

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



www.colonialfarms.com • 215-493-1548

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, version 25.6

HORS D'OUVRES priced per dozen (2 dozen minimum)

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

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

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

SPECIALTY APPETIZERS

BAKED BRIE vg wheel of French brie wrapped in flaky pastry served with European Raspberry preserves (10ppl) \$45
MEDITERRANEAN LAYERED DIP vg Hummus, diced Cucumbers, Tomatoes, Artichokes, Kalamata Olives, crumbled Feta, and Greek Oregano gf small (10 ppl) \$59 • medium (25 ppl) \$89
7 LAYER TACO DIP gf Zesty Sour Cream, Black Beans, Taco Meat, Guacamole, Cheddar, Lettuce, Tomatoes, Black Olives small (10 ppl) \$59 • medium (25 ppl) \$89
BUFFALO CHICKEN DIP gf Traditional Buffalo flavors mixed with a blend of cheeses gf (10ppl) \$49
SPINACH ARTICHOKE DIP vg Creamy, cheesy dip with fresh Spinach and chopped Artichokes (10ppl) \$45
JUMBO CHICKEN WINGS gf 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 medium (25) \$85 • large (40) \$130
MINI FILET OF TENDERLOIN AND CROISSANT TRAY sliced Roasted Tenderloin of Beef on Mini Croissants with creamy Horseradish Sauce medium (25) \$135 • large (40) \$210
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 Assorted bite size wraps with lettuce & tomato - Turkey & Muenster with Pesto Mayo, Curry Chicken Salad, Roasted Vegetable Hummus Arugula, Roast Beef & Vermont Cheddar with Horseradish Sauce, Ham & Brie with Honey Mustard (30 pieces) \$70

*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 (8 ppl) \$48 • 11"x17" flat (20 ppl) \$65

VEGETABLE FRITTATA vg Roasted Vegetables and Cheese baked in a Fluffy Soufflé mixture (10 ppl) \$55

BACON CHEDDAR FRITTATA gf Bacon Cheddar & potatoes baked in a Fluffy Soufflé mixture (10 ppl) \$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 6 ppl) \$3.99 pp

HALF POACHED SALMON gf garnished with greenery; fresh flowers served with Dill Sauce (approx. 4 lbs) \$125

CARAMEL FRENCH TOAST BAKE vg Our Greek bread baked in a sweet Custard & Caramel Sauce (6 ppl) \$30

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

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

PASTA ENTREES (9x13, 10 ppl)

Fresh Mozzarella, Tomato, Basil Linguini vg \$55	Grilled Chicken, Tortellini, Pesto Sauce \$75
Roasted Vegetable & Penne in Basil Olive Oil vg, v \$55	Creamy Cajun Chicken Pasta \$70
Creamy Fettuccine Alfredo vg \$55	Cheese Tortellini in Pesto Cream vg \$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 vg \$55	Shrimp in Creamy Pesto with Penne \$85
Cheese Ravioli with Marinara vg \$55	Sausage & Broccoli Rabe Orecchiette \$65

COLONIAL SPECIALS (9"x13", 10 ppl)

Shrimp & Chicken Paella gf \$75	4 Cheese Pasta vg \$60	Shepherd's Pie gf \$60
Macaroni & Cheese vg \$50	Buffalo Chicken Mac & Cheese \$65	Spanakopita vg \$50
Beef Mac & Cheddar \$65	Chicken Capellini (parmesan mushroom sauce) gf \$65	Pastitsio \$65
Chicken Enchiladas gf \$65	Beef & Rice stuffed Peppers gf \$65	Moussaka \$65
Veal Stuffed Cabbage gf \$72	Southwest Quinoa Stuffed Pepper vg gf \$65	Fajita Bake \$65/\$75

SAUTÉED, GRILLED & CRISPY CHICKEN BREAST ENTREES

(minimum order 6) • \$10.99 per person

CHICKEN MARSALA	GRILLED CHICKEN BRUSCHETTA gf
CHICKEN FRANCAISE	CREAMY LEMON DIJON GRILLED CHICKEN gf
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 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 gf	TRADITIONAL BARBECUE gf	HERB ROASTED ½ CHICKEN gf
MEDITERRANEAN LEMON gf	SESAME TERIYAKI	SWEET & SOUR gf
CACCIATORE gf	SOUTHERN FRIED	JUMBO WINGS gf \$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 gf (min 4 lbs) \$24.99 lb	HERB ROASTED BEEF TENDERLOIN gf Horseradish Sauce (10ppl) MP
HERB ROASTED PORK LOIN gf (min 4 lbs) \$14.99 lb	GRILLED LONDON BROIL gf Horseradish Cream (min 4 lbs) \$17.99 lb
TERIYAKI ROASTED PORK LOIN (min 4 lbs) \$14.99 lb	GRILLED BISTRO FILET STEAK gf Horseradish Cream (min 4 lbs) \$18.99 lb
GREEK MARINATED PORK KEBOBS gf (min 6) \$9.99 ea	ROAST BEEF with Beef Gravy (9x13) \$70
ITALIAN or BBQ pulled PORK gf (9x13, 12 ppl) \$65	BEEF & VEGETABLE KEBOB gf (min 6) 12.99 ea
BBQ BABY-BACK RIBS gf (min 2 racks) \$19.99 ea	TRADITIONAL BEEF or VEAL STEW (9x13, 8 ppl) \$70
ROASTED LEG OF LAMB gf (4 lbs min, 8 ppl) MP	BEEF, TURKEY, or VEGETARIAN CHILI gf (9x13, 8 ppl) \$50
GRILLED LAMB CHOPS gf (2 dz min) \$48	MINI MEATLOAFS Beef, Veal or Turkey \$65

Ask about our Fresh Grilled New York Strips & Delicious Prime Rib

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 gf, vg, v \$11.99	HERB ROASTED POTATOES gf, vg, v \$7.99
GREEN BEANS ALMANDINE gf, vg, v \$11.99	MASHED POTATOES gf, vg \$7.99
ROASTED VEGETABLES gf, vg, v \$10.99	SCALLOPED POTATOES gf, vg (9x13, 12ppl) \$49
GREEN BEANS & CARROTS gf, vg, v \$11.99	ROASTED SWEET POTATOES gf, vg, v \$7.99
ASSORTED STEAM VEGETABLES gf, vg, v \$10.99	SWEET POTATO SOUFFLÉ gf, vg sm (6ppl) \$24 lg(12ppl) \$49
BUTTERED CORN gf, vg \$6.99	WILD RICE PILAF gf, vg, v \$7.99
ASPARAGUS & ROASTED PEPPERS gf, vg, v \$11.99	ROASTED BUTTERNUT SQUASH gf, vg, v \$9.99
GLAZED CARROTS gf, vg \$7.99	VEGETABLE RICE PILAF gf, vg, v \$7.99
ROASTED CAULIFLOWER gf, vg, v \$10.99	STEAMED BASMATI RICE gf, vg, v \$6.99
HERB BREAD OR FRUIT & NUT STUFFING \$8.99	TURKEY GRAVY \$8.99 qt - BEEF GRAVY/ AU JUS \$14.99 qt
FALL MEDLEY gf, vg, v (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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