

# Farotto's

---

## Catering

### *Longview Menu*

Event Coordinator

Lisa LaRuffa

[lisa@farottos.com](mailto:lisa@farottos.com)

[catering@farottos.com](mailto:catering@farottos.com)

Call for a food & beverage quote

314-962-4155

# Longview Farm House Rental Information

The unique rooms at the Historic Longview Farm House are available for rental. The perfect place for an unforgettable event!

To check availability or make a reservation, please call Lindsey at 314.587.2838 or email [hodgelf@town-and-country.org](mailto:hodgelf@town-and-country.org). Longview rental costs are separate from food and beverage with Farottos.

## Capacity

Longview Farm House offers three multiuse rooms that can each be rented separately or can be combined to create the perfect space for your event. The total capacity may not exceed 100.

## RENTAL SPACE:

New Addition (1280 sq. ft.) Gathering Room & Meeting Room \$150p/hour

Large glass windows provide fantastic views over the garden and park.

Can be sectioned off to a smaller room for 40 people or less for \$75p/hour.

Historic House \$75p/hour

Charming hardwood floors & historic home features.

Larger space (450 sq. ft.) and smaller rooms provide a unique space for your event.

## Rental Costs

All spaces can be combined. **Minimum rental is two hours.**

## Hours/Times

The Longview Farm house is available for rental daily from 7AM-12AM (midnight.)

## Set-up/tear down

Set-up tear down must be included in your rental times. We recommend you start your rental at least 30 minutes prior to guest arrival.

## Ceremony

Add a ceremony to a booked reception, \$200 (includes 1 hour room rental before ceremony, all ceremony chairs and staffing)

Ceremony Only : \$750.00 for 50 guests. Includes 2 hour room rental, ceremony chairs, staffing and garden trellis. \$5p/each additional guest up to 100.

## Resident information

You are required to have the name of a Town & Country resident to rent the Longview Farm House.

# Hors D' Oeuvre Buffet Package Options

*Includes disposable plates and utensils.*

**Package One:** *Choose five hors d'oeuvres*

**\$18.50 per person**

**Package Two:** *Choose seven hors d'oeuvres.*

**\$22.50 per person**

*Upgrades are always an option! View our list of options.*

## Hot Options

- Toasted Ravioli
- Parmesan Risotto Cakes – Stuffed with Italian Sausage
- Parmesan Risotto Cake with Sun Dried Tomato Tapenade
- Petite Italian Meat Balls
- Twice Baked Baby Red Potatoes
- Italian Breaded Stuffed Mushroom with Goat Cheese and Herb
- Chicken Spedini with Italian Breading
- Parmesan Chicken Skewers with Honey Chipotle Sauce
- Baked Brie Bites w/ Cranberry Compote in Puff Pastry
- Spinach And Artichoke Dip, Served with Fried Pita Bites
- Miniature Slider Choices:
  - Beef with Gorgonzola Spread and White Cheddar
  - Jamaican Me Crazy Slider
  - Whole Cremini Mushroom Cap with Grilled Onion & Roasted Red Pepper Aioli
  - Meatball with Provel
- Quesadilla Choices: Served with Pico de Gallo
  - Grilled Chicken with Goat Cheese, Arugula, Tomato and Red Onion.
  - Smoked Salmon with Dill Cream Cheese, Red Onion, and Spinach.
  - Roasted Vegetable with Fresh Mozzarella, Zucchini, Squash, Tomato and Red Onion.
- Bacon Wrapped Scallops with Cilantro and Maple Syrup Pesto *(Add \$2 per person)*
- Crab Cakes Topped with Remoulade *(Add \$2 per person)*
- Braised Pot Roast Martini with Garlic Mashed Potato *(Add \$2 per person)\*\**
- Coconut Shrimp w/ Fresh Mango Salsa *(Add \$3 per person)*
- Beef Tenderloin Medallions in Peppered Bacon Gorgonzola Cabernet Sauce *(Add \$4 per person)*

