

COLONIAL FARMS *easter menu 2025*



EASTER ENTREES

CHICKEN FRANCAISE in a lemon sauce (min 6 ea) \$10.99 ea

SPIRAL CUT HAM _{gf} with brown sugar honey mustard glaze (10 ppl) \$65

ROASTED LEG OF LAMB _{gf} sliced lemon herb roasted leg of lamb (4 lbs min, 8 ppl) \$19.99 lb

HERB ROASTED BEEF TENDERLOIN _{gf} served with creamy horseradish sauce (10 ppl) \$260 ea

GRILLED SALMON _{gf} scottish salmon grilled to perfection (min 4 ea) \$19.99 ea

POACHED HALF SALMON _{gf} garnished with greenery, fresh flowers & creamy dill sauce (10 ppl) \$125

GRILLED BABY LAMB CHOPS _{gf} lemon & oregano marinated & grilled to medium \$48 dozen

MACARONI & CHEESE _{vg} (9x13, 10 ppl) \$50 **PENNE VODKA** _{vg} (9x13, 10 ppl) \$55

MEAT LASAGNA (9x13, 10 ppl) \$65 **EGGPLANT PARMESAN** _{vg} (9x13, 10 ppl) \$65

ROASTED VEGETABLE PENNE _{vg, v} with basil & olive oil (9x13, 10 ppl) \$55

VEGETABLES & SIDE DISHES 2 pound minimum per choice

GREEN BEANS & CARROTS _{gf, vg, v} \$11.99 lb

ROASTED VEGETABLES _{gf, vg, v} \$10.99 lb

ASPARAGUS with ROASTED PEPPERS _{gf, vg, v} \$11.99 lb

BUTTERED CORN _{gf, vg} \$6.99 lb

BASMATI RICE _{gf, vg, v} \$6.99 lb

SCALLOPED POTATOES _{gf, vg} (9x13, 12 ppl) \$49

HERB ROASTED POTATOES _{gf, vg, v} \$7.99 lb

CREAMY MASHED POTATOES _{gf, vg} \$7.99 lb

COLONIAL EASTER BREAD long braided \$12 • round with red egg \$14

SNOWFLAKE ROLLS \$10 dz **MINI CROISSANTS** \$18 dz **PARKER HOUSE ROLLS** \$10 dz **BAGUETTE** \$6 ea

BAKERY SPECIALTIES all cakes serve 8 ppl

3-D EASTER BUNNY CAKE

chocolate chip pound carved in the shape of a bunny covered & filled with vanilla butter cream topped with white chocolate shavings \$50

STRAWBERRIES & CREAM CHEESECAKE

topped with Fresh Glazed Strawberries and Whipped Cream \$50

CARROT CAKE

decadent carrot cake layered with cream cheese icing, decorated with walnuts \$45

RASPBERRY LEMON MERINGUE TART

Buttery crust filled with French raspberry jam, lemon custard topped with dollops of fresh toasted meringue \$40

COOKIE, BROWNIE PRETZEL TRAY

chocolate chip cookies, butter cookies, fudge brownie bites, rocky road brownie bites, milk & dark candy covered pretzels
small (10 ppl) \$59 • medium (20 ppl) \$99 • large (25 ppl) \$139

DECORATED EASTER EGG CAKE

vanilla pound cake filled with raspberry jam covered with chocolate ganache beautifully decorated \$35

LEMON CHIFFON

layers of vanilla sponge cake with lemon mousse, raspberry jam, and fresh lemon curd \$55

FRENCH MACARONS

pistachio, vanilla, raspberry, chocolate
(min 12) \$3.25 ea

SPRING & EASTER CUPCAKES

decorated with spring flowers, easter bunnies and more choice of vanilla or chocolate \$3.79 each

MINIATURE SWEETS

chocolate eclairs, cannoli and cream puffs, baklava, chocolate covered strawberries, fudge brownie bites, rocky road brownie bites, almond macarons, and schnecke
small (8 ppl) \$64 • medium (16 ppl) \$112 • large (25 ppl) \$146

*Open April 20th 6:30 am-2 pm, Pick up 8 am-1 pm
no delivery, no hot pick-ups available*

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

gf – Items are made with no gluten ingredients in a kitchen that uses gluten • vg – Vegetarian • v - vegan
Call Monday – Saturday 9 am – 5 pm to place orders • prices subject to change

