

COLONIAL FARMS Thanksgiving Menu

2025

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*

PLACE
ORDER BY
THURSDAY
11/20

SMALL	12-14 lbs. (8 ppl)	\$112	MEDIUM	16-18 lbs. (12 ppl)	\$159
LARGE	22-24 lbs. (16 ppl)	\$210	XLARGE	25-27 lbs. (20 ppl)	\$245

carving available for \$20

ROASTED BONELESS TURKEY BREAST (TURKEY GF)

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

ROASTED TURKEY DRUMSTICK GF

2 for \$19.99

TRADITIONAL MACARONI & CHEESE VG

(9"x13", 12 ppl) \$50

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", 12 ppl) \$55

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 \$9 dz, **PARKERHOUSE ROLLS** \$10 dz, **FRENCH BAGUETTE** \$6

DESSERTS

AUTUMN LEAVES CAKE \$50

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

PUMPKIN CHEESECAKE \$45

THANKSGIVING CUPCAKES \$3.79 ea

vanilla or chocolate with Thanksgiving decor

FRENCH MACARONS GF (min 12) \$3.25 ea

pistachio, vanilla, raspberry, chocolate

3-D TURKEY CAKE \$55

Carved chocolate chip cake decorated with Thanksgiving "Fixings"

CARROT CAKE CHEESECAKE \$45

PIES

PUMPKIN \$15

APPLE OR APPLE CRUMB \$15

COCONUT CUSTARD \$19

BLUEBERRY OR BLUEBERRY CRUMB \$15

CHERRY OR CHERRY CRUMB \$15

PECAN OR CHOCOLATE PECAN \$19

LEMON MERINGUE \$25

KEY LIME \$25

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 \$99 • large \$139

MINI SWEETS TRAY

mini chocolate eclairs, cannoli, cream puffs, plus chocolate covered strawberries, baklava, fudge brownie & rocky road brownie bits, raspberry & apricot schnecken, almond macaroons small \$64 • 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

V: Vegan
VG: Vegetarian
*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 \$33

served with cocktail sauce

FRESH MOZZARELLA, TOMATO, BASIL SKEWER_{GF, VG} \$18

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

CRISPY CHICKEN POTSTICKERS \$18

BAKED BRIE IN PASTRY_{VG}

French wheel of brie wrapped in pastry, baked to golden crispy perfection

served with imported raspberry preserves (6 ppl) \$45

SPINACH ARTICHOKE DIP_{GF, VG}

creamy, cheesy dip with fresh spinach and chopped artichokes prepared in oven ready dish (8ppl) \$45

BUFFALO CHICKEN DIP_{GF}

traditional buffalo flavors mixed with a blend of cheeses served in an oven ready dish (8ppl) \$49

GREEN SALADS

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

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 \$69 • large \$99*

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) \$135 • large (40) \$210*

IMPORTED CHEESE & FRUIT_{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 \$69 • large \$99*

DOMESTIC CHEESE & FRUIT_{GF, VG}

*assorted cubes of domestic cheeses and seasonal fruit garnished with grapes and strawberries
small \$59 • medium \$89 • large \$119*

ORDER BY THURSDAY, NOVEMBER 20TH

No new orders or changes to existing orders will be accepted after 11/20

Thanksgiving Menu is the only menu available for orders between Monday, Nov. 24th & Sunday, Nov. 30th

215-493-1548

**CALL TODAY TO
PLACE YOUR ORDER!**

(No hot pick ups or deliveries)

VG: Vegetarian
V: Vegan

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

**OPEN THANKSGIVING DAY
PICK UPS ONLY
(8 am to 1 pm)**

**prices subject to change*