



Welcome to Our House

PRIVATE EVENT MENU

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OUR FARM TO YOUR TABLE

PLATED ENTREES

Includes rolls, salad, two sides, coffee, tea, water & soda / Cornbread +\$2

- FILET MIGNON \$34
- ESPRESSO CRUSTED PORK RIBEYE \$30
- GRILLED ATLANTIC SALMON FILET \$31
- PAN ROASTED CHICKEN \$24
- SMOKED BABY BACK RIBS \$31
- HAND CUT RIBEYE \$35
- FAIR OAKS FARMS PORK PORTERHOUSE \$30
- PECAN CRUSTED WALLEYE \$29
- GRILLED VEGETABLE NAPOLEON \$24

SIDES

- BAKED POTATO
- ROASTED POTATOES
- MASH POTATO
- ROASTED GARDEN VEGETABLES
- GREEN BEANS
- FAIR OAKS FARMS MAC.N.CHEESE (+\$2)

DESSERTS

- FAIR OAKS FARM'S ICE CREAM \$6
Chocolate • Butter Pecan
Vanilla • Strawberry
- BROWNIE À LA MODE \$6
- CHOCOLATE SHEET CAKE \$6
- CARROT CAKE \$6

SALADS

- HOUSE SALAD
- CAESAR SALAD

SOUPS

- CORN CHOWDER \$6
- CHICKEN & WILD RICE \$6
- ITALIAN WEDDING \$6
- POTATO BACON \$6

BAR PACKAGES

3 HOURS

- BEER & WINE \$17
- HOUSE BAR \$20
- PREMIUM BAR \$24
- ULTRA BAR \$28

**\$75 bartender fee for cash
or hosted bars*



FAIR OAKS FARM'S PORK PORTERHOUSE

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BROWNIE À LA MODE



LUNCHEON OPTIONS

Includes Coffee, Tea, Water, and Soda / Only available until 3:00p CST

PLATED ENTREES

INDIANA PORK TENDERLOIN SANDWICH WITH FRIES \$15

BACON CHEESEBURGER WITH FRIES \$15

PIG ADVENTURE WITH FRIES \$14

CLASSIC FRIED CHICKEN WITH 2 SIDES \$19

CHICKEN SALAD ON A CROISSANT WITH HOUSE SALAD \$18

BUFFET OPTIONS

BYO SANDWICH BUFFET \$22 PER PERSON

- Smoked Turkey, Ham, and Roast Beef
- Chicken Salad
- Assorted Fair Oaks Farm's Cheeses
- Bread
- Chips
- House Salad with 2 Dressings
- House made Cookies

PIG ADVENTURE BUFFET \$18 PER PERSON

- Pulled Pork or Sliced Pork Loin
- Garlic Mashed Potato
- Seasonal Vegetables
- Cobbler
- Rolls

FARMHOUSE BUFFET \$23 PER PERSON

(125 PERSON MAX)

- Fried Chicken
- Seasonal Vegetables
- Garlic Mashed Potatoes
- Fudge Brownie

BUFFET BANQUET PACKAGES

Includes dinner rolls & butter, coffee, tea, water, & soda / Cornbread +\$2

Minimum 20 Guests / \$30 Per Person / \$5 Per Additional Entree

FIRST COURSE (CHOICE OF ONE)

GARDEN SALAD TOSSED WITH TOMATO, CUCUMBER, CROUTONS, CHEESE

SPRING MIX SALAD WITH TOMATO, CUCUMBER, RED ONIONS, RADISHES

CAESAR SALAD WITH PARMESAN, CHERRY TOMATOES AND CROUTONS

SECOND COURSE (CHOOSE TWO)

ROASTED GARLIC MASHED POTATOES

FARMHOUSE MAC AND CHEESE

COUNTRY FRIED POTATOES

GREEN BEANS (GARLIC OR BACON & ONION)

HERB ROASTED YUKON GOLD POTATOES

SEASONAL VEGETABLES

AUGRATIN POTATOES

CREAMED SPINACH

GARDEN BLEND RICE

BABY CARROTS (HONEY & BROWN SUGAR GLAZE)

THE MAIN COURSE (CHOICE OF ONE)

HERB ROASTED AIRLINE CHICKEN

BACON WRAPPED MEATLOAF

FRIED CHICKEN

SLOW BRAISED POT ROAST W/ GRAVY

CAJUN CHICKEN W/ RICE

BAKED LEMON PEPPER COD

ROSEMARY & SAGE CRUSTED PORK LOIN

ROASTED TURKEY W/ GRAVY

COFFEE RUBBED PORK RIBEYE

SAUSAGE AND PEPPERS W/ PASTA

BABY BACK RIBS

SWEET BOURBON SALMON

DESSERTS (CHOICE OF ONE)

HOT FUDGE BROWNIE

CHOCOLATE SHEET CAKE

APPLE COBBLER

CARROT SHEET CAKE

BREAD PUDDING

TIRAMISU

ASSORTED CHEESECAKES

CHOCOLATE LAVA CAKES (ADD \$2.00)

HORS D' OEURVRE SELECTIONS

Prices per 25 pieces

BACON WRAPPED SHRIMP \$100

FILET MIGNON CROSTINI \$100

PULLED PORK SLIDERS \$75

MINI HAM AND CHEDDAR SLIDERS \$75

FARMHOUSE BACON SAMPLER W/ APPLE CHUTNEY AND GRAIN MUSTARD \$75

MINI BLT W/ HERB AIOLI \$75

CHICKEN WINGS (BUFFALO OR HONEY GARLIC GLAZE) \$50

BRUSCHETTA W/ CROSTINI'S \$50

SPINACH DIP W/ CRACKERS AND TORTILLA CHIPS \$50

SHRIMP COCKTAIL SHOOTER \$100

TOMATO & MOZZARELLA SKEWERS \$75

MEATBALLS (FARMHOUSE BBQ OR MARINARA) \$75

Prices below per 25 guests

MEAT & CHARCUTEIRE BOARD \$100

CHEESE & FRUIT BOARD \$75

ALA CARTE

FRESH FRUIT \$5 PER PERSON

ASSORTED PASTRIES \$5 PER PERSON

STANDARD BEVERAGE STATION \$3 PER PERSON

PREMIUM BEVERAGE STATION \$6 PER PERSON

MILK & COOKIES \$7 PER PERSON



FAIR OAKS FARM'S BALLROOM

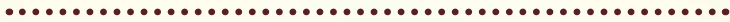
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THE BOARDROOM



Our Farm to Your Plate in Our House – what does that mean? Our style of Food is known as – American Farm Cuisine. Menu items that you know! Nothing intimidating here - just great, fresh dishes that are created from ingredients that are grown and harvested on Our Farm and other farms that are located within our region. The Chefs and Farmers take special care to raise, produce and present all our food here at Fair Oaks Farms. We are proud of our work and want you to see what we do and how we do it.

The Conference Center is an ideal, state of the art venue to host your next Corporate or Social Function. The Owners of Fair Oaks Farms, the Team of dedicated professionals at The Farmhouse Restaurant and I are so very glad that you have chosen to **Eat at Our House**.

Eat, Drink & Enjoy the Farm!



- Private Dining Room reservations are available for up to 4 hours
- We can accommodate 25-220 guests
- Special requests or menus can be created

Banquets & Events | ph:**219.394.COWS (2697)**
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