



**Gourmet Food, Market & Bakery**

*catering*

1108 Taylorsville Road • Washington Crossing, PA 18977  
[www.colonialfarms.com](http://www.colonialfarms.com) • 215-493-1548 • [info@colonialfarms.com](mailto: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**

72 HOUR NOTICE FOR CATERING ORDERS IS APPRECIATED

7 DAY NOTICE APPRECIATED FOR HOLIDAY, GRADUATION, and COMMUNION TIMES OF THE YEAR  
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

Steamed Jumbo Shrimp with Cocktail Sauce  
small (3 lbs) \$85 • medium (5 lbs) \$135  
 large (8 lbs) \$205

### IMPORTED CHEESE AND FRUIT

Elegant Cheese display with Brie & other Imported Cheeses garnished with Nuts, 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 \$49 • medium \$69 • large \$89

### VEGETABLE CRUDITÉS

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

### ANTIPASTO

Soppresata, 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) \$109 • large (45) \$195

### 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 (8 ppl) \$38

### BUFFALO CHICKEN DIP

Traditional buffalo flavors mixed with a blend of cheeses served in an oven ready dish  
(8 ppl) \$38

### CREAMY HOT CRAB DIP

Blend of lump crab meat, cream cheese, cheddar, and spices in oven safe container (6ppl) \$38

### MEDITERRANEAN LAYERED DIP

Hummus, diced Cucumbers, Tomatoes, Artichokes, Kalamata Olives, crumbled Feta, and Greek Oregano  
small \$36 • medium \$52 • large \$66

### 7 LAYER TACO DIP

Zesty Sour Cream, Black Beans, Taco Meat, Guacamole, Cheddar, Lettuce, Tomatoes, Black Olives  
small \$39 • medium \$55 • large \$72

### SPINACH ARTICHOKE DIP

Creamy, cheesy dip with fresh Spinach and chopped Artichokes prepared in oven ready dish (8ppl) \$32

## HORS D'OUVRES priced per dozen (2 dozen minimum)

Spinach & Cheese Phyllo Triangles \$22 dz	Devils on Horseback \$24 dz
Beef & Cheddar Sliders on Brioche Bun \$30 dz	Fresh Mozz, Tomato, Basil Skewer \$16 dz
Deviled Eggs \$12 dz	Mini Meatballs (Italian or Sweet & Sour) \$15 dz
Teriyaki or Greek Chicken Skewers \$24 dz	Grilled Baby Lamb Chops \$36 dz
3 Cheese Stuffed Mushrooms \$20 dz	Coconut Shrimp \$29 dz
Pigs in a Blanket \$15 dz	Mini Maryland Crab Cakes \$32 dz
Crispy Chicken or Steamed Pork Potstickers \$14 dz	BBQ Shrimp wrapped in Bacon \$29 dz
Jumbo Buffalo or Sweet & Sour Wings \$16 dz	Smoked Salmon Canapés \$24 dz
Spinach & Cheese stuffed Artichoke Bottoms \$20 dz	Scallops wrapped in Bacon \$29 dz
Prosciutto wrapped Melon \$24 dz	Roast Beef & Horseradish Crostini \$24 dz

## HOMEMADE SOUPS \$11.95 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
Shrimp Bisque (\$13.95)	Shrimp & Corn Chowder (\$13.95)	Crab Bisque (\$13.95)

**HOMEMADE CHILI** – Beef, Turkey, or Vegetarian (9x13, 8 ppl) \$45

# GOURMET SANDWICH PLATTER

## MINI SANDWICH TRAY

Chicken Salad, Tuna Salad, Ham & Honey Mustard, Turkey with Cranberry & Dijon, Fresh Mozzarella, Tomato, Basil on mini ciabatta rolls *small(24)\$66 • medium(40)\$110*

## MINI FILET OF TENDERLOIN AND CROISSANT

Roasted Beef Filet on Mini Croissants with Horseradish Sauce *medium (25) \$109 • large (45) \$195*

## PIZZA RUSTICA TORTE

Prosciutto, Mozzarella, Provolone, Roasted Red Peppers & Spinach baked in Encrusted Pizza Dough (15 ppl) \$55

## ASSORTED SANDWICH or WRAP TRAY

Choose from our popular sandwiches including Turkey, Chicken Salad, Tuna Salad, Ham & Cheese, Fresh Mozzarella & Tomato *\$7.49 per Sandwich/Wrap (Add \$1 Roast Beef - min 6 ppl)*