## Cold Options

- Italian House Salad
- Antipasto Tray
- Breaded Tomato with Herb Goat Cheese
- Caprese Canapé
- Raw or Grilled Vegetables
- Roasted Vegetable Skewers
- Artisan Cheese and Cracker Assortment Board
- Roasted Garlic Hummus with Parmesan Pizza Chips
- Fresh Seasonal Fruit Tray or Skewers
- Petite Panini's :
  - Turkey & Brie with Blueberry Chutney
  - Gorgonzola Beef with Horseradish Aioli
  - Grilled Chicken with Smoked Mozzarella
- Villa's Deviled Eggs
  - Upgrade with a Sracha Fried Shrimp (\$1)
- Beef Skewer with Horseradish Aioli
- Sesame Salmon Canapé
- Tuna Carpaccio and Arugula on Wontons
- Smoked Salmon & Goat Cheese Canapé served with Arugula w/ Pesto Spread
- Smoked Sausage Link Tray with Assorted Mustards *(Add \$2 per person)*
- Grilled Shrimp Cocktail with Mango Cocktail Sauce *(Add \$1)*
- Shrimp or Beef Tenderloin Bruschetta *(Add \$2 per person)*
- Grilled Balsamic Shrimp served with a Corn Relish *(Add \$2 per person)*
- Shaved Beef Tenderloin Sandwich with Gorgonzola, Arugula, and Red Onion *(Add \$3 per person)*

*There is a 23% staffing charge for buffet dinners (Minimum of \$250). China is an additional \$3.50 per person that includes plate, silver fork and knife, and linen napkin (Full Service Delivery and Set Up applies to this)  
Delivery or Pick up on Disposables also Available.*

# Buffet Package Options

*Meals are served with a grilled garlic bread basket. Includes disposable plates and utensils.*

**Package One:** Choose one Salad Option, one Pasta Option, one Entree Option and two side items.

**\$19 per person**

**Package Two:** Choose one Salad Option, one Pasta Option, one Entree Option, two side items and two hors d'oeuvres.

**\$23 per person**

**Package Three:** Choose two Salad Options, two Pasta Options, two Entree Options, two side items and two hors d'oeuvres.

**\$30 per person**

## Salad Options

**Villa House Salad**...served with provol cheese and tomatoes with homemade Italian Vinaigrette

**Caesar Salad**...served with housemade Caesar dressing, and Homemade Crotons

**Sicilian**...Our House Salad topped with Volpi Salami, Gorgonzola, Grated Parmesan, Green and Kalamata Olives, and Red Onion (Add \$1 per person)

**Spinach Salad**... served with Roasted Walnuts, Dried Cranberries, Feta, Red Onion with a Strawberry Vinaigrette (Add \$1 per person)

### Side Item Option

Grilled Vegetable Tray

Oven Roasted Seasonal Vegetables

Asparagus Tips with Prosciutto and Garlic

(Add \$1 per person)

Green Beans Almandine

Sugar Snap Peas with Sundried Tomatoes

Yukon Gold Garlic or Gorgonzola Mashed Potatoes

Rice Pilaf

Herb Roasted Fingerling Potatoes

Four Cheese Potato AuGratin

### Pasta Options

Penne with Italian Sausage, Buffalo Mozzarella Cheese and Spinach

Bowtie Pasta in a Sherry Cream Sauce w/Sundried Tomatoes, Julienne Vegetables & Leeks

Tri-Color Cheese Tortellini in Four-Herb Pesto Cream Sauce with Sun Dried Tomatoes

Fresh Stuffed Manicotti Shells served with Red Sauce (add \$1 per person)

Couscous with Roasted Veggies

Garden Orzo

## Entrée Options

Grilled Chicken - Choice of Sauce:

