



*Venue:*



**BELL GATE FARM**

CHIC COUNTRY VENUE. FARM TO TABLE CATERING

*Catering by:*

*Olde Homestead*



**GOLF CLUB**

*Special Events Menu*

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# • *Welcome*

## CATERING BY OLDE HOMESTEAD GOLF CLUB AT BELL GATE FARM

Your catering at Bell Gate Farm will be managed by the staff at Olde Homestead Golf Club. We will take care of the details and place our name and reputation behind every personalized package. Our seasoned culinary team has been hand selected and uses only the highest-quality ingredients, preparing menus with specialized techniques, one-of-a-kind presentation and flavors. Our friendly service staff focus on all the details to ensure impeccable service and atmosphere at all events. We are here to ensure you can relax and enjoy your event with friends and family while providing you with amazing food and service. Our attention to detail creates an event that your guests will remember for a lifetime. Throughout our menu you will see mention of “Babe.” Babe is better known as Joanne. She presided over the kitchen and events at Bell Gate for many years and her legacy lives on for you to enjoy. The menu items that proudly bear her name are our homage to her renowned cooking and entertainment skills.

### **YOUR EXPERIENCE AT BELL GATE FARM INCLUDES:**

- Complimentary tasting for up to four guests at Olde Homestead Golf Club
- Five- hour reception
- One- hour Cocktail hour location offered inside or outside
- Full dinner service customized for each client
- Four-hour open bar
- Complimentary cake cutting services

# Catering Packages

## THE BELL

### Display

(select one)

### Passed Hors d'oeuvres

(select three)

### Salad

(select one)

### Dinner Buffet Entrees

(select two)

### Sides

(select two)

### Dinner Rolls & Butter

### Gourmet Coffee and Tea Station

### Four Hour Open Bar

(select two wines and two beers)

## THE GATE

### Display

(select two)

### Station

(select one)

### Passed Hors d'oeuvres

(select four)

### Salad

(select one)

### Dinner Buffet Entrées

(select two)

### Sides

(select two)

### Dinner Rolls & Butter

### Gourmet Coffee and Tea Station

### Four Hour Open Bar

(select three wines and three beers)

*Add 7 for family style service, or use of plated dinner menu*



# Catering Packages

## THE FARM

### Display

(select two)

### Station

(select one)

### Passed Hors d'oeuvres

(select five)

### Tapas

(select one)

### Salad

(select one)

### Dinner Buffet Entrées

(select three)

### Sides

(select three)

### Late Night Enhancement

Smores Bar

### Dinner Rolls & Butter

### Gourmet Coffee and Tea Station

### Four Hour Open Bar

(select four wines and four beers)

## THE SOCIAL PARTY

### Hour One

(select one Display and three Hors d'oeuvres)

### Hour Two

(select one Display and three Hors d'oeuvres)

### Hour Three

(select two Tapas and two Hors d'oeuvres)

### Hour Four

(select three shot glass desserts)

### Hour Five

Soft Pretzel Bar

### Gourmet Coffee and Tea Station

### Four Hour Open Bar

(select four wines and four beers)

*Add 7 for family style service, or use of plated dinner menu*

# Passed Hors d'oeuvres

## 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
- Wild mushroom ragout on truffled polenta cake
- Whipped mascarpone tartlet 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
  - Shrimp 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

# Culinary Displays



## CRUDITE

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

## SEAFOOD

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. **21**

## BABE'S BREADS & SPREADS

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

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.

## FRUIT

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.

**20% Service Fee and 6% Tax is in addition**



# Stations



## CREATE YOUR OWN SLIDERS

Smoked brisket, pulled pork, and pulled chicken with assorted rolls. Toppings to include BBQ sauce, pickles, jalapenos, lettuce, tomato, onion, cheddar, coleslaw. **12**

## MACARONI & CHEESE BAR

Homemade macaroni and cheese with toppings to include: diced ham, chopped bacon, broccoli bits, roasted tomatoes, caramelized onions, oven roasted peppers, seasoned bread crumbs, and hot sauce. **8**

## MASHED POTATO BAR

Homemade mashed potatoes with toppings to include: chopped bacon, broccoli bits, shredded cheddar cheese, scallions, sautéed mushrooms, oven roasted peppers, sour cream, and hot sauce. **8**

## SAVORY GRITS BAR

Homemade grits with toppings to include: shrimp bits, chopped bacon, roasted tomatoes, caramelized onions, cheddar cheese, scallions, oven roasted peppers, and hot sauce. **8**

## WING BAR

Boneless wings and traditional wings with your choice of three sauces tossed station-side by our staff: teriyaki, hot sauce, mild sauce, bbq, thai sweet chili, or honey mustard. Celery, carrots, blue cheese, and ranch included. **12**

