

Dinners on the Farm



Come dine with us on the farm and experience the essence and pleasures of eating locally and sustainably. With our new certified kitchen and our Culinary Institute of America-trained chef, Alisa DeMarco, we are creating four to five course meals crafted from the freshest local ingredients. Many of the vegetables and fruits served are grown organically on our farm. The meats and other products come from neighboring farms. We offer a vegetarian main course for those requesting a vegetarian meal. Of course, we try to weave in our award winning cheeses into many of the courses. We ask you to bring your own wine or alcoholic beverage of your choice since we don't have a license to sell or serve alcoholic beverages on the farm.

This year we will be offering two dinners per month starting in August and going through



October. Most of the dinners will be held on Saturdays. Guests arrive at 4PM and will be greeted with hors d'oeuvres and a refreshing non-alcoholic drink prepared from herbs, fruits and honey produced on the farm. We will offer a tour of the farm from 4:30 to 5PM. Feel free to bring a lawn chair if you would prefer to just sit in the orchard and enjoy your hors d'oeuvres and drinks before dinner.

We will serve dinner starting at 5PM and

expect to end the meal around 8PM.

While we strive to create an elegant, peaceful and delicious evening for our guests, we need to acknowledge that this is a farm and the meal is served outdoors. As many of you know, farms come with occasional odors, insects, wind and dirt. Outdoor events can be subject to inclement weather as well. We will try to complete the meal before it gets too dark and biting insects become a problem. However, if you're attractive to biting insects, we encourage you to bring the repellent of your choice.

Our events will be held RAIN OR SHINE. If rain is forecast, we will shelter you either under a tent or inside our pole barn.

Because we believe that the full flavors of local foods are best savored outdoors, we want you to be prepared for the 'darker' side of the outdoor elements. It could be a hot sultry evening, it could be windy, it could rain or in the fall, it could get chilly. Please wear or bring appropriate clothing for the weather of the day. If the forecast calls for significant steady rain, we may consider postponing the event to the next day (a Sunday evening). We will contact you if postponing is likely.

CANCELLATION POLICY: You can receive a full refund if you cancel your reservation one week prior to the date of the dinner you are scheduled to attend. Please email or call us as soon as possible, if you need to cancel. If you cancel less than one week prior to the dinner, we won't be able to issue you a refund.



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