



SUNDAY, MAY 14 2023 2 DINING OPTIONS

# MOTHER'S DAY

A COMPLIMENTARY GLASS OF CHAMPAGNE FOR MOM

## BALLROOM BRUNCH BUFFET

Grand Ballroom | 10:30AM - 4:30PM  
Reservations: 215-616-8108

### **Hot Breakfast Items Featuring:**

Cinnamon & Apple Glazed Pancakes,  
Waffles Made-to-Order, Coconut & Honey  
Glazed French Toast, Smoked Mozzarella &  
Canadian Bacon Strata, Smoked Pork Bacon &  
sausage, Scrambled Eggs 2 Ways, Homestyle  
Breakfast Potatoes

### **Freshly Baked Breakfast Pastries**

### **Farm-Style Omelette Station**

### **Peel & Eat Shrimp Cocktail & Oyster Bar**

### **Carving Station Featuring:**

Pepper-Crusted Filet, Turkey Breast with  
classic turkey gravy and cranberry sauce,  
Salmon Wellington with a dill cream sauce

### **Classic Hot Soups, Salads, Entrees & Sides**

**including:** Italian Wedding Soup, Shrimp & Corn  
Chowder, Watermelon Salad, Wedge Salad, Fresh  
Fruit, Eggplant & Tomato Salad, Chickpea Ragu,  
Creamy Chicken Marsala, Butter Poached Orange  
Roughy, Baby Baked Potatoes, Charred Broccoli  
Crowns, Herb & Cheese Mashed Potatoes, Garlic  
& Honey Butter Baby Carrots

### **Variety of Children's Favorites**

### **Dessert Display**

Donut Wall, French Macarons, Chocolate  
Dipped Vanilla Madeleines, Lemus Cupcakes,  
Fresh Fruit Tarts, Lemon Fruit Tarts, Dark  
Chocolate Pot de Crème, Flourless Chocolate  
Torte, Honey Lavender Panna Cotta, Strawberry  
Shortcake Swiss Rolls, Passion Fruit Opera Cakes,  
Raspberry Rose Water Cheesecakes

### **\$62.95 Adults, \$25.95 Children, Ages 5-10**

plus tax & gratuity, 20% gratuity added to groups of 6 or  
more. All non-alcoholic beverages are included.

*Normandy Farm*

## the farmer's daughter RESTAURANT

### PRIX FIXE MENU

the farmer's daughter | 1PM - 6PM  
Reservations: 215-616-8300

**Farmstead Cheeseboard**  
for the table to share

### **SOUP COURSE**

(one choice per person)

**Carrot & Ginger or Potato Leek**

### **SALAD COURSE**

(one choice per person)

**Little Gem or Farm Greens**

**INTERMEZZO: Lemon Sorbet**

### **ENTREE COURSE**

Entrees are accompanied by seasonal sides  
(one choice per person)

**Sesame Seed Crusted Scallops**

**Center-Cut Filet Mignon**

**Pan-Seared Red Snapper Filet**

**Lobster Carbonara**

**Maple ½ Chicken Roulade**

**Coconut Polenta & Chickpea Ragu**

**Grilled Pork Chop**

### **DESSERT COURSE**

(one choice per person)

**Passion Fruit Opera Cake**

**Raspberry & Rose Water Cheesecake Mousse**

**Chocolate & Praline**

**Prix Fixe Pricing: \$90 per person**

*\*Ragu Entrée, \$60*

Children's options are available at \$25.95

**Coffee, hot, tea & iced tea are included.**

Prices are plus tax & gratuity

20% gratuity added to groups of 6 or more

Coffee, hot, tea & iced tea are included

All other beverages are additional



# MOTHER'S DAY

## NORMANDY BALLROOM BRUNCH BUFFET

**Sunday • 14 May 2023 • 10:30AM - 4:30PM**

Reservations: 215-616-8108

### A COMPLIMENTARY GLASS OF CHAMPAGNE FOR MOM

#### Hot Breakfast Items Featuring:

Cinnamon & Apple Glazed Pancakes, Waffles Made-to-Order, Coconut & Honey Glazed French Toast, Smoked Mozzarella & Canadian Bacon Strata, Smoked Pork Bacon & sausage, Scrambled Eggs 2 Ways, Homestyle Breakfast Potatoes