## BURRITO BOWL BAR

Guests create their own burrito bowl with the following ingredients: southwestern basmati rice, Tex-Mex beans, shredded cheddar, pickled jalapenos, pico de gallo, shredded lettuce, black olives, sour cream, salsa, and green onion  
**Choice of two proteins:** pulled beef, seasoned ground beef, diced grilled chicken, pulled chicken, pulled pork, tequila lime shrimp +1. **12**

## BISCUIT BAR

Biscuits with toppings to include: popcorn chicken, sausage gravy, chopped bacon, whipped butter, apple butter, raspberry jam, shredded cheese, potato tots, pickled onions, and oven roasted tomato. **10**



# Stations

## ASIAN TAKE-OUT STATION

Sesame Noodle Salad and Snow Pea Stir Fry served in mini to-go boxes with chopsticks

Top it off with the following: chopped grilled chicken, shrimp pieces, green onion, red pepper flakes, sriracha, chopped cashews, sweet chili sauce, sesame seeds, soy sauce, and fried noodles. **12**

## CREATE YOUR OWN SALAD BAR

Chopped romaine, spinach, and mixed greens with toppings to include tomatoes, carrots, cucumbers, chickpeas, shredded cheese, croutons, hardboiled egg, and bacon.

**Selection of two dressings:** ranch, blue cheese, balsamic, white balsamic berry vinaigrette, italian, or lemon herb vinaigrette. **10**

## MEDITERRANEAN STATION

Traditional and red pepper hummus, tabbouleh, souvlaki (choice of chicken, beef, or pork), grilled vegetable skewers, tzatziki, and soft pita bread. **12**

## NACHOS

Guests create their own nachos with assorted chips, seasoned ground beef, diced chicken, shredded cheddar cheese, shredded pepperjack cheese, jalapenos, pico de gallo, black olives, sour cream, salsa, green onion with 5 cheese blend sauce. **10**

## SOFT PRETZELS

Salt, garlic-herb, soft pretzels, savory dipping sauces to include, plum mustard, grain dijon mustard, sriracha ranch, warm chipotle cheddar sauce, and warm asiago spinach and artichoke dip. **7**

## PASTA BAR

Three cheese ravioli with fresh pesto cavatappi with marinara and italian meatballs parmesan and red pepper flakes **8**

## CREATE YOUR OWN PASTA BAR

**Noodles:** penne and fettuccini

**Sauces:** alfredo, marinara, fresh pesto

**Toppings:** chopped grilled chicken, italian sausage, meatballs, chopped black olives, chopped sun-dried tomatoes, roasted broccoli, parmesan cheese, red pepper flakes **14**

## MAKE YOUR OWN SHORTCAKES

Guests choose slices of pound cake or angel food cake and then top with assorted seasonal fresh fruits, sauces, and whipped cream **5**

## SLIDER BAR

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. **10**

# Tapas Station



Our staff to serve guests on small plates, select two:

**Caramelized scallop**

pickled cucumber, citrus, hibiscus syrup\*

**Eggplant napoleon**

roasted pepper, tomato, mozzarella\*

**Seared duck breast**

spiced pear, maple glaze\*

**Korean barbeque pork**

kimchi

**Barbeque baby back rib**

southern baked beans\*

**Fried ravioli**

marinara, shaved parmesan

**Butter poached lobster**

tarragon brown butter polenta cake\*

**Seared ahi tuna**

asian slaw, ponzu sweet chili

**Buttermilk fried chicken**

cole slaw, honey sriracha

**Loaded baked potato**

cheddar, bacon, sour cream, chive\*

**Shrimp & grits\***

**Crab cake**

snow pea shoots, remoulade

**Five spice lamb chop**

wild mushroom, pomegranate demi glace

# Family Style or Buffet

## 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

## 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

## PORK

### Rosemary dijon roast pork

### Smoked pit ham

Gravy

### Babe's seared pork chops

Tonnato sauce

### Grilled sausage platter

Housemade mustards

## 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

## SIDES \*

Roasted asparagus  
Steamed baby vegetables  
Marinated roasted 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



*\* can be prepared gluten free upon request*

# Plated Dinner Menu

- All entrées come with Chef's selection of seasonal vegetables.
- Entrée counts must be submitted along with final guest count 14 days prior to event date.

## SOUPS

## SALADS

(Select one soup or salad)

**Roasted corn chowder**  
**Chilled potato leek soup**  
with aged feta and olives  
**Roasted red pepper tomato bisque**  
**Creamy carrot & sweet potato**  
**Mushroom bisque**

**Heirloom tomato salad**  
with quinoa and champagne vinaigrette  
**Classic caesar salad**  
**Tri-color salad**  
with shaved parmesan and balsamic vinaigrette  
**Arugula salad**  
with shaved fennel, parmesan and brown sugar balsamic  
**House salad**  
with cheddar, tomato, cucumber, croutons  
and ranch or italian dressing

## ENTRÉES

(Select Two)

