



Gourmet Food, Market & Bakery

catering

**1108 Taylorsville Road • Washington Crossing, PA 18977
www.colonialfarms.com • 215-493-1548 • info@colonialfarms.com**

Check out our Bakery for all your Favorites!

Our Catering menu is not restricted to the items found within. We are anxious to create a menu specifically tailored to your needs!

Call or stop by to start planning your next memorable event with us!

FULL SERVICE CATERING

We are happy to cater to all your personal and corporate needs. We are experienced in formal, informal and corporate events from 5 – 500 people. We have references for servers, tables, chairs, linens, serving ware as well as florist, photographers and videographers.

OFF PREMISE CATERING • WEDDINGS • BIRTHDAYS • SHOWERS • CORPORATE PARTIES

ORDERING INSTRUCTIONS

2 DAYS NOTICE FOR CATERING ORDERS IS APPRECIATED

Colonial Farms takes pride in preparing the freshest and highest quality of food for your order so please call with as much notice as possible. Cancellation fees may apply if you cancel less than 24 hours before your delivery or pick-up time.

GOURMET GIFT BASKETS • SPECIALLY CHOCOLATES • PARTY FAVORS • FRESHLY BUTCHERED MEATS

PICK-UP OR DELIVERY

Colonial Farms will have your food packaged for pick-up or delivered. A 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.

HOMEMADE PREPARED FOODS • FRESH SALADS • CHEESE FROM AROUND THE WORLD

FORMS OF PAYMENT

We gladly accept all major credit cards, cash, checks, and approved house accounts.

CUSTOM CAKES • PASTRIES • CUPCAKES • HOMEMADE DESSERTS • GOURMET COFFEE

ALLERGY NOTICE

All food is prepared in our facility on equipment where nuts, shellfish, and wheat are used. Please alert us of any dietary or allergy restrictions when ordering.

THANK YOU FOR YOUR INTEREST.

The employees and management of Colonial Farms



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APPETIZER PARTY PLATTERS

small 8ppl • medium 15ppl • large 25ppl

SHRIMP COCKTAIL

Streamed Jumbo Shrimp with Cocktail Sauce
*small (3 lbs) • \$75 medium (5 lbs) \$125 •
large (8 lbs) \$195*

IMPORTED CHEESE AND FRUIT

Elegant Cheese display with Brie & other Imported Cheeses garnished with seasonal Fresh & Dried Fruits
small \$49 • medium \$89 • large \$129

DOMESTIC CHEESE AND FRUIT

Assorted cubes of Domestic Cheese and Seasonal Fruit garnished with Grapes and Berries
small \$29 • medium \$59 • large \$89

VEGETABLE CRUDITÉS

Assorted Seasonal Vegetables accompanied by our signature Spinach Feta Dip
small \$29 • medium \$49 • large \$69

FRESH FRUIT

Seasonal sliced Melon, Pineapple, Red & Green Grapes topped with Strawberries
small \$29 • medium \$49 • large \$69

ANTIPASTO

Soppressata, Prosciutto, Fresh Mozzarella, Aged Parmesan, Roasted Peppers, Artichokes, & Olives
small \$49 • medium \$89 • large \$129

MEDITERRANEAN

Hummus, Baba Ganoush, Feta cheese, Kalamata Olives, stuffed Grape Leaves, Cucumbers, & Tomato
small \$39 • medium \$69 • large \$89

MINI FILET OF TENDERLOIN AND CROISSANT

Roasted Beef Filet on Mini Croissants with Horseradish Sauce
medium (25) \$95 • large (45) \$170

ASSORTED CROSTINI

Cranberry Goat cheese & Caramelized Walnuts, Prosciutto, Arugula & Ricotta, Shiitake & Boursin
medium (36) \$59 • large (54) \$89

HALF POACHED SALMON

Garnished with greenery, fresh flowers & creamy Dill Sauce (approx.4lbs) \$80
whole poached Salmon (approx. 8 lbs) \$150

