

COLONIAL  
FARMS

---

---

*catering*

1108 Taylorsville Road • Washington Crossing, PA 18977  
215-493-1548 • [www.colonialfarms.com](http://www.colonialfarms.com)  
[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 **215-493-1548** or stop by to start planning your next memorable event with us!  
*Monday – Saturday 9 am – 5 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, 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*



**[www.colonialfarms.com](http://www.colonialfarms.com) • 215-493-1548 • [info@colonialfarms.com](mailto:info@colonialfarms.com)**

# 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

<p><b>SHRIMP COCKTAIL</b> <small>gf</small> Streamed Jumbo Shrimp with Cocktail Sauce <small>small (3 lbs) \$110 • medium (5 lbs) \$198 large (8 lbs) \$299</small></p> <p><b>MEDITERRANEAN</b> <small>gf</small> Hummus, Feta, Kalamata Olives, stuffed Grape Leaves, Cucumbers, &amp; Tomato <small>small \$59 • medium \$84 • large \$109</small></p> <p><b>TOMATO FRESH MOZZARELLA</b> <small>gf</small> Marinated slices of Tomatoes, Fresh Mozzarella &amp; Basil drizzled with balsamic glaze <small>small \$45 • medium \$65 • large \$85</small></p>	<p><b>IMPORTED CHEESE AND FRUIT</b> <small>gf</small> Elegant Cheese display with Brie &amp; other Imported Cheeses garnished with Nuts, Fresh &amp; Dried Fruits <small>small \$79 • medium \$109 • large \$139</small></p> <p><b>DOMESTIC CHEESE AND FRUIT</b> <small>gf</small> Cubes of Domestic Cheese &amp; Seasonal Fruit garnished with Grapes &amp; Berries <small>small \$59 • medium \$84 • large \$109</small></p> <p><b>ANTIPASTO</b> <small>gf</small> Prosciutto, Soppressata, Genoa, Fresh Mozzarella, Aged Parmesan, Fontina, Roasted Peppers, Artichokes, &amp; Olives <small>small \$79 • medium \$109 • large \$139</small></p>	<p><b>GRILLED VEGETABLES</b> <small>gf</small> Zucchini, squash, eggplant, bell peppers, mushrooms, asparagus marinated &amp; grilled <small>small \$39 • medium \$59 • large \$79</small></p> <p><b>VEGETABLE CRUDITÉS</b> <small>gf</small> Assorted Seasonal Vegetables with our signature Spinach Feta Dip <small>small \$39 • medium \$59 • large \$79</small></p> <p><b>FRESH FRUIT</b> <small>gf</small> sliced Cantaloupe, Honey Dew, Pineapple, Red &amp; Green Grapes topped with Strawberries <small>small \$39 • medium \$59 • large \$79</small></p>
---	---	---

## SPECIALTY APPETIZERS

<p><b>MEDITERRANEAN LAYERED DIP</b> Hummus, diced Cucumbers, Tomatoes, Artichokes, Kalamata Olives, crumbled Feta, and Greek Oregano <small>gf</small> <small>small (10 ppl) \$45 • medium (25 ppl) \$69</small></p> <p><b>7 LAYER TACO DIP</b> Zesty Sour Cream, Black Beans, Taco Meat, Guacamole, Cheddar, Lettuce, Tomatoes, Black Olives <small>gf</small> <small>small \$45 • medium \$69</small></p> <p><b>BUFFALO CHICKEN DIP</b> Traditional Buffalo flavors mixed with a blend of cheeses <small>gf</small> (10ppl) \$45</p> <p><b>SPINACH ARTICHOKE DIP</b> Creamy, cheesy dip with fresh Spinach and chopped Artichokes (10ppl) \$42</p> <p><b>BAKED BRIE</b> wheel of French brie wrapped in flaky pastry served with European Raspberry preserves (10ppl) \$42</p> <p><b>PIZZA RUSTICA TORTE</b> layers of Prosciutto, Mozzarella, Provolone, Roasted Red Peppers &amp; cheesy Spinach baked in Encrusted Brioche Dough (15 ppl) \$64</p>
---