## ASSORTED HOAGIE TRAY

Choose from our most popular hoagies including Italian, American, Turkey & Cheese, Chicken Salad, Ham & Cheese, Fresh Mozzarella & Tomato *(Add \$1 Roast Beef - min 6 ppl) \$8.49 per Hoagie (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

## HOMEMADE SALADS *(priced per pound, 2 pound minimum)*

Grilled Chicken & Asparagus Salad \$11.99

Super Salad (Kale, Quinoa, Chickpea) \$10.99

Chicken Salad with Grape & Walnuts \$12.99

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 \$5.49

Tabouleh \$8.99

Greek Pasta Salad \$7.99

Macaroni Salad \$5.49

Italian Vegetable Pasta Salad \$7.99

Mediterranean Lentil \$8.99

Our Famous Chicken Salad \$11.99

Curried Chicken Salad \$12.99

White Albacore Tuna Salad \$11.99

Tuna Salad Niçoise \$11.99

Egg Salad \$5.49

Seafood Salad \$22.99

Shrimp Salad \$17.99

Shrimp Tortellini Salad \$15.99

Shrimp w/Asparagus & Hearts of Palm \$16.99

Cilantro Lime Pepper Slaw \$6.99

Traditional Coleslaw \$5.49

Cabbage Slaw \$5.49

Sesame Noodles \$7.99

**FRESH FRUIT SALAD** *small (8ppl) \$28 • medium (15ppl) \$44 • large (25ppl) \$62*

**ASSORTED BERRY SALAD** *small (8ppl) \$35 • medium (15ppl) \$55*

**VIP FRUIT SALAD** Strawberries Blueberries, Raspberries, Pineapple, Kiwi *small(8ppl) \$33 • medium(15ppl) \$48 • large(25ppl) \$68*

# 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) \$35 • 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 & CHEESE FRITTATA

Crispy bacon, potatoes and cheddar cheese baked in a creamy quiche mixture (9"x13", 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*) \$2.50 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) \$24 • large (9"x13, 12 ppl) \$40

## BREAKFAST TRAY

Assorted fresh baked Muffins, Danish, filled croissant and sliced Coffee Cakes  
small (8 ppl) \$29 • medium (15 ppl) \$44 • large (25 ppl) \$74

## 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** small (8 ppl) \$28 • medium (15 ppl) \$42 • large (25 ppl) \$62

**VIP FRUIT SALAD** Strawberries Blueberries, Raspberries, Pineapple, Kiwi  
small (8 ppl) \$33 • medium (15 ppl) \$48 • large (25 ppl) \$68

**ASSORTED BERRY SALAD** small (8 ppl) \$35 • medium (15 ppl) \$55

*Make your Gathering easy.....*

## CONTINENTAL (*serves 8 ppl*) \$56

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)

## MOM'S FAVORITE (*serves 10 ppl*) \$76

QUICHE CHOICE (10" round): Bacon Cheddar, Ham & Brie, or Roasted Vegetable

BREAKFAST TRAY: Assorted Fresh Baked Muffins, Danish and sliced Coffee Cake FRESH FRUIT SALAD (2 lbs)

## THE NEW YORKER (*serves 8 ppl*) \$99

SMOKED SALMON PLATTER: platter of Smoked Salmon, Cream Cheese, Tomatoes, Leaf Lettuce, Capers, Red Onions

BAGEL TRAY 6 Bagels (3 plain & 3 sesame cut in half on a tray with Cream Cheese, Butter, & Jelly

OUR FAMOUS JEWISH APPLE CAKE

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

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

## EGGS-TRA SPECIAL (*serves 12 ppl*) \$150

ROASTED VEGETABLE QUICHE FRESH FRUIT SALAD (2 lbs)

BACON & CHEESE FRITTATA: crispy bacon, potatoes, cheddar cheese baked in a creamy quiche mixture (9"x13")

BREAKFAST TRAY: Assorted Fresh Baked Muffins, Danish and sliced Coffee Cake

BAGEL TRAY 12 assorted Bagels cut in half on a tray with Cream Cheese, Butter, & Jelly