SPECIALTY APPETIZERS

BAKED BRIE

Whole wheel of Brie beautifully baked in flaky pastry served with European Raspberry Preserves
small (6 ppl) \$29 • large (12ppl) \$59

PIZZA RUSTICA TORTE

A unique party hors'doeuvre! Homemade pizza dough is baked around layers of Prosciutto, Mozzarella, Provolone, Roasted Red Peppers and Spinach (16ppl) \$49

SPINACH ARTICHOKE DIP

Creamy, cheesy dip with fresh Spinach and chopped Artichokes prepared in oven ready dish (8ppl) \$25

MEDITERRANEAN LAYERED DIP

Our Famous Hummus, diced Cucumbers, Tomatoes, Artichokes, Kalamata Olives, crumbled Feta, and Greek Oregano
small \$29 • medium \$39 • large \$59

7 LAYER TACO DIP

Zesty Sour Cream, Black Beans, Taco Meat, Guacamole, Cheddar, shredded Lettuce, topped with diced Tomatoes, and sliced Black Olives
small \$29 • medium \$39 • large \$59

HORS D'OUVRES

priced per dozen, minimum order 2 dozen

Spinach & Cheese phyllo triangles \$22

Cheese phyllo triangles \$22

Herb & Cheese Stuffed Mushrooms \$18

Deviled Eggs \$10

Teriyaki Chicken Skewers \$24

Chicken Salad Canapés \$18

Chicken Potstickers w/Sweet Chili Sauce \$12

Jumbo Buffalo or Sweet & Sour Wings \$12

Smoked Salmon Canapés \$24

Spinach & Cheese stuffed Artichoke bottoms \$20

Devils on Horseback \$18

Grilled Baby Lamb Chops \$36

Pigs in a Blanket \$12

Cocktail Meatballs (*Italian or Sweet & Sour*) \$12

Coconut Shrimp \$29

Mini Maryland Crab Cakes \$28

BBQ Shrimp wrapped in Bacon \$29

Dijon Shrimp wrapped with Snow Peas \$29

Scallops wrapped in Bacon \$29

Shrimp Skewers (2pcs) \$48

GOURMET SANDWICH PLATTER

ASSORTED SANDWICH TRAY

Assortment of our popular sandwiches including Turkey, Roast Beef, Chicken Salad, Tuna Salad, Ham & Cheese, Fresh Mozzarella & Tomato
\$6.95 per person (min 6 ppl)

MINI SANDWICH TRAY

A crowd Pleaser! Chicken Salad, Tuna Salad, Ham & Honey Mustard, Turkey with Cranberry & Dijon on assorted rolls.
small(24)\$66 • medium(40)\$110 • large(60)\$165

ASSORTED HOAGIE TRAY

An assortment of our most popular hoagies including Italian, American, Turkey Roma, Chicken Salad, Fresh Mozzarella & Tomato
\$7.95 per person (min 6 ppl)

BOARS HEAD DELI TRAY

A selection of 3 Boars Head deli meats & 2 Cheeses. Your choice of 2 salads, Potato, Macaroni or Cole Slaw served with a Relish tray and Kaiser Rolls
\$8.95 per person (min 8 ppl)

MINI FILET OF TENDERLOIN AND CROISSANT

Roasted Beef Filet on Mini Croissants with Horseradish Sauce
medium (25) \$95 • large (45) \$170

HOMEMADE SOUPS

\$10.95 per quart (2 quart minimum)

Lemon Chicken	Chicken Wild Rice	Beef Barley
Broccoli Cheddar	Mushroom Barley	Black Bean
Chicken Noodle	Chicken Tortilla	Chicken Orzo
Lentil	New England Clam Chowder	Minestrone
Classic Tomato	Manhattan Clam Chowder	Butternut Squash
Potato Leek	Creamy Corn Chowder	Ham & Bean
Tuscan Bean	Cream of Mushroom	Strawberry Lime
Chicken Vegetable	Irish Chicken & Cabbage	Gazpacho
\$12.95 per quart (2 quart minimum)		
Shrimp Bisque	Shrimp & Corn Chowder	Crab Bisque

