



Holiday Party Menu & Policies

The 1861 Farmhouse is available for Private Parties Sunday through Thursday.

Level One

\$29.95 per person

Includes Wine Tasting and Dinner Entree

Wine Tasting:

Begin your Holiday Celebration with your Staff, Co-Workers, or Special Clients with a Wine Tasting at The 1861 Farmhouse. Hosted in our 150-year-old brick wine room, your Tasting will consist of five 1861 Farmhouse Private Label Wines. A knowledgeable member of our staff will conduct your Tasting, talking at length about each wine, intertwining the Tasting with the history of The 1861 Farmhouse. Each participant will receive an etched 1861 Farmhouse wine glass to keep.

(A Soup course may be substituted for the Wine Tasting)

Dinner Entrée Choices:

Each Entrée (with the exception of our Dinner Salad) is Served with a House Salad and Fresh-Baked Dinner Rolls.

Chicken Cabernet

Only at The 1861 Farmhouse . . . A plump and tender Chicken Breast is saute'd with Fresh Mushrooms in Cabernet Sauvignon, served under a veil of Swiss Cheese, and topped with a rich Cabernet Demi-Glaze.

We serve it with our Glazed Broccoli-Mashed-Potatoes and Grilled Vegetables.

Southern Shrimp and Grits

Jumbo Atlantic Shrimp are saute'd in Butter and served with our rich and creamy Stoneground Grits in the classic Lowcountry style. Our version comes topped with crumbled crispy Bacon and shaved Cheddar.

The Farmhouse Creamy Chicken Pasta

A Delicious Penne Pasta Served Hot with Tender Breast of Chicken, Ripe Cherry Tomatoes and Spinach. This delicious offering is prepared in a Light Cream Sauce & Sprinkled with Fresh Parmesan Cheese. Served with Our Fresh-Baked Farmhouse Sour-Dough Bread.

1861 Vegetarian Lasagna

Lasagna goes Gourmet at The 1861 Farmhouse! This rich and delicious offering features Fresh Spinach, Zucchini, Yellow Squash and Sliced Mushrooms, beautifully layered with a blend of Fresh Herbs and Three Savory Cheeses. The crowning flourish is our Béchamel Base and Fresh Pine Nut & Basil Pesto. Divine!
Served with Fresh-Baked Farmhouse Bread.

Farmhouse Dinner Salad

A delicious and generous portion of fresh Spinach & Spring Salad Mix with Dried Cranberries, Walnuts, and Sunflower Seeds. Add your choice of one:
Grilled Chicken Breast, Grilled Black Tiger Shrimp, or Grilled Portobello Mushroom.

Level Two

\$34.95 per person

Includes Wine Tasting, Dinner Entrée & Dessert Course

Wine Tasting:

Begin your Holiday Celebration with your Staff, Co-Workers, or Special Clients with a Wine Tasting at The 1861 Farmhouse. Hosted in our 150-year-old brick wine room, your Tasting will consist of five 1861 Farmhouse Private Label Wines. A knowledgeable member of our staff will conduct your Tasting, talking at length about each wine, intertwining the Tasting with the history of The 1861 Farmhouse. Each participant will receive an etched 1861 Farmhouse wine glass to keep.

(A Soup course may be substituted for the Wine Tasting)

Dinner Entrée Choices:

Each Entrée (with the exception of our Dinner Salad) is Served with a House Salad and Fresh-Baked Dinner Rolls.

Chicken Cabernet

Only at The 1861 Farmhouse . . . A plump and tender Chicken Breast is saute'ed with Fresh Mushrooms in Cabernet Sauvignon, served under a veil of Swiss Cheese, and topped with a rich Cabernet Demi-Glaze.

We serve it with our Broccoli-Mashed-Potatoes and Grilled Vegetables.

Southern Shrimp and Grits

Jumbo Atlantic Shrimp are saute'ed in Butter and served with our rich and creamy Stoneground Grits in the classic Lowcountry style.

The Farmhouse Creamy Chicken Pasta

A Delicious Penne Pasta Served Hot with Tender Breast of Chicken, Ripe Cherry Tomatoes and Spinach. This delicious offering is prepared in a Light Cream Sauce & Sprinkled with Fresh Parmesan Cheese. Served with Our Fresh-Baked Farmhouse Sour-Dough Bread.

1861 Vegetarian Lasagna

Lasagna goes Gourmet at The 1861 Farmhouse! This rich and delicious offering features Fresh Spinach, Zucchini, Yellow Squash and Sliced Mushrooms, beautifully layered with a blend of Fresh Herbs and Three Savory Cheeses. The crowning flourish is our Béchamel Base and Fresh Pine Nut & Basil Pesto. Divine!

Served with Fresh-Baked Farmhouse Bread.

Farmhouse Dinner Salad

A delicious and generous portion of fresh Spinach & Spring Salad Mix with Dried Cranberries, Walnuts, and Sunflower Seeds. Add your choice of one: Grilled Chicken Breast, Grilled Black Tiger Shrimp, or Grilled Portobello Mushroom

Dessert Course

**Our desserts are made fresh daily
in The 1861 Farmhouse Market Bakery.**

Fresh Apple Pie with Whipped Cream
Farmhouse Bread Pudding with Raisins & Walnuts
Chocolate Cheer Wine Cake with Pecan Fudge Glaze
Fresh Blackberry Cake
1861 Farmhouse Banana Pudding

Level Three

\$39.95 per person

Includes Wine Tasting, Soup Course, Dinner Entrée (with the addition at this level of Fresh Trout), & Dessert Course

Wine Tasting:

Begin your Holiday Celebration with your Staff, Co-Workers, or Special Clients with a Wine Tasting at The 1861 Farmhouse. Hosted in our 150-year-old brick wine room, your Tasting will consist of five 1861 Farmhouse Private Label Wines. A knowledgeable member of our staff will conduct your Tasting, talking at length about each wine, intertwining the Tasting with the history of The 1861 Farmhouse. Each participant will receive an etched 1861 Farmhouse wine glass to keep.

