

FARMiCiA Food & Tonics

Private Dining Events
(For parties of 15 guests or more)

Thank you for considering FARMiCiA Food & Tonics for your event needs. Attached please find our private party policies and menus. At FARMiCiA, parties of 15 or more guests are booked under our private dining terms and conditions. Please call (215) 627-6274 or stop by to speak with the event coordinator to discuss details and to make private dining reservations. FARMiCiA is closed on Mondays.

Facilities:

The entire restaurant can accommodate 180 guests for standing events such as Cocktail Parties, and can be configured to your specifications for seated events for up to 120 guests. FARMiCiA's Main Dining Room can accommodate up to 90 guests for standing events and up to 68 guests for seated gatherings. Located just beyond the FARM Bar is the LOFT at FARMiCiA which is graced by the large landscape painting by Conrad Nebeker. The semi-private area can accommodate up to 45 guests for a standing event. This area can also be arranged to your specifications for groups of up to 32 guests for seated events. For groups less than 30, we can not guarantee exclusive use of the LOFT.

Deposits, Payment & Confirmation:

A party will not be confirmed until we have received written notice of approval of the party proposal along with a 50% deposit of the total estimated costs. This deposit is refundable up to 72 hours prior to the scheduled event with written notice of cancellation. FARMiCiA accepts VISA, MasterCard, American Express & Discover. FARMiCiA charges 20% gratuity, 8% sales tax for food, and 10% sales tax for alcoholic beverages for all private dining functions. A 3% administrative fee will also be applied to the final bill. Tax Exempt organizations are welcome. All deposits will be deducted from your final bill. The balance of your total costs is due at the conclusion of your event.

Special Events and Group Dinners:

On Friday and Saturday evenings, FARMiCiA offers two seatings for large groups up to 32 guests. The choices are 6:00 pm to 8:30 pm or 9:00 pm until closing. On Sunday through Thursday evenings, several seating times are available for groups of up to 32 guests. Please call the restaurant at (215) 627-6274 or email out event coordinator at mail@farmiciarestaurant.com for available times of specific dates. FARMiCiA is closed on Mondays.

Sunday through Thursday evenings FARMiCiA can accommodate groups up to 120 guests with your choice of dining and beverage packages. ***A Buy Out of the entire restaurant on a Sunday through Thursday evening requires a minimum food and beverage purchase of \$6,000.00. The minimum is for food & beverage costs only and does not include tax, gratuity & bartender fees. In the event food & beverage totals do not meet the minimum requirement, parties will incur a fee sufficient to achieving our minimum. That charge will not include tax, gratuity, or bartender fees.***

Friday & Saturday Dinner: A Buy Out of entire Restaurant requires a \$8,500.00 minimum food and beverage purchase. The minimum is for food & beverage costs only and does not include tax, gratuity & bartender fees. In the event food & beverage totals do not meet the minimum requirement, parties will incur a fee sufficient to achieving our minimum. That charge will not include tax, gratuity, or bartender fees.

Reservations for brunch on Saturdays are limited to 6 guests. Large party reservations for Brunch are not available on Sundays, Holidays and Special Events.

Cocktails and beverage service:

FARMiCiA offers several Bar Packages to suit your event needs. Fountain sodas, iced tea, coffee, and hot tea are charged on a consumption basis.

FARMiCiA Bar Packages

WINE & BEER BAR

House Red, White & White Zinfandel wines.
Draft Beer selection.
Champagne, Cognacs, and Ports not included.

1 Hour	21.00 per person
2 Hours	27.00 per person
3 Hours	32.00 per person

OPEN BAR

Premium Liquors.
House Red, White & White Zinfandel wines.
Draft Beer selection.
Champagne, Cognacs, and Ports not included.

1 Hour	28.00 per person
2 Hours	35.00 per person
3 Hours	39.00 per person

CONSUMPTION BAR

Host runs tab on drinks consumed; payable at the conclusion of the function.
Beer, cocktails and wine prices range from \$3-\$9 each.

B.Y.O. WINE

All wines must be purchased through FARMiCiA for groups of 12 or more.

FARMiCiA Policies

FARMiCiA will not pour shots, 3+ Liquor drinks, or doubles for an **Open Bar** package due to a conscious effort to prevent drunk driving. We reserve the right to refrain from serving guests who appear visibly intoxicated and will gladly aid them in obtaining transportation.

