

COLONIAL FARMS

catering

1108 Taylorsville Road • Washington Crossing, PA 18977
215-493-1548 • www.colonialfarms.com
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
Cancellation fees may apply if you cancel less than 72 hours before your delivery or pick-up time.
Please call with as much notice as possible to discuss.

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) \$95 • medium (5 lbs) \$150
large (8 lbs) \$240

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

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

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

PIZZA RUSTICA TORTE

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

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 (10ppl) \$45

MEDITERRANEAN LAYERED DIP

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

7 LAYER TACO DIP

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

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

Fresh Mozzarella, Tomato, Basil Skewer \$16 dz

Spinach & Cheese stuffed Artichoke Bottoms \$20 dz

Deviled Eggs \$12 dz

3 Cheese Stuffed Mushrooms \$20 dz

Pigs in a Blanket \$15 dz

Crispy Chicken or Steamed Pork Potstickers \$14 dz

Jumbo Buffalo or Sweet & Sour Wings \$16 dz

Devils on Horseback \$24 dz

Prosciutto wrapped Melon \$24 dz

Beef & Cheddar Sliders on Brioche Bun \$30 dz

Teriyaki or Greek Chicken Skewers \$24 dz

Mini Meatballs (Italian or Sweet & Sour) \$15 dz

Grilled Baby Lamb Chops \$45 dz

Coconut Shrimp \$29 dz

Mini Maryland Crab Cakes \$32 dz

BBQ Shrimp wrapped in Bacon \$29 dz

Smoked Salmon Canapés \$24 dz

Scallops wrapped in Bacon \$29 dz

Roast Beef & Horseradish Crostini \$24 dz

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

ASSORTED SANDWICH or WRAP TRAY Choose from our popular sandwiches including Turkey, Chicken Salad, Tuna Salad, Ham & Cheese, Fresh Mozzarella & Tomato *\$7.99 per Sandwich/Wrap*

ASSORTED HOAGIE TRAY Choose from our most popular hoagies including Italian, American, Turkey & Cheese, Chicken Salad, Ham & Cheese, Fresh Mozzarella & Tomato *\$8.99 per Hoagie (min 6 ppl)*

BOARS HEAD DELI TRAY 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 *\$10.99 per person (min 8 ppl)*

HOMEMADE SALADS small (8ppl) • medium (15ppl) • large (25ppl)

Potato Salad • Macaroni Salad • Cole Slaw • Cabbage Slaw small \$18 • medium \$29 • large \$39

Egg Salad • Rice Pudding • Vegetable Slaw small \$22 • medium \$36 • large \$50

Italian Pasta Salad • Greek Pasta Salad • Broccoli Bacon Salad • Sesame Noodles
Stuffed Grape Leaves • Spinach Chickpea Salad • Tabouleh • Lentil Salad
small \$25 • medium \$42 • large \$58

Our Famous Chicken Salad • Albacore Tuna Salad • Grilled Chicken & Asparagus Salad
Super Salad (Kale, Quinoa, Chickpea) • Mini Ravioli Salad with Grilled Chicken
small \$37 • medium \$62 • large \$85

Curried Chicken Salad • Chicken Salad with Grape & Walnuts small \$40 • medium \$66 • large \$92

Shrimp Salad • Chicken with Shrimp & Snow Peas • Seafood Salad (market price)

Shrimp Tortellini Salad • Shrimp w/Asparagus & Hearts of Palm
small \$55 • medium \$91 • large \$127

Fresh Fruit Salad small (8ppl) \$28 • medium (15ppl) \$48 • large (25ppl) \$64

VIP Fruit Salad Strawberries Blueberries, Raspberries, Pineapple, Kiwi
small (8ppl) \$33 • medium (15ppl) \$52 • large (25ppl) \$72

Assorted Berry Salad small (8ppl) \$38 • medium (15ppl) \$60

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

Add Grilled Chicken small \$9 • medium \$18 • large \$27

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

BREADS & DINNER ROLLS

Traditional Corn Bread *(8"x8", 8 ppl)*

Jalapeno Cheddar Corn Bread

French Baguette

Calandra Semolina

Calandra Sesame

Calandra Whole Wheat

Club Rolls

Kaiser Rolls

Hoagie Rolls

Jewish Rye Bread

Italian Bread

Pesto Garlic Bread

Rolls minimum 2 dozen

Parker House Roll

Snowflake Rolls

Mini Ciabatta Rolls

Mini Croissants

Croissants

Garlic Bread

BAGEL TRAY assorted Bagels sliced on a tray with Cream Cheese, Butter, & Jelly *(min 6ppl)* \$3.50 pp

GREEK SWEET BREAD (TSOUREKI) long braided \$10 • round \$12

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) \$38 • 11"x17" flat (16ppl) \$48