**Herb rubbed pork loin**  
with raspberry sauce  
**Barbecue braised bourbon beef brisket**  
**Marinated chicken breast**  
with fresh herbs and lemon marmalade  
**Shrimp cakes**  
with mango salsa + 3

**Chicken piccata**  
**Pistachio crusted pork scallopine**  
**Broiled seabass**  
with pineapple caper sauce + 6  
**Rosemary honey roasted salmon**  
**Beef short rib**  
with bordelaise + 8  
**Filet mignon**  
with pomegranate demi-glace + 12

## VEGETARIAN ENTRÉES

(Select One)

**Summer squash gratin**  
**Crispy eggplant napoleon**  
with roasted red pepper, mozzarella, tomato, basil

**Pesto gnocchi**  
with summer squash  
**Portobello marsala over papardelle**

**Dual Entrées + 7**



## SIDES

(Select one from each column)

### **Israeli Couscous**

with mixed vegetable

### **Mediterranean orzo**

with capers, olives, tomatoes, basil

### **Herb roasted one-bite potatoes**

### **Wild rice pilaf**

### **Mashed potatoes**

with caramelized shallot and parmesan

### **Sweet potato hash**

With summer vegetables

### **Edamame succotash**

### **Braised kale**

### **Roasted asparagus**

### **Julienne mixed vegetables**

### **Sautéed snow peas**

### **Crispy brussels sprouts**

### **Sautéed broccolini**

### **Green bean, bell pepper, carrot batonette**



# Shot Glass Dessert Station



## **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

## **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

345

20% Service Fee and 6% Tax is in addition

# Bar Selection

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Bar Service will begin at the start of cocktail hour, pausing for 30 minutes during introductions, speeches, and first dances, reopening for the next three hours, and closing 30 minutes prior to the conclusion of the event.

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## WINES

Chardonnay  
Pinot Grigio  
Sauvignon Blanc  
Moscato  
White Zinfandel  
Prosecco  
Pinot Noir  
Merlot  
Cabernet

## BEER

Yuengling Lager  
Miller Lite  
Coors Light  
Bud Light  
Blue Moon  
Heineken  
Stella Artois  
Corona  
Samuel Adams Seasonal  
Sierra Nevada Torpedo IPA  
Lagunitas IPA  
Dogfish Head 60-minute IPA  
Goose Island Honkers Ale  
Long Trail Ale  
Angry Orchard Cider



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### **Beer and Wine only package includes:**

Coca-Cola, Diet Coke, and Sprite.

### **All other bar packages include:**

Coca-Cola, Diet Coke, Sprite, ginger ale, ginger beer, cranberry, pineapple, orange juice, club soda, tonic water, sour mix, cherries, lemons, and limes.

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## DILLINGER + 6

Tito's Handmade Vodka  
Jim Beam Bourbon  
Seagram's 7 Whiskey  
Dewar's White Label Scotch  
Tanqueray Gin

Bacardi White Rum  
Captain Morgan Spiced Rum  
Sweet and Dry Vermouth

## STEVENS + 10

Grey Goose Vodka  
Ketel One Vodka  
Jack Daniel's Black Label Bourbon  
Maker's Mark Bourbon  
Crown Royal Whiskey  
Johnnie Walker Black Label Scotch  
Bombay Sapphire Gin  
Bacardi White Rum  
Captain Morgan Spiced Rum  
Patron Tequila  
Sweet and Dry Vermouth

## BAR ENHANCEMENTS

Champagne toast **5**  
Table side wine service **4**  
Infused water station at bar **3**  
Additional hour open bar service **5**  
After dinner cordials & coffee bar liquors **6**  
Bailey's Irish Cream  
Kahlua  
Disaronno Amaretto  
Sambuca Romana  
Couvoisier VS  
Godiva Chocolate Liquor



# • *Booking Your Event* •

WITH OLDE HOMESTEAD

## FINANCIAL TIMELINE

At booking: A 2,500 deposit is required to be paid by cash or check

### **Six months prior:**

An estimated 50% of the total invoice is due 6 months prior to your event via cash or check

### **Two weeks prior:**

Final payment is due via cash or check

If you would like to use a credit card for any payment

a 3% credit card fee will be added to the total

## EVENT TIMELINE

### **At booking:**

Sign formal agreement online

### **Four to eight months prior:**

Tasting for four people (additional guests 35 per)

### **Three months prior:**

Menu selections due

### **Three weeks prior:**

Final guest count due

## VENDOR AND YOUTH MEALS

### **Vendor meals:**

30 for hot meal or 15 for sandwich and chips

**Children age five and under:** no charge

**Children age 6-12:** 30

**Guests age 13-20:** 75

Children's menu options (select one)

Hot dog, chicken tenders, or grilled cheese all served with french fries





**Olde Homestead Golf Club**

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**610-298-GOLF (4653)**

**[www.OldeHomesteadGolfClub.com](http://www.OldeHomesteadGolfClub.com)**



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