

COLONIAL FARM

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, glassware are available upon request.

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*

SPECIAL or LARGER PARTIES - 2+ WEEK NOTICE IS APPRECIATED
(SHOWERS, GRADUATIONS, BAPTISMS or BUSY TIMES OF THE YEAR)

Please call giving 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.

PICK-UP OR DELIVERY

Colonial Farms will have your food packaged for pick-up or delivered.

Delivery fees are based on delivery distance from our store.

All food that is ordered comes prepared in secure oven ready aluminum pans or tight sealed cold containers.

Heating instructions are available in the store or online.

Hot pick-ups are also available.

FORMS OF PAYMENT

We gladly accept all major credit cards, cash, checks, and approved house accounts.

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

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

Spinach & Cheese Phyllo Triangles vg \$24 dz	Cranberry Brie Walnut Crostini vg \$21 dz
Fresh Mozzarella, Tomato, Basil Skewer gf, vg \$18 dz	Beef & Cheddar Sliders on Brioche Bun \$36 dz
Traditional Deviled Eggs gf, vg \$14 dz	Teriyaki Chicken Skewers \$24 dz
3 Cheese Stuffed Mushrooms gf, vg \$18 dz	Mini Meatballs (Italian or Sweet & Sour) \$18 dz
Italian Sausage Stuffed Mushrooms gf \$24 dz	Coconut Crispy Shrimp \$33 dz
Prosciutto wrapped Melon gf \$24 dz	Mini Maryland Crab Cakes \$33 dz
Crispy Chicken Potstickers \$18 dz	BBQ Shrimp wrapped in Bacon gf \$33 dz
Steamed Pork Dumplings \$18 dz	Smoked Salmon Canapés \$24 dz
Devils on Horseback gf \$24 dz	Scallops wrapped in Bacon gf \$33 dz
Pigs in a Blanket \$18 dz	Roast Beef & Horseradish Crostini \$24 dz
Coconut Chicken Bites \$18 dz	Lemon Herb Chicken Skewers gf \$24 dz

SPECIALTY APPETIZERS

- BUFFALO CHICKEN DIP** gf Traditional Buffalo flavors mixed with a blend of cheeses gf (10 ppl) \$49
- SPINACH ARTICHOKE DIP** vg Creamy, cheesy dip with fresh Spinach and chopped Artichokes (10 ppl) \$45
- BAKED BRIE** vg wheel of French brie wrapped in flaky pastry served with European Raspberry preserves (10 ppl) \$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
- 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

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

GOURMET SANDWICH PLATTER gluten free bread & wraps available for additional charge

- MINI SANDWICHES** Chicken Salad, Tuna Salad, Ham & Honey Mustard, Turkey with Cranberry & Dijon, Fresh Mozzarella, Tomato, Basil vg on mini ciabatta rolls *medium* (25) \$85 • *large* (40) \$130
- MINI FILET OF TENDERLOIN AND CROISSANT** sliced Roasted Tenderloin of Beef on Mini Croissants with creamy Horseradish Sauce *medium* (25) \$135 • *large* (40) \$210
- MINI SALAD CROISSANTS** Chicken Salad, Tuna Salad, Egg Salad, Smoked Salmon, Cucumber Dill Arugula vg, on mini croissants rolls *medium* (25) \$95 • *large* (40) \$150
- ASSORTED SANDWICH or WRAP TRAY** Choice of: Turkey & Cheese, Chicken Salad, Tuna Salad, Ham & Cheese, Roast Beef, Tomato, Fresh Mozzarella & Basil vg 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 vg 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 vg, v, 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*

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 26.3

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

MINI CROISSANT TRAY fresh baked mini croissants sliced on a tray with Butter & Gourmet Jelly (min 6 ppl) \$4.25 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) \$99

JUMBO MUFFIN TRAY Assorted fresh baked Muffins cut in half on Tray
small (8 ppl) \$35 • medium (15 ppl) \$59 • large (25 ppl) \$99

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 small (8 ppl) • medium (15 ppl) • large (25 ppl)

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

_{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 26.3

ITALIAN BAKES (9x13, 10 ppl)

Cheese Lasagna vg \$65
Vegetable Lasagna vg \$65
Meat Lasagna \$65

Eggplant Parmigiana vg \$65
3 Cheese Baked Ziti vg \$55
Italian Sausage Baked Ziti \$65

3 Cheese stuffed Shells vg \$55
Meatballs in Marinara \$60
Sausage & Peppers gf \$55

PASTA ENTREES (9x13, 10 ppl)

Creamy Fettuccine Alfredo vg \$55
Penne Vodka vg \$55
Fresh Mozzarella, Tomato, Basil Penne vg \$55
Roasted Vegetable & Penne in Basil Olive Oil vg, v \$55
Cheese Ravioli with Marinara vg \$55
Cheese Tortellini in Pesto Cream vg \$60
Shrimp Scampi Linguini \$85

Grilled Chicken, Tortellini, Pesto Sauce \$75
Creamy Chicken Fettuccine Alfredo vg \$70
Grilled Chicken & Spinach Penne Garlic Cream \$70
Sausage & Broccoli Rabe Orecchiette \$65
Tortellini, Prosciutto & Peas Garlic Cream Sauce \$75
Rigatoni Bolognese \$65
Spaghetti & Meatballs \$70

COLONIAL SPECIALS (9"x13", 10 ppl)

Shrimp & Chicken Paella gf \$75
Macaroni & Cheese vg \$50
Beef Mac & Cheddar \$65
Chicken Enchiladas gf \$65
Veal Stuffed Cabbage gf \$72

4 Cheese Pasta vg \$60
Buffalo Chicken Mac & Cheese \$65
Chicken Capellini (parmesan mushroom sauce) \$65
Beef & Rice stuffed Peppers gf \$65
Southwest Quinoa Stuffed Pepper vg gf \$65

Shepherd's Pie gf \$60
Spanakopita vg \$50
Pastitsio \$65
Moussaka \$65
Fajita Bake \$65/\$75

CHICKEN BREAST ENTREES SAUTÉED, GRILLED & CRISPY (minimum order 6) • \$10.99 per person

CHICKEN MARSALA	CRISPY SESAME CHICKEN	GRILLED CHICKEN BRUSCHETTA gf
CHICKEN FRANCAISE	CRISPY COCONUT CHICKEN	CREAMY LEMON DIJON GRILLED CHICKEN gf
CHICKEN in GARLIC WINE SAUCE	CREAMY POBLANO CHICKEN	CