

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!
Monday – Saturday 8 am – 6 pm, Sunday 9 am – 4 pm

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

Spinach & Cheese Phyllo Triangles \$24 dz	Beef & Cheddar Sliders on Brioche Bun \$36 dz
Cheese Phyllo Triangles \$24 dz	Teriyaki Chicken Skewers \$24 dz
Fresh Mozzarella, Tomato, Basil Skewer <small>gf</small> \$18 dz	Mini Meatballs (Italian or Sweet & Sour) \$18 dz
Deviled Eggs <small>gf</small> \$14 dz	Coconut Shrimp \$33 dz
3 Cheese Stuffed Mushrooms <small>gf</small> \$18 dz	Mini Maryland Crab Cakes \$36 dz
Pigs in a Blanket \$18 dz	BBQ Shrimp wrapped in Bacon <small>gf</small> \$33 dz
Crispy Chicken or Steamed Pork Potstickers \$18 dz	Smoked Salmon Canapés \$24 dz
Jumbo Buffalo or Sweet & Sour Wings <small>gf</small> \$18 dz	Scallops wrapped in Bacon <small>gf</small> \$33 dz
Devils on Horseback <small>gf</small> \$24 dz	Roast Beef & Horseradish Crostini \$24 dz
Prosciutto wrapped Melon <small>gf</small> \$24 dz	Lemon Herb Chicken Skewers <small>gf</small> \$24 dz

APPETIZER PARTY PLATTERS sm 8 ppl • med 15 ppl • lg 25 ppl

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

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

TOMATO FRESH MOZZARELLA gf
Marinated slices of Tomatoes, Fresh Mozzarella & Basil drizzled with balsamic glaze
small \$45 • medium \$65 • large \$85

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
Cubes of Domestic Cheese & Seasonal Fruit garnished with Grapes & Berries
small \$59 • medium \$84 • large \$109

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

GRILLED VEGETABLES gf
Zucchini, squash, eggplant, bell peppers, mushrooms, asparagus marinated & grilled
small \$39 • medium \$59 • large \$79

VEGETABLE CRUDITÉS gf
Assorted Seasonal Vegetables with our signature Spinach Feta Dip
small \$39 • medium \$59 • large \$79

FRESH FRUIT gf
sliced Cantaloupe, Honey Dew, Pineapple, Red & Green Grapes topped with Strawberries
small \$39 • medium \$59 • large \$79

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

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

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 24.1
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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 Souffle 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

HOMEMADE SALADS

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

Potato Salad gf • **Macaroni Salad** • **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

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ITALIAN BAKES (9x13, 10 ppl)

Cheese Lasagna \$55	Eggplant Parmigiana \$55	3 Cheese stuffed Shells \$40
Vegetable Lasagna \$55	3 Cheese Baked Ziti \$55	Meatballs in Marinara \$55
Meat Lasagna \$55	Italian Sausage Baked Ziti \$60	Sausage & Peppers \$50

PASTA ENTREES (9x13, 10 ppl)

Fresh Mozzarella, Tomato, Basil Linguini \$50	Grilled Chicken, Tortellini, Pesto Sauce \$60
Roasted Vegetable & Penne in Basil Olive Oil \$50	Creamy Cajun Chicken Pasta \$60
Fettuccine Alfredo \$50	Cheese Tortellini in Pesto Cream \$55
Grilled Chicken & Spinach Penne Alfredo \$65	Shrimp Scampi Linguini \$70
Tortellini, Prosciutto & Peas Garlic Cream Sauce \$60	Garlic Shrimp, Spinach, Tomato Linguini \$70
Penne Vodka \$50	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 <small>gf</small> \$60	4 Cheese Pasta \$55	Shepherd's Pie <small>gf</small> \$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 <small>gf</small> \$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 \$30 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 <small>gf</small>	TRADITIONAL BARBECUE <small>gf</small>
MEDITERRANEAN LEMON <small>gf</small>	SESAME TERIYAKI
CACCIATORE <small>gf</small>	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

1 st CUT BRISKET OF BEEF <small>gf (min 4 lbs)</small> \$24.99 lb	HERB ROASTED BEEF TENDERLOIN <small>gf</small> Horseradish Sauce (10ppl) MP
BEEF & VEGETABLE KEBOB <small>gf (min 6)</small> 12.99 ea	GRILLED LONDON BROIL <small>gf</small> 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 <small>gf (min 4 ea)</small> \$6.95 ea	PORK SOUVLAKI KEBOBS <small>gf (min 6)</small> \$8.99 ea
HERB ROASTED PORK LOIN <small>gf (min 4 lbs)</small> \$12.99 lb	HERB BREAD STUFFED PORK CHOPS (2 chops) \$24
BBQ BABY-BACK RIBS <small>gf (min 2 racks)</small> \$19.99 ea	BBQ pulled Pork or ITALIAN pulled PORK <small>gf (5 lbs)</small> lb
BEEF or VEAL STEW (9x13, 8 ppl) \$60	BBQ pulled Chicken <small>gf (5 lbs)</small> \$65
ROASTED LEG OF LAMB <small>gf (4 lbs min)</small> MP	Beef, Turkey, or Vegetarian Chili <small>gf (9x13, 8 ppl)</small> \$50
TRADITIONAL POT ROAST <small>gf</small> \$65	SESAME TERIYAKI ROASTED PORK LOIN (min 4 lbs) \$12.99 lb
MINI MEATLOAFS Beef, Veal or Turkey (min 6 ea flavor) \$5.95 ea	

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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 (min 3 lbs) \$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) \$126

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 \$3.49

FRENCH MACAROONS gf Vanilla, Chocolate, Raspberry, Pistachio, Hazelnut *see bakery for additional flavors - minimum 1 dozen per flavor, 7 day 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](tel:215-493-1548) for more specialty Desserts, Cakes and Pastries!
Tarts, Cakes and Specialty Desserts require a minimum 7-day notice