

COLONIAL FARMS Thanksgiving Menu

2024

**OPEN
THANKSGIVING
DAY**

6:30 am to 2:00 pm

THANKSGIVING DINNER

*fresh, all-natural whole roasted turkey GF
includes choice of herb bread or fruit and nut stuffing plus gravy*

SMALL	12-14 lbs. (8 ppl)	\$108	MEDIUM	16-18 lbs. (12 ppl)	\$156
LARGE	22-24 lbs. (16 ppl)	\$205	XLARGE	25-27 lbs. (20 ppl)	\$240

carving available for \$15

ROASTED BONELESS TURKEY BREAST (TURKEY GF)

sliced with homemade turkey gravy (min 4lbs) \$16.99 lb

ROASTED TURKEY DRUMSTICK GF

2 for \$18.99

TRADITIONAL MACARONI & CHEESE VG

(9"x13", 12 ppl) \$45

TENDERLOIN OF BEEF GF

whole roasted filet with horseradish sauce (10 ppl) \$275

SPIRAL CUT HAM GF

glazed with honey mustard (10 ppl) \$65

ROASTED VEGETABLES & PENNE VG, V

with basil & olive oil (9"x13", 12ppl) \$50

VEGETABLES & SIDE DISHES

priced per pound, minimum 2 pounds

ROASTED BRUSSEL SPROUTS GF, VG, V \$11.99

GREEN BEANS WITH CARROTS GF, VG, V \$11.99

ROASTED VEGETABLES GF, VG, V \$10.99

FALL MEDLEY GF, VG, V \$11.99

butternut squash, Brussel sprouts, cranberries, toasted almonds

BUTTERED CORN GF, VG \$6.99

FRESH CRANBERRY SAUCE GF, VG, V \$7.99 pint

HOMEMADE TURKEY GRAVY \$8.99 quart

FRUIT SALAD GF, VG, V

small \$39 • medium \$59 • large \$79

OUR FAMOUS SWEET POTATO SOUFFLÉ GF, VG

small (6 ppl) \$24 large (12 ppl) \$49

SCALLOPED POTATOES GF, VG (9x13, 12 ppl) \$49

HERB ROASTED POTATOES GF, VG, V \$7.99

GLAZED SWEET POTATOES WITH WALNUTS GF, VG

small (6 ppl) \$24 large (12 ppl) \$49

MASHED POTATOES GF, VG \$7.99

HERB BREAD OR FRUIT & NUT STUFFING \$8.99

BUTTERNUT SQUASH SOUP VG \$11.95 quart

ASSORTED BERRY SALAD GF, VG, V

small \$48 • medium \$72 • large \$96

BREADS

CORN BREAD (9 ppl) \$10 tray, **MINI CROISSANTS** \$18 dz, **SNOWFLAKE ROLLS** \$10 dz,
CLUB ROLLS \$8 dz, **PARKERHOUSE ROLLS** \$10 dz, **FRENCH BAGUETTE** \$6

DESSERTS

AUTUMN LEAVES CAKE \$45

pumpkin cake, cream cheese filling, buttercream icing, fondant fall leaves

PUMPKIN CHEESECAKE \$40

THANKSGIVING CUPCAKES \$3.49 ea

vanilla or chocolate with Thanksgiving decor

FRENCH MACARONS GF (min 12) \$2.99 ea

pistachio, vanilla, raspberry, chocolate

3-D TURKEY CAKE \$55

Carved chocolate chip cake decorated with Thanksgiving "Fixings"

CARROT CAKE CHEESECAKE \$40

PIES

PUMPKIN \$15

APPLE OR APPLE CRUMB \$15

COCONUT CUSTARD \$16

BLUEBERRY OR BLUEBERRY CRUMB \$15

CHERRY OR CHERRY CRUMB \$15

PECAN OR CHOCOLATE PECAN \$19

LEMON MERINGUE \$22

KEY LIME \$22

CHOCOLATE MOUSSE \$25

COOKIE BROWNIE PRETZEL TRAY

chocolate chip cookies, butter cookies, fudge brownie bits, rocky road brownie bites, milk & dark chocolate covered pretzels small \$59 • medium \$89 • large \$126

MINI SWEETS TRAY

mini chocolate eclairs, cannoli, cream puffs, plus chocolate covered strawberries, baklava, fudge brownie & rocky road brownie bits, raspberry & apricot schnecken, almond macarons small \$59 • medium \$112 • large \$146

GF: Items made with no
gluten ingredients in a
kitchen that uses gluten.

