



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
Vegetable Lasagna \$50
Buffalo Chicken Mac and Cheese \$50
Chicken Divan Bake \$45
Shepard's Pie \$45
Moussaka (Greek Eggplant Casserole) \$45
Crab and Ricotta Stuffed Shells (25) \$60
Baked Ziti with Meat or Sausage \$45
Four Cheese Pasta Bake \$45

Cheese or Meat Lasagna \$45
Chicken Cappelini Bake \$45
Spanakopita \$40
Chicken Fajita Bake \$50
Macaroni, Beef & Cheddar Bake \$45
Spinach & Ricotta Stuffed Shells (25) \$50
Baked Ziti with Three Cheeses \$40
Penne in Creamy Vodka Sauce \$45
Macaroni and Cheese \$35

MAIN DISHES POULTRY

(Minimum Order 6)

Chicken Breast w/ Garlic Wine Sauce
\$7.95 per person
Sautéed Lemon Chicken
\$7.95 per person
Grilled Lemon Dijon chicken
\$7.95 per person
Chicken Bruschetta (Fresh Tomato and Basil)
\$7.95 per person
Chicken Française
\$7.95 per person

Chicken Marsala
\$7.95 per person
Chicken Stack with Spinach , Roasted Red
Peppers & Provolone \$7.95 per person
Pablano Chicken
\$7.95 per person
Chicken Parmigiana
\$7.95 per person
Stuffed Chicken Breast(your choice of)
*Spinach-Ricotta, Herbed Bread, Apricot & Brie, Cordon
Bleu (ham & swiss)*
\$7.95 per person

Honey Mustard Chicken (legs, thighs, breasts)
\$7.99 lb.
Southern Fried Chicken (legs, thighs, breasts)
\$7.99 lb.

Asian Barbecued Chicken (legs, thighs, breasts)
\$7.99 lb.

BBQ Chicken
\$7.99 per pound
Chicken Tenders
\$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.

Jumbo Buffalo or Sweet and Sour Wings
(With Blue Cheese Dressing and Celery Sticks)
\$9.99 per Dozen

Mediterranean Herb Roasted Chicken
\$7.99 per pound
Chicken Cacciatore (minimum order 2 lbs.)
\$7.99 per pound

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.
Grilled London Broil with Horseradish Sauce
(minimum order one 2-3 lb. london broil.)
\$12.99 lb.

Onion Brisket of Beef (minimum order one 2-3
lb. brisket)
\$15.99 lb.
Homemade Beef and Vegetable Stew (minimum
order 3 lbs.)
\$6.99 lb.

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 6)*

\$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

\$10.99 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

\$11.99 lb.

Tuna Salad Nicoise

\$11.99 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, margarine, 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.