GREEN SALADS

small(6 ppl) \$20 • medium(12 ppl) \$36 • large(18 ppl) \$55

CLASSIC CAESAR

Romaine with Homemade Croutons
Parmesan and Creamy Dressing

GARDEN VEGETABLE

Romaine with Broccoli Florets,
assorted Bell Peppers, Tomatoes,
Cucumbers, shredded Carrots
with a Red Wine Vinaigrette

COLONIAL

Organic baby greens with sliced fresh
Strawberries, crumbled Feta, toasted
Almonds with a Balsamic Vinaigrette

COBB

Romaine with crispy chopped Bacon,
sliced Egg, crumbled Danish Blue Cheese,
Tomato, Cucumber with a Balsamic
Vinaigrette

SPINACH MUSHROOM

Baby Spinach, Mushrooms, crispy Bacon &
sliced Egg with a Red Wine Vinaigrette

HARVEST

Organic baby greens with caramelized
Walnuts, dried Cranberries, French Brie,
Tomatoes, Cucumbers
with a Balsamic Vinaigrette

GREEK

Romaine with Kalamata Olives, Feta, stuffed
Grape Leaves, Tomatoes, Cucumbers
with a Greek Vinaigrette

HARVEST BLUE

Organic baby greens with caramelized
Walnuts, dried Cranberries, crumbled Danish
Blue, Tomatoes, Cucumbers with Balsamic
Vinaigrette

Add Grilled Chicken to any Green Salad small(6) \$29 • medium(12) \$48 • large(18) \$68

HOMEMADE SALADS

priced per pound, 2 pound minimum

Grilled Chicken & Asparagus Salad \$9.99	Our Famous Chicken Salad \$10.99
Super Salad (Kale, Quinoa, Chickpea) \$9.99	Curried Chicken Salad \$11.99
Chicken Salad with Grape & Walnuts \$11.99	White Albacore Tuna Salad \$11.99
Chicken with Shrimp & Snow Peas \$17.99	Tuna Salad Nicoise \$11.99
Mini Ravioli Salad with Grilled Chicken \$9.99	Egg Salad \$4.99
Green Bean, Mushroom & Walnut Salad \$8.99	Seafood Salad \$22.99
Broccoli-Bacon Salad \$7.99	Shrimp Salad \$16.99
Potato Salad \$4.99	Shrimp Tortellini Salad \$14.99
Tabouleh \$7.99	Shrimp w/Asparagus & Hearts of Palm \$14.99
Greek Pasta Salad \$7.99	Cilantro Lime Pepper Slaw \$6.99
Macaroni Salad \$4.99	Traditional Coleslaw \$4.99
Vegetable Pasta Salad \$7.99	Cabbage Slaw \$4.99
Mediterranean Lentil \$7.99	Fresh Fruit Salad \$5.99
Sesame Noodles \$7.99	Mixed Berry Salad \$9.99

BRUNCH FAVORITES

HOMEMADE QUICHE

Bacon Cheddar, Asparagus Cheddar, Ham & Brie, Spinach & Mushroom, Roasted Vegetable, Quiche Lorraine, Mediterranean (*roasted red peppers, spinach & feta*) 10" round (8ppl) \$30 • 11"x17" flat (16ppl) \$45

VEGETABLE FRITTATA

The Best Vegetable Brunch Dish! Roasted Vegetables and Cheese baked in a Fluffy Soufflé mixture! (10ppl) \$40

SMOKED SALMON PLATTER

Platter of Smoked Salmon, Cream Cheese, Tomatoes, Leaf Lettuce, Capers, Red Onions
small(6 ppl) \$69 • medium(12 ppl) \$129

APPLE CHEESE CREPE SOUFFLÉ

Crepes filled with slightly sweetened cheese mixture baked into a soufflé and topped with fresh sautéed apples.
It is the best! (9" x 13", 10 ppl) \$45

CARAMEL FRENCH TOAST BAKE

Our Famous Greek bread baked in a sweet Custard topped with Caramel Sauce
9" round (6ppl) \$20 • 9x13 (12ppl) \$40

BREAKFAST TRAY

Assorted fresh baked Muffins, Danish and sliced Coffee Cakes
small(8 ppl) \$25 • medium(15 ppl) \$40 • large(25 ppl) \$60

BAGEL TRAY

Assorted Bagels sliced in a tray with Cream Cheese, Butter, & Jelly (*min 6ppl*) \$1.95 pp

COFFEE CAKES (*loaf or 10" round*)

Lemon Pound, Jewish Apple, Blueberry Crunch, Banana Chocolate Chip, and Black & White Fudge, Cranberry Nut, Zucchini, Banana Walnut, Cinnamon Glazed Pumpkin

FRESH FRUIT TRAY

Seasonal sliced Melon, Pineapple, Red & Green Grapes topped with Strawberries
small(8 ppl)\$29 • medium(15 ppl) \$49 • large(25 ppl) \$69

FRESH FRUIT SALAD \$5.99 lb

MIXED BERRY SALAD \$9.99 lb

BAKED DISHES 9x13 pan serves approx 10 ppl

Eggplant Parmigiana \$45	3 Cheese Baked Ziti \$40	Shepherd's Pie \$50
Vegetable Lasagna \$50	Creamy 4 Cheese Pasta \$40	Moussaka \$50
Pesto Chicken Lasagna \$50	Sausage & Peppers \$40	Pastitsio \$50
Meat Lasagna \$50	Chicken Fajita \$50	Steak Fajita \$55
Macaroni & Cheese \$40	Beef Mac & Cheddar \$45	Spanakopita \$40
3 Cheese stuffed Shells \$50	Meatballs Marinara \$40	Chicken Enchiladas \$45
Crab & Ricotta stuffed Shells \$60	Spinach & Ricotta stuffed Shells \$50	Buffalo Chicken Macaroni & Cheese \$50

PASTA ENTREES 9x13 pan serves approx 10 ppl

Grilled Chicken, Tortellini, Pesto Sauce \$50	Linguini w/Basil, Tomato & Fresh Mozzarella \$35
Cheese Ravioli with Marinara \$35	Spaghetti & Meatballs \$40
Shrimp Scampi Linguini \$55	Fettuccine Alfredo \$35
Tortellini Prosciutto Peas \$45	Chicken Cappelini \$45
Penne Vodka \$45	Creamy Pesto Shrimp Penne \$55
Chicken Fettuccine, Spinach, Alfredo \$45	Cheese Tortellini in Pesto Cream \$35
Cajun Chicken Pasta \$45	Beef or Chicken Lo Mein \$50/\$45

SAUTÉED & GRILLED CHICKEN BREAST ENTREES

\$7.95 per person (minimum order 5)

CHICKEN MARSALA	CHICKEN FRANCAISE
CHICKEN PARMIGIANA	CHICKEN W/ GARLIC WINE SAUCE
CREAMY POBLANO CHICKEN	LEMON DIJON GRILLED CHICKEN
SESAME CHICKEN	COCONUT CHICKEN
GRILLED CHICKEN BRUSCHETTA	CHICKEN TENDERS \$22 dz

STUFFED CHICKEN BREAST

Spinach-Ricotta, Herbed Bread, Apricot & Brie, Cordon Bleu (*ham & swiss*)

CHICKEN STACK

Spinach, Roasted Red Pepper, Provolone atop a Chicken cutlet

CHICKEN ON-THE-BONE ENTREES

assorted legs, thighs, breasts • 3lb minimum • \$7.99 lb

SOUTHERN FRIED	TRADITIONAL BARBECUE
MEDITERRANEAN ROASTED	TERIYAKI ROASTED
ROASTED CACCIATORE	LEMON HERB ROASTED
PESTO & PARMESAN ROASTED	GARLIC & HERB GRILLED

Whole Roasted Turkey

(includes stuffing and gravy)

SMALL 12-14 lbs (8ppl) \$89	MEDIUM 16-18 lbs (12 ppl) \$109
LARGE 22-24 lbs (16 ppl) \$139	XLARGE 25-27 lbs (20 ppl) \$169

ROASTED BONELESS TURKEY BREAST (min 4 lbs) \$13.99 lb
sliced with homemade Turkey Gravy

HERB STUFFED GAME HENS (min order 2) \$12.95 ea

GLAZED TURKEY MEATLOAF individual mini loafs (min 6) \$5.95 each

SAVORY BEEF, VEAL, PORK & LAMB ENTREES

- HERB ROASTED TENDERLOIN OF BEEF** with Horseradish sauce (5-6 lbs) \$32 lb
SLOW COOKED BRISKET OF BEEF (min 4 lbs) \$15.99 lb
GRILLED LONDON BROIL with Horseradish Sauce (min 3 lbs) \$14.99 lb
ROAST BEEF sliced and topped with Beef Gravy \$14.99 lb
3 CHEESE MEATLOAF individual mini loafs (min 6) \$5.95 each
HOMEMADE CHILI – Beef, Turkey, or Vegetarian (min 4 lbs) \$6.99 lb
TRADITIONAL BEEF OR VEAL STEW simmered in a delicate sauce with root vegetables (9x13, 10 ppl) \$50
APRICOTS GLAZED HAM Boars Head boneless ham in Apricot Madeira sauce (min 4 lbs) \$11.99 lb
SPIRAL CUT HAM with Brown Sugar Honey Mustard glaze (10 ppl) \$49 ea
ROASTED PORK LOIN sliced and topped with Cranberry Port Sauce (min 4 lbs) \$10.99 lb
TRADITIONAL BBQ PULLED PORK (min 4 lbs) \$7.99 lb
OUR FAMOUS BBQ BABY-BACK RIBS (min 4 lbs) \$9.99 lb
GRILLED BABY LAMB CHOPS (min 2 dz) \$36 dz
BONELESS ROASTED LEG OF LAMB garlic & herb marinated (min 4 lbs) \$16.99 lb

FISH & SEAFOOD ENTREES

- HALF POACHED SALMON** garnished with greenery, fresh flowers & creamy Dill Sauce (approx. 4lbs) \$80
whole poached Salmon (approx. 8 lbs) \$150
- LOBSTER-SAVANNAH** mushrooms, red & green peppers in a sherry parmesan sauce (min 3 lbs) MP
- SHRIMP SCAMPI** large Shrimp sautéed with garlic, olive oil & butter with a touch of lemon (min 3 lbs) MP
- GRILLED SHRIMP KEBOBS** jumbo Shrimp marinated in lemon & garlic (min 6 ea) \$7.99 ea
- HOMEMADE CRAB CAKES** served with Cocktail Sauce (min order 6) MP
- GRILLED SALMON** marinated in Lemon and Olive Oil (min 4 ea) \$12.99 ea
- TUNA BRUSCHETTA** lightly grilled Tuna with Tomato Basil Bruschetta (min 6 ea) \$11.99 ea
- SWORD FISH with Pineapple Mango Salsa** grilled with fresh Fruit Salsa (min 6 ea) \$12.99 ea
- COD PUTTANESCA** fresh Cod simmered in an Olive, Tomato, Caper sauce (min 6 ea) \$7.99 ea