Mushroom White Wine Garlic Butter Sauce

Florentine Cream Sauce - Spinach and Tomato

Piccata Sauce - Lemon Butter Caper Sauce

Bruschetta - Tomato, Red onion and Herbs

Chicken Spedini served with Villa's Traditional Red Sauce

Roasted Bone in Chicken Breast in a Lemon Thyme Jus (add \$2 per person)

Grilled Flank Steak with Horseradish Demi glaze

Balsamic Beef Skirt Steak

Braised Pot Roast

Beef Tenderloin in a Peppered Bacon Gorgonzola Cabernet Sauce (Add \$4 per person)

Peppered Pork Tenderloin in a Garlic Cream Sauce

Brown Sugar Cured Boneless Pork Chop

Roasted Turkey with Gravy or a Jalapeno and Fresh Cranberry Compote

Pan Seared Tilapia with a Lemon Butter Scampi Sauce

Pistachio Encrusted Salmon in a Citrus Glaze (Add \$4 per person)

BBQ Spiced Salmon with Coleman's Mustard Sauce (Add \$2 per person)

*There is a 23% staffing charge for buffet dinners (Minimum of \$250). China is an additional \$3.50 per person which includes plate, silver fork and knife, and linen napkin. Full Service Delivery applies to this. Delivery or Pick up in Disposable's is available.*

# Luncheon Seated Pricing

*Meals are served with a gourmet bread selection presented on the salad plate. You can select this menu for dinner; there is an additional staffing charge of 10%.*

*Seated water service is included. Entrée selections may be substituted!*

## Salad Options

**Villa House Salad**...served with provol cheese and tomatoes with homemade Italian Vinaigrette

**Caesar Salad**...served with housemade Caesar dressing, crotons, and a Parmesan crisp

**Bib Salad**...with Gorgonzola cheese and walnuts *(Add \$1 per person)*

**Salad Caprese**...fresh tomatoes, buffalo mozzarella, basil and red onion with Balsamic Vinaigrette

*(Add \$1 per person)*

**Spinach Salad**... served with toasted pine nuts, julienne vegetables, Gorgonzola, strawberries and mandarin oranges in a Balsamic Strawberry Vinaigrette *(Add \$1 per person)*

## Luncheon Seated Option #1 **\$14 per person**

1<sup>st</sup> Course

*Choose a salad option*

2<sup>nd</sup> Course

Chicken Marsala topped with Roasted Red and Green Peppers with Exotic Mushrooms  
And Sweet Marsala

Sun Dried Tomato Risotto Cake

Fresh Roasted Vegetables

## Luncheon Seated Option #2 **\$21 per person**

1<sup>st</sup> Course

Caesar Salad with Fontina Cheese Crisp

2<sup>nd</sup> Course

Grilled Atlantic Salmon Florentine

Basil Garlic Potato Au Gratin

Braised Carrots

3<sup>rd</sup> Course

Lemon Tart

OR

2<sup>nd</sup> Course

Italian Herb Crusted NY Strip with Mushroom and Roasted Garlic Gravy

Whipped Yukon Gold Potatoes

Fresh Roasted Vegetables

3<sup>rd</sup> Course

Chocolate Truffle Torte

*There is a 27% staffing charge for seated dinners. China is an additional \$8.75.*

*There is a culinary fee of \$125 for every 50 guests for a sit down event. Full Service Delivery applies to this.*

# Dinner Seated Pricing

Meals are served with a gourmet bread selection presented on the salad plate. Seated water service is included.

*Entrée selections may be substituted!*

## Salad Options

**Villa House Salad**...served with provol cheese and tomatoes with homemade Italian Vinaigrette

**Caesar Salad**...served with housemade Caesar dressing, crotons, and a Parmesan crisp

**Bib Salad**...with Gorgonzola cheese and walnuts *(Add \$1 per person)*

**Salad Caprese**...fresh tomatoes, buffalo mozzarella, basil and red onion with Balsamic Vinaigrette

*(Add \$1 per person)*

**Spinach Salad**... served with toasted pinenuts, julienne vegetables, Gorgonzola, strawberries and mandarin oranges in a Balsamic Strawberry Vinaigrette *(Add \$1 per person)*

## Seated Option #1 \$30 per person

Our simple three course meal!

