

# 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:**

Sunday through Thursday evenings FARMiCiA can accommodate groups up to 120 guests with your choice of dining and beverage packages. FARMiCiA is closed on Mondays. Special arrangements may be made for Monday events.

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.

***Friday & Saturday Dinner: A Buy Out of entire Restaurant requires a \$7,500.00 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.*** FARMiCiA's holiday and special event menu (such as PENN Graduation) is a prix fixe menu and can be found at [www.farmiciarestaurant.com](http://www.farmiciarestaurant.com). Reservations are limited to 8 guests on these occasions.

## **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	18.00 per person
2 Hours	24.00 per person
3 Hours	29.00 per person

### **OPEN BAR**

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

1 Hour	25.00 per person
2 Hours	32.00 per person
3 Hours	36.00 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.

### **CASH BAR**

Each guest pays the bartender for each individual drink.  
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  
Tofu and Broccoli Spring Rolls w/ sweet Chili Sauce  
Marinated Cocktail Olives  
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  
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)	\$20/per person per hour
Choice of eight items (four hot & four cold)	\$26/per person per hour
Choice of ten items (five hot & five cold)	\$32/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 (\$38 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-garlic grilled, maple mashed sweet potatoes, bacon braised cabbage, Dijon sauce}

Meadow Run Farm Chicken Breast {pan crisped, sweet corn polenta, ratatouille, salsa verde }

Duck Breast {crisped skin, sun-dried cherry glaze, native grains pilaf, sautéed sugar peas w/sage}

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}

Summer Corn Risotto Croquettes {farm stand ratatouille, basil salsa verde }

### ***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 (\$45 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-garlic grilled, maple mashed sweet potatoes, bacon braised cabbage, Dijon sauce}

Duck Breast {crisped skin, sun-dried cherry glaze, native grains pilaf, sautéed sugar peas w/sage}

Meadow Run Farm Chicken Breast {pan crisped, sweet corn polenta, ratatouille, salsa verde }

Wild Alaskan Salmon {pan crisped, roasted beets, lentils, Swiss chard, creamy herb sauce}

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}

Summer Corn Risotto Croquettes {farm stand ratatouille, basil salsa verde }

### ***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