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) \$79 • medium(12 ppl) \$139

BAGEL TRAY assorted Bagels sliced on a tray with Cream Cheese, Butter, & Jelly (*min 6ppl*) \$3.50 pp

HALF POACHED SALMON

garnished with greenery, fresh flowers & Dill Sauce (*approx.4lbs*) \$99 *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 (6ppl) \$24

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 (8ppl) \$28 • medium (15ppl) \$48 • large (25ppl) \$64

VIP FRUIT SALAD Strawberries Blueberries, Raspberries, Pineapple, Kiwi
small (8ppl) \$33 • medium (15ppl) \$52 • large (25ppl) \$72

ASSORTED BERRY SALAD *small (8ppl) \$38 • medium (15ppl) \$60*

Make your Gathering easy.....

CONTINENTAL (*serves 8 ppl*) \$68

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)

CLASSIC MORNING (*serves 10 ppl*) \$95

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*) \$120

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*) \$15.99 per person

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

EGGS-TRA SPECIAL (*serves 12 ppl*) \$206

VEGETABLE FRITTATA CARAMEL FRENCH TOAST BAKE

BACON CHEDDAR or HAM & BRIE QUICHE (10" round)

SMOKED SALMON PLATTER with all the Fixings

BAGEL TRAY 10 assorted Bagels cut in half on a tray with packets of Butter & Jelly

No Substitutions on Gathering Packages

BAKED DISHES (9x13, 10 ppl)

Cheese Lasagna \$50	Eggplant Parmigiana \$50	Chicken Capellini \$50
Vegetable Lasagna \$50	3 Cheese Baked Ziti \$50	Shepherd's Pie \$55
Meat Lasagna \$55	Italian Sausage Baked Ziti \$55	Moussaka \$55
Beef Mac & Cheddar \$50	Sausage & Peppers \$50	Pastitsio \$55
4 Cheese Pasta \$50	Meatballs in Marinara \$50	Spanakopita \$45
Macaroni & Cheese \$45	Buffalo Chicken Mac & Cheese \$55	Shrimp & Chicken Paella \$60
3 Cheese stuffed Shells \$45	Chicken Divan \$55	Chicken Enchiladas \$50

PASTA ENTREES (9x13, 10 ppl)

Fresh Mozzarella, Tomato, Basil Linguini \$50	Grilled Chicken, Tortellini, Pesto Sauce \$60
Roasted Vegetable Penne with Basil \$50	Cheese Ravioli with Marinara \$50
Fettuccine Alfredo \$50	Spaghetti & Meatballs \$50
Grilled Chicken & Spinach Fettuccine Alfredo \$60	Cheese Tortellini in Pesto Cream \$50
Tortellini, Prosciutto & Peas Garlic Cream Sauce \$60	Shrimp Scampi Linguini \$70
Penne Vodka \$50	Garlic Shrimp, Spinach, Tomato Linguini \$70
Shrimp in Creamy Pesto with Penne \$70	Creamy Cajun Chicken Pasta \$60

SAUTÉED CHICKEN BREAST ENTREES \$9.99 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

CHICKEN & VEGETABLE KEBOB chicken breast, peppers, onions grilled to perfection
CHICKEN STACK Spinach, Roasted Red Pepper, Provolone atop a Chicken cutlet

ROASTED CHICKEN ON-THE-BONE ENTREES 3lb minimum • \$8.99 lb

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

JUMBO BUFFALO OR SWEET & SOUR WINGS \$16 dz

HERB ROASTED HALF CHICKEN \$8.95 ea

HERB STUFFED CORNISH GAME HENS (min order 2) \$13.95 ea

APRICOT GLAZED CORNISH GAME HENS (min order 2) \$11.95 ea

ROASTED BONELESS TURKEY BREAST sliced with homemade Turkey Gravy (4 lbs, 8 ppl) \$60

SAVORY BEEF, PORK, LAMB ENTREES

1 st CUT BRISKET OF BEEF <small>(min 4 lbs)</small> \$24.99 lb	HERB ROASTED BEEF TENDERLOIN Horseradish Sauce <small>(4-5lbs)</small> MP
PRIME CUT ROASTED PRIME RIB <small>(6ppl)</small> MP	GRILLED LONDON BROIL Horseradish Cream <small>(min 3 lbs)</small> \$17.99 lb
ROAST BEEF with Beef Gravy <small>(min 3 lb)</small> \$63	SPIRAL CUT HAM Brown Sugar Mustard Glaze <small>(10ppl)</small> \$59 ea
BEEF & RICE stuffed PEPPERS <small>(min 4 ea)</small> \$6.95 ea	BEEF & VEGETABLE KEBOB <small>(min 6)</small> 12.99 ea
HERB ROASTED PORK LOIN <small>(min 4 lbs)</small> \$12.99 lb	HERB BREAD STUFFED PORK CHOPS <small>(2 chops)</small> \$24
BBQ BABY-BACK RIBS <small>(min 4 lbs)</small> \$14.99 lb	PORK SOUVLAKI KEBOBS <small>(min 6)</small> \$8.99 ea
GRILLED BABY LAMB CHOPS <small>(2 dz min)</small> \$48 dz	BBQ or ITALIAN PULLED PORK <small>(min 4 lbs)</small> \$12.99 lb
BEEF or VEAL STEW <small>(9x13, 8 ppl)</small> \$60	Beef, Turkey, or Vegetarian Chili <small>(9x13, 8 ppl)</small> \$50
ROASTED LEG OF LAMB <small>(4 lbs min)</small> \$24.99 lb	MINI MEATLOAFS Beef, Veal or Turkey <small>(min 6 ea flavor)</small> \$6.95 each

