

Place orders by
Wednesday Dec 20th
for pick-up on Dec. 24th.

COLONIAL FARMS

holiday menu 2017

Open Christmas Eve
6:30 a.m. – 4 p.m.

Pick-up Only. No Deliveries

Closed Christmas Day

APPETIZERS & HORS D'OEUVRES

Small=8 to 10, Medium=15 to 20, Large=25 to 30 People

OUR FAMOUS MINI FILET OF TENDERLOIN AND CROISSANT TRAY - Roasted Beef Filet on Mini Croissants with Horseradish Sauce
Medium (25) \$95 Large (45) \$170

MINI SANDWICH TRAY - Chicken Salad, Tuna Salad, Ham with Honey Mustard, Turkey with Cranberry & Dijon
Small (24) \$60 Medium (40) \$98 Large (60) \$144

COLD HORS D'OEUVRE TRAY - Signature cold platter garnished with Dijon Shrimp wrapped in Snow Peas, Chicken Salad Canapés, Roast Beef on Garlic Bread Rounds, Boursin stuffed Cherry Tomatoes and Fruit & Cheese Bites
Small \$45 Medium \$89 Large \$129

ANTIPASTO TRAY - A variety of meats and cheeses with Roasted Peppers, Artichokes, & Olives
Small \$45 Medium \$89 Large \$120

CREAMY SPINACH ARTICHOKE DIP - Prepared in oven ready dish, serves 10 to 12 \$20

HOLIDAY CHEESE BOARD - An elegant Fruit & Imported Cheese display with Brie, Assorted Nuts, seasonal Fresh & Dried Fruit
Small \$40 Medium \$85 Large \$120

COLD CRUDITÉ TRAY - Seasonal vegetables accompanied by our signature Spinach Feta Dip
Small \$25 Medium \$40 Large \$60

SHRIMP COCKTAIL TRAY - A Holiday Classic! Perfectly steamed Jumbo Shrimp with traditional Cocktail sauce
Small (3 lbs.) \$75 Medium (5 lbs.) \$125 Large (8 lbs.) \$190

FRESH FRUIT TRAY - Sliced seasonal fruit decorated with strawberries.
Small \$30 Medium \$45 Large \$65

DOMESTIC CHEESE AND FRUIT TRAY - Assorted cubes of Domestic Cheese with Seasonal Fruit and Strawberries
Small \$30 Medium \$60 Large \$85

BAKED BRIE EN CROUTE - Wheel of Brie baked in a crispy puff pastry served with Imported Raspberry Sauce
Small \$25 Large \$55

SPINACH & FETA TRIANGLES \$18/dozen

PIGS IN A BLANKET \$10/dozen

COCKTAIL MEATBALLS - Italian, Sweet & Sour \$9/dozen

GRILLED BABY LAMB CHOPS \$36/dozen

SCALLOPS WRAPPED IN BACON \$24/dozen

SMOKED SALMON CANAPÉS \$20/dozen

COCONUT SHRIMP with chili garlic sauce \$24/dozen

DEVILED EGGS \$10/dozen

HERB STUFFED JUMBO MUSHROOMS \$18/dozen

CHICKEN POTSTICKERS with Chili Garlic Sauce \$10/dozen

MINI MARYLAND CRAB CAKES with Cocktail Sauce \$24/dozen

WILD MUSHROOM & BOURSIN CROSTINI \$18/dozen

SHRIMP BISQUE \$11.95 quart

CRANBERRY, GOAT CHEESE AND CANDIED WALNUT CROSTINI \$18/dozen

CREAMY CORN CHOWDER \$8.95 quart

ENTREES

FRESH, ALL NATURAL WHOLE ROASTED TURKEY - includes stuffing & gravy

Small	12-14 lbs.	(8—10 people)	\$85	Large	20-22 lbs.	(16—18 people)	\$119
Medium	16-18 lbs.	(10—12 people)	\$99	XLarge	22-25 lbs.	(20—22 people)	\$149

BONELESS STUFFED TURKEY BREAST - choice of Fruit & Nut or Herb Bread Stuffing (Minimum 4 lbs.) \$12.99 lb.

WHOLE TENDERLOIN OF BEEF - Filet Mignon roasted to perfection with Creamy Horseradish Sauce (about 4 to 5 pounds) \$26.99 lb.

STUFFED CORNISH GAME HENS - choice of Fruit & Nut or Herb Bread Stuffing. (Minimum 2) \$8.95 each

BOARS HEAD BONELESS APRICOT GLAZED HAM - (Minimum 4 lbs.) \$10.99 lb

SPIRAL CUT HAM WITH HONEY MUSTARD GLAZE - Oven Ready, serves 10. \$49

ROASTED LOIN OF PORK - Roasted Herb Pork Loin sliced in a Cranberry Port Sauce (Minimum 3 lbs.) \$10.99 lb.