1 <sup>st</sup> Course	<i>Choose a salad option</i>
2 <sup>nd</sup> Course	Roasted Free Range Chicken Breast with Exotic Mushroom Medley Four Cheese Potato Au Gratin Fresh Grilled Vegetables
3 <sup>rd</sup> Course	Chocolate Truffle Torte

## Seated Option #2 \$38 per person

Our elegant four course meal!

1 <sup>st</sup> Course	Two Passed Hors D' Oeuvres
2 <sup>nd</sup> Course	<i>Choose a salad option</i>
3 <sup>rd</sup> Course	Roasted Pork Tenderloin with Garlic Peppercorn Cream Sauce Herbed Whipped Potato Cone Brocollini
4 <sup>th</sup> Course	Chocolate Sun-dried Cranberry Bread Pudding

## Seated Option #3 \$52 per person

A bit of everything.... passed hors d'oeuvres paired with a lovely three course meal including a surf and turf entrée!

Hors D'oeuvres	Three Passed Hors D' Oeuvres
2 <sup>nd</sup> Course	<i>Choose a salad option</i>
3 <sup>rd</sup> Course	Beef Tenderloin with Peppered Bacon Gorgonzola Cabernet Demi Glaze with Almond Encrusted Chilean Sea Bass with Fresh Strawberries Sweet Pea & Sun Dried Tomato Risotto Cakes Grilled Asparagus Bundles
4 <sup>th</sup> Course	Tiramisu 'Style' Cake

*There is a 27% staffing charge for seated dinners. China is an additional \$8.75*

*There is a culinary fee of \$125 for every 50 guests for a sit down event.*

*Full Service Delivery applies to this.*

# Breakfast Buffet Options

*All items are priced per person. Includes disposable plates and utensils.*

Package One: *Choose three items* . \$ 8 per person

Package Two: *Choose five items* \$ 13 per person

Add Orange Juice \$ 1.50 per person

Fresh Fruit

Muffins

Bagels

Croissants

Cinnamon Rolls

Breakfast Breads

*(All Bread Selections above come assorted)*

Yogurt

Buttermilk Waffles

Breakfast Potatoes

Eggs - Scrambled

Breakfast Bacon (Add \$ 1)

Egg & Sausage or Vegetarian Burrito (Add \$ 1)

Quiche - Ham and Bacon with Cheddar or Spinach and Mushroom with Swiss (Add \$ 2)

Breakfast Croissants Sandwich (Add \$ 1)

*There is a 23% staffing charge for Full Service buffet breakfasts (Minimum of \$250). China is an additional \$3.50 per person which includes plate, silver fork and knife, and linen napkin  
Hot buffet service with chafing dishes is available under our delivery options.*

There is a \$300 food and beverage minimum for any breakfast orders.

# Dessert Options

*Our pastry chef can make additional custom items!  
Selections change throughout the year. You can always ask for an updated list.*

## Chocolate Truffle Torte

This rich, dense flourless torte is served with brandy cream and fresh strawberries.

## “Tiramisu” style cake

Layers of thin almond sponge soaked with espresso, filled with chocolate ganache and coffee butter cream.

## Chocolate Sun-dried Cranberry Bread Pudding

Topped with candied walnuts, and served warm with bourbon caramel sauce.

## Lemon Tart

Buttery shortbread crust filled with pure lemon curd; finished with lemon glaze and served with strawberry coulis.

## Various Cheese Cake Options

Ask for our flavor options; such as, chocolate chip cookie crust with strawberry reduction.

## House made Chocolates and Confections

Too full for dessert, yet you want a something sweet?

