

COLONIAL FARMS *holiday menu 2024*

HOLIDAY ENTREES

- TENDERLOIN OF BEEF** GF whole roasted filet with horseradish sauce (10 ppl) \$260 ea
GRILLED SALMON GF Scottish salmon grilled to perfection (4 pc min) \$19.99 ea
POACHED HALF SALMON GF garnished with greenery, fresh flowers & creamy dill sauce (10 ppl) \$119 ea
SPIRAL CUT HAM GF with brown sugar honey mustard glaze (10 ppl) \$65 ea
SAUTEED CHICKEN MARSALA (6 pc min) \$9.99 ea
ROASTED BONELESS TURKEY BREAST sliced with side of homemade turkey gravy (4 lbs, 8 ppl) \$16.99 lb
APRICOT GLAZED CORNISH GAME HENS GF 2 hens glazed and roasted to perfection \$24
MACARONI & CHEESE VG (10 ppl) \$45 **PENNE VODKA** VG (10 ppl) \$50 **EGGPLANT PARMESAN** VG (10 ppl) \$55
MEAT LASAGNA (9x13, 10ppl) \$55 **ROASTED VEGETABLE PENNE** VG V with basil & olive oil (9x13, 10ppl) \$50

GREEN SALADS

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

- CAESAR SALAD** VG - romaine with homemade croutons, grated parmesan, and our signature Caesar dressing
WINTER SALAD VG GF - Bosc pear, caramelized walnuts, cranberry goat cheese, organic greens, balsamic vinaigrette
SHRIMP BISQUE (2-quart min) \$15.95 per quart



VEGETABLES & SIDE DISHES

prices per pound, minimum 2 pounds

- GREEN BEANS & CARROTS** VG GF V \$11.99 lb **MASHED POTATOES** VG GF \$7.99 lb
ROASTED VEGETABLES VG GF V \$10.99 lb **SCALLOPED POTATOES** VG GF (10 ppl) \$49
ROASTED BRUSSEL SPROUTS VG GF V \$11.99 lb **HERB ROASTED POTATOES** VG GF V \$7.99 lb
BUTTERED CORN VG GF \$6.99 lb **SWEET POTATO SOUFFLÉ** VG GF (6 ppl) \$24
FALL MEDLEY VG GF V brussel sprouts, butternut squash, dried cranberries, toasted almonds \$11.99 lb **POTATO LATKES** VG with Sour Cream & Apple Sauce 6 for \$14.99
PARKERHOUSE ROLLS \$10 ea **SNOWFLAKE ROLLS** \$10 dz **MINI CROISSANTS** \$18 dz **BAGUETTE** \$6 ea

SWEET TREATS

all cakes serve 8 ppl

- MINI CREAM PUFFS** \$24 dz **MINI CANNOLIS** \$24 dz **MINI ECLAIRS** \$24 dz
RASPBERRY SWIRL CHEESECAKE topped with decadent ganache & fresh raspberries \$40
FLOURLESS CHOCOLATE TORTE decadent chocolate torte topped with ganache and berries GF \$40
CHRISTMAS WREATH CAKE chocolate truffle cake covered in ganache decorated with giant Christmas Wreath \$45
SNOWFLAKE CAKE vanilla cake layered with raspberry preserves, vanilla butter cream, fondant snowflakes \$45
CHRISTMAS YULE LOG vanilla cake roulade filled with chocolate cream covered with chocolate ganache \$55
HOLIDAY CUPCAKES vanilla or chocolate decorated with festive holiday décor \$3.49 ea
FRENCH MACAROONS vanilla, chocolate, raspberry, pistachio GF (min 12) \$2.99 ea
MINIATURE SWEETS miniature chocolate eclairs, cannolis, and cream puffs, baklava, chocolate covered strawberries, fudge brownie bites, rocky road brownie bites, almond macaroons, and schnecken small (8 ppl) \$59 • medium (16 ppl) \$112 • large (25 ppl) \$146
COOKIE, BROWNIE, PRETZEL TRAY chocolate chip cookies, butter cookies, fudge brownie bites, rocky road brownie bites, chocolate covered pretzels small (8 ppl) \$59 • medium (16 ppl) \$89 • large (25 ppl) \$119

Call our bakery by Friday, December 15th to order your Yule Logs & Custom Holiday Cake!

*limited amounts available, call early to reserve your favorite

NO
CHANGES
AFTER
12/16

Open Dec 24th 6:30 am - 3:00 pm • Closed Christmas Day

Pick-ups Only 8 am – 1:30 pm • No Delivery • No Hot Pick Ups

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



GF: Items made with no gluten ingredients in a kitchen that uses gluten • VG – Vegetarian • V - Vegan

*prices subject to change

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HORS D'OEUVRES

priced per dozen, minimum order 2 dozen

- PIGS IN A BLANKET \$18 dz
- SCALLOPS WRAPPED IN BACON^{GF} \$33 dz
- MINI MARYLAND CRAB CAKES \$36 dz
- COCONUT SHRIMP^{GF} \$33 dz
- ITALIAN COCKTAIL MEATBALLS \$18 dz
- DEVILS ON HORSEBACK^{VG GF} \$26 dz

- DEVILED EGGS^{VG GF} \$14 dz
- SPINACH CHEESE TRIANGLES^{VG} \$24 dz
- TERIYAKI CHICKEN SKEWERS \$26 dz
- CRISPY CHICKEN POTSTICKERS \$16 dz
- BEEF & CHEDDAR SLIDER ON BRIOCHE \$36 dz
- CHICKEN TENDERS (1 dz min) \$22 dz

APPETIZER PARTY PLATTERS

small 8 ppl • medium 15 ppl

SHRIMP COCKTAIL^{GF}

perfectly steamed jumbo shrimp with traditional cocktail sauce small (3lbs) \$110 • medium (5 lbs) \$198

ANTIPASTO^{GF}

soppressata, prosciutto, fresh mozzarella, aged Parmesan, roasted red pepper, artichokes & olives
small (8ppl) \$79 • medium (15ppl) \$109

DOMESTIC CHEESE & FRUIT^{VG GF}

assorted cubes of domestic cheeses and seasonal fruit garnished with grapes and strawberries
small \$59 • medium \$84

MINI FILET OF TENDERLOIN & CROISSANT

roasted beef filet sliced on buttery mini croissant with creamy horseradish sauce
medium (25 ea, 12 ppl) \$125 • large (40 ea, 20 ppl) \$200

VEGETABLE CRUDITÉS^{VG GF}

assorted vegetables served with our signature spinach feta dip small \$39 • medium \$59

IMPORTED CHEESE & FRUIT^{VG GF}

elegant display with French Brie & other imported cheeses garnished with nuts, fresh and dried fruits
small \$79 • medium \$109

FRESH FRUIT^{VG GF V}

sliced melon, pineapple, red & green grapes topped with strawberries
small \$39 • medium \$59

MINI SANDWICHES

turkey cranberry dijon, chicken salad, tuna salad, ham with honey mustard, tomato fresh mozz basil
medium (25 ea, 12 ppl) \$75 • large (40 ea, 20 ppl) \$120

SPECIALTY APPETIZERS

BAKED BRIE IN PASTRY^{VG}

French wheel of Brie wrapped in pastry, baked to golden crispy perfection. Served with imported raspberry preserves (12 ppl) \$42

SPINACH ARTICHOKE DIP^{VG GF}

Creamy, cheesy dip with fresh spinach and chopped artichokes prepared in oven ready dish (12 ppl) \$42

MEDITERRANEAN LAYER DIP^{VG GF}

Hummus, diced cucumber, tomatoes, artichokes, kalamata olives, crumbled feta & Greek oregano small (10 ppl) \$45

BUFFALO CHICKEN DIP^{GF}

Traditional buffalo flavors mixed with a blend of cheeses served in an oven ready dish (12 ppl) \$45

MORNING FAVORITES

CARAMEL FRENCH TOAST BAKE^{VG} our Greek bread layered with caramel, baked in a sweet custard (6ppl) \$30

QUICHE bacon cheddar, ham & brie, broccoli cheese, or roasted vegetable (10", 8 ppl) \$45

SMOKED SALMON PLATTER^{GF} cream cheese, tomato, red onion, leaf lettuce, capers sm (6 ppl) \$89 • med (12 ppl) \$159

BAGEL TRAY^{VG} assorted bagels with cream cheese, jelly, & butter packets (6 bagel min) \$3.99 ea

BREAKFAST TRAY^{VG} assorted fresh baked muffins, danish and sliced coffee cakes

small (8 ppl) \$33 • medium (15 ppl) \$49 • large (25 ppl) \$84

FRUIT SALAD^{VG GF V} small (8 ppl) \$39 • medium (15 ppl) \$59 **BERRY SALAD**^{VG GF V} small (8 ppl) \$48 • medium (15 ppl) \$72

Order by Monday, December 16th for Pick Up 12/23-12/24

NO NEW ORDERS or CHANGES will be accepted after December 16th

NO ORDERS ACCEPTED FOR DECEMBER 26th

Place New Year's Orders by Saturday, December 28th

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