



Gourmet Food & Market

# *catering*

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# SOUPS

*\$10.95- \$15.95 per quart (3 quart per soup minimum)*

Chicken Noodle  
Lemon Chicken  
Chicken with Wild Rice  
Chicken Tortilla

Crab Bisque  
Mushroom Barley  
Shrimp Bisque  
Wild Mushroom Bisque

Broccoli Cheddar  
Lentil  
New England Clam Chowder  
Chilled Fruit Soups (*summer only*)

## HORS D'OEUVRES AND PARTY TRAYS

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

### Cold Hors D'oeuvres Tray

Signature cold platter garnished with Dijon Shrimp wrapped in Snow Peas, Chicken Salad Canapés, Roast Beef Garlic Bread Rounds, Boursin stuffed Cherry Tomatoes, and Fruit & Cheese bites

*Medium \$89                      Large \$129*

### Domestic Cheese and Fruit Tray

Assorted cubes of Domestic Cheese and Seasonal Fruit garnished with Grapes and Berries

*Small \$30                      Medium \$60                      Large \$85*

### Mini Sandwich Tray

Miniature assortment of rolls with Chicken Salad, Tuna Salad, Ham and Honey Mustard, Turkey with Cranberry and Dijon  
*Minimum order of 20 sandwiches at \$2.50 each*

### Mediterranean Tray

Hummus, Baba Ganoush, Feta Cheese, Kalamata Olives, Grape Leaves, Tomato and Pita Wedges.

*Small \$39                      Medium \$69                      Large \$89*

### Mini Filet of Tenderloin and Croissant Tray

Roasted Beef Filet on Mini Croissants with Horseradish Sauce. A truly elegant party tray.

*Medium- (25 sandwiches) \$95*

*Large- (45 sandwiches) \$170*

### Fresh Fruit Tray

Seasonal Sliced Fruit arranged with Grapes and Berries

*Small \$29                      Medium \$49                      Large \$69*

### Pizza Rustica Torte

A unique party hors d'oeuvre! Homemade pizza dough is layered with Spinach, Proscuitto Ham, Mozzarella and Provolone Cheeses and Roasted Red Peppers.

This is a beautiful party dish!

Cocktail size 11" x 17" flat (*serves 15-20*) \$49

### Tex-Mex Cheesecake

A zesty (but not spicy) cheese spread with a Blue Tortilla Crust, garnished with Salsa, Red and Green Peppers and Sour Cream. \$35

### Antipasto Tray

Soppresata, Prosciutto, Fresh Mozzarella, Aged Parmesan, Roasted Peppers, Artichokes, & Olives

*Small \$45                      Medium \$89                      Large \$120*

### Imported Fruit and Cheese Tray

An elegant Fruit & Cheese display with Brie surrounded by Imported Cheeses garnished with Fresh & Dried Fruits

*Small \$40                      Medium \$85                      Large \$120*

### Assorted Sandwich Tray

A delectable assortment of our most popular sandwiches including Turkey, Roast Beef, Chicken Salad, Tuna Salad, Ham and Cheese, Fresh Mozzarella and Tomato, or Grilled Chicken with Roasted Red Peppers.

*\$6.95 per person*

### Cold Crudités Tray

Assorted Seasonal Vegetables accompanied by our signature Spinach Feta Dip

*Small \$25                      Medium \$40                      Large \$60*

### Shrimp Cocktail Tray

Perfectly steamed Jumbo Shrimp with traditional Cocktail Sauce

*Sm (3 lbs.)\$75, Md (5 lbs.)\$125, Lg (8 lbs.)\$190*

### Baked Brie in Pastry with Raspberry Sauce

A whole wheel of brie covered with flaky pastry.

*Small (serves 4-6) \$25                      Large (serves 15) \$55*

### Deviled Eggs

Our delicious secret recipe!

*\$10 per dozen*

### Stuffed Grape Leaves

Delicious grape leaves stuffed with rice, herbs and lemon

*\$6.99 lb*

### Salmon Mousse

Beautifully garnished and delicious mousse with cucumbers and lemons

*\$40*

### Home Baked Deli Tray

A selection of three of our homebaked deli meats, two cheeses, two salads (potato, macaroni or cole slaw) relish tray, bread, rolls and condiments.

*\$7.95 per person*

### Boars Head Deli Tray

A selection of three Boar's Head deli meats and two cheeses, your choice of two salads, (potato, macaroni or cole slaw) relish tray, bread, rolls and condiments.