Ask your server for chef's current offerings of  
Handmade fine chocolates and confections

## Other Dessert Options:

Assorted Cookies

Fudge Brownies

Amaretto Gooey Butter Cake

Pastries and Tarts

Assorted Petites Fours

Custom stations are available. Options are listed under Stations on the following page.

# Themes

There are many options when it comes to giving your event a special flair. There may be something you have in mind or you may choose from some of our suggestions below:

**BBQ, Italian, 50's, 60's, 70's, and more.....Our staff will play the part!**

# Stations

Prices vary on the quantity of items you choose per station. Call for pricing.

All stations require a \$250 minimum.

*Stations that mention "Chef" require a chef at the station for food preparation. Additional charges apply.*

## Gourmet Salad Chef Station

Many lettuce options, fruit & nuts, assorted cheeses, assorted dressings, assorted meat toppings, etc.

## Mashed Potato Chef Station

Two styles of potatoes, assorted cheese toppings, bacon, sour cream, chives, and more

## Pizza Station

Pre-selected toppings for your pizzas displayed for your guests

## Build Your Own Pasta Chef Station

Two pastas and assorted sauces served with a selection of meats, vegetables, and more

## Sushi Station

Pre-selected three types of Sushi displayed for your guests

## Seafood Station

Lobster, Shrimp, Tuna, and more served in many different styles

## Bambinos Station

Hot Dogs, French Fires, Macaroni and Cheese, Veggies and Dip, and more

## Panini Chef Station

Three pre-selected options displayed for your guests

## Sliders Chef Station

Assorted Toppings for your sliders

## Build Your Own Dessert Station

Cakes, Cookies, Brownies, and other options served with Various Toppings

## Crepe or Waffle Station

Build your own dessert with wonderful fillings and toppings.

# Wine Tasting

Wine and Dine your guests with 4 wines to taste and food that is paired with it.

*Starting at \$25 per person*

# Cocktails and Hors D' Oeuvres

Invite your guests to share cocktails and hors d' oeuvres for networking or an information gathering.

*Starting at \$30 per person*

# Upgrade Options

*These options are only available as additions to packages.*

## Ice Carvings

These bring elegance to any event. There are several different selections. You may also add shrimp and lobster tails to serve from you ice carvings. Cordials to sip on are a nice additional as well!

Martini Luge is great to "WOW" the crowd!

*Starting at \$300. Call for pricing!*

## Stations

We love having our culinary trained chefs come to serve you! With our full service stations our chefs are there to hand carved meats, freshly sauté pastas, and more. Includes the food option you have selected off the menu, additional china and silverware.

*\$1.50 per person, per station Plus Culinary Fees*

## Passed Hors D'oeuvres

It's a very nice touch to greet your guests with hors d'oeuvres. Our professional staff will pass your items on trays to your guests as they arrive at your event.

*\$2.00 per person*

*Add two passed hors d'oeuvres to a package.*

*\$4.00 per person*

## Dessert & Coffee Service

Why not finish off the evening with a sweet item. We offer many homemade dessert selections from our in house Pastry Chef. Choose one dessert item from our list to be served at a station on china.

Coffee will also presented at the same station with cream, sugar, and stirrers. We can serve each item to your guests at their seats for an additional one dollar (*over 100 guests for seated service*).

*\$ 4.50 per person*

## Seated Salad Service with your Buffet

If you choose, your guests can be seated before the buffet starts. We can serve their salad to them at the table rather than from the buffet. This includes water service at the table.

*\$2.00 per person*

## Cake Cutting Service

We can cut and serve your cake and present it at a station for you on china plates with a silver fork. We can serve it to your guests at their seats for an additional dollar.

*\$1.00 per person*

## Additional Rental Items

We do have items available for your event that include plates, utensils, glasses, and tables. We work with a rental company to coordinate any additional rental items that are needed. Some menus require additional rentals.

