



Gourmet Food, Market & Bakery

catering

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

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) \$120
 large (8 lbs) \$195

IMPORTED CHEESE AND FRUIT

Elegant Cheese display with Brie & other Imported Cheeses garnished with seasonal Fresh & Dried Fruits
small \$59 • medium \$89 • large \$129

DOMESTIC CHEESE AND FRUIT

Assorted cubes of Domestic Cheese and Seasonal Fruit garnished with Grapes and Berries
small \$39 • medium \$59 • large \$89

VEGETABLE CRUDITÉS

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

ANTIPASTO

Soppressata, Prosciutto, Fresh Mozzarella, Aged Parmesan, Roasted Peppers, Artichokes, & Olives
small \$59 • medium \$89 • large \$129

MEDITERRANEAN

Hummus, 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

FRESH FRUIT

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

SPECIALTY APPETIZERS

BAKED BRIE

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

PIZZA RUSTICA TORTE

Homemade pizza dough is baked around layers of Prosciutto, Mozzarella, Provolone, Roasted Red Peppers and Spinach (16ppl) \$49

BUFFALO CHICKEN DIP

Traditional buffalo flavors mixed with a blend of cheeses served in an oven ready dish (8 ppl) \$29

MEDITERRANEAN LAYERED DIP

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, Lettuce, Tomatoes, Black Olives
small \$29 • medium \$39 • large \$59

SPINACH ARTICHOKE DIP

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

HORS D'OUVRES

priced per dozen, 2 dozen minimum

Spinach & Cheese phyllo triangles \$22

Cheese phyllo triangles \$22

3 Cheese Stuffed Mushrooms \$18

Deviled Eggs \$10

Teriyaki Chicken Skewers \$24

Chicken Salad Canapés \$18

Crispy Chicken Potstickers \$12

Jumbo Buffalo or Sweet & Sour Wings \$12

Spinach & Cheese stuffed Artichoke bottoms \$20

Devils on Horseback \$18

Grilled Baby Lamb Chops \$36

Pigs in a Blanket \$12

Mini Meatballs (Italian or Sweet & Sour) \$12

Coconut Shrimp \$29

Mini Maryland Crab Cakes \$28

BBQ Shrimp wrapped in Bacon \$29

Smoked Salmon Canapés \$24

Scallops wrapped in Bacon \$29

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

Classic Lentil

New England Clam Chowder

Minestrone

Tomato Bisque

Manhattan Clam Chowder

Butternut Squash

Potato Leek

Creamy Corn Chowder

Ham & Bean

Tuscan Bean

Cream of Mushroom

Chicken Vegetable

\$12.95 per quart (2 quart minimum)

Shrimp Bisque

Shrimp & Corn Chowder

Crab Bisque

HOMEMADE CHILI – Beef, Turkey, or Vegetarian (min 4 lbs) \$6.99 lb

GOURMET SANDWICH PLATTER

MINI SANDWICH TRAY

Chicken Salad, Tuna Salad, Ham & Honey Mustard, Turkey with Cranberry & Dijon on mini rolls
petit (12) \$33 • small(24)\$66 • medium(40)\$110

MINI FILET OF TENDERLOIN AND CROISSANT

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

ASSORTED SANDWICH TRAY

Assortment of our popular sandwiches including Turkey, Roast Beef, Chicken Salad, Tuna Salad, Ham & Cheese, Fresh Mozzarella & Tomato *\$7.49 per person (min 6 ppl)*

ASSORTED HOAGIE TRAY

An assortment of our most popular hoagies including Italian, American, Turkey & Cheese, Chicken Salad, Ham & Cheese, Fresh Mozzarella & Tomato *\$8.49 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 *\$9.99 per person (min 8 ppl)*

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, Balsamic Vinaigrette

COBB

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

SUMMER

Baby Spinach, Raspberries, Mandarin Oranges,
chopped Macadamia, 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, Greek Vinaigrette

WINTER

Organic baby greens, sliced Bosc Pears, caramelized
Walnuts, Cranberry Goat Cheese, Tomatoes,
Cucumbers, 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