*\$8.95 per person*

## HOT HORS D'OEUVRES AND APPETIZERS

(2 dozen minimum)

### BBQ Shrimp with Bacon

*\$24 per dozen*

### Phyllo Triangles with Spinach and Feta

*Cheese \$18 per dozen*

### Dijon Shrimp Wrapped with Snow Peas

*\$24 per dozen*

### Scallops Wrapped in Bacon

*\$24 per dozen*

### Chicken Potstickers with chili garlic sauce

*\$10 per dozen*

### Devils on Horseback

*\$18 per dozen*

### Grilled Baby Lamb Chops

*\$36 per dozen*

### Mini Maryland Crab Cakes

*\$24 per dozen*

### Pigs in a Blanket

*\$10 per dozen*

### Stuffed Mushrooms with Parmesan

*\$18 per dozen*

### Chicken Salad Canapés

*\$18 per dozen*

### Coconut Shrimp

*\$24 per dozen*

### Teriyaki Chicken Skewers

*\$24 per dozen*

### Smoked Salmon Canapes

*\$20 per dozen*

### Wild Mushroom & Boursin Crostini

*\$20 per dozen*

### Italian or Sweet and Sour Cocktail Meatballs

*\$9 per dozen*

## BRUNCH FAVORITES

### Homemade Quiche

Flavors: Bacon-Cheddar, Asparagus-Cheddar, Ham & Brie, Broccoli-Cheddar, Spinach-Mushroom, Roasted Vegetable, and Quiche Lorraine

10" round (luncheon style) \$30

11"x17" Flat (cocktail size) \$40

### Apple Cheese Crepe Soufflé

Another brunch dish! Homemade crepes filled with slightly sweetened cottage cheese mixture baked into a soufflé and topped with fresh sautéed apples.

9"x13" dish (serves 8-10) \$45

### Lox Platter

Bagels accompanied with a platter of smoked salmon, cream cheese and assorted garnishments of capers and red onions

*\$10.95 per person [6 person minimum]*

### Vegetable Soufflé

The best Vegetable brunch dish! Roasted Vegetables and Cheeses baked in Fluffy Soufflé mixture!

*Serves 10 \$40*

### Bread Pudding

Classic or Chocolate with a vanilla bean sauce. Oven ready, simply warm for your guests.

*Large (Serves 16) \$40*

### Caramel French Toast Bake

*9"x13" (serves 16) \$40 or 9" round (serves 8) \$20*

# BAKED MAIN DISHES

9"x13" tray serves 8-10 People

Eggplant Parmigiana \$40	Cheese or Meat Lasagna \$45
Vegetable Lasagna \$50	Chicken Cappelini Bake \$45
Buffalo Chicken Mac and Cheese \$50	Spanakopita \$40
Chicken Divan Bake \$45	Chicken Fajita Bake \$50
Shepard's Pie \$45	Macaroni, Beef & Cheddar Bake \$45
Moussaka (Greek Eggplant Casserole) \$45	Spinach & Ricotta Stuffed Shells (25) \$50
Crab and Ricotta Stuffed Shells (25) \$60	Baked Ziti with Three Cheeses \$40
Baked Ziti with Meat or Sausage \$45	Penne in Creamy Vodka Sauce \$45
Four Cheese Pasta Bake \$45	Macaroni and Cheese \$35

## MAIN DISHES POULTRY

(Minimum Order 6)

Chicken Breast w/ Garlic Wine Sauce \$7.95 per person	Chicken Marsala \$7.95 per person
Sautéed Lemon Chicken \$7.95 per person	Chicken Stack with Spinach , Roasted Red Peppers & Provolone \$7.95 per person
Grilled Lemon Dijon chicken \$7.95 per person	Pablano Chicken \$7.95 per person
Chicken Bruschetta (Fresh Tomato and Basil) \$7.95 per person	Chicken Parmigiana \$7.95 per person
Chicken Française \$7.95 per person	Stuffed Chicken Breast(your choice of) <i>Spinach-Ricotta, Herbed Bread, Apricot &amp; Brie, Cordon Bleu (ham &amp; swiss)</i> \$7.95 per person
Honey Mustard Chicken (legs, thighs, breasts) \$7.99 lb.	Asian Barbecued Chicken (legs, thighs, breasts) \$7.99 lb.
Southern Fried Chicken (legs, thighs, breasts) \$7.99 lb.	Jumbo Buffalo or Sweet and Sour Wings (With Blue Cheese Dressing and Celery Sticks) \$9.99 per Dozen
BBQ Chicken \$7.99 per pound	Mediterranean Herb Roasted Chicken \$7.99 per pound
Chicken Tenders \$7.99 per pound	Chicken Cacciatore (minimum order 2 lbs.) \$7.99 per pound
Boneless Roast Turkey Breast Stuffed with Herb Bread, Fruit and Nut, or Spinach & Provolone stuffing (minimum order 4 pounds) \$12.99 lb.	Whole Roasted Turkey (includes Stuffing and Gravy) ❖ Small 12-14 lbs. \$85 ❖ Medium 16-18 lbs. \$99 ❖ Large 20-22 lbs. \$119 ❖ Extra Large 22-25 lbs. \$149

## MEAT

Herb Stuffed Tenderloin of Beef (minimum order 1 tenderloin 3-4 lbs.) \$26.99 lb.	Onion Brisket of Beef (minimum order one 2-3 lb. brisket) \$15.99 lb.
Grilled London Broil with Horseradish Sauce (minimum order one 2-3 lb. london broil.) \$12.99 lb.	Homemade Beef and Vegetable Stew (minimum order 3 lbs.) \$6.99 lb.

Prices Subject to Change

**Our Famous Chili, Beef or Chicken**

*\$6.99 lb.*

**Boneless Pork Loin Roast with apricots and prunes** *(minimum order on 3-4 lb. roast)*

*\$10.99 lb.*

**Veal Saltimbocca**

Individual veal scallops with proscuitto ham, spinach and parmesan cheese. *(minimum order 4)*

*\$9.95 each*

**Our Famous Babyback BBQ Ribs**

*\$9.99 lb.*

**Baked Boneless Ham with Madiera Sauce and Apricots** *(minimum order one-half ham 3-4 lbs.)*

*\$9.99 lb.*

**French Rack of Lamb with Dijon Crumb Crust**

*\$19.95 Each*

**Three Cheese Meatloaf** *(approx.4 lbs. feeds 10)*

*\$30 each*

**Turkey Meatloaf** *(approx.4 lbs. feeds 10)*

*\$30 each*

## SEAFOOD

**Whole Poached Salmon**

With sour cream and dill sauce, garnished with greenery and fresh flowers.

*(minimum order one Salmon 6-8 lbs)*

*\$150*

**Half Poached Salmon**

With sour cream and dill sauce, garnished with greenery and fresh flowers.

*(approximately 4 pounds) \$80*

**Grilled Salmon [by the piece]**

*\$12.95 per piece [6 piece minimum]*

**Homemade Crab Cakes**

*(minimum order 6)*

*(market price)*

**Lobster-Savannah**

Lobster meat with mushrooms, red & green peppers and sherry parmesan sauce.

*(minimum order 3 lbs.)*

*(market price)*

**Shrimp Scampi**

Large shrimp sautéed with garlic, olive oil and butter with a squeeze of lemon *(Minimum order of 3 lbs.)*

*(market price)*

**Tilapia Française**

*\$10.99 per lb (minimum order 2lbs)*

**Sautéed Flounder with Sesame Crust**

*(minimum order 2 lbs.)*

*(market price)*

## PASTA

**Tortellini with Pesto Sauce & Grilled Chicken**

*\$8.99 lb.*

**Tortellini with Proscuitto & Peas**

*\$8.99lbs.*

**Tortellini with Tomato & Artichoke Sauce**

*\$8.99 lb.*

**Cheese Ravioli with Marinara Sauce**

*\$6.99 lb.*

**Linguini with Fresh Basil, Tomato & Mozzarella**

*\$6.99 lb.*

**Linguini with Steamed Vegetables**

*\$6.99 lb.*

**Linguini with Red or White Clam Sauce**

*\$6.99 lb.*

**Fettuccini with Grilled Chicken, Spinach,**

**Tomato in Garlic Cream**

*\$8.99 lb.*

*See also BAKED MAIN DISHES*

## SIDE DISHES

**Scalloped Potatoes**

*\$30 per tray*

**Sweet Potato Soufflé**

*\$30 per tray*

**Stuffed Baked Potatoes**

Fillings: Broccoli & Cheddar or Bacon & Cheddar

*(minimum order 4) \$4.50 each*

**Corn Pudding**

*\$30 per tray*

**Brown Rice with Steamed Vegetables** *(minimum 3 lbs.) \$5.99 lb.*

**Wild Rice Pilaf** *(minimum 3 lbs.)*

*\$6.99 lb.*

**Risotto Primavera** *(Italian rice with assorted vegetable)*

*(minimum 3 lbs.) \$6.99 lb.*

**Sesame Asparagus**

*\$9.99 lb.*

Herb Roasted Potatoes  
\$4.99 lb.  
Broccoli or Cauliflower in Cheese Sauce  
(*minimum 4 lbs*)  
\$6.99 lb.  
Mashed potatoes  
\$4.99 per pound  
Brussel sprouts  
\$9.99 per pound  
Our Famous Roasted Vegetables  
\$7.99 lb.

Asparagus, Red Peppers and Cashews  
\$9.99 lb.  
Green Beans, Mushrooms and Carrots  
\$8.99 lb.  
Green beans Almandine  
\$8.99 per pound  
Assorted Steamed Vegetables  
\$7.99 lb.  
Green Beans, Almonds, and Red Peppers  
\$8.99 lb.

