

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 **215-493-1548** or stop by to start planning your next memorable event with us!

FULL SERVICE CATERING

We are available for your personal or corporate needs whether formal or informal.
References for servers, tables, chairs, linens, serving ware and tents are available upon request.

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

ORDERING INSTRUCTIONS

7 DAY NOTICE FOR CATERING ORDERS IS APPRECIATED

**Orders may be cut off for overly busy days, please check website for up-to-date availability*

2 WEEK NOTICE APPRECIATED FOR HOLIDAY, GRADUATION, and BUSY 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 dairy, and wheat are used.
Please alert us of any dietary or allergy restrictions when ordering.

THANK YOU FOR YOUR INTEREST.

The Colonial Farms Family



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APPETIZER PARTY PLATTERS small 8ppl • medium 15ppl • large 25ppl

SHRIMP COCKTAIL gf

Streamed Jumbo Shrimp with Cocktail Sauce
small (3 lbs) \$110 • medium (5 lbs) \$198
large (8 lbs) \$299

IMPORTED CHEESE AND FRUIT gf

Elegant Cheese display with Brie & other Imported Cheeses garnished with Nuts, Fresh & Dried Fruits
small \$79 • medium \$109 • large \$139

DOMESTIC CHEESE AND FRUIT gf

Assorted cubes of Domestic Cheese and Seasonal Fruit garnished with Grapes and Berries
small \$59 • medium \$84 • large \$109

ANTIPASTO gf

Prosciutto, Soppressata, Genoa, Fresh Mozzarella, Aged Parmesan, Fontina, Roasted Peppers, marinated Artichokes, & Olives
small \$79 • medium \$109 • large \$139

MEDITERRANEAN gf

Hummus, Feta cheese, Kalamata Olives, stuffed Grape Leaves, Cucumbers, & Tomato
small \$59 • medium \$84 • large \$109

VEGETABLE CRUDITÉS gf

Assorted Seasonal Vegetables accompanied by our signature Spinach Feta Dip
small \$39 • medium \$59 • large \$79

FRESH FRUIT gf

Seasonal sliced Melon, Pineapple, Red & Green Grapes topped with Strawberries
small \$39 • medium \$59 • large \$79

PIZZA RUSTICA TORTE

Layers of Prosciutto, Mozzarella, Provolone, Roasted Red Peppers & cheesy Spinach baked in Encrusted Brioche Dough (15 ppl) \$64

SPECIALTY APPETIZERS

MEDITERRANEAN LAYERED DIP Hummus, diced Cucumbers, Tomatoes, Artichokes,

Kalamata Olives, crumbled Feta, and Greek Oregano gf *small (10 ppl) \$45 • medium (25 ppl) \$69*

7 LAYER TACO DIP Zesty Sour Cream, Black Beans, Taco Meat, Guacamole,

Cheddar, Lettuce, Tomatoes, Black Olives gf *small \$45 • medium \$69*

BUFFALO CHICKEN DIP Traditional Buffalo flavors mixed with a blend of cheeses gf (10ppl) \$45

SPINACH ARTICHOKE DIP Creamy, cheesy dip with fresh Spinach and chopped Artichokes (10ppl) \$42

BAKED BRIE wheel of French brie wrapped in flaky pastry served with European Raspberry preserves (10ppl) \$42

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

Spinach & Cheese Phyllo Triangles \$24 dz

Cheese Phyllo Triangles \$24 dz

Fresh Mozzarella, Tomato, Basil Skewer gf \$18 dz

Deviled Eggs gf \$14 dz

3 Cheese Stuffed Mushrooms gf \$23 dz

Pigs in a Blanket \$18 dz

Crispy Chicken or Steamed Pork Potstickers \$16 dz

Jumbo Buffalo or Sweet & Sour Wings gf \$14 dz

Devils on Horseback gf \$26 dz

Prosciutto wrapped Melon gf \$24 dz

Beef & Cheddar Sliders on Brioche Bun \$35 dz

Teriyaki Chicken Skewers \$26 dz

Mini Meatballs (Italian or Sweet & Sour) \$18 dz

Coconut Shrimp \$33 dz

Mini Maryland Crab Cakes \$36 dz

BBQ Shrimp wrapped in Bacon gf \$33 dz

Smoked Salmon Canapés \$26 dz

Scallops wrapped in Bacon gf \$33 dz

Roast Beef & Horseradish Crostini \$26 dz

Lemon Herb Chicken Skewers gf \$26 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 *medium (25) \$75 • large (40) \$120*