## GOURMET SANDWICH PLATTER

<p><b>MINI SANDWICH TRAY</b> Chicken Salad, Tuna Salad, Ham &amp; Honey Mustard, Turkey with Cranberry &amp; Dijon, Fresh Mozzarella, Tomato, Basil on mini ciabatta rolls <small>medium (25) \$75 • large (40) \$120</small></p> <p><b>MINI FILET OF TENDERLOIN AND CROISSANT</b> sliced Roasted Tenderloin of Beef on Mini Croissants with creamy Horseradish Sauce <small>medium (25) \$125 • large (40) \$200</small></p> <p><b>ASSORTED SANDWICH or WRAP TRAY</b> Choice of: Turkey &amp; Cheese, Chicken Salad, Tuna Salad, Ham &amp; Cheese, Roast Beef, Tomato, Fresh Mozzarella &amp; Basil cut in half on a tray, topped with Lettuce &amp; Tomato. Additional condiments and toppings available on the side \$8.99 per Sandwich/Wrap (min 6 ppl)</p> <p><b>ASSORTED HOAGIE TRAY</b> (8" Hoagie cut in half on a tray) Choice of: Traditional Italian, American, Turkey &amp; Cheese, Chicken Salad, Ham &amp; Cheese, Roast Beef, Tomato, Fresh Mozzarella &amp; Basil topped with Lettuce &amp; Tomato. Additional condiments and toppings available on the side \$9.99 per Hoagie (min 6 ppl)</p> <p><b>BOARS HEAD DELI TRAY</b> Selection of 3 Boars Head deli meats &amp; 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)</p>
---

\*\*\*CHECK OUT OUR INDIVIDUAL BOXED LUNCH MENU\*\*\*  
menus available online & in store

gf – Items are made with no gluten ingredients in a kitchen that uses gluten prices subject to change, version 24.2  
Call Monday – Saturday 9 am – 5 pm to place orders

# 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

## TRADITIONAL SALADS

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

**Egg Salad** gf • **Italian Pasta Salad** • **Orzo Salad** • **Cucumber Dill** gf

**Creamy Pepper Slaw with Lime & Cilantro** small \$36 • medium \$54 • large \$72

**Greek Pasta** • **Broccoli Bacon** gf • **Spinach Chickpea** gf • **Lemon Couscous**

**Mini Fresh Mozzarella, Grape Tomato & Basil** gf • **Tabouleh** • **Lentil Salad** gf • **Stuffed Grape Leaves** gf

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

**Village Salad** gf (tomato cucumber, & feta) 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

## 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, GRILLED & CRISPY CHICKEN BREAST ENTREES

\$9.99 per person (minimum order 6)

CHICKEN MARSALA	GRILLED CHICKEN BRUSCHETTA
CHICKEN FRANCAISE	CREAMY LEMON DIJON GRILLED CHICKEN
CREAMY POBLANO CHICKEN	CRISPY SESAME CHICKEN
CHICKEN W/ GARLIC WINE SAUCE	CRISPY COCONUT CHICKEN
CHICKEN PICATTA	CHICKEN PARMIGIANA
CHICKEN CACCITORI	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 \$18 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 <sup>st</sup> CUT BRISKET OF BEEF <small>gf</small> (min 4 lbs) \$24.99 lb	HERB ROASTED BEEF TENDERLOIN <small>gf</small> Horseradish Sauce (10ppl) MP
BEEF & VEGETABLE KEBOB <small>gf</small> (min 6) 12.99 ea	GRILLED LONDON BROIL <small>gf</small> Horseradish Cream (min 4 lbs) \$17.99 lb
ROAST BEEF with Beef Gravy (9x13) \$65	GRILLED STEAK <small>gf</small> Horseradish Cream (min 4 lbs) \$17.99 lb
BEEF & RICE stuffed PEPPERS <small>gf</small> (min 4 ea) \$6.95 ea	SPIRAL CUT HAM Brown Sugar Mustard Glaze (10ppl) \$59 ea
HERB ROASTED PORK LOIN <small>gf</small> (min 4 lbs) \$12.99 lb	GREEK MARINATED PORK KEBOBS <small>gf</small> (min 6) \$8.99 ea
BBQ BABY-BACK RIBS <small>gf</small> (min 2 racks) \$19.99 ea	HERB BREAD STUFFED PORK CHOPS (2 chops) \$24
BEEF or VEAL STEW (9x13, 8 ppl) \$60	BBQ pulled PORK or ITALIAN pulled PORK <small>gf</small> (12 ppl) \$45
ROASTED LEG OF LAMB <small>gf</small> (4 lbs min) MP	BBQ pulled CHICKEN <small>gf</small> (12 ppl) \$65
TRADITIONAL POT ROAST <small>gf</small> \$65	BEEF, TURKEY, or VEGETARIAN CHILI <small>gf</small> (9x13, 8 ppl) \$50
	SESAME TERIYAKI ROASTED PORK LOIN (min 4 lbs) \$12.99 lb
MINI MEATLOAFS Beef, Veal or Turkey (min 6 ea flavor) \$5.95 ea	

gf – Items are made with no gluten ingredients in a kitchen that uses gluten prices subject to change, version 24.2  
Call Monday – Saturday 9 am – 5 pm to place orders

# 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, Capers 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
<b>Fall Medley</b> 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, Lemon, Pistachio, Hazelnut *see bakery for additional flavors - minimum 1 dozen, 7 day notice*

**RICE PUDDING** gf small \$36 • medium \$54 • large \$72

**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*