CHICKEN MARSALA - Sautéed Chicken with a Marsala Mushroom Wine Sauce \$7.95 each

GRILLED SALMON - accompanied with a lemon dill sauce \$10.95 each

BAKED DISHES

9"x13" tray, serves 10

STUFFED SHELLS - Cheese or Spinach & Ricotta	\$40	MACARONI AND CHEESE	\$35
FOUR CHEESE PASTA	\$45	EGGPLANT PARMESAN	\$40
LASAGNA - Cheese / Meat or Roasted Vegetables	\$40/45	PENNE VODKA	\$40

VEGETABLES & SIDE DISHES

OUR FAMOUS SWEET POTATO SOUFFLÉ	\$18/\$35	ROASTED BRUSSEL SPROUTS	\$9.99 lb.
CRANBERRY SAUCE	\$6.99 pt.	HOMEMADE TURKEY GRAVY	\$5.99 qt.
ROASTED WINTER VEGETABLES	\$7.99 lb.	SCALLOPED POTATOES - 9"X13"	\$35
ASPARAGUS WITH RED PEPPERS	\$9.99 lb.	HERB ROASTED POTATOES	\$4.99 lb.
GREEN BEANS ALMANDINE	\$8.99 lb.	MASHED POTATOES	\$4.99 lb.
HERB BREAD OR FRUIT & NUT STUFFING	\$5.99 lb.	WILD RICE PILAF	\$6.99 lb.

MORNING FAVORITES

CARAMEL FRENCH TOAST BAKE - 9"x13" (serves 10-12) \$35 or 9" round (serves 6-8) \$18

QUICHE - Bacon-Cheddar, Asparagus-Cheddar, Ham & Brie, Broccoli-Cheddar, Spinach-Mushroom, Roasted Vegetable, Quiche Lorraine, Mediterranean (Roasted Red Peppers, Spinach & Feta)
10" round (luncheon size - serves 8) \$30 or 11"x17" flat (cocktail size) \$40

VEGETABLE FRITTATA - The best Brunch Dish Ever! Roasted Vegetables and Cheese baked to a fluffy perfection. (serves 12) \$40

APPLE CHEESE CREPE SOUFFLE - Homemade crepes filled with slightly sweetened cheese mixture baked into a souffle and topped with fresh sauteed apples. 9" x 13" (serves 12) \$45

HOMEMADE DESSERTS

7" HOLIDAY CAKES - serve 8 to 10 \$29

Chocolate Noel - Chocolate Truffle Cake, decorated with dark chocolate bark

Christmas Décor - Choice of Vanilla, Chocolate or Chocolate Chip

Snowflake - Pound Cake with Raspberry Filling decorated with snowflakes

Black Forest Cake - Chocolate cake with fresh whip cream and kirsch cherries

HOLIDAY CUPCAKES - Vanilla, Chocolate, Pumpkin, Red Velvet, Chocolate Mousse, Peanut Butter Chocolate Mousse, Carrot \$2.50

FRENCH MACARONS - Peppermint, Raspberry, Pistachio, Vanilla Bean, Chocolate, Salted Caramel - \$2 each

FLOURLESS CHOCOLATE TORTE - Decadent dark chocolate torte topped with our luscious ganache and berries. serves 10 \$29

LEMON TART - Lemon curd with a thin layer of raspberry jam in a sweet butter crust topped with meringue. serves 10 \$29

APPLE FRANGIPANE TART - Almond cream, thin layer of raspberry jam topped with fresh apples baked in butter crust. serves 10 \$29

TIRAMISU - Layers of Coffee Scented Mascarpone Filling with Vanilla Sponge Cake and Cocoa. serves 14 \$39

FRESH FRUIT TART - Sweet butter crust with a chocolate ganache layer filled with custard and topped with fresh fruit. serves 10 \$29

CHRISTMAS YULE LOG - Delicate Vanilla Cake filled with Chocolate Cream, covered with Dark Chocolate Ganache. \$39

RASPBERRY HAZELNUT CHIFFON - Hazelnut cake and praline crunch in between layers of chocolate and raspberry mousse, topped with raspberry curd. serves 14 \$39

CHEESECAKES - Fresh Fruit, Raspberry, Chocolate Chip, Strawberry, Oreo, Carrot, Pumpkin serve 10 \$29

MINIATURE SWEET TRAY - Assorted mini pastries including Éclairs, Cannoli, Cream Puffs, Almond Macarons, Brownie, Rocky Road Brown, Schnecken, Baklava and Chocolate Covered Strawberries. Small \$45 / Medium \$65 / Large \$85

ASSORTED COOKIE TRAY - Our classic COLONIAL FARMS assorted cookies, including: chocolate chip, oatmeal raisin, peanut butter, brownies, margarite, schnecken, crescent, almond macaroon, greek butter, butter cookies, chocolate chip, biscotti and walnut biscotti. Small \$40 / Medium \$60 / Large \$80

BREAD PUDDING - Traditional or Chocolate. Simply warm for your guests and serve with accompanied rich vanilla sauce!
9" round (serves 6-8) \$18 or 9"x13" (serves 15-18) \$35

CRÈME CARAMEL (SPANISH FLAN) - Rich Custard Dessert with Caramel Sauce, a European Holiday Classic! serves 8 \$24

9" PIES - Apple, Blueberry, Cherry, Pecan, Lemon Meringue, Cherry, Pumpkin, Chocolate Mousse, Coconut Custard \$12 to \$19

COFFEE CAKES - - Black and White Fudge Cake, Blueberry Crunch, Banana Chocolate Chip, Jewish Apple, Lemon \$11 to \$14

FRESH BAKED BREADS - Baguettes, Mini Baguettes, Calandra's, Petit Rolls, Dinner Rolls, Croissants, Mini Croissants. See Bakery for Pricing