MINI FILET OF TENDERLOIN AND CROISSANT sliced Roasted Tenderloin of Beef on Mini Croissants with creamy Horseradish Sauce *medium (25) \$125 • large (40) \$200*

ASSORTED SANDWICH or WRAP TRAY Choice of: Turkey & Cheese, Chicken Salad, Tuna Salad, Ham & Cheese, Roast Beef, Tomato, Fresh Mozzarella & Basil cut in half on a tray, topped with Lettuce & Tomato. Additional condiments and toppings available on the side *\$8.99 per Sandwich/Wrap (min 6 ppl)*

ASSORTED HOAGIE TRAY (8" Hoagie cut in half on a tray) Choice of: Traditional Italian, American, Turkey & Cheese, Chicken Salad, Ham & Cheese, Roast Beef, Tomato, Fresh Mozzarella & Basil topped with Lettuce & Tomato. Additional condiments and toppings available on the side *\$9.99 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 *\$12.99 per person (min 8 ppl)*

gf – Items are made with no gluten ingredients in a kitchen that uses gluten
prices subject to change, version 23.2

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

Potato Salad gf • Macaroni Salad gf • Cole Slaw gf • Cabbage Slaw gf small \$28 • medium \$42 • large \$56

Egg Salad gf • Italian Pasta Salad • Greek Pasta Salad • Broccoli Bacon Salad gf

Cucumber Dill gf • Rice Pudding gf small \$36 • medium \$54 • large \$72

Stuffed Grape Leaves gf • Spinach Chickpea Salad gf • Tabouleh • Lentil Salad gf • Hummus gf

Artichoke Chickpea gf • Sesame Noodles • Marinated Roasted Red Peppers gf

Mini Fresh Mozzarella, Grape Tomato & Basil gf small \$39 • medium \$59 • large \$79

Our Famous Chicken Salad gf • Albacore Tuna Salad gf • Grilled Chicken & Asparagus Salad gf

Super Salad (Kale, Quinoa) gf • Mini Ravioli Salad with Grilled Chicken gf small \$52 • medium \$78 • large \$104

Curried Chicken Salad gf • Chicken Salad with Grape & Walnuts gf small \$56 • medium \$84 • large \$112

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

Shrimp Tortellini Salad • Shrimp w/Asparagus & Hearts of Palm gf small \$80 • medium \$120 • large \$160

Fresh Fruit Salad gf small (8ppl) \$39 • medium (15ppl) \$59 • large (25ppl) \$79

VIP Fruit Salad gf Strawberries Blueberries, Raspberries, Pineapple, Kiwi
small (8ppl) \$48 • medium (15ppl) \$72 • large (25ppl) \$96

Assorted Berry Salad gf small (8ppl) \$48 • medium (15ppl) \$72

GREEN SALADS small(6 ppl) \$22 • medium(12 ppl) \$42 • large(18 ppl) \$62

Add Grilled Chicken small \$14 • medium \$28 • large \$42

CLASSIC CAESAR Romaine with Homemade Croutons Parmesan and Creamy Dressing

GARDEN VEGETABLE gf Romaine, Broccoli, Bell Peppers, Tomatoes, Cucumbers, Carrots, Red Wine Vinaigrette

COLONIAL gf Organic baby greens with Strawberries, crumbled Feta, toasted Almonds, Balsamic Vinaigrette