*No Substitutions on Gathering Packages*

## 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 \$50	Sausage & Peppers \$45	Pastitsio \$50
Cheese Lasagna \$40	Chicken Divan Bake \$50	Italian Sausage Baked Ziti \$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	Bruschetta Linguini (Tomato, Fresh Mozz, Basil) \$35
Cheese Ravioli with Marinara \$45	Spaghetti & Meatballs \$45
Shrimp Scampi Linguini \$55	Fettuccine Alfredo \$40
Tortellini, Prosciutto & Peas Garlic Cream Sauce \$45	Chicken Cappelini (mushroom cream sauce) \$45
Penne Vodka \$45	Shrimp in Creamy Pesto with Penne \$55
Grilled Chicken & Spinach Fettuccine Alfredo \$45	Cheese Tortellini in Pesto Cream \$45
Cajun Chicken Pasta \$45	Beef or Chicken Lo Mein \$50/\$45
Garlic Shrimp, Spinach, Tomato Linguini \$55	Roasted Vegetable Penne with Basil \$45

## SAUTÉED CHICKEN BREAST ENTREES \$8.99 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

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

**JUMBO BUFFALO OR SWEET & SOUR WINGS** \$16 dz

**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) \$60

## SAVORY BEEF, PORK, LAMB ENTREES

1 <sup>st</sup> CUT BRISKET OF BEEF (min 4 lbs) \$24.99 lb	HERB ROASTED BEEF TENDERLOIN Horseradish Sauce (4-5lbs) MP
PRIME CUT ROASTED PRIME RIB (6ppl) MP	GRILLED LONDON BROIL Horseradish Cream (min 3 lbs) \$17.99 lb
ROAST BEEF with Beef Gravy (min 3 lb) \$60	SPIRAL CUT HAM Brown Sugar Mustard Glaze (10ppl) \$59 ea
BEEF & RICE stuffed PEPPERS (min 4 ea) \$6.95 ea	BEEF & VEGETABLE KEBOB (min 6) 11.99 ea
HERB ROASTED PORK LOIN (min 4 lbs) \$12.99 lb	HERB BREAD STUFFED PORK CHOPS (2 chops) \$24
BBQ BABY-BACK RIBS (min 4 lbs) \$14.99 lb	PORK SOUVLAKI KEBOBS (min 6) \$8.99 ea
GRILLED BABY LAMB CHOPS (2 dz min) \$36 dz	BBQ or ITALIAN PULLED PORK (min 4 lbs) \$12.99 lb
BEEF or VEAL STEW (9x13, 8 ppl) \$55	Beef, Turkey, or Vegetarian (9x13, 8 ppl) \$45
ROASTED LEG OF LAMB (4 lbs min) \$16.99 lb	MINI MEATLOAFS Beef, Veal or Turkey (min 6 ea flavor) \$6.95 each

## FISH & SEAFOOD ENTREES

- HALF POACHED SALMON** garnished with greenery, fresh flowers & creamy Dill Sauce (approx.4lbs) \$99  
**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, 6 ppl) \$59  
**GRILLED SHRIMP KEBOBS** 5 jumbo Shrimp marinated in lemon & garlic (min 6 ea) \$12.95 ea  
**HOMEMADE CRAB CAKES** served with Cocktail Sauce (min order 6) MP  
**GRILLED SALMON** marinated in Lemon and Olive Oil (min 4 ea) \$59  
**TUNA BRUSCHETTA** lightly grilled Tuna with Tomato Basil Bruschetta (min 6 ea) \$12.99 ea  
**SWORD FISH with Pineapple 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) \$8.99 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 \$9.99	Scalloped Potatoes (9x13, 12ppl) \$46
Green Beans & Carrots \$9.99	Roasted Sweet Potatoes \$7.99
Assorted Steam Vegetables \$8.99	Sweet Potato Soufflé <i>small (6ppl) \$24 large(12ppl) \$46</i>
Buttered Corn \$6.99	Wild Rice Pilaf \$6.99
Wild Mushroom Sauté \$12.99	Roasted Butternut Squash \$7.99
Glazed Carrots \$6.99	Vegetable Brown Rice Pilaf \$6.99
Roasted Cauliflower \$9.99	Steamed Basmati Rice \$5.99
Herb Bread or Fruit & Nut Stuffing \$7.99	Turkey Gravy \$8.99 qt Beef Gravy or Au Jus \$14.95 qt
<b>Stuffed Baked Potatoes</b> 3-Cheese, Broccoli & Cheddar, Bacon & Cheddar (min 6 ea) \$4.95 each	
<b>Fall Medley</b> Brussels Sprouts, Butternut Squash, dried Cranberries, toasted Almonds (min 2 lbs) \$10.99 lb	

