

SCROLL
FOR
DINNER

the farmer's daughter

BAR & RESTAURANT

special menu

LUNCH

Monday, January 23 - Thursday, February 9 (Tentatively)
Chef Attended Buffet Menu Available 11:30 AM - 2:00 PM

\$24 per Adult | \$19.95 per Child 10 & under (+ tax & service charge)

Please call-in for reservations only: 215-616-8300

MONDAY | THURSDAY

Soup du Jour & Assorted Breads

Salad Bar: mixed greens, romaine, cherry tomatoes,
cucumbers, carrots, red onions, croutons, cheddar cheese,
bacon bits, balsamic dressing, Caesar dressing

Pasta Station: penne, linguini, ravioli

Toppings: grilled chicken, Italian sausage,
parmesan cheese, roasted vegetables, mushrooms,
sun-dried tomatoes, roasted garlic, fresh basil, bacon

Sauces: garlic alfredo, marinara, basil pesto

Chicken Parmesan

Housemade Meatballs

Dessert: cannoli, tiramisu cups

TUESDAY | FRIDAY

Salad Bar: mixed greens, romaine, cherry tomatoes,
cucumbers, carrots, red onions, croutons, cheddar cheese,
bacon bits, balsamic dressing, Caesar dressing

Sandwich & Deli Bar with Artisanal Sliced Breads, Buns & Wraps

Hot Sandwiches: roast beef in au jus, sausage scallopini

Cold Sandwich Bar: sliced roast beef, ham, turkey,
roasted vegetables, chicken salad, egg salad, tuna fish

Assorted Condiments: cheeses, lettuce, tomatoes, onions, mayo,
dijon and whole grain mustards, assorted house made potato chips

Dessert: cookies, brownies

WEDNESDAY | SATURDAY

Salad Bar: mixed greens, romaine, cherry tomatoes,
cucumbers, carrots, red onions, croutons, cheddar cheese,
bacon bits, balsamic dressing, Caesar dressing

Tacos, Nacho & Burrito Bar

corn and flour tortillas, housemade tortilla chips, bibb lettuce

Proteins: chicken, beef, pork, vegetables

Toppings: lettuce, tomatoes, jalapeños, guacamole, sour cream, black beans,
pico de gallo, assorted shredded cheeses, salsa, cilantro, lime wedges,

Dessert: tres leche cake, caramel flan

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BAR & RESTAURANT

special menu

DINNER

Monday, January 23 - Thursday, February 9 (Tentatively)
Chef Attended Buffet Menu Available Mon-Sat, 5:00 PM - 9:00 PM
Sundays, the restaurant will be closed for dinner service.

\$44 per Adult | \$19.95 per Child 10 & Under (+ tax & service charge)

Please call-in for reservations only: 215-616-8300

MONDAY | TUESDAY

Assorted Artisanal Breads

Salad Bar: mixed greens, romaine, cherry tomatoes, cucumbers, carrots, red onions, croutons, cheddar cheese, bacon bits, balsamic dressing, Caesar dressing

Hot Entrees & Sides: carved slow roasted NY strip loin, shrimp scampi, seasonal grilled ½ chicken, green beans

Potato Bar: mashed and baked potatoes

Toppings: bacon, chives, cheddar cheese, sour cream, goat cheese, bleu cheese, jalapeños, chili

Dessert: brown butter almond cake, tuxedo mousse cake

WEDNESDAY | THURSDAY

Assorted Artisanal Breads

Salad Bar: mixed greens, romaine, cherry tomatoes, cucumbers, carrots, red onions, croutons, cheddar cheese, bacon bits, balsamic dressing, Caesar dressing

Hot Entrees & Sides: Gert's crab cakes action station, beef marsala, asparagus

Risotto Action Station: grilled chicken, roasted vegetables, broccoli, roasted red peppers, asparagus, mushrooms, parmesan cheese, goat cheese, sun-dried tomatoes, pumpkin puree

Dessert: French macarons, chocolate pot de crème

FRIDAY | SATURDAY

Assorted Artisanal Breads

Charcuterie & Cheese Station

Hummus Bar: assorted hummus, breads, and chips

Salad Bar: mixed greens, romaine, cherry tomatoes, cucumbers, carrots, red onions, croutons, cheddar cheese, bacon bits, balsamic dressing, Caesar dressing

Hot Entrees & Sides: carved prime rib with au jus, salmon wellington with chive crème sauce, carved rotisserie chicken with au jus, brussels sprouts

Potato Bar: mashed and baked potatoes

Toppings: bacon, chives, cheddar cheese, sour cream, goat cheese, bleu cheese, jalapeños, chili

Dessert: crème brûlée shooters, seasonal cheesecake