## SALADS

(minimum 2 lbs.)

Ceaser Salad \$2.50 per person,  
with Grilled Chicken or Steak \$3.95 per person  
Organic Baby Green Salad (Spring Mix)  
Balsamic Dressing  
\$1.95 per person  
Add Cranberry Goat Cheese and Almonds  
\$2.95 per person  
Add Strawberry Feta and Walnuts  
\$2.95 per person  
Add Bleu Cheese and Caramelized Walnuts  
\$2.95 per person  
Grilled Chicken & Asparagus Salad  
\$9.99 lb.  
Our Famous Chicken Salad  
\$9.99 lb.  
Curried Chicken Salad  
\$10.99 lb.  
Chicken Salad with Grape and Walnuts  
\$9.99 lb.  
Chicken with Shrimp and Snow Peas  
\$12.99 lb.  
Mini Ravioli Salad with Grilled Chicken  
\$7.99 lb.  
Broccoli-Bacon Salad  
\$7.99 lb.  
Marinated Vegetables  
*choice of Raspberry or Italian Vinagrette*  
\$7.99 lb.  
Greek Pasta Salad  
\$7.99 lb.  
Coleslaw  
\$4.99 lb.

Tossed Salad  
\$1.75 per person  
Spinach-Mushroom Salad  
\$2.50 per person  
Our Famous Super Salad (Kale Quinoa)  
\$9.99 lb.  
Seafood Salad  
\$14.99 lb.  
White Albacore Tuna Salad  
\$10.99 lb.  
Tuna Salad Nicoise  
\$10.99 lb.  
Shrimp with Hearts of Palm  
\$12.99 lb.  
Shrimp Tortellini Salad  
\$9.99 lb.  
Green Bean, Mushroom & Walnut Salad  
\$8.99 lb.  
Vegetable Pasta Salad  
\$7.99 lb.  
Homemade Potato Salad  
\$4.99 lb.  
Macaroni Salad  
\$4.99 lb.  
Fresh Fruit Salad  
\$5.99 lb.

# BAKERY

Please see our Bakery Menu for all our offerings.

Small= 12 to 15, Medium=20 to 30, Large=40 to 50 People

## Breakfast Tray

Assorted muffins, danish and coffee cakes pre-sliced.  
Custom Breakfast Tray also available.

*Small \$25      Medium \$40      Large \$60*

## Bagel Tray

Assorted Bagels cut in half on a tray with cream cheese  
and butter. 1 dozen minimum

*\$1.95 pp*

## Miniature Sweet Tray

Assorted mini pastries including Éclairs, Cannoli,  
Cream Puffs, Almond Macaroons, Brownie, Rocky  
Road Brown, Schnecken, Baklava and Chocolate  
Covered Strawberries

*Small \$49      Medium \$79      Large \$109*

## Miniature 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 \$45      Medium \$69      Large \$99*

GOURMET GIFT BASKETS  
SELECTED MEATS  
FRESH SALADS, DAILY LUNCH & DINNER SPECIALS AND PREPARED FOODS  
CHEESE FROM AROUND THE WORLD  
GREEK FOOD  
OFF PREMISE CATERING  
PASTRIES  
CHOCOLATES  
COFFEE  
BIRTHDAY CAKE/CUSTOM CAKES  
DELICATESSEN

Colonial Farms is interested in meeting all your catering needs, from the informal luncheon to the formal reception. Our chef is anxious to create a menu specifically tailored to your needs. We are a FULL SERVICE caterer, with references such as servers, tables, chairs glassware and utensils. We are happy to cater to all your corporate needs as well, whether it's a sandwich platter for that emergency meeting or the annual meeting of the board. Please use this menu as a guide and feel free to call our catering manager with any inquiries. Our Catering menu is not restricted to the items found within, but we hope that we will inspire you to call or stop by to see how we can help you create a memorable affair. Thank you for your interest.

The employees and management of Colonial Farms

## ORDERING INSTRUCTIONS

2 Days notice for catering orders is appreciated. We are more than happy to accept most last minute orders. Colonial Farms is proud in preparing all fresh food for your order, we may have to charge a cancellation fee if you cancel less than 12 hours before your delivery or pick-up time. Some custom or specialty items may take longer to prepare and require a 24 hour cancellation notice.

## PICK-UP OR DELIVERY

Colonial Farms will have your food beautifully packaged for a pick-up, or we can arrange delivery. A delivery fee will be applied based on delivery distance from our store. All food that is ordered comes prepared in oven ready aluminum pans.

Ask for heating instructions if necessary. Hot pick up is also available.

## FORMS OF PAYMENT

We gladly accept all major credit cards, cash, checks, and approved house accounts. House charge accounts are available upon approval.

**Allergy Notice: All food is prepared in facilities and/or on equipment where nuts and shellfish are used.**