



COLONIAL FARMS

easter menu 2019

Open Easter Sunday
6:30 a.m. – 3:00 p.m.

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

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

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

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

Cold Crudité Tray - *Seasonal vegetables accompanied by our signature Spinach Feta Dip*
Small \$25 Medium \$40 Large \$60

Domestic Cheese and Fruit Tray - *Assorted cubes of Domestic Cheese with Seasonal Fruit and Strawberries*
Small \$30 Medium \$60 Large \$85

Fresh Fruit Tray - *Sliced seasonal fruit decorated with strawberries.*
Small \$30 Medium \$49 Large \$69

Creamy Spinach Artichoke Dip - *Prepared in oven ready dish, serves 10 to 12* \$20

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

Cocktail Meatballs - Italian, Sweet & Sour \$9/dozen

Scallops wrapped in Bacon \$24/dozen

Coconut Shrimp with chili garlic sauce \$24/dozen

Herb Cheese Stuffed Jumbo Mushrooms \$18/dozen

Mini Maryland Crab Cakes with Cocktail Sauce \$24/dozen

Pigs in a Blanket \$10/dozen

Grilled Baby Lamb Chops \$36/dozen

Deviled Eggs \$10/dozen

Smoked Salmon Canapés \$20/dozen

BBQ Shrimp wrapped in Bacon \$24/dozen

Chicken Potstickers with Chili Garlic Sauce \$10/dozen

Teriyaki Chicken Skewers \$24/dozen

Wild Mushroom & Boursin Crostini \$20/dozen

Cranberry, Goat Cheese and Candied Walnut Crostini \$20/dozen

Devils on Horseback \$18/dozen

Roasted bacon wrapped dates stuffed with Blue Cheese

ENTREES & BAKED DISHES

Boneless Roasted Leg of Spring Lamb - *Mediterranean style with fresh herbs. Minimum 4 lbs.* 16.99 lb
Whole Tenderloin of Beef - *Filet Mignon roasted to perfection with Creamy Horseradish Sauce (about 4 to 5 pounds)* \$26.99 lb.

Boneless Turkey Breast - (Minimum 4 lbs.) \$12.99 lb.

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

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* \$12.95 each

Stuffed Shells - *Cheese or Spinach & Ricotta* \$40

Four Cheese Pasta \$45

Lasagna - *Cheese / Meat or Roasted Vegetables* \$45/50

Macaroni and Cheese \$35

Eggplant Parmesan \$40

Penne Vodka \$40

9x13 tray serves 10

call us at 215-493-1548 to place your order



Prices subject to change
2019

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VEGETABLES & SIDE DISHES

Our Famous Sweet Potato Soufflé [sm/lg]	\$18/\$35	Roasted Brussel Sprouts	\$9.99 lb.
Scalloped Potatoes - 9"x13"	\$35	Buttered Corn	\$4.99 lb.
Roasted Vegetables	\$7.99 lb.	Super Salad	\$9.99 lb.
Asparagus with Red Peppers	\$9.99 lb.	Herb Roasted Potatoes	\$4.99 lb.
Green Beans Almandine	\$8.99 lb.	Mashed Potatoes	\$4.99 lb.
Vegetable Slaw	\$9.99 lb.	Creamed Spinach	\$7.99 lb.
Potato Salad	\$4.99 lb.	Wild Rice Pilaf	\$6.99 lb.

Spring Mix Salad with Strawberry, Almonds and Feta with Balsamic Vinaigrette
Small (6 ppl) \$20 Medium (10 ppl) \$36 Large (18 ppl) \$55

MORNING FAVORITES

Caramel French Toast Bake -9"x13" (serves 18) \$35 or 9" round (serves 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

Breakfast Tray – assorted muffins, Danish and coffee cakes pre-sliced. Small [8-10 ppl] \$25, Medium [15-20 ppl] \$40, Large [25-30 ppl] \$60

HOMEMADE DESSERTS

Our Famous Easter Bread – Round or Long Braid \$9.99

Lemon Chiffon Cake – layered vanilla sponge cake with lemon mousse, raspberry and fresh lemon curd. serves 14 \$39

Easter Bunny Cake – chocolate, vanilla or chocolate chip cake shaped like a bunny with buttercream filling, coated with chocolate shavings. serves 8 \$29

Easter Egg Cake – chocolate, vanilla or chocolate chip cake shaped like an egg with buttercream filling, covered in dark chocolate ganache. serves 8 \$29

Holiday Cupcakes –Vanilla, Chocolate, Pumpkin, Red Velvet, Chocolate Mousse, Peanut Butter Chocolate Mousse, Carrot \$2.50

French Macarons – Raspberry, Pistachio, Lemon-Blueberry, Vanilla Bean - \$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

Cheesecakes – Fresh Fruit, Raspberry, Strawberry, Chocolate Chip, Oreo, Carrot serves 10 \$29

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

Assorted Cookie Tray – Our classic chocolate chip, oatmeal raisin, peanut butter, brownies, margarite, schnecken, crescent, almond macaroon, greek butter cookie, butter cookies, chocolate chip, biscotti and walnut biscotti. Small \$45 / Medium \$69 / Large \$99

Crème Caramel (Spanish Flan) – Rich Custard Dessert with Caramel Sauce serves 10 \$24

9" Pies – Fruit [Apple, Blueberry, Cherry] \$12, Pecan \$19, Lemon Meringue \$16, Chocolate Mousse \$19, Coconut Custard \$16, Key Lime Pie \$16

Coffee Cakes [Bundt / Loaf] - Black and White Fudge Cake, Banana Chocolate Chip & Lemon [\$12/\$7], Blueberry Crunch & Jewish Apple [\$13/\$8]

Traditional Corn Bread – 8x8 serves 9 \$7.99

Baguettes	\$2.99
Snowflake Rolls	\$6 / dozen
Dinner Rolls	\$6 / dozen

Calandras Bread (Semolina, Italian, Sesame)	\$3.59
Petit French Rolls	\$6 / dozen
Mini Croissants	\$15 / dozen



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