1108 Taylorsville Road • Washington Crossing, PA
215-493-1548 • www.colonialfarms.com

VG: Vegetarian
V: Vegan

*prices subject to change

COLONIAL FARMS *Thanksgiving Menu*

HORS D'OEUVRES *(priced per dozen, 2 dozen minimum)*

PIGS IN A BLANKET \$18
SCALLOPS WRAPPED IN BACON^{GF} \$33
COCONUT SHRIMP \$33
MINI MARYLAND CRAB CAKES \$36
served with cocktail sauce

DEVILED EGGS^{GF, VG} \$14
SPINACH CHEESE TRIANGLES^{VG} \$24
3-CHEESE STUFFED MUSHROOMS^{GF, VG} \$18
DEVILS ON HORSEBACK^{GF} \$24
dates stuffed with goat cheese wrapped in bacon

BAKED BRIE IN PASTRY^{VG}
*French wheel of brie wrapped in pastry, baked to golden crispy perfection
served with imported raspberry preserves (6 ppl) \$42*

SPINACH ARTICHOKE DIP^{GF, VG}
*creamy, cheesy dip with fresh spinach and chopped
artichokes prepared in oven ready dish (8ppl) \$42*

BUFFALO CHICKEN DIP^{GF}
*traditional buffalo flavors mixed with a blend of
cheeses served in an oven ready dish (8ppl) \$45*

GREEN SALADS

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

CAESAR SALAD^{VG}
*chopped romaine with homemade croutons,
grated parmesan and our signature Caesar dressing*

HARVEST SALAD^{GF, VG}
*caramelized walnuts, dried cranberries,
French Brie, organic greens with balsamic vinaigrette*

APPETIZER PLATTERS

small 8 ppl • medium 15 ppl • large 25 ppl

SHRIMP COCKTAIL^{GF}
*perfectly steamed jumbo shrimp
with traditional cocktail sauce*
small (3lbs) \$110 • medium (5 lbs) \$198 • large (8lbs) \$299

VEGETABLE CRUDITÉS^{GF, VG}
*assorted vegetables served
with our signature spinach feta dip*
small \$39 • medium \$59 • large \$79

ANTIPASTO^{GF}
*soppressata, prosciutto, fresh mozzarella, aged Parmesan,
roasted red pepper, artichokes & olives*
small \$79 • medium \$109 • large \$139

MINI FILET OF TENDERLOIN & CROISSANT
*roasted beef filet sliced on buttery mini croissant
with creamy horseradish sauce*
medium (25) \$125 • large (40) \$200

HOLIDAY CHEESE BOARD^{GF, VG}
*elegant display with French Brie &
other imported cheeses garnished with
nuts, fresh and dried fruits*
small \$79 • medium \$109 • large \$139

FRESH FRUIT^{GF, VG, V}
*sliced melon, pineapple, red & green
grapes topped with strawberries*
small \$39 • medium \$59 • large \$79

DOMESTIC CHEESE & FRUIT^{GF, VG}
*assorted cubes of domestic cheeses and
seasonal fruit garnished with grapes
and strawberries*
small \$59 • medium \$84 • large \$109

ORDER BY THURSDAY, NOVEMBER 21ST

*No new orders or changes to existing orders will be accepted after 11/21
Thanksgiving Menu is the only menu available for orders between Monday, Nov. 25th & Sunday, Dec. 1st*

215-493-1548
**CALL TODAY TO
PLACE YOUR ORDER!**
(No hot pick ups or deliveries)

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V: Vegan
GF: Items made with no gluten
ingredients in a kitchen that uses gluten.

OPEN THANKSGIVING DAY
PICK UPS ONLY
(8:00 am to 1:30 pm)

**prices subject to change*