SENSATIONAL SIDES *priced per pound; 2 pound minimum*

Roasted Brussel Sprouts \$10.99	Herb Roasted Potatoes \$6.99
Green Beans Almandine \$9.99	Mashed Potatoes \$6.99
Roasted Vegetables \$8.99	Scalloped Potatoes (9x13, 12ppl) \$40
Asparagus Red Pepper, Cashews \$10.99	Sweet Potato Soufflé (9x13, 12 ppl) \$40
Assorted Steam Vegetables \$8.99 lb	Sweet Potato Soufflé (9", 6ppl) \$20
Buttered Corn \$6.99 lb	Roasted Sweet Potatoes \$7.99
Wild Mushroom Sauté \$12.99	Wild Rice Pilaf \$6.99
Broccoli & Cheese Sauce (9x13) \$35	Vegetable Rice Pilaf \$6.99
Cauliflower Gratin (9x13) \$35	Risotto Primavera \$6.99
Roasted Butternut Squash \$7.99	Brown Rice with Vegetables \$6.99
Roasted Cauliflower \$9.99	Steamed Basmati Rice \$5.99
Stuffed Baked Potatoes	
<i>Broccoli & Cheddar, Bacon & Cheddar (min 6ea) \$4.95 each</i>	
Fall Medley	
<i>Brussels Sprouts, Butternut Squash, dried Cranberries, toasted Almonds</i>	
<i>\$9.99 lb (min order 2 lbs)</i>	

BAKERY SPECIALTIES

COLONIAL COOKIE TRAY

Our Classic Cookies decorated on a tray including Chocolate Chip, Oatmeal Raisin, Peanut Butter, Margaritas, Apricot & Raspberry Schnecken, Pecan Crescents, Almond Macaroons, Greek Butter, Butter Cookies, Chocolate Chip Biscotti, Walnut Biscotti topped with our Fudge Brownie Bites
small(10 ppl) \$49 •.medium(20 ppl) \$69 •.large(30 ppl) \$99

MINIATURE SWEETS TRAY

Assorted Miniature Pastries and Cookies including Chocolate Eclairs, Cannolis, Cream Puffs, Baklava, Chocolate Covered Strawberries, Fudge Brownie Bites, Rocky Road Brownie Bites, Almond Macaroons, Schnecken,
small(10 ppl) \$49 •.medium(20 ppl) \$79 •.large(30 ppl) \$109

LAYERED CAKES

Chocolate Chip Pound Cake, Vanilla, Chocolate, Chocolate Truffle, Chocolate Raspberry, Lemon Coconut, Raspberry Almond, Chocolate Peanut Butter, Carrot Cake
see bakery for additional sizes, fillings, and icings available

ASSORTED CUPCAKES

Vanilla, Chocolate, Chocolate Mousse, Peanut Butter Mousse, Carrot, Cookies & Cream, Red Velvet

FRENCH MACAROONS

Vanilla, Chocolate, Raspberry, Pistachio, Hazelnut
see bakery for additional flavors - minimum 1 dozen per flavor, 7 days notice

CHEESECAKES

Strawberry, Raspberry, Assorted Fruit, Cookies and Cream, Chocolate Chip, Carrot

FLOURLESS CHOCOLATE CAKE

Decadent Chocolate Torte topped with luscious Ganache and Berries (10ppl) \$39

FRESH FRUIT TART

Sweet Butter Crust layered with Chocolate Ganache and Vanilla Custard topped with Fresh Fruit (10ppl) \$29

LEMON MERINGUE RASPBERRY TART

Buttery tart shell layered with French raspberry preserves & lemon curd topped with fresh meringue (10ppl) \$29

TIRAMISU

Layers of Creamy Mascarpone, Coffee soaked Vanilla Sponge and Cocoa (12ppl) \$39

SPANISH FLAN

Rich Custard swimming in Caramel Sauce small (10ppl)\$25 • large(20 ppl)\$55

BREAD PUDDING

Traditional Vanilla or Chocolate served with a Vanilla Bean Sauce
9" round (6ppl) \$20 • 9×13 (12ppl) \$40

FRESH BAKED BREADS

Baguettes, Snowflake Rolls, Dinner Rolls, Calandra's Semolina, Multi Grain, Sesame, Croissants, Mini Croissants, Corn Bread, Kaiser Rolls, Hoagie Rolls

BREAKFAST TRAY

Assorted Fresh Baked Muffins, Danish and sliced Coffee Cakes
small(8 ppl) \$25 •.medium(15 ppl) \$40 •.large(25 ppl) \$60

And so much more.....

Call our bakery for more specialty Deserts, Cakes and Pastries!