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HORS D'OEUVRES (1 dozen minimum)

PROSCIUTTO wrapped MELON gf \$24 dz
FRESH MOZZ, TOMATO, BASIL SKEWER gf, vg \$18 dz
SPINACH & CHEESE PHYLLO TRIANGLES vg \$24 dz
OUR FAMOUS DEVEILED EGGS gf, vg \$14 dz
SMOKED SALMON CANAPES \$24 dz
ROAST BEEF & HORSERADISH CROSTINI \$24 dz

TERIYAKI CHICKEN SKEWER \$24 dz
PIGS IN A BLANKET \$18 dz
CRISPY CHICKEN POTSTICKERS \$18 dz
MINI MARYLAND CRAB CAKES \$36 dz
BEEF & CHEDDAR SLIDERS \$36 dz
CHICKEN TENDERS honey mustard or bbq \$24 dz

APPETIZERS PLATTERS

SHRIMP COCKTAIL gf

perfectly steamed jumbo shrimp
with traditional cocktail sauce

small (3lbs, 8ppl) \$110 • medium (5 lbs, 15ppl) \$198 • large (25ppl) \$299

ANTIPASTO gf

soppressata, prosciutto, fresh mozzarella, aged
Parmesan, roasted red pepper, artichokes & olives

small (8ppl) \$79 • medium (15ppl) \$109 • large (25ppl) \$139

DOMESTIC CHEESE & FRUIT gf, vg

assorted cubes of domestic cheeses and seasonal fruit
garnished with grapes and strawberries

small (8ppl) \$59 • medium (15ppl) \$89 • large (25ppl) \$119

VEGETABLE CRUDITÉS gf, vg

assorted vegetables served
with our signature spinach feta dip

small (8ppl) \$39 • medium (15ppl) \$69 • large (25ppl) \$99

IMPORTED CHEESE & FRUIT gf, vg

elegant display with French Brie & other imported
cheeses garnished with nuts, fresh and dried fruits

small (8ppl) \$79 • medium (15ppl) \$109 • large (25ppl) \$139

FRESH FRUIT gf, vg, v

sliced melon, pineapple, red & green grapes
strawberries garnish with kiwi & orange slices

small (8ppl) \$39 • medium (15ppl) \$69 • large (25ppl) \$99

SPECIALTY APPETIZERS

CREAMY HOT CRAB DIP gf

blend of lump crab meat, cream cheese, cheddar, and
spices in oven safe container (10ppl) \$50

GRILLED VEGETABLES gf, vg, v

marinated & grilled zucchini, squash, eggplant,
bell peppers, mushrooms, asparagus

small (8ppl) \$39 • medium (15ppl) \$69 • large (25ppl) \$99

SPINACH ARTICHOKE DIP gf, vg

Creamy, cheesy dip with fresh spinach and chopped
artichokes prepared in oven ready dish (12 ppl) \$45

TOMATO FRESH MOZZARELLA BASIL gf, vg

Olive oil & basil marinated slices of tomato
& fresh mozzarella drizzled with balsamic vinegar

small (8ppl) \$45 • medium (15ppl) \$75 • large (25ppl) \$105

GREEN SALADS small (6ppl) \$25 • medium (12ppl) \$45 • large (18ppl) \$65

GARDEN gf, vg, v romaine with broccoli, bell peppers, tomatoes, cucumbers carrots red wine vinaigrette

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

MORNING FAVORITES

QUICHE bacon cheddar, ham & brie or broccoli cheese (10", 8 ppl) \$48

BACON CHEDDAR FRITTATA gf Bacon Cheddar & potatoes baked in a Fluffy Souffle mixture (10ppl) \$60

VEGETABLE FRITTATA vg roasted vegetables and cheese baked in a fluffy soufflé mixture (9x13, 10 ppl) \$55

CARAMEL FRENCH TOAST BAKE our Greek bread layered with caramel, baked is a sweet custard (6ppl) \$30

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

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

BREAKFAST TRAY assorted fresh baked muffins, danish and sliced coffee cakes

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

FRUIT SALAD gf, vg, v small (8 ppl) \$39 • medium (15 ppl) \$59 **BERRY SALAD** gf, vg, v small (8 ppl) \$49 • medium (15 ppl) \$79

Order by 5 pm Monday, April 14th