

2025 WEDDING & MITZVAH  
**MENU ENHANCEMENTS**  
ONE HISTORIC EXPERIENCE



MAY 2025

*Normandy Farm*





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*Normandy Farm*



# Pre-Ceremony

## MENU

Explore the pre-wedding menu that our team has crafted for your group to enjoy in anticipation of the big day. Take a glance at the variety of options below to be conveniently delivered to your room. Indulge in these offerings either during or after your preparation, ensuring everyone feels energized and well-fueled.



### Sandwiches & Wraps

**Small Tray of Tea Sandwiches \$42.95 (4-6 ppl | 18 pieces)**

hummus vegetable, smoked salmon & caper, chicken salad

**Large Tray of Tea Sandwiches \$62.95 (10-12 ppl | 30 pieces)**

mini turkey, ham & cheese, chicken salad OR  
hummus vegetable, mozzarella, prosciutto & pesto butter, chicken salad

**Pinwheel Wraps \$39.95 (4-6 ppl | 18 pieces)**

veggie, ham & cheese, turkey cheddar with southwestern mayo

**Small Tray of Hoagies \$39.95 (4-6 ppl | 18 pieces)**

**Large Tray of Hoagies \$62.95 (10-12 ppl | 30 pieces)**

assortment of meat lovers (salami, ham, provolone, lettuce, tomato, red onion & mayo)  
and corned beef (swiss, honey mustard, lettuce, tomato, chopped pickles)



### Trays

**Small Fruit Tray \$35.95 (4-6 ppl)**

berries & pineapple

**Large Fruit Tray \$55.95 (10-12 ppl)**

diced pineapple, honeydew, cantaloupe, & berries

**Small Vegetable Tray \$35.95 (4-6 ppl)**

**Large Vegetable Tray \$42.95 (10-12 ppl)**  
sliced vegetables with dressing dip

**Small Cheese Tray \$55.95 (4-6 ppl)**

**Large Cheese Tray \$90.95 (10-12 ppl)**  
cubed cheeses, crackers & dipping sauces

### Breakfast

**Bagels \$4.95 per person**

bagels, cream cheese, and orange juice

**Coffee \$2.25 per person**

**Continental Breakfast \$15.95 per person**

assorted whole fruit, yogurts, bagels with cream cheese,  
assorted pastries, coffee, decaf & tea



### Beverages & Snacks

**Water Bottle \$2.00 per bottle**

**Pepsi/Diet Pepsi \$2.00 per bottle**

**Champagne \$40.00 per bottle**

**Red/White Wine \$40.00 per bottle**

**Domestic Beer \$5.00 per bottle**

**Imported Beer \$6.00 per bottle**

**Soft Pretzels \$3.00 each**

with assorted dipping mustards

**Bag of Chips \$3.00 per bag**

**Bag of Pretzels \$3.00 per bag**

# Hors d'oeuvres

## ENHANCEMENTS

All prices listed in this brochure are per person unless otherwise noted and are subject to applicable sales tax & service charge.

Add to your main hors d'oeuvres selections with the following enhancements. Each selection is priced at \$3.95 per piece.

