

RICHARDS FARM RESTAURANT



WEDDING RECEPTION MENU

Any & All food/beverages must be purchased from Richards Farm Restaurant.
(Exceptions are Wedding Cakes, Favors, Nuts & Mints.)

BUFFET ENTRÉE CHOICES

- * Fried Chicken * Pulled Pork BBQ * Beef Burgundy w/noodles *
- * Homestyle Meatloaf * Roast Beef * Baked or Fried White Fish *
- * Roast Pork & Dressing * Farm Style Ham * Roast Turkey & Dressing *
- * Town House Chicken w/ rice * Homemade Lasagna * Woodland Chicken w/ rice *
- * Chicken & Noodles * Vegetable Lasagna * Pasta Marinara or Alfredo Sauce *
- * Carved Prime Rib (\$4 upcharge) * Salmon w/lemon caper sauce (\$3 upcharge) *

POTATO CHOICES
Mashed with gravy, Mashed Sweet Potato, Oven-Browned, Sweet Potato Casserole, or Butter Parslied.

All buffets come with Farm Salad, Slaw, Pasta Salad, Corn, Green Beans, Rolls, Butter, Coffee, Tea, and Water.

Reception Buffet #1

2 Entrées
1 potato
14.99 Adult
7.99 Children ages 4-12

Reception Buffet #2

3 Entrées
1 potato
16.99 Adult
8.99 Children ages 4-12

Add on Appetizer Buffet (2.00/person): Cheeseball & Crackers, Vegetable Tray w/dip & Dry Snacks

Sales Tax of 7.25% and Service Fee of 20% will be added to all food and beverage.

Buffet prices based on a minimum of 100 guests.
If guest count falls below 100 there is a \$1/person surcharge.

There is a 100% guarantee, with 72 hours prior to event to update the number, at which time payment is expected in full.

Dessert Options:

Ice Cream Bar, Homemade Cobblers, Pies, Cakes, Cookies, Cheesecake
Prices vary from \$3 - \$6 /person.

Late Night Wedding Food

Coffee & Donuts
Milk & Cookies
Mini Ham & Cheese Sandwiches
\$10/dozen * Other items may be available.