Taxes, Gratuity & Fees

Prices **do not** include Gratuity, 10% Liquor tax, \$75 Bartender fee (per bartender depending on size of group; applies to Wine & Beer, Open & Consumption Bar Packages) or any additional service charges that may apply depending on group size and needs.

Hors d'oeuvres

(Available for Cocktail Parties & Dinner)

FARMiCiA's American Dim Sum menu features thrilling tastes and textures of cookery from around the globe. Freshly imagined and using the finest produce, meats and seafood, along with artisanal ingredients, we create a menu of little tastes that not only reward the palate, but let the eater savor more or less of many different dishes. Our offerings are sure to inspire an event that is both satisfying and memorable.

Before choosing the dim sum, please decide if you are having a standing cocktail party not to be followed by dinner, or a standing or sitting party followed by a sit-down dinner.

*For a standing or sitting party followed by dinner, an offering of four to six items, with three pieces per guest would be optimal.

*For a standing cocktail party not to be followed by dinner we generally recommend six to ten items, with three to four pieces, as appropriate for the guests enjoyment.

Hot hors d'oeuvres

Crispy Shrimp Wontons
Baked Brie & Pesto
Shiitake Mushroom & leek Spring Rolls
Mini-Crab Cakes on Brioche w/ Tarragon Aioli
4 Italian Cheese Crostini
Lemon Grilled Chicken Brochette w/ pesto dip
cheese
Grilled Beef Satay w/ spicy peanut sauce
Tomato, Basil & Goat Cheese Flat Bread Pizza
Shrimp and Scallion Fritters w/ Cilantro sauce
Crispy wrapped Shrimp w/ Plum sauce
Grilled Chicken, Caramelized Onion & Smoked Cheddar Flat Bread Pizza
Grilled Eggplant Quesadilla w/ Chipotle Crema

Cold hors d'oeuvres

Wonton Wafers w/ Sesame Seared Tuna & Wasabi
Fruit-Cheeses-Toasts
Marinated Cocktail Olives
Trio of Spreads on Crostini
Creamy Lemon Crab Canapés
Smoked Salmon on Brioche w/caper cream

Curried Chicken w/ Pistachios
Hummus on Pita Crisps
California Roll w/ Ginger Wasabi sauce

Prices*

Choice of six items (three hot & three cold)	\$23/per person per hour
Choice of eight items (four hot & four cold)	\$29/per person per hour
Choice of ten items (five hot & five cold)	\$35/per person per hour

Lunch

(Available Tuesday - Friday)

Package 1 (\$20 per/person):

Appetizers:

Soup of the Season

FARMiCiA Salad {lettuces & garden vegetables, croutons, herb vinaigrette on the side}

FARMiCaesar Salad {romaine, egg free dressing (not vegan), croutons, parmesan}

Sandwiches & Entrees:

Grilled Chicken Breast {red onion, tomato, lettuce, pesto, brioche roll, French fries}

Pan Crisped St. Peter's Fish Filet {lemon butter, roasted potatoes, Swiss chard}

Chicken Enchiladas {with chipotle crema & mild salsa verde, queso fresco tomato-avocado salsa}

The Tres Tamales {vegan chorizo/vegetable filling, re-fried black beans, pickled cactus salad, spicy salsa roja }

Nova Salmon & Egg Salad {multi-grain bread, tomatoes, lettuce, aside cucumber & fennel}

Hummus & Avocado {grilled pita, tomatoes, artichoke pesto, veggie salad w/ fresh herb vinaigrette }

Grilled Tuna {spinach, tomatoes, cucumber, tapenade, Caesar dressing}

Dessert:

Rich Bittersweet Flourless Chocolate Torte {chocolate ice cream and whipped vanilla cream}

Classic Vanilla Bean Crème Brûlée {citrus flecked sugar cookies}

Package 2 (\$25 per/person):

Appetizers:

Soup of the Season

Trio of Spreads w/ Baguette {artichoke pesto, Tuscan white bean & olive tapenade}

Roasted Beets & Shaved Fennel Salad {citrus dressing, greens, feta cheese}

FARMiCiA Salad {lettuces & garden vegetables, croutons, herb vinaigrette on the side}

FARMiCaesar Salad {romaine, egg free dressing (not vegan), croutons, parmesan}

French Lentil Salad {baked goat cheese, greens, Dijon-sherry dressing}

Sandwiches & Entrees:

Crab Cake on Brioche {sandwich fixings, herb mayo, fruit salad}

Grilled Chicken Breast {red onion, tomato, lettuce, pesto, brioche roll, French fries}