COBB gf Romaine with crispy Bacon, Egg, Danish Blue, Tomato, Cucumber with a Balsamic Vinaigrette

SOUTHWESTERN gf Romaine, Roasted Corn, Black Bean, Bell Peppers, Cucumbers, Tomatoes, Avocado Dressing

SUMMER gf Baby Spinach, Raspberries, Mandarin Oranges, chopped Macadamia, Red Wine Vinaigrette

HARVEST gf Baby Greens, caramelized Walnuts, dried Cranberries, French Brie, Tomatoes, Cucumbers, Balsamic Vinaigrette

GREEK gf Romaine, Kalamata Olives, Feta, stuffed Grape Leaves, Tomatoes, Cucumbers, Greek Vinaigrette

WINTER gf Baby Greens, Bosc Pears, caramelized Walnuts, Cranberry Goat Cheese, Tomatoes, Cucumbers, Balsamic Vinaigrette

KETO gf Baby Spinach, Bell Pepper, Radishes, Egg, Cucumbers, Sunflower Seed with Mustard Vinaigrette

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) \$42 • 11"x17" flat (20ppl) \$59

VEGETABLE FRITTATA Roasted Vegetables and Cheese baked in a Fluffy Soufflé mixture (10ppl) \$55

BACON CHEDDAR FRITTATA gf Bacon Cheddar & potatoes baked in a Fluffy Soufflé mixture (10ppl) \$55

SMOKED SALMON PLATTER gf Smoked Salmon, Cream Cheese, sliced Tomatoes, Leaf Lettuce, Capers, and sliced Red Onions small(6 ppl) \$89 • medium(12 ppl) \$159

BAGEL TRAY assorted Bagels sliced on a tray with Cream Cheese, Butter, & Jelly (min 6ppl) \$3.99 pp

HALF POACHED SALMON gf garnished with greenery; fresh flowers served with Dill Sauce (approx.4lbs) \$119

CARAMEL FRENCH TOAST BAKE Our Greek bread baked in a sweet Custard & Caramel Sauce (6ppl) \$30

BREAKFAST TRAY Assorted fresh baked Muffins, Danish, filled croissant and sliced Coffee Cakes
small(8 ppl) \$33 • medium(15 ppl) \$49 • large(25 ppl) \$84

FRESH FRUIT TRAY gf Seasonal sliced Melon, Pineapple, Red & Green Grapes topped with Strawberries
small(8 ppl) \$39 • medium(15 ppl) \$59 • large(25 ppl) \$79

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ITALIAN BAKES (9x13, 10 ppl)

Cheese Lasagna \$55
Vegetable Lasagna \$55
Meat Lasagna \$55

Eggplant Parmigiana \$55
3 Cheese Baked Ziti \$55
Italian Sausage Baked Ziti \$60

3 Cheese stuffed Shells \$40
Meatballs in Marinara \$55
Sausage & Peppers \$50

PASTA ENTREES (9x13, 10 ppl)

Fresh Mozzarella, Tomato, Basil Linguini \$50
Roasted Vegetable & Penne in Basil Olive Oil \$50
Fettuccine Alfredo \$50

Grilled Chicken, Tortellini, Pesto Sauce \$60
Creamy Cajun Chicken Pasta \$60
Cheese Tortellini in Pesto Cream \$55

Grilled Chicken & Spinach Penne Alfredo \$65
Tortellini, Prosciutto & Peas Garlic Cream Sauce \$60
Penne Vodka \$50

Shrimp Scampi Linguini \$70
Garlic Shrimp, Spinach, Tomato Linguini \$70
Shrimp in Creamy Pesto with Penne \$70

Cheese Ravioli with Marinara \$50

Sausage & Broccoli Rabe Orecchiette \$55

COLONIAL SPECIALS (9x13, 10 ppl)