**Chipotle Lobster Cups**

**Pork Potstickers**

**Bloody Mary Shrimp Shooters**

**Duck Confit Spring Rolls**

**Filet Tenderloin on Parmesan Crisp**

**Lollipop Lamb Chops** (market price)

**Beef Sliders** Amish cheddar and smoked bacon

**Diver Scallops wrapped in bacon**

**Lobster Fritters**

**Coconut Shrimp**

**Spicy Tuna or Spicy Salmon Roll**

**Tuscan Chicken and Fontina Bites**

**Black Pepper-Crusted Tenderloin Spoon**

baby arugula, aged balsamic, shaved parmesan

## First Course ENHANCEMENTS

### UPGRADED SALAD COURSE \$2.95

**Arugula**, Artichokes, Pine Nuts, Goat Cheese Crumbles, lemon herb vinaigrette

**Caprese Salad**, Fresh Mozzarella, Tomato, Basil, balsamic drizzle

**Roasted Beets**, Shaved Carrots, Goat Cheese, maple vinaigrette

### INTERMEZZO ENHANCEMENT \$4.95

Seasonal Fruit Sorbet, served to each guest following the soup or salad course

### SOUP COURSE \$4.95

**Butternut Squash Soup**

**"Normandy" Wedding Soup** traditional Italian wedding soup in our signature style

**Loaded Potato**

**Lobster Bisque**

### APPETIZER COURSE \$10.95

**Crab Cake** (1) served over wilted spinach

**Grilled Shrimp** (2) served over creamy grits

### VEGETARIAN APPETIZER COURSE \$5.95

**Penne Pasta** chopped tomato, capers, roasted garlic, olive oil

**Orrechietti Pasta** pesto cream

**Creamy Polenta** with parmesan cheese





# Specialty

## STATIONS ENHANCEMENTS

**Chef Attendant Fee** of \$200 per Attendant, plus tax  
See your Event Coordinator for number of attendants required for each station.

### **SUSHI BAR Market Price**

**Spicy Tuna, Salmon and Avocado, California Roll, Assorted Sushi and Sashimi Selections**  
exquisitely displayed with seaweed salad, pickled ginger, wasabi and chopsticks

**CARVING STATIONS:** Ham or Turkey \$15.95   NY Strip \$20.95   Prime Rib or Beef Tenderloin \$22.95

### **SOUTH OF THE BORDER BAR \$13.95**

**Build your Own Soft Tacos, Nachos, and Burritos** with spicy beef and chicken, black beans, shredded lettuce, diced tomatoes, tomatillo salsa, guacamole, pepper jack cheese, sour cream, fresh cilantro, jalapenos

### **PASTA STATION \$13.95**

**Your Choice of Two:** penne, cavatelli, ravioli, bow tie

**Your Choice of Five:** grilled vegetables, black olives, roasted garlic, wild mushrooms, pancetta, parmesan cheese, sun-dried tomatoes, feta cheese, fresh basil, roasted peppers, broccoli rabe, Italian sausage, grilled chicken, pine nuts

**Your Choice of Two:** roasted tomato and garlic, lemon basil, basil pesto, vodka cream sauce, gorgonzola cream, olive oil

**GRILLED CHEESE & TOMATO SOUP \$7.95** Mini Grilled Cheese & Roasted Tomato Soup Shooters

### **CHEESEBURGER IN PARADISE SLIDER BAR \$12.95**

**Your Choice of Two:** beef burger, salmon burger, turkey burger, pulled pork, vegetable burger  
Accompaniments: cheddar, goat cheese, blue cheese, red pepper aioli

### **MASHED POTATO BAR \$10.95**

**Your Choice of Two Potatoes:** roasted garlic, yukon gold, sweet or herb mashed in a martini glass

**Toppings to Include:** sour cream, frizzled onions, shredded cheddar cheese, bacon, scallions, cabernet gravy, lobster cream sauce

**Toppings for Sweet Potatoes Include:** brown sugar, chopped candied walnuts, mini marshmallows

### **GYRO BAR \$12.95**

Shaved Rotisserie of Lamb and Beef with pita bread, tzatziki sauce, sliced cucumber, red onion, falafel, diced tomato, feta, tabouli

### **PIEROGI BAR \$9.95**

cheddar cheese, sour cream, scallions, chopped bacon

### **DUMPLING BAR \$9.95**

soy sauce, tamarind soy, spicy tai chili sauce





## Specialty STATIONS ENHANCEMENTS CONT'D



Bring the flavor and the fun with our mobile wood-fired pizza oven, serving hand-crafted pizzas made fresh on-site for weddings, after parties, and events of all kinds.