Super Salad (Kale, Quinoa, Chickpea) \$9.99

Chicken Salad with Grape & Walnuts \$11.99

Chicken with Shrimp & Snow Peas \$17.99

Mini Ravioli Salad with Grilled Chicken \$9.99

Green Bean, Mushroom & Walnut Salad \$8.99

Broccoli-Bacon Salad \$7.99

Potato Salad \$4.99

Tabouleh \$7.99

Greek Pasta Salad \$7.99

Macaroni Salad \$4.99

Italian Vegetable Pasta Salad \$7.99

Mediterranean Lentil \$7.99

Sesame Noodles \$7.99

Our Famous Chicken Salad \$10.99

Curried Chicken Salad \$11.99

White Albacore Tuna Salad \$11.99

Tuna Salad Niçoise \$11.99

Egg Salad \$4.99

Seafood Salad \$22.99

Shrimp Salad \$16.99

Shrimp Tortellini Salad \$14.99

Shrimp w/Asparagus & Hearts of Palm \$14.99

Cilantro Lime Pepper Slaw \$6.99

Traditional Coleslaw \$4.99

Cabbage Slaw \$4.99

Fresh Fruit Salad \$6.99

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 (8 ppl) \$30 • 11"x17" flat (16 ppl) \$45

VEGETABLE FRITTATA

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

BACON HASH BROWN CASSEROLE

Crispy bacon, hash browns and cheddar cheese baked in a creamy quiche mixture (10 ppl) \$45

SMOKED SALMON PLATTER

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

BAGEL TRAY assorted Bagels sliced on a tray with Cream Cheese, Butter, & Jelly (min 6 ppl) \$1.95 pp

HALF POACHED SALMON

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

CARAMEL FRENCH TOAST BAKE

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

BREAKFAST TRAY

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

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 \$6.99 lb

MIXED BERRY SALAD \$9.99 lb

BAKED DISHES (9x13, 10 ppl)

Eggplant Parmigiana \$45	3 Cheese Baked Ziti \$40	Shepherd's Pie \$50
Vegetable Lasagna \$50	Creamy 4 Cheese Pasta \$40	Moussaka \$50
Meatballs in Marinara \$40	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 \$45	Shrimp & Chicken Paella \$50	Chicken Enchiladas \$45
Crab Ricotta stuffed Shells \$55	Spinach Ricotta stuffed Shells \$45	Buffalo Chicken Mac & Cheese \$45

PASTA ENTREES (9x13, 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
Shrimp Pasta Primavera \$55	

SAUTÉED CHICKEN BREAST ENTREES \$7.99 per person (minimum order 6)

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

ROASTED CHICKEN ON-THE-BONE ENTREES 3lb minimum • \$7.99 lb

GARLI & HERB	TRADITIONAL BARBECUE
MEDITERRANEAN	SESAME TERIYAKI
CACCIATORE	LEMON HERB
PESTO & PARMESAN	SOUTHERN FRIED

HERB STUFFED CORNISH GAME HENS (min order 2) \$12.95 ea
APRICOT GLAZED CORNISH GAME HENS (min order 2) \$10.95 ea

ROASTED BONELESS TURKEY BREAST sliced with homemade Turkey Gravy (4 lbs, 8 ppl) \$55

SAVORY BEEF & PORK 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

PRIME CUT ROASTED PRIME RIB (serves 6, 5 lbs) \$99

GRILLED LONDON BROIL with Horseradish Sauce (min 3 lbs) \$14.99 lb

ROAST BEEF sliced and topped with Beef Gravy (min 2 lbs) \$14.99 lb

SPIRAL CUT HAM with Brown Sugar Honey Mustard glaze (10 ppl) \$49 ea

HERB ROASTED PORK LOIN (min 4 lbs) \$10.99 lb

STUFFED PORK CHOPS 2 giant boneless chops overflowing with herb bread stuffing \$24

OUR FAMOUS BBQ BABY-BACK RIBS (min 4 lbs) \$9.99 lb

FISH & SEAFOOD ENTREES

HALF POACHED SALMON garnished with greenery, fresh flowers & creamy Dill Sauce (approx.4lbs) \$80

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 (2 lbs, 4 ppl) \$38

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

Green Beans Almandine \$9.99

Roasted Vegetables \$8.99

Green Beans, Carrots in butter sauce \$9.99

Assorted Steam Vegetables \$8.99

Buttered Corn \$6.99

Wild Mushroom Sauté \$12.99

Roasted Butternut Squash \$7.99

Roasted Cauliflower \$9.99

Stuffed Baked Potatoes 3-Cheese, Broccoli & Cheddar, Bacon & Cheddar (min 6 ea) \$4.95 each