Shrimp & Chicken Paella gf \$60

4 Cheese Pasta \$55

Shepherd's Pie gf \$55

Macaroni & Cheese \$45

Buffalo Chicken Mac & Cheese \$55

Spanakopita \$45

Beef Mac & Cheddar \$55

Chicken Capellini (parmesan mushroom sauce) \$55

Pastitsio \$55

Chicken Enchiladas gf \$50

Chicken Divan (stuffing, broccoli, cream sauce) \$55

Moussaka \$55

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

CREAMY LEMON DIJON GRILLED CHICKEN

CRISPY SESAME CHICKEN

CRISPY COCONUT CHICKEN

GRILLED CHICKEN BRUSCHETTA

CHICKEN CACCITORI

CHICKEN PICATTA

CHICKEN TENDERS \$22 dz

CHICKEN & VEGETABLE KEBOB gf chicken breast, peppers, onions grilled to perfection

CHICKEN STACK Spinach, Roasted Red Pepper, Provolone atop a Chicken cutlet

ROASTED CHICKEN ON-THE-BONE ENTREES 4lb minimum • \$8.99 lb

GARLIC & HERB gf

TRADITIONAL BARBECUE gf

MEDITERRANEAN LEMON gf

SESAME TERIYAKI

CACCIATORE gf

SOUTHERN FRIED

JUMBO BUFFALO OR SWEET & SOUR WINGS gf \$14 dz

HERB ROASTED HALF CHICKEN gf \$8.95 ea

ROASTED BONELESS TURKEY BREAST sliced with homemade Turkey Gravy (4min 4 lbs) \$16.99 lb

SAVORY BEEF, PORK, LAMB ENTREES

1st CUT BRISKET OF BEEF gf (min 4 lbs) \$24.99 lb

HERB ROASTED BEEF TENDERLOIN gf Horseradish Sauce (10ppl) MP

BEEF & VEGETABLE KEBOB gf (min 6) 12.99 ea

GRILLED LONDON BROIL gf Horseradish Cream (min 3 lbs) \$17.99 lb

ROAST BEEF with Beef Gravy (9x13) \$63

SPIRAL CUT HAM Brown Sugar Mustard Glaze (10ppl) \$59 ea

BEEF & RICE stuffed PEPPERS gf (min 4 ea) \$6.95 ea

PORK SOUVLAKI KEBOBS gf (min 6) \$8.99 ea

HERB ROASTED PORK LOIN gf (min 4 lbs) \$12.99 lb

HERB BREAD STUFFED PORK CHOPS (2 chops) \$24

BBQ BABY-BACK RIBS gf (min 2 racks) \$19.99 ea

BBQ or ITALIAN PULLED PORK gf (min 4 lbs) \$12.99 lb

BEEF or VEAL STEW (9x13, 8 ppl) \$60

Beef, Turkey, or Vegetarian Chili gf (9x13, 8 ppl) \$50

ROASTED LEG OF LAMB gf (4 lbs min) MP

MINI MEATLOAFS Beef, Veal or Turkey (min 6 ea flavor) \$5.95 ea

TRADITIONAL POT ROAST gf \$65

SESAME TERIYAKI ROASTED PORK LOIN (min 4 lbs) \$12.99 lb

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FISH & SEAFOOD ENTREES

- HALF POACHED SALMON** gf garnished cucumber, greenery & served with creamy Dill Sauce (*approx. 4lbs*) \$119
- SHRIMP SCAMPI** gf large Shrimp sautéed with garlic, olive oil & butter with a touch of lemon (*2 lbs, 8 ppl*) \$60
- GRILLED SHRIMP KEBOBS** gf 5 jumbo Shrimp marinated in lemon & garlic (*min 6 ea*) \$12.95 ea
- GRILLED SALMON** gf marinated in Lemon and Olive Oil (*min 6 ea*) \$19.99 ea
- TUNA BRUSCHETTA** gf lightly grilled Tuna with Tomato Basil Bruschetta (*min 6 ea*) \$19.99 ea
- COD PUTTANESCA** gf fresh Cod simmered in an Olive, Tomato, Caper sauce (*min 6 ea*) \$19.99 ea

