

Planning a Farm-to-Table Country Dinner

A casual country dinner always brings memories of sharing, love, and being with friends and family. Somehow the kitchen or your outdoor picnic area seem to be the places where people still tend to gather just like the farm families of years past. Enjoy your special Farm-to-Table Country Dinner.

Here are a few ideas to remember to make planning a little easier.

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1. Pick a place that reflects a casual warm country feeling.

For your special dinner, find a place that creates memories, one surrounded by nature like trees, flowers, grass, and bushes. If you are in the city, add herbs and veggies around the area. It's fun to show off your own homegrown bounty of blooming vegetables and herbs. Add some twirling flowers or herbs as a garland around the tables

2. Enjoy finding decorations and dishes you already have.

Mason jars can be used to hold flowers or serve drinks. Do a mix and match collection of dishes or use interesting picnic tablecloths.

3. Menu Plan Using the Seasonal Produce from the Garden

Stop at your favorite Farmers Market to gather additional supplies.

Remember to keep it simple, using your favorite recipes, and check to see if your guests have any diet restrictions.

It's fun to use the grill and prepare some smoky mysterious goodies. We love to start our parties with grilled grapes and melting Brie cheese. Another one of our favorites is different mouth-watering flavors of ice cream. How about a beer ice cream garnished with pretzels or a watermelon filled with mixed berry cocktail sauce?

Dinners are held at The Farm once a month during the summer.

Chef Lauren Reed's June Farm-to-Table Dinner

- Deviled Egg Duo/ Dill/ Cucumber and Truffle
- Herb Grilled Vegetables/Pesto/ Bruschetta
- Local Cheese
- Beer Braised Pork Shoulder/Spinach/Ramps
- Gourmet Burger Slider with
 - Jowl Bacon/Garlic Aioli/ Caramelized Onions/Microgreens
- Parmesan Zucchini
- Peach Pound Cake with Blueberry Sauce

Farm to Table All ingredients are sourced from The Farm at Phopphetstown or other Local Farms

4. **Remember to Vary the Drinks** – Sweet, Savory, Alcohol as well as non-Alcohol, Bottled Water, Coffee, Tea, Fruit Water

5. Let Your Crafty Side Come Out

Design some napkins or forest favorite centerpieces. If one of the guests is known for their cute ideas, let them help. It just makes it more fun for everyone.

6. **Don't Forget about the Music** - It adds that special atmosphere for ethnic, country, wild and crazy, soft and nature loving, jazz it up, flashback the years – there are so many ways to go.

7. **Plan Some Surprises** – usual lights, balloons, mini activities, playful puzzles, taking pictures, little remembrances, doggy bag treats.

8. **Make Sure to Share Your Sources** - Have a list of available recipes you used or where you bought the local products.

9. **Make Out a Planning Schedule** - A little list helps for organizing and remembering those little details.

10. **Start by Having Small Parties** - It is always the most fun to invite people who have the same interests. This is a great way to make new friends and enjoy those special relationships.

For more information See:

<https://morningchores.com/hosting-farm-to-table-dinner/>

<https://www.stylemepretty.com/living/2013/04/23/how-to-host-a-farm-to-table-dinner-recipes/>

<https://community.brownpapertickets.com/wp/farm-table-beyond/>

<https://oldworldgardenfarms.com/2017/07/09/farm-to-table-dinner/>