Fall Medley Brussels Sprouts, Butternut Squash, dried Cranberries, toasted Almonds \$9.99 lb (min 2 lbs)

Herb Roasted Potatoes \$6.99

Mashed Potatoes \$6.99

Scalloped Potatoes (9x13, 12ppl) \$40

Roasted Sweet Potatoes \$7.99

Sweet Potato Soufflé (9x13, 12ppl) \$40

Wild Rice Pilaf \$6.99

Risotto Primavera \$6.99

Vegetable Brown Rice Pilaf \$6.99

Steamed Basmati Rice \$5.99

Make life easy.....

BRUNCH #1 (serves 12 ppl) \$50

BREAKFAST TRAY: Assorted Fresh Baked Muffins, Danish and sliced Coffee Cake
BAGEL TRAY 6 assorted Bagels cut in half on a tray with Cream Cheese, Butter, & Jelly
FRESH FRUIT SALAD (2 lbs)

BRUNCH #2 (serves 12 ppl) \$68

QUICHE CHOICE (10" round): Bacon Cheddar, Ham & Brie, or Broccoli Cheese
BREAKFAST TRAY: Assorted Fresh Baked Muffins, Danish and sliced Coffee Cake
FRESH FRUIT SALAD (2 lbs)

BRUNCH #3 (serves 6 ppl) \$82

SMOKED SALMON PLATTER: platter of Smoked Salmon, Cream Cheese, Tomatoes, Leaf Lettuce, Capers, Red Onions
BAGEL TRAY 6 assorted Bagels cut in half on a tray with Cream Cheese, Butter, & Jelly
FRESH FRUIT SALAD (2 lbs)

BREAKFAST BUFFET (minimum 10 ppl) \$8.99 per person

INCLUDES: Scrambled Eggs, Bacon, Sausage Links, Breakfast Potatoes, assorted Muffins

FAMILY DINNER (6 ppl)

SALAD (Choice of 1): Garden, Harvest, or Caesar

CHICKEN ENTRÉE: Chicken Marsala or Chicken Bruschetta \$99

PORK ENTRÉE: Roasted Pork Loin or Herb Stuffed Pork Chops \$114

BEEF ENTRÉE: Grilled London Broil or Roast Beef with Gravy \$119

SALMON ENTRÉE: Grilled or Broiled Salmon Fillet \$129

SIDES (Choice of 1): Roasted Potatoes or Basmati Rice

VEGETABLE (Choice of 1): Roasted Vegetables or Green Beans & Carrots

GAME DAY #1 (12 ppl) \$79

2 dozen JUMBO BUFFALO WINGS
2 dozen PIGS IN A BLANKET
2 dozen MEATBALLS in MARINARA
12 pieces GARLIC BREAD

GAME DAY #2 (10 ppl) \$89

CAESAR SALAD or GARDEN SALAD

HOAGIE TRAY: Italian, American, Turkey & Cheese, Chicken Salad, Ham & Cheese, Fresh Mozzarella & Tomato
2 lbs POTATO SALAD and 2 lbs COLE SLAW

ITALIAN COCKTAIL PARTY (10 ppl) \$109

2 dozen MINI MEATBALLS in MARINARA

SPINACH ARTICHOKE DIP: creamy, cheesy dip with fresh Spinach and chopped Artichokes

ANTIPASTO TRAY: Soppressata, Prosciutto, Fresh Mozzarella, Aged Parmesan, Roasted Peppers, Artichokes, Olives

FRENCH COCKTAIL PARTY (10 ppl) \$109

2 dozen CHICKEN SALAD CANAPES
2 dozen SMOKED SALMON CANAPES

BAKED BRIE: whole wheel of Brie beautifully baked in flaky pastry served with European Raspberry Preserves

ALL AMERICAN COCKTAIL PARTY (10 ppl) \$99

2 dozen PIGS IN A BLANKET
2 dozen DEVILED EGGS
2 dozen MINI MARYLAND CRAB CAKES

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 • 9x13 (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!
Tarts, Cakes and Specialty Desserts require a minimum 3 day notice