouda cheesesteak with shallot jam
- Asian shrimp with apricot duck sauce
- Julienne vegetable with sesame aioli
- Asiago chicken cheesesteak with roasted red pepper ketchup
 - Pulled pork with balsamic bbq
- Parmesan sausage and wild mushroom with scallion crème fraiche
 - Lobster and mango summer roll with soy glaze + 3

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Culinary Displays



Crudite 7

A unique assortment of fresh and prepared vegetables served with house-made dips and spreads.

Seafood 29

An impressive selection of fresh seafood, hand-picked by our chef, featuring an assortment of shrimp, crab, tuna, ceviche, and other seasonal selections (based on availability). All served with fresh lemon and house-made sauces.

Babe's Breads & Spreads 8

An assortment of crisp pita triangles, crostini, and breads, along with roasted red pepper hummus, roasted seasonal hummus, asiago spinach and artichoke dip, Babe's chopped heirloom tomato bruschetta, and Babe's mushroom tapenade.

Antipasto 9

Domestic and imported cheeses and charcuterie served with a variety of crackers, toast points and breads. Our chef's selection of olives, jams, spreads and other prepared specialties complete our display.

Slider Bar 10

Served by our staff on small plates with seasoned fries. (Select Two)

Stevens ale house roast beef sliders with horseradish, brown mustard, and hot cherry peppers

Signature pulled pork with house pickles

Mini bacon cheeseburger

Buffalo chicken with gorgonzola sauce and celery slaw

Black bean with sliced tomato and chipotle aioli.

Fruit 7

Exotic fruits and traditional favorites, fresh salad combinations and flavor infusions in a colorful arrangement, served alongside our house sour cream and yogurt dipping sauces.

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Family Style or Buffet

Buffet • 40 • 1 salad, 2 sides, 2 entrées
Family Style • 44 • 1 salad, 2 sides, 2 entrées

Salads

- **Mixed greens**
Pear, gorgonzola, candied pecan, white balsamic berry vinaigrette
- **Roasted beet**
Frisee, goat cheese, toasted almond, radish, sherry and grain mustard vinaigrette
- **Cobb**
Spinach, tomato, egg, bacon, black olive, blue cheese, avocado, buttermilk ranch
- **Caprese**
Tomato, fresh mozzarella, basil, olive oil, balsamic reduction
- **Greek cucumber**
Red onion, bell pepper, tomato, olive, arugula, lemon herb vinaigrette
- **Classic nicoise**
Spring mix, green bean, potato, egg, tomato, olive, ahi tuna + 3, brown sugar balsamic vinaigrette
- **Roasted vegetable**
Zucchini, bell pepper, red onion, asparagus, brussel sprouts, seasonal vegetables, caramelized shallot vinaigrette
- **Babe's orzo salad**
Fresh citrus and red onion

Pork

- **Rosemary dijon roast pork**
- **Smoked pit ham**
Gravy
- **Babe's seared pork chops**
Tonnato sauce
- **Grilled sausage platter**
Housemade mustards

Seafood

- **Shrimp brochettes + 3**
Scampi style
- **Roasted scottish salmon**
Brown sugar or butter herb
- **Pan seared seabass + 6**
Kiwi orange or brown butter gastrique
- **Fresh seafood grill + 14**
Lobster, shrimp, scallops, crab legs, salmon
- **Crab cake**
Roasted red pepper jam, lemon aioli

Chicken

- **Lemon herb roasted half free range chicken**
Grilled lemon, thyme, natural jus
- **Babe's sautéed garlic chicken breast**
Marinated chicken breast, garlic, herbs, parmesan
- **Coq au vin**
Burgundy, lardons, cipollini onions, herb de provence
- **Mediterranean Chicken**
Olives, capers, tomatoes, fennel, basil in a white wine broth

Beef

- **Roasted whole ribeye + 3**
Herb crusted, natural jus
- **Babe's roast beef tenderloin**
Mustard caper sauce
- **Braised beef short ribs + 3**
Sauce bordelaise
- **Sicilian style london broil**
Fragrant herb marinade

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Sides

- Roasted asparagus
- Steamed baby vegetables
- Marinated grilled vegetables
- Edamame succotash
- Wilted baby kale with garlic, olive oil
- Sautéed snow peas with pine nuts
- Parmesan sage potatoes
- Browned butter lobster mash + 3
- Cauliflower parmesan mash
- Roasted one bite potatoes
- Sautéed fingerling potatoes
- Corn on the cobb
with parmesan peppercorn butter
- Sherry creamed corn with shallot, tomato, bell pepper, basil
- Babe's wild rice pilaf
- Babe's favorite shredded brussels sprouts



Shot Glass Dessert Station

Select 1 for 5 • Select 2 for 7 • Select 3 for 9

• Apple crisp

Spiced caramelized apples, whipped mascarpone, crumb topping, fresh whipped cream

• Blueberry meyer lemon meringue

Meyer lemon curd, blueberry compote, torched meringue

• White balsamic strawberry shortcake

Angelfood cake, pastry cream, macerated strawberries, fresh whipped cream

• Chocolate peanut butter parfait

Oreo pecan crust, peanut butter mousse, chocolate ganache

• Double chocolate brownie

Chocolate mousse, brownie, shaved chocolate, fresh whipped cream

• Pumpkin parfait

Spiced pumpkin, whipped vanilla mascarpone, graham cracker, fresh whipped cream

• Tiramisu

Espresso soaked lady fingers, Kahlua pastry cream, whipped cream, chocolate dust

• Berry cheesecake trifle

Berry compote, cheesecake filling, macerated fresh berries, fresh whipped cream

• Coconut vanilla panna cotta

Pomegranate jelly



S'mores basket

Customize your own s'mores with our collection of assorted marshmallows, crackers, cookies, chocolates and sticks to use at the outdoor fire pit
200 per basket • serves 50

Coffee and tea station • 3

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BELL GATE FARM

CHIC COUNTRY VENUE. FARM TO TABLE CATERING





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