*Make your Gathering easy.....*

### ALL AMERICAN PARTY (10 ppl) \$109

- 2 dozen PIGS IN A BLANKET
- 2 dozen DEVILED EGGS
- 7 LAYER TACO DIP with TORTILLA CHIPS

### ITALIAN PARTY (10 ppl) \$121

- 2 dozen MINI MEATBALLS in MARINARA
- SPINACH ARTICHOKE DIP
- ANTIPASTO TRAY

### GAME DAY #1 (10 ppl) \$115

- 2 dozen JUMBO BUFFALO WINGS
- 2 dozen PIGS IN A BLANKET
- 2 dozen COCKTAIL MEATBALLS in MARINARA
- 12 pieces GARLIC BREAD
- Add Sausage & Peppers (9x13) with Club Rolls \$45

### LUNCHEON #1 (10 ppl) \$118

- CAESAR SALAD or GARDEN SALAD
- MINI SANDWICH TRAY
- 2 lbs GREEK PASTA SALAD
- 2 lbs FRESH FRUIT SALAD

### SIMPLE DINNER (10 ppl) \$197

- DOMESTIC CHEESE & FRUIT TRAY
- CHICKEN MARSALA or CHICKEN FRANCAISE
- HERB ROASTED POTATOES
- GREEN BEANS & CARROTS

### GREEK PARTY (10 ppl) \$132

- 2 dozen SPINACH & CHEESE PHYLLO TRIANGLES
- 2 dozen GREEK CHICKEN SKEWERS
- MEDITERRANEAN LAYERED DIP with PITA CHIPS

### CROWD PLEASER (15 ppl) \$176

- DOMESTIC CHEESE & FRUIT
- BUFFALO CHICKEN DIP with TORTILLA CHIPS
- PIZZA RUSTICA • VEGETABLE CRUDITES

### GAME DAY #2 (6 ppl) \$93

- CAESAR SALAD or GARDEN SALAD
- ASSORTED HOAGIE TRAY (including the following hoagies)
- Italian, American, Turkey & Cheese, Chicken Salad, Ham & Cheese, Fresh Mozzarella & Tomato (8" Hoagies cut in half, mayo, mustard packets on the side)
- 2 lbs POTATO SALAD and 2 lbs COLE SLAW

### LUNCHEON #2 (10 ppl) \$156

- CAESAR SALAD or GARDEN SALAD
- GRILLED CHICKEN BRUSCHETTA
- 4 CHEESE PASTA BAKE
- 1 dz Rolls with Butter

### ELEGANT DINNER (10 ppl) \$229

- IMPORTED CHEESE & FRUIT TRAY with CRACKERS
- HARVEST or GARDEN
- GRILLED LONDON BROIL with CHIMCHURRI
- SCALLOPED POTATOES & ROASTED VEGETABLES

*No Substitutions Please on "Gathering" Packages, exception Game Day #2 Hoagie Choice*

# 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 Chocolate Eclairs, Cannolis, Cream Puffs, plus Baklava, Chocolate Covered Strawberries, Fudge Brownie Bites, Rocky Road Brownie Bites, Almond Macaroons, Raspberry & Apricot Schnecken  
small(10 ppl) \$49 • medium(20 ppl) \$79 • large(30 ppl) \$109

## COOKIE, BROWNIE, PRETZEL TRAY

Chocolate Chip Cookies, Butter Cookies Fudge Brownie Bites, Rocky Road Brownie Bites, Milk & Dark Chocolate Covered Pretzels  
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 (10ppl) \$36

## FLOURLESS CHOCOLATE CAKE

Decadent Chocolate Torte topped with luscious Ganache and Berries (10ppl) \$36

## FRESH FRUIT TART

Sweet Butter Crust layered with Chocolate Ganache and Vanilla Custard topped with Fresh Fruit (10ppl) \$32

## LEMON MERINGUE RASPBERRY TART

Buttery tart shell layered with French raspberry preserves & lemon curd topped with fresh meringue (10ppl) \$32

## 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) \$29 • .medium(15 ppl) \$44 • .large(25 ppl) \$74

*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*