

COLONIAL FARMS

catering

1108 Taylorsville Road • Washington Crossing, PA 18977
215-493-1548 • www.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

To better serve you, please do not email orders

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

always call to inquire availability

**Orders may be cut off on overly busy days, please check website for up-to-date availability*

2+ WEEK NOTICE APPRECIATED

FOR LARGER PARTIES, SHOWERS, GRADUATIONS, BAPTISMS or BUSY TIMES OF THE YEAR

Please call with as much notice as possible to discuss.

Cancellation fees may apply if you cancel less than 72 hours before your delivery or pick-up time.

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 are available in the store or online. 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.

HOLIDAY CATERING & ORDERING

Limited Menus are presented online & in store for major holidays including Easter, Christmas, Thanksgiving.

All Menus are available at least 3 weeks prior to the holiday & are the **ONLY** menu available for the week leading up to the holiday and in some cases, a few days after the holiday.

All Holiday orders are due 7-9 days prior to pick up. Specifics available on individual holiday menus.

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

APPETIZER PARTY PLATTERS small 8 ppl • medium 15 ppl • large 25 ppl

SHRIMP COCKTAIL <small>gf</small> Streamed Jumbo Shrimp with Cocktail Sauce <small>small (3 lbs) \$110 • medium (5 lbs) \$198</small> <small>large (8 lbs) \$299</small>	IMPORTED CHEESE AND FRUIT <small>gf, vg</small> Elegant Cheese display with Brie & other Imported Cheeses garnished with Nuts, Fresh & Dried Fruits <small>small \$79 • medium \$109 • large \$139</small>	GRILLED VEGETABLES <small>gf, vg, v</small> Zucchini, squash, eggplant, bell peppers, mushrooms, asparagus marinated & grilled <small>small \$39 • medium \$69 • large \$99</small>
MEDITERRANEAN <small>gf, vg</small> Hummus, Feta, Kalamata Olives, stuffed Grape Leaves, Cucumbers, & Tomato <small>small \$59 • medium \$89 • large \$119</small>	DOMESTIC CHEESE AND FRUIT <small>gf, vg</small> Cubes of Domestic Cheese & Seasonal Fruit garnished with Grapes & Berries <small>small \$59 • medium \$89 • large \$119</small>	VEGETABLE CRUDITÉS <small>gf, vg</small> Assorted Seasonal Vegetables with our signature Spinach Feta Dip <small>small \$39 • medium \$69 • large \$99</small>
TOMATO FRESH MOZZARELLA <small>gf, vg</small> Marinated slices of Tomatoes, Fresh Mozzarella & Basil drizzled with balsamic glaze <small>small \$45 • medium \$75 • large \$105</small>	ANTIPASTO <small>gf</small> Prosciutto, Soppressata, Genoa, Fresh Mozzarella, Aged Parmesan, Fontina, Roasted Peppers, Artichokes, & Olives <small>small \$79 • medium \$109 • large \$139</small>	FRESH FRUIT <small>gf, vg, v</small> sliced Cantaloupe, Honey Dew, Pineapple, Red & Green Grapes topped with Strawberries <small>small \$39 • medium \$69 • large \$99</small>