SENSATIONAL SIDES (priced per pound; 2 pound minimum)

Roasted Brussel Sprouts <small>gf</small> \$11.99	Herb Roasted Potatoes <small>gf</small> \$7.99
Green Beans Almandine <small>gf</small> \$11.99	Mashed Potatoes <small>gf</small> \$7.99
Roasted Vegetables <small>gf</small> \$10.99	Scalloped Potatoes <small>gf</small> (9x13, 12ppl) \$49
Green Beans & Carrots <small>gf</small> \$11.99	Roasted Sweet Potatoes <small>gf</small> \$7.99
Assorted Steam Vegetables <small>gf</small> \$10.99	Sweet Potato Soufflé <small>gf</small> small (6ppl) \$24 large (12ppl) \$49
Buttered Corn <small>gf</small> \$6.99	Wild Rice Pilaf <small>gf</small> \$7.99
Asparagus & Roasted Red Peppers <small>gf</small> \$11.99	Roasted Butternut Squash <small>gf</small> \$9.99
Glazed Carrots <small>gf</small> \$7.99	Vegetable Rice Pilaf <small>gf</small> \$7.99
Roasted Cauliflower <small>gf</small> \$10.99	Steamed Basmati Rice <small>gf</small> \$6.99
Herb Bread or Fruit & Nut Stuffing \$8.99	Turkey Gravy \$8.99 qt - Beef Gravy or Au Jus \$14.99 qt
Fall Medley Brussels Sprouts, Butternut Squash, dried Cranberries, toasted Almonds (<i>min 3 lbs</i>) \$11.99 lb	

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(8 ppl) \$54 • medium(15 ppl) \$89 • large(25 ppl) \$126

MINIATURE SWEETS TRAY Miniature Chocolate Eclairs, Cannoli, Cream Puffs, plus Baklava, Chocolate Covered Strawberries, Fudge Brownie & Rocky Road Brownie Bites, Almond Macaroons, Raspberry & Apricot Schnecken
small(8 ppl) \$59 • medium(15 ppl) \$112 • large(25 ppl) \$146

COOKIE, BROWNIE, PRETZEL TRAY Chocolate Chip Cookies, Butter Cookies Fudge Brownie Bites, Rocky Road Brownie Bites, Milk & Dark Chocolate Covered Pretzels small(8 ppl) \$59 • medium(15 ppl) \$89 • large(25 ppl) \$119

LAYERED CAKES (7 day notice requested)

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

CHEESECAKES Strawberry, Raspberry, Assorted Fruit, Cookies and Cream, Chocolate Chip, Carrot (10ppl) \$40

FLOURLESS CHOCOLATE CAKE gf Decadent Chocolate Torte topped with luscious Ganache and Berries (10ppl) \$40

FRESH FRUIT TART Butter Crust layered with Chocolate Ganache and Vanilla Custard topped with Fresh Fruit (10ppl) \$36

LEMON MERINGUE TART Buttery shell, French Raspberry preserves, Lemon Curd topped with fresh Meringue (10ppl) \$36

TIRAMISU Layers of Creamy Mascarpone, coffee soaked Vanilla Sponge and Cocoa (12ppl) \$48

SPANISH FLAN gf Rich Custard swimming in Caramel Sauce small (10ppl) \$39 • large(20 ppl) \$69

BREAD PUDDING Traditional Vanilla or Chocolate served with a Vanilla Bean Sauce 9x13 (12ppl) \$55

BREAKFAST TRAY Assorted Fresh Baked Muffins, Danish and sliced Coffee Cakes
small(8 ppl) \$33 • medium(15 ppl) \$49 • large(25 ppl) \$84

ASSORTED CUPCAKES Vanilla, Chocolate, Chocolate Mousse, Carrot, Cookies & Cream, Red Velvet

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

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

Call our bakery **215-493-1548** for more specialty Desserts, Cakes and Pastries!
Tarts, Cakes and Specialty Desserts require a minimum 7 day notice

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