#### Freshly Baked Breakfast Pastries

#### Farm-Style Omelette Station

whole brown eggs, egg whites, and assorted toppings to include ham, bacon, sausage, shrimp, asparagus, mushrooms, diced tomatoes, scallions, onions, bell peppers, spinach, cheddar cheese, mozzarella cheese and swiss cheese

#### Peel & Eat Shrimp Cocktail & Oyster Bar

#### Carving Station Featuring:

Pepper-Crusted Filet with cherry rosemary demi, Turkey Breast with classic turkey gravy and cranberry sauce, Salmon Wellington with a dill cream sauce

#### Classic Hot Soups, Salads, Entrees & Sides

including: Italian Wedding Soup, Shrimp & Corn Chowder, Watermelon Salad, Wedge Salad, Fresh Fruit, Eggplant & Tomato Salad, Creamy Chicken Marsala, Butter Poached Orange Roughy, Chickpea Ragu, Baby Baked Potatoes, Charred Broccoli Crowns, Herb & Cheese Mashed Potatoes, Garlic & Honey Butter Baby Carrots

#### Variety of Children's Favorites:

Chicken Fingers, Mac & Cheese, Tater Tots

#### Dessert Display

Donut Wall, Chocolate Dipped Vanilla Madeleines, French Macarons, Lemusas Cupcakes, Fresh Fruit Tarts, Lemon Fruit Tarts, Dark Chocolate Pot de Crème, Flourless Chocolate Torte, Honey Lavender Panna Cotta, Strawberry Shortcake Swiss Rolls, Passion Fruit Opera Cakes, Raspberry Rose Water Cheesecakes

*Normandy Farm*

**\$62.95 Adults, \$25.95 Children, Ages 5-10**

plus tax & gratuity, 20% gratuity added to groups of 6 or more. All non-alcoholic beverages are included.



# the farmer's daughter MOTHER'S DAY

## THE FARMER'S DAUGHTER PRIX FIXE MENU

**Sunday • 14 May 2023 • 1:00PM - 6:00PM**

Reservations: 215-616-8300

### A COMPLIMENTARY GLASS OF CHAMPAGNE FOR MOM

Farmstead Cheese Board for the table to share

### SOUP COURSE (one choice per person)

**Carrot & Ginger** - caramelized carrots, lemon crème fraîche

**Potato Leek** - frizzled onions, chives, bacon bits

### SALAD COURSE

(one choice per person)

**Little Gem** - little gem lettuce, poached cherries, mandarin oranges, pistachios, cippolini onions, olive bread croutons, roasted shallot vinaigrette

**Farm Greens Salad** - mesclun greens, cherry tomatoes, cucumbers, watermelon radish, frizzled onions, cherry balsamic vinaigrette

**INTERMEZZO:** Lemon Sorbet

### ENTREE COURSE

(one choice per person) | Entrees are accompanied by seasonal sides

**Sesame Seed Crusted Scallops \$90** - green peas, Thumbelina carrots, baby turnips, bean sprouts, cashews, peanut and ginger sauce

**Center Cut Filet Mignon \$90** - scallion and bacon duchess potatoes, arugula salad, black garlic demi-glace

**Pan Seared Red Snapper Filet \$90** - charred spring onions, roasted acorn squash, poblano cream sauce

**Lobster Carbonara \$90** - pancetta, green peas, charred scallions, parmesan Reggiano, fresh basil, lemon zest

**Maple ½ Chicken Roulade \$90** - roasted brussels sprouts, caramelized onions, poached cherries, chopped cashews, maple bourbon glaze

**Coconut Polenta and Chickpea Ragu \$60** - goat cheese and coconut polenta, wild mushrooms, chickpea ragu, crispy kale

**Grilled Pork Chop \$90** - 12 oz., roasted acorn squash, caramelized onions, brandied cherry demi-glace

### DESSERT COURSE

(one choice per person)

**Passion Fruit Opera Cake** - vanilla sponge, white chocolate cremeux, passion fruit fluid gel

**Raspberry and Rose Water Cheesecake Mousse** - pistachio graham cracker crust, raspberry variations, candied pistachios

**Chocolate and Praline** - dark chocolate mousse, praline cremeux, salted caramel

**Children's options are available at \$25.95**

All prices are plus tax & gratuity, 20% gratuity added to groups of 6 or more. Coffee, hot, tea & iced tea are included. All other beverages are additional.