Soups

Roasted Tomato Soup

Delicious bits of ripe, Roasted Tomatoes and just a hint of Fresh Basil make this Signature Farmhouse Soup the perfect start to your meal.

French Onion Soup

Made from Sweet Onions, our French Onion Soup will come to you steaming hot, with Homemade Croutons and topped with melted Provolone Cheese.

Dinner Entrée Choices:

Each Entrée (with the exception of our Dinner Salad) is served with a House Salad and Fresh-Baked Dinner Rolls.

Fresh North Carolina Mountain Rainbow Trout

A classic favorite of the High Country, our **Rainbow Trout** is boneless, and lightly grilled with a Fresh Lime Zest and Cracked Black Pepper Seasoning that enhances but does not overwhelm the fresh and mild natural flavor of the Trout.

Or ~ request your Trout Blackened, or Encrusted with Fresh Pecans.

Served with our Creamy Herbed Risotto and Grilled Fresh Asparagus Spears.

Chicken Cabernet

Only at The 1861 Farmhouse . . . A plump and tender Chicken Breast is saute'd with Fresh Mushrooms in Cabernet Sauvignon, served under a veil of Swiss Cheese, and topped with a rich Cabernet Demi-Glaze.

We serve it with our Broccoli-Mashed-Potatoes and Grilled Vegetables.

Southern Shrimp and Grits

Jumbo Atlantic Shrimp are saute'd in Butter and served with our rich and creamy Stoneground Grits in the classic Lowcountry style.

The Farmhouse Creamy Chicken Pasta

A Delicious Penne Pasta Served Hot with Tender Breast of Chicken, Ripe Cherry Tomatoes and Spinach. This delicious offering is prepared in a Light Cream Sauce & Sprinkled with Fresh Parmesan Cheese. Served with Our Fresh-Baked Farmhouse Sour-Dough Bread.

1861 Vegetarian Lasagna

Lasagna goes Gourmet at The 1861 Farmhouse! This rich and delicious offering features Fresh Spinach, Zucchini, Yellow Squash and Sliced Mushrooms, beautifully layered with a blend of Fresh Herbs and Three Savory Cheeses. The crowning flourish is our Béchamel Base and Fresh Pine Nut & Basil Pesto. Divine!

Served with Fresh-Baked Farmhouse Bread.

Farmhouse Dinner Salad

A delicious and generous portion of fresh Spinach & Spring Salad Mix with Dried Cranberries, Walnuts, and Sunflower Seeds. Add your choice of one: Grilled Chicken Breast, Grilled Black Tiger Shrimp, or Grilled Portobello Mushroom.

Dessert Course

Our desserts are made fresh daily
in **The 1861 Farmhouse Market Bakery.**

Fresh Apple Pie with Whipped Cream
Farmhouse Bread Pudding with Raisins & Walnuts
Chocolate Cheer Wine Cake with Pecan Fudge Glaze
Fresh Blackberry Cake
1861Farmhouse Banana Pudding

Level Four

\$44.95

Includes Wine Tasting, Soup Course, Dinner Entrée, & Dessert Course.

Level Four also includes the addition of two premium Beef Entrees. You may choose to have some members of your party at Level Three and some at Level Four.

Fresh Angus Filet Mignon

Our succulent **Filet of Beef** comes from Colorado's famous Stock Yards: The World's Finest Steaks and Chops, since 1893. This 6-ounce Filet of Angus USDA Choice Beef Tenderloin is aged, hand-cut, and grilled to perfection just for you. Seasoned simply with Cracked Peppercorn and expertly seared to present you with a tender and succulent Filet. Served with Broccoli and Garlic Mashed Yukon Gold Potatoes and perfectly Grilled Fresh Asparagus Spears.

Hearty Angus Ribeye

Our **12-Ounce Ribeye** is Hand-Cut USDA Aged Angus from Colorado's famous Stock Yards: The World's Finest Steaks and Chops, since 1893. Your Ribeye will be perfectly marbled and aged and grilled just for you. Served with our rich and creamy Broccoli and Garlic Mashed Yukon Gold Potatoes, and Grilled Fresh Zucchini Wedges.

Non-Alcoholic Beverages are Included at Each Level

- ~ Southern Sweet Iced Tea
- ~ Northern Un-Sweet Iced Tea
- ~ Fountain Coke Products

Venue Fee

In order to reserve exclusive use of The 1861 Farmhouse and to staff it for your

Private Party, we require the following Venue Fee:

Parties of 20 or more Adults ~ No fee is required.

Parties of 15-19 Adults ~ \$200

Parties of 10-14 Adults ~ \$250

Parties of under 10 Adults ~ \$300

Gratuity

Since our Staff will be taking care of your Private Party on a night when we are closed to the General Public, we require a 20% Gratuity for all Private Parties.

Deposit

We require a \$200 deposit at the time the reservation is made, which will be credited back to you when payment for your Private Party is received in full. This deposit is refundable if cancellation is received with 30 days of the reserved date. \$100 of this fee is refundable if a cancellation is received within fourteen days of the reserved date; \$100 will be retained by The 1861 Farmhouse. Late cancellations are considered to be within 13 days of the reserved date and no portion of the deposit will be refunded.