**Pricing is plus tax & service charge:**

**Up to 75 Guests: \$1,000**

**Up to 150 Guests: \$1,500**

**151+ Guests: \$1,750**

**Chef Attendant Fee Included**

# BRICK OVEN PIZZA



### MARYLAND CRAB STATION \$16.95

Lump Crab Cakes Sautéed to Order, dijon aioli, cocktail sauce

### SEAFOOD RISOTTO STATION \$12.95

Bay Scallops and Baby Shrimp Sautéed to Order with assorted accouterments to include sun-dried tomatoes, mushrooms, scallions, asparagus tips, spinach, boursin cheese, lobster cream sauce, clam alfredo sauce

## Stationary DISPLAYS



### LITTLE ITALY \$16.95

A Selection of Grilled Fresh Vegetables Dressed with Extra Virgin Olive Oil, Aged Sharp Provolone, Marinated Mozzarella Balls, Genoa Salami, Sopressata, Capicola, Shaved Prosciutto, Pepperoni, Mushrooms and Artichoke Hearts, Italian Olives, Herb-Infused Oil Focaccia, and Garlic Bread Sticks

### BACON BAR \$6.95

Bacon, Bacon, & More Bacon! Three varieties including chocolate dipped, honey jalapeno



### SIGNATURE SEAFOOD BAR Market Price

Elegantly Displayed and Overflowing with Jumbo Shrimp, Blue Crab Cocktail Claws, Little Neck Clams, Oysters served with cocktail sauce, remoulade sauce, lemon wedges and oyster crackers; Give this station a "wow" factor with a custom ice carving display-ask your event coordinator for details.

### VEGAN BAR \$6.95

A Selection of Freshly Harvested Seasonal Grilled Vegetables, to also include a selection of mixed Greek olives, beets, garbanzo bean salad, lentil salad, and tofu



### RUSTIC FLATBREAD STATION \$9.95

Variety of Flatbreads with toppings which may include wild mushrooms, grilled chicken, shrimp scampi, roasted cauliflower, sausage, roasted tomatoes, prosciutto, roasted eggplant, and more (see your event coordinator for specific combinations)



# Dessert

## ENHANCEMENTS



**S'MORES BAR** - \$8.95 Tiered display to toast your s'mores | Includes: marshmallow roasting sticks and graham crackers hand-dipped in chocolate and marshmallow, toasted to perfection

**CHOCOLATE FOUNTAIN** - \$10.95 Choose: Dark, Milk, or White Chocolate Includes: graham crackers, marshmallows, pretzel rods, rice crispy treats, and fresh fruit including strawberries, pineapples, and melons

**CANDY STATION** - \$10.95 Assortment of five chef-selected candies for your guests to fill a Take-Out Goodie Bag

**POPCORN BAR** - \$6.95 | Caramel, Cheese, and Butter Popcorn with assorted toppings

**COOKIES & BROWNIES** - \$4.95 | Assorted variety of freshly baked cookies



**MINI ICE CREAM CONES** - \$4.95 | Butler-Passed neapolitan flavored | hand-scooped mini ice cream cones

**ESPRESSO OR HOT CHOCOLATE STATION** - \$5.50 | Assorted syrups, shaved chocolate, cinnamon, cinnamon sticks, crystal sugar swizzle sticks, brown sugar cubes, whipped cream, chocolate covered spoons, mini marshmallows & candy canes (hot chocolate station only)

**CHOCOLATE-COVERED STRAWBERRY STATION** - \$4.95 | Freshly-picked strawberries dipped in white, milk chocolate, and dark chocolate, topped with assorted candies



**ICE CREAM SANDWICH STATION** - \$6.95 | Home-Made cookies with hand-scooped ice cream to create delectable sandwiches | Chef Attendant Fee of \$200.00.

