PARTY PLANNING G U I D E



www.whitefeatherfarmsohio.com



Meat & Cheese Trays

Our most popular tray includes moist, pink ham, roast beef, savory hard salami, bologna and tasty turkey breast along with American, Colby, Smoked Cheddar, Hot Pepper, Marble, Muenster and Swiss Cheese, accented with a relish center.

Small (Avg 15 people)

2 meats & 2 cheeses

\$49.95

3 meats & 2

Medium (Avg 30 people)

\$69.95

3 meats & 3

cheeses

Large (Avg 60 people) cheeses

Tempting Appetizers

Gourmet Salads

Macaroni Salad-Popular elbow macaroni carefully combined with crisp cuts of celery, eggs and red peppers.

Potato Salad-A tangy combination of diced potatoes, relish, celery, eggs and red peppers accented with the perfect touch of mustard in mayonnaise-based dressing.

Cole Slaw-Freshly chopped cabbage and crisp carrots in traditional dressing for a refreshing side-dish favorite.

Baked Beans-Brown beans in molasses and brown sugar with a hint of onion for a sweet side dish.

Walnut Creek Sliced Hams



Simply Delicious. Farmland Spiral Ham tastes wonderful and looks ele-gant on your table. Plus, it's so easy to prepare! At Farmland, we take special pride in producing a wide variety of delicious hams—using the finest pork, curing with care, smoking with natural hickory and flavoring with pure honey.

Ask About Our Full Line Of Quality Food service Products That Are Available

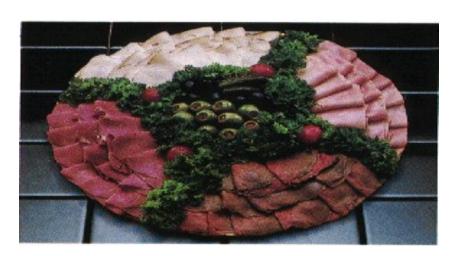


Your One Stop Shop To Make Any Party A Success



www.whitefeatherfarmsohio.com

Retail Store Hours: Tuesday-Friday 9:00 am-5:00pm Saturday 9:00am-3:00pm **Closed Sunday & Monday**



Meat Trays

This all meat splendor will brighten up any buffet table. Freshly sliced moist, pink ham, roast beef, savory hard salami, bologna and tasty turkey breast are accented with a relish center and fresh parsley trimmings.

• Small (Avg 15 people) 3 choices \$49.95

Medium (Avg 30 people) 4 choices \$69.95

• Large (Avg 60 people) 5 choices \$109.95

Cheese Trays

A delicious tray of popular cheeses sliced to complete the perfect sandwich. Includes American, Colby, Smoked Cheddar, Hot Pepper, Marble, Muenster and Swiss Cheese.

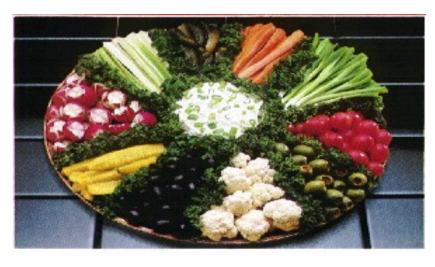
Available either sliced or cubed.

• Small (Avg 15 people) 4 choices \$46.95

Medium (Avg 30 people) 5 choices\$66.95

• Large (Avg 60 people) 6 choices \$89.95





Relish Trays

For snacks, lunch, or dinner, here's everything you can think of! Fresh carrot and celery sticks, crisp cauliflower, broccoli, radishes, cucumbers, and green peppers, centered by a tangy vegetable dip.

• Small (Avg 15 people) 4 choices \$44.95

• Medium (Avg 30 people) 5 choices \$59.95

• Large (Avg 60 people) 6 choices \$81.95

Fruit Trays

A delicious tray of colorful fruit includes Cantelope, Strawberries, Grapes (red or white), Pineapple, Honey Dew, accented with a fruit dip.

- Small (Avg 15 people) 3 choices \$49.95
- Medium (Avg 30 people) 4 choices
 \$69.95
- Large (Avg 60 people) 5 choices \$99.95

Fruit & Cheese Trays

A wonderful combination of sweet and savory, this tray includes American (yellow or white), Colby, Smoked Cheddar, Marble, Muenster, or Swiss Cheese along with Cantelope, Strawberries, Grapes (red or white), Pineapple, or Honey Dew accented with a fruit dip.

• Small (Avg 15 people) 2 fruits & 2 cheeses \$49.95

Medium (Avg 30 people) 3 fruits & 2 cheeses
 \$69.95

Large (Avg 60 people) 3 fruits & 3 cheeses\$109.95



Holiday Party Punch



You will need:

4 C Hawaiian Punch

2 C Pineapple Juice

2 C Cranberry Juice

2 C Ginger Ale







Turkey Pockets: Deli Turkey



You will need:

Turkey Slices from the Deli (ask for dinner cut)
Stove Top Stuffing (or stuffing of your choice.)
Knorr packet to make gravy (or use your favorite gravy)

Add stuffing to a slice of turkey, roll and place In a baking dish.

Pour 1/2 gravy over and bake for 25 to 30 mins @350 degrees until It Is nice and hot! Put the remainder of the gravy on the stove for those that want more!

Enjoy!



13231 Refugee Rd. SW Pataskala, OH 43062-9461 Toll Free: 1-(800)-662-6716 | Whitefeatherfarmsohio.com



Crockpot Ranch Pork Chops



You will need:

Package of pork chops
1 can of Cream of Chicken soup
1 packet of dry Ranch dressing mix

In crockpot layer pork chops, add the cream of chicken soup, then sprinkle dry Ranch dressing all over. Cover and cook on high for 4 hours OR on low for 6 hours.

The pork chops come out very tender and the flavor Is amazing! You also get a good gravy for mashed potatoes.

Enjoy!