FISH & SEAFOOD ENTREES

- HALF POACHED SALMON** garnished cucumber, greenery & served with 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*) \$60
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*) \$17.99 ea
TUNA BRUSCHETTA lightly grilled Tuna with Tomato Basil Bruschetta (*min 6 ea*) \$14.99 ea
SWORD FISH with Pineapple Salsa grilled with fresh Fruit Salsa (*min 6 ea*) \$14.99 ea
COD PUTTANESCA fresh Cod simmered in an Olive, Tomato, Caper sauce (*min 6 ea*) \$14.99 ea

SENSATIONAL SIDES *(priced per pound; 2 pound minimum)*

Roasted Brussel Sprouts \$10.99	Herb Roasted Potatoes \$6.99
Green Beans Almandine \$10.99	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 \$9.99	Sweet Potato Soufflé <i>small (6ppl) \$24 large(12ppl) \$46</i>
Buttered Corn \$6.99	Wild Rice Pilaf \$6.99
Asparagus with Roasted Red Peppers \$10.99	Roasted Butternut Squash \$7.99
Glazed Carrots \$6.99	Vegetable Brown Rice Pilaf \$6.99
Roasted Cauliflower \$9.99	Steamed Basmati Rice \$6.99
Herb Bread or Fruit & Nut Stuffing \$7.99	Turkey Gravy \$8.99 qt - Beef Gravy or Au Jus \$14.99 qt
Stuffed Baked Potatoes 3-Cheese, Broccoli & Cheddar, Bacon & Cheddar (<i>min 6 ea</i>) \$5.95 each	
Fall Medley Brussels Sprouts, Butternut Squash, dried Cranberries, toasted Almonds (<i>min 3 lbs</i>) \$10.99 lb	

Make your Gathering easy.....

ALL AMERICAN PARTY *(10 ppl) \$105*

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

ITALIAN PARTY *(10 ppl) \$110*

- 2 dozen MINI MEATBALLS in MARINARA
- 2 dz PROSUITTO WRAPPED MELON
- SPINACH ARTICHOKE DIP

GAME DAY #1 *(10 ppl) \$104*

- 2 dozen JUMBO BUFFALO WIINGS
- 2 dozen PIGS IN A BLANKET
- 2 dozen COCKTAIL MEATBALLS in MARINARA
- 12 pieces GARLIC BREAD
- Add Sausage & Peppers (9x13, 10 ppl) with Club Rolls \$56*

LUNCHEON #1 *(10 ppl) \$120*

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

SIMPLE DINNER *(10 ppl) \$203*

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

GREEK PARTY *(10 ppl) \$133*

- 2 dozen SPNACH & CHEESE PHYLLO TRIANGELES
- 2 dozen GREEK CHICKEN SKEWERS
- MEDITERRANEAN LAYERED DIP with PITA CHIPS

CROWD PLEASER *(15 ppl) \$185*

- DOMESTIC CHEESE & FRUIT
- BUFFALO CHICKEN DIP with TORTILLA CHIPS
- ANTIPASTO TRAY • VEGETABLE CRUDITES

GAME DAY #2 *(6 ppl) \$96*

- 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 on the side)*
- 2 lbs POTATO SALAD and 2 lbs COLE SLAW

LUNCHEON #2 *(10 ppl) \$176*

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

ELEGANT DINNER *(10 ppl) \$250*

- 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) \$36

LEMON MERINGUE RASPBERRY TART

Buttery tart shell layered with French raspberry preserves & lemon curd topped with fresh meringue (10ppl) \$36

TIRAMISU

Layers of Creamy Mascarpone, coffee soaked Vanilla Sponge and Cocoa (12ppl) \$42

SPANISH FLAN

Rich Custard swimming in Caramel Sauce small (10ppl)\$30 • large(20 ppl)\$59

BREAD PUDDING

Traditional Vanilla or Chocolate served with a Vanilla Bean Sauce
9×13 (12ppl) \$44

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