**ALL-AMERICAN PIE BAR** - \$8.95 | Assorted mini and full-size pies in a variety of flavors to Include: apple, pecan, s'mores, pumpkin with hand-scooped vanilla ice cream | Chef Attendant Fee of \$200.00

**MINI SWEETS TABLE** - \$9.95 | Mini Seasonal Cheesecakes, fresh fruit tarts, truffles (GF) and other assorted chef's selections



**DESSERT SHOOTERS** - \$8.95 | Shot-Sized Desserts in a variety of flavors to Include: chocolate mousse, creme brulee, Chai, pistachio, raspberry, green tea, and peanut butter

**CANNOLI STATION** - \$8.95 | Small and large, traditional & chocolate cannoli shells, vanilla & chocolate cannoli cream filling, assorted toppings to include, oreo, pistachios, mini chocolate chips, candied orange zest, chocolate shavings, & hazelnuts | Chef Attendant Fee of \$200.00



# Wedding Cake Enhancements

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## **CAKE FLAVORS \$1.00**

Carrot Cake, Red Velvet Cake

## **FILLING FLAVORS \$1.00**

Double Chocolate Fudge, Mocha Butter Cream, Hazelnut Mousse, Peanut Butter Mousse, Cannoli, Salted Caramel Mousse

## **TIER OPTIONS \$1.95**

Alternating tiers of cake flavors and fillings two cake flavors and one filling flavor OR one cake flavor and two filling flavors

## **SUB CUPCAKES FOR WEDDING CAKE \$.95**

Frosted Cupcakes select one cake and two icing flavors or two cake and one icing flavor from standard selections and small cake to cut

## **SUB GOURMET CUPCAKES FOR WEDDING CAKE \$2.95**

Select Two: Pink Lemonade, Blueberry Lemon, S'Mores, Tiramisu, Black Forest, Salted Caramel Pretzel, Key Lime, Mint Chocolate, Peanut Butter & Chocolate, Cannoli and small cake to cut (one standard size or two mini cupcakes per person)



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# End of the Night

## **FRENCH FRY (regular & sweet potato) or TATER TOT BAR \$6.95**

Toppings include: cheez whiz, chili, sour cream, chives, crumbled bacon, vinegar, Parmesan, Old Bay

## **“WALKING TACO” \$8.95**

Bags of Doritos for your guests to make their own “Walking Tacos” taco meat, shredded lettuce, diced tomatoes, onions, cheddar cheese, sour cream, hot sauce

## **DOWN THE SHORE \$13.95**

Mini Funnel Cakes, Mini Corn Dogs, Boardwalk Fries, Salt Water Taffy, Assorted Fudge, Caramel Corn, and Lemonade - ask about renting a cotton candy machine!

## **SOFT PRETZEL FAVORS \$3.95** Philly Heart Shaped with To-Go Bags

## **DONUT & PRETZEL WALL \$8.95**

A Sweet & Salty Favorite! A Variety of Donuts Displayed along with Assorted Philly Pretzels including mustards, cheese, bacon jam, cinnamon sugar butter to dip the pretzels

## **PHILLY STATION \$8.95**

Mini Cheese Steaks, TastyKakes (TandyKakes and Butterscotch Krimpets), Philly Soft Pretzels





# Bar & Beverage

## ENHANCEMENTS

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### **TYING THE KNOT TOAST STATION: \$6.95**

Welcome guests with a signature cocktail half an hour before your ceremony begins. These beverages may also be butlered as guests arrive. **Pick any two:** Prosecco, Mimosa, White Sangria, Red Sangria, Old Fashioned, Champagne Margarita (Water & Lemonade included).



### **CHAMPAGNE WALL \$6.95**

A glass of bubbly to greet your guests to the ceremony or reception for one hour

### **EXTENDED COCKTAIL HOUR \$7.00**

Extend cocktail hour by 1/2 hour for a five and 1/2 hour total reception

### **EACH ADDITIONAL HALF HOUR**

Silos Ballroom **\$750.00** (open bar included)

Grand Ballroom & The Belle **\$1,000** (open bar included)

### **ADDITIONAL BEER OPTIONS**

**\$3.50 per person per selection**

Victory Seasonal, Guinness Pub Cans, Corona, Corona Light, Allagash White, Yards Seasonal

### **PHILLY CRAFT BEER STATION Per Hour \$6.95**

Brew Masters Choice of Five Seasonal, Local Craft Brewery Favorites with tasting attendant

### **UPGRADE ALL WINES \$7.95**

Ca del Sarto Pinot Grigio, Twenty Acres Chardonnay, Leese Fitch Cabernet Sauvignon, Cheval Quancard Merlot, Cielo Pinot Noir, Ranga Sauvignon Blanc, Mirabeau Belle Annee Rose

### **UPGRADED CHAMPAGNE OPTIONS**

Francois Montand **\$3.95** | Zardetto Prosecco **\$5.50**

### **SUPER PREMIUM BAR \$14.95**

Grey Goose, Tanqueray 10, Bulleit, Leblon, Cachaca Rum, Johnny Walker Black, Patron Silver, Woodford Reserve in addition to standard selections for the entire reception, includes monogram ice sculpture on bar

### **ADD WOODFORD BOURBON TRIO TO BAR \$6.95**

featuring Reserve, Reserve Rye, and Double Oaked

### **SELTZER ADD-ON \$4.95- Select One of the following:**

### **SELTZER ADD-ON \$6.95- Select Two of the following**

High Noons, White Claws, Stateside/Surfside Vodka Cans

*Flavor options based on availability*

### **FROZEN BLENDED BAR | COCKTAIL HOUR \$5.95**

Select Three of the Following: strawberry daiquiris, pina colada, margaritas, peach, coffee, mudslide

### **VODKA MARTINI BAR | ONE HOUR \$6.95**

Stoli Ohranj, Razberi, and Vanil in addition to included vodkas with assorted mixers

Bartender Fee **\$125.00**

Single Block Ice Luge **\$650.00**

### **ESPRESSO BAR \$10.50**

### **AFTER DINNER DRINKS \$4.95**

Chocolate or Espresso Martinis served butler-style



# PREFERRED

## VENDORS & PARTNERS

The following partners have been hand selected as being the foremost service providers in their respective categories. These companies and individuals are intimately familiar with our facilities, our processes and our staff. They have our full confidence and assurance that you will be provided with excellent attention and care. And above all, they will ensure your special day runs smoothly and seamlessly!

### DISC JOCKEY, BANDS, ENTERTAINMENT

#### **Tyler Boye & Hitched Productions**

(See contact information to the right for  
Photography, DJ Services, Photo Booth & More)

#### **EBE Entertainment (DJ's, Bands, & More)**

ebetalent.com | 888.323.2263

#### **Tim Williams**

timwilliams.com | 732.310.3449

#### **Lindsey McKay Duo**

lindseymckay.com | lmkulp@gmail.com

#### **Schaffer Sound**

schaffersound.com | 610.627.5900

#### **Signature DJ**

signaturedjs.com | 610.825.6161

#### **Galavant Entertainment**

www.galavantentertainment.com | 908.930.1105

### TRANSPORTATION

#### **Park Avenue Limousine**

www.parkavenuelimousine.com  
briana@parkavenuelimousine.com |  
215.364.2470

#### **Blue Bell Trolley**

bluebelltrolley.com | bluebelltrolley@gmail.com

### BALLOON DECOR

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jessica@tylerboyephoto.com

#### **WILLOW & THISTLE**

**Florals & Event Design Studio**

Learn more on page 12.

www.willowandthistle.com | 215-616-8400

inquiries@hansen-properties.com

#### **FARM TO PAPER CO**

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Inquire at:  
[normandyfarm.com/farmtopaper](http://normandyfarm.com/farmtopaper)



# Normandy Farm

ONE HISTORIC EXPERIENCE



HITCHED  
PRODUCTIONS by 