# Bar Packages

Open Bar packages are based per person for a period of four hours. You can extend or decrease the bar time by an hour for a difference of \$2 per person. (Minimum of 3 hours)

All of our off site bars require a series of off-site liquor licenses. The fee for this is \$50. The bartender fee is \$25 per hour and our staffing is one bartender to every 50 people. Allow extra time for set up and break down.

## Open Bar Package Pricing

All open bar packages include Coke, Diet Coke, Sprite, Tonic, Club Soda and Cranberry Juice. Plastic Glassware is included with any bar package. Rented Glassware is \$1.50 per person

**Well** \$18.00

*Beer* - Bud Light and Bud Select

*Wine* - House Chardonnay and Cabernet

*Liquor* - House Vodka, Gin, Rum, Whiskey and Scotch

**Call** \$22.00

*Beer* - Bud Light, Bud Select, and Michelob Ultra

*Wine* - 2<sup>nd</sup> Tier Chardonnay and Cabernet

*Liquor* - Absolute Vodka, Beebeaters Gin, Bacardi Rum, Jim Beam Whiskey, Sewers Scotch, Jose Cuervo Tequila, Amaretto, and Triple Sec

**Super Premium** \$26.00

*Beer* - Bud Light, Bud Select, Michelob Ultra and Schafley Pale Ale

*Wine* - 2<sup>nd</sup> Tier Chardonnay and Cabernet

*Liquor* - Grey Goose Vodka, Tanqueray Gin, Captain Morgan Rum, Jack Daniels Whiskey, Dewar's Scotch, Jose Cuervo Tequila, DiSaronno Amaretto, Crown Royal, Bailey's Irish Cream, and Triple Sec

**Premium Well Wine and Soft Drinks** \$12.00

**Premium Well Wine, Beer and Soft Drinks** \$14.00

**Soft Drinks Only - Above Soda Selection, Bottle Water and Ice Tea** \$6.00

Seated Wine Service Added to Above Packages (Includes one wine glass) \$2.00

Cash Bars are also an option upon request. A minimum tab of \$300 must be met.

We have a Wine Spectator Awarded wine list. There over 150 wines to choose from when selecting wine for your event. Please ask for a complete list if you would like to upgrade your wine from the package selection.

Consumption estimation is 2 drinks per person for the first hour, 1.5 drinks per person for the second hour and 1 drink per person for every hour after. This is based on conservative consumption.

*Donated Beverages will have a corking fee of \$10 per case of beer or bottle of wine.*

# Basic Rental Item Pricing

## Table Tops

Round Linen Table Cloths 120 inch and go half way to the floor	\$10.00
Round Linen Table Cloths 132 inch to go all the way to the floor (Uses for dining tables and tall cocktail tables)	\$16.40
All in One Table Cloths for 6 foot tables (Used for extra tables such as a gift table, reception table, etc)	\$18.60
8 Foot Table	\$8.50

## Tables & Chairs

Cocktail Tables 30 inch with Table Cloth and Tie	\$25
Sit Down Tables of 10 (66 inch) with Table Cloth and resin wood chairs	\$75

## Bar

6 Foot Bar with a Riser and a 6 Foot Back Bar Includes Linens and Skirting	\$100
---	-------

*Some rentals require an additional delivery fee of \$60. Overtime deliveries start at \$100 for weekends. Some venues require this.*

# Terms and Conditions

1. Your reservation will be guaranteed only when the stated 50% deposit is received along with a signed contract. The remaining payment is due when the final guest count is given 7 days before the event.
2. The final guest count needs to be given to us 7 days before the event.
3. Any changes made after the 7-day deadline may be subject to additional fee of 10% to the contract.
4. There is a cancellation fee of 30% of the contract total for events not canceled at least 1 week in advance.
5. Should there be a charge incurred by Farottos for the rental of additional equipment, the customer will be charged for the additional expense.
6. A tasting is available. The charge for a tasting is \$1.00 per person per item.
7. Site visits are also recommended. Once the contract is signed, a one hour site visit is included. Any additional time requested is \$50 per hour.

All prices are subject to change.