Pan Crisped St. Peter's Fish Filet {lemon butter, roasted potatoes, Swiss chard}

Chicken Enchiladas {with chipotle crema & mild salsa verde, queso fresco tomato-avocado salsa}

Tres Tamales {vegan chorizo/vegetable filling, re-fried black beans, pickled cactus salad, spicy salsa roja }

Nova Salmon & Egg Salad {multi-grain bread, tomatoes, lettuce, aside cucumber & fennel}

Hummus & Avocado {grilled pita, tomatoes, artichoke pesto, veggie salad w/ fresh herb vinaigrette }

Grilled Tuna {spinach, tomatoes, cucumber, tapenade, Caesar dressing}

Desserts:

Key Lime Tart {graham cracker crust, mango sauce & whipped vanilla cream}

Local Orchard Fruit Crisp {local fruits, baked under brown sugar streusel}

Rich Bittersweet Flourless Chocolate Torte {chocolate ice cream & chocolate fudge sauce}

Classic Vanilla Bean Crème Brûlée {citrus flecked sugar cookies}

Dinner

(Available Tuesday - Sunday)

Package 1 (\$42 per/person):

Appetizers to be offered to your guests:

Soup {seasonal selection}

FARMiCiA Salad {lettuces & garden vegetables, croutons, herb vinaigrette on the side}

FARMiCaesar Salad {romaine, egg-free dressing, croutons, Parmigiano Reggiano}

Beet & Fennel Salad {fresh orange-rosemary citronette, young greens, feta}

French Lentil Salad {baked goat cheese, greens, sherry dressing}

Entrees to be offered to your guests:

Boneless Pork Chop { honey-cumin grilled, mashed sweet potatoes, snap peas, rhubarb mustard sauce }

Griggstown Farm Chicken Breast { tomato, zucchini & squash gratin, red pepper-almond sauce }

Duck Breast { crisped skin, wild rice pilaf, snap peas, rhubarb glaze }

St. Peter's Fish {classic sauté, lemon thyme butter, roasted potatoes, sautéed spinach}

Vegetarian & Vegan

Stuffed Zucchini & Squash {barley risotto, sautéed spinach, red pepper-almond sauce}

Dessert to be offered to your guests:

Harvest Fruit Crisp {local fruits, baked under brown sugar streusel topping, vanilla ice cream}

Classic Vanilla Bean Crème Brûlée {citrus flecked shortbread cookie}

Package 2 (\$48 per/person):

Appetizers to be offered to your guests:

Capellini & Sautéed Tofu {roasted tomatoes, red chili, mint, crushed pine nuts}

FARMiCiA Salad (vegan){lettuces & garden vegetables, croutons, herb vinaigrette on the side}

Tuscan Grain Salad (vegan){organic spelt, chopped garden vegetables, lemon-basil vinaigrette, arugula}

Crabmeat & Asian Pear Salad {almonds, lemon/mint dressing, lettuces, creamed avocado}

FARMiCaesar Salad {romaine, egg-free dressing, croutons, Parmigiano Reggiano}

Beet & Fennel Salad {fresh orange-rosemary citronette, young greens, feta}

French Lentil Salad {baked goat cheese, greens, sherry dressing}

Entrees to be offered to your guests:

Rib-Eye {flame grilled, chive mashed potatoes, sautéed greens & blue cheese butter}

Boneless Pork Chop { honey-cumin grilled, mashed sweet potatoes, snap peas, rhubarb mustard sauce }

Griggstown Farm Chicken Breast { tomato, zucchini & squash gratin, red pepper-almond sauce }

Duck Breast { crisped skin, wild rice pilaf, snap peas, rhubarb glaze }

Wild Halibut {tomato broth, herbed faro, tomato & squash salad}

St. Peter's Fish {classic sauté, lemon thyme butter, roasted potatoes, sautéed spinach}

Vegetarian & Vegan

Roasted Eggplant Cannelloni {Italian grain & home-made ricotta filling, roasted tomato sauce, greens}

Stuffed Zucchini & Squash {barley risotto, sautéed spinach, red pepper-almond sauce}

Desserts to be offered to your guests:

Rich Bittersweet Flourless Chocolate Torte {chocolate ice cream & chocolate fudge sauce}

Classic Vanilla Bean Crème Brûlée {citrus flecked short bread cookie}

Local Orchard Fruit Crisp {local fruits, baked under brown sugar streusel topping, vanilla ice cream}

Seasonal Fruit Sorbet