SPECIALTY APPETIZERS

BAKED BRIE <small>vg</small> wheel of French brie wrapped in flaky pastry served with European Raspberry preserves (10ppl) \$45
MEDITERRANEAN LAYERED DIP <small>vg</small> Hummus, diced Cucumbers, Tomatoes, Artichokes, Kalamata Olives, crumbled Feta, and Greek Oregano <small>gf</small> <small>small (10 ppl) \$59 • medium (25 ppl) \$89</small>
7 LAYER TACO DIP <small>gf</small> Zesty Sour Cream, Black Beans, Taco Meat, Guacamole, Cheddar, Lettuce, Tomatoes, Black Olives <small>small (10 ppl) \$59 • medium (25 ppl) \$89</small>
BUFFALO CHICKEN DIP <small>gf</small> Traditional Buffalo flavors mixed with a blend of cheeses <small>gf</small> (10ppl) \$49
SPINACH ARTICHOKE DIP <small>vg</small> Creamy, cheesy dip with fresh Spinach and chopped Artichokes (10ppl) \$45
JUMBO CHICKEN WINGS <small>gf</small> Buffalo, Garlic Parmesan, BBQ, Sweet & Sour, Teriyaki (2 dz min for each flavor) \$18 per dz
PIZZA RUSTICA TORTE layers of Prosciutto, Mozzarella, Provolone, Roasted Red Peppers & cheesy Spinach Baked in an Encrusted Brioche Dough (20 ppl) \$69

GOURMET SANDWICH PLATTER gluten free bread available for additional charge

MINI SANDWICH TRAY Chicken Salad, Tuna Salad, Ham & Honey Mustard, Turkey with Cranberry & Dijon, Fresh Mozzarella, Tomato, Basil on mini ciabatta rolls <small>medium (25) \$85 • large (40) \$130</small>
MINI FILET OF TENDERLOIN AND CROISSANT TRAY sliced Roasted Tenderloin of Beef on Mini Croissants with creamy Horseradish Sauce <small>medium (25) \$135 • large (40) \$210</small>
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 (min 6 ppl) • \$9.49 per Sandwich/Wrap
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 (min 6 ppl) • \$10.99 per Hoagie
GOURMET PINWHEEL WRAP TRAY Choose from Curry Chicken Salad, Roasted Vegetable Hummus, Roast Beef & Vermont Cheddar with Horseradish Sauce, Ham & Brie with Honey Mustard, Egg Salad with Swiss Cheese, Turkey & Muenster with Pesto Mayo <small>medium (28 pcs • choice of 4) \$60 • large (42 pcs • choice of 6) \$90</small>

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

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BRUNCH FAVORITES

HOMEMADE QUICHE Bacon Cheddar, Asparagus Cheddar vg, Ham & Brie, Spinach & Mushroom vg, Roasted Vegetable vg, Quiche Lorraine, Mediterranean vg (roasted peppers, spinach, & feta) 10" round (8ppl) \$48 • 11"x17" flat (20ppl) \$65

VEGETABLE FRITTATA vg 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) \$60

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) \$125

CARAMEL FRENCH TOAST BAKE vg 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, vg, v Seasonal sliced Melon, Pineapple, Red & Green Grapes topped with Strawberries small (8 ppl) \$39 • medium (15 ppl) \$69 • large (25 ppl) \$99

TRADITIONAL SALADS

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

Egg Salad gf, vg • **Italian Pasta Salad** vg, v • **Orzo Salad** vg, v • **Cucumber Dill** gf, vg, v

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

Greek Pasta vg, v • **Broccoli Bacon** gf • **Lemon Couscous** vg, v • **Stuffed Grape Leaves** gf, vg, v

Artichoke Chickpea gf, vg, v • **Hummus** gf, vg, v • **Marinated Roasted Red Peppers** gf, vg, v

Village Salad gf, vg (tomato, cucumber, feta, red onion, Greek vinaigrette) small \$39 • medium \$59 • large \$79

Mini Fresh Mozzarella, Grape Tomato & Basil gf, vg • **Lentil Salad** gf, vg, v • **Sesame Noodles** vg, v

Tortellini Salad vg (roasted red peppers, spinach, marinated artichokes) • **Tabouleh** vg, v • **Spinach Chickpea** gf, vg, v small \$44 • medium \$66 • large \$88

Our Famous Chicken Salad gf • **Albacore Tuna Salad** gf • **Grilled Chicken & Asparagus Salad** gf

Super Salad (Kale, Quinoa) gf, vg, v • **Mini Ravioli Salad with Grilled Chicken** 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, vg, v small \$39 • medium \$59 • large \$79

VIP Fruit Salad gf, vg, v Strawberries Blueberries, Raspberries, Pineapple, Kiwi small \$48 • medium \$72 • large \$96

Assorted Berry Salad gf, vg, v small \$48 • medium \$72

GREEN SALADS

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

Add Grilled Chicken small \$14 • medium \$28 • large \$42

CLASSIC CAESAR vg Romaine with Homemade Croutons Parmesan and Creamy Dressing

GARDEN VEGETABLE gf, vg, v Romaine, Broccoli, Bell Peppers, Tomatoes, Cucumbers, Carrots, Red Wine Vinaigrette

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

COBB gf, vg Romaine with crispy Bacon, Egg, Danish Blue, Tomato, Cucumber with a Balsamic Vinaigrette

SOUTHWESTERN gf, vg Romaine, Roasted Corn, Black Bean, Bell Peppers, Cucumbers, Tomatoes, Avocado Dressing

SUMMER gf, vg, v Baby Spinach, Raspberries, Mandarin Oranges, chopped Macadamia, Red Wine Vinaigrette

HARVEST gf, vg Baby Greens, caramelized Walnuts, dried Cranberries, French Brie, Tomatoes, Cucumbers, Balsamic Vinaigrette

GREEK gf, vg Romaine, Kalamata Olives, Feta, stuffed Grape Leaves, Tomatoes, Cucumbers, Greek Vinaigrette

WINTER gf, vg Baby Greens, Bosc Pears, caramelized Walnuts, Cranberry Goat Cheese, Tomatoes, Cucumbers, Balsamic Vinaigrette

KETO gf, vg, v Baby Spinach, Bell Pepper, Radishes, Egg, Cucumbers, Sunflower Seed with Mustard Vinaigrette

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ITALIAN BAKES (9x13, 10 ppl)

Cheese Lasagna <small>vg</small> \$65	Eggplant Parmigiana <small>vg</small> \$65	3 Cheese stuffed Shells <small>vg</small> \$55
Vegetable Lasagna <small>vg</small> \$65	3 Cheese Baked Ziti <small>vg</small> \$55	Meatballs in Marinara \$60
Meat Lasagna \$65	Italian Sausage Baked Ziti \$65	Sausage & Peppers <small>gf</small> \$55

PASTA ENTREES (9x13, 10 ppl)

Fresh Mozzarella, Tomato, Basil Linguini <small>vg</small> \$55	Grilled Chicken, Tortellini, Pesto Sauce \$75
Roasted Vegetable & Penne in Basil Olive Oil <small>vg, v</small> \$55	Creamy Cajun Chicken Pasta \$70
Creamy Fettuccine Alfredo <small>vg</small> \$55	Cheese Tortellini in Pesto Cream <small>vg</small> \$60
Grilled Chicken & Spinach Penne Alfredo \$70	Shrimp Scampi Linguini \$85
Tortellini, Prosciutto & Peas Garlic Cream Sauce \$75	Garlic Shrimp, Spinach, Tomato Linguini \$85
Penne Vodka <small>vg</small> \$55	Shrimp in Creamy Pesto with Penne \$85
Cheese Ravioli with Marinara <small>vg</small> \$55	Sausage & Broccoli Rabe Orecchiette \$65

COLONIAL SPECIALS (9"x13", 10 ppl)

Shrimp & Chicken Paella <small>gf</small> \$75	4 Cheese Pasta <small>vg</small> \$60	Shepherd's Pie <small>gf</small> \$60
Macaroni & Cheese <small>vg</small> \$50	Buffalo Chicken Mac & Cheese \$65	Spanakopita <small>vg</small> \$50
Beef Mac & Cheddar \$65	Chicken Capellini (parmesan mushroom sauce) \$65	Pastitsio \$65
Chicken Enchiladas <small>gf</small> \$65	Chicken Divan (stuffing, broccoli, cream sauce) \$65	Moussaka \$65

SAUTÉED, GRILLED & CRISPY CHICKEN BREAST ENTREES

(minimum order 6) • \$10.99 per person

CHICKEN MARSALA	GRILLED CHICKEN BRUSCHETTA <small>gf</small>
CHICKEN FRANCAISE	CREAMY LEMON DIJON GRILLED CHICKEN <small>gf</small>
CREAMY POBLANO CHICKEN	CRISPY SESAME CHICKEN
CHICKEN in GARLIC WINE SAUCE	CRISPY COCONUT CHICKEN
CHICKEN PICATTA	CHICKEN PARMIGIANA
CHICKEN CACCITORE	CHICKEN TENDERS \$24 dz
CHICKEN & VEGETABLE KEBOB <small>gf</small> (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>	HERB ROASTED ½ CHICKEN <small>gf</small>
MEDITERRANEAN LEMON <small>gf</small>	SESAME TERIYAKI	SWEET & SOUR <small>gf</small>
CACCIATORE <small>gf</small>	SOUTHERN FRIED	JUMBO WINGS <small>gf</small> \$18 dz (min 2 dz)

ROASTED BONELESS TURKEY BREAST turkey breast (gf) sliced with homemade Turkey Gravy on side (min 4 lbs) \$16.99 lb

SAVORY BEEF, PORK, LAMB ENTREES

1 st CUT BRISKET OF BEEF <small>gf</small> (min 4 lbs) \$24.99 lb	HERB ROASTED BEEF TENDERLOIN <small>gf</small> Horseradish Sauce (10ppl) MP
HERB ROASTED PORK LOIN <small>gf</small> (min 4 lbs) \$14.99 lb	GRILLED LONDON BROIL <small>gf</small> Horseradish Cream (min 4 lbs) \$17.99 lb
TERIYAKI ROASTED PORK LOIN (min 4 lbs) \$14.99 lb	GRILLED BISTRO FILET STEAK <small>gf</small> Horseradish Cream (min 4 lbs) \$18.99 lb
GREEK MARINATED PORK KEBOBS <small>gf</small> (min 6) \$9.99 ea	ROAST BEEF with Beef Gravy (9x13) \$70
ITALIAN or BBQ pulled PORK <small>gf</small> (9x13, 12 ppl) \$65	BEEF & RICE stuffed PEPPERS <small>gf</small> (min 4 ea) \$6.95 ea
BBQ BABY-BACK RIBS <small>gf</small> (min 2 racks) \$19.99 ea	BEEF & VEGETABLE KEBOB <small>gf</small> (min 6) 12.99 ea
ROASTED LEG OF LAMB <small>gf</small> (4 lbs min, 8 ppl) MP	TRADITIONAL BEEF or VEAL STEW (9x13, 8 ppl) \$70
GRILLED LAMB CHOPS <small>gf</small> (2 dz min) \$48	BEEF, TURKEY, or VEGETARIAN CHILI <small>gf</small> (9x13, 8 ppl) \$50
MINI MEATLOAFS Beef, Veal or Turkey (min 6 ea flavor) \$6.95 ea	

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FISH & SEAFOOD ENTREES

- HALF POACHED SALMON** gf garnished cucumber, greenery & served with creamy Dill Sauce (approx.4lbs) \$125
SHRIMP SCAMPI gf large Shrimp sautéed with garlic, olive oil & butter with a touch of lemon (2lbs) \$85
GRILLED SHRIMP KEBOBS gf 5 jumbo Shrimp marinated in lemon & garlic (min 6 ea) \$14.99 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, vg, v</small> \$11.99	HERB ROASTED POTATOES <small>gf, vg, v</small> \$7.99
GREEN BEANS ALMANDINE <small>gf, vg, v</small> \$11.99	MASHED POTATOES <small>gf, vg</small> \$7.99
ROASTED VEGETABLES <small>gf, vg, v</small> \$10.99	SCALLOPED POTATOES <small>gf, vg (9x13, 12ppl)</small> \$49
GREEN BEANS & CARROTS <small>gf, vg, v</small> \$11.99	ROASTED SWEET POTATOES <small>gf, vg, v</small> \$7.99
ASSORTED STEAM VEGETABLES <small>gf, vg, v</small> \$10.99	SWEET POTATO SOUFFLÉ <small>gf, vg sm (6ppl) \$24 lg(12ppl) \$49</small>
BUTTERED CORN <small>gf, vg</small> \$6.99	WILD RICE PILAF <small>gf, vg, v</small> \$7.99
ASPARAGUS & ROASTED PEPPERS <small>gf, vg, v</small> \$11.99	ROASTED BUTTERNUT SQUASH <small>gf, vg, v</small> \$9.99
GLAZED CARROTS <small>gf, vg</small> \$7.99	VEGETABLE RICE PILAF <small>gf, vg, v</small> \$7.99
ROASTED CAULIFLOWER <small>gf, vg, v</small> \$10.99	STEAMED BASMATI RICE <small>gf, vg, v</small> \$6.99
HERB BREAD OR FRUIT & NUT STUFFING \$8.99	TURKEY GRAVY \$8.99 qt - BEEF GRAVY/ AU JUS \$14.99 qt
FALL MEDLEY <small>gf, vg, v</small> (Brussels Sprouts, Butternut Squash, dried Cranberries, toasted Almonds) min 3 lbs • \$11.99 lb	

BAKERY SPECIALTIES

MINIATURE SWEETS TRAY

Assorted Miniature Sweets including Chocolate Eclairs, Cannoli, Cream Puffs, Chocolate Covered Strawberries, Baklava, Fudge Brownie Bites, Rocky Road Brownie Bites, Almond Macaroons, Raspberry & Apricot Schnecken small (8 ppl) \$64 • 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 and Dark Chocolate Covered Pretzels small (8 ppl) \$59 • medium (15 ppl) \$99 • large (25 ppl) \$139

BREAKFAST TRAY Assorted Fresh Baked Muffins, Danish and sliced Coffee Cakes small (8 ppl) \$35 • medium (15 ppl) \$59 • large (25 ppl) \$89

CHEESECAKES Strawberry, Raspberry, Assorted Fruit, Cookies and Cream, Chocolate Chip, Carrot (10ppl) \$45 - \$50

FLOURLESS CHOCOLATE CAKE gf Decadent Chocolate Torte topped with luscious Ganache and Berries (10ppl) \$45

FRESH FRUIT TART Butter Crust layered with Chocolate Ganache and Vanilla Custard topped with Fresh Fruit (10ppl) \$40

LEMON RASPBERRY MERINGUE TART Buttery shell, French Raspberry preserves, homemade Lemon Curd topped with fresh dollops for toasted Meringue (10ppl) \$40

TIRAMISU Layers of Creamy Mascarpone, coffee-soaked Vanilla Sponge and Cocoa (12ppl) \$50

SPANISH FLAN gf Rich Custard swimming in Caramel Sauce small (10ppl) \$39 • large (20 ppl) \$69

TRADITIONAL RICE PUDDING gf, vg small \$36 • medium \$54 • large \$72

BREAD PUDDING Traditional Vanilla or Chocolate served with a Vanilla Bean Sauce 9x13 (12ppl) \$55

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*

ASSORTED CUPCAKES Vanilla, Chocolate, Chocolate Mousse, Carrot, Cookies & Cream, Red Velvet \$3.79 each

FRENCH MACAROONS gf Vanilla, Chocolate, Raspberry, Lemon, Pistachio, Hazelnut *see bakery for additional flavors minimum 1 dozen, 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** for more specialty Desserts, Cakes and Pastries!

Tarts, Cakes and Specialty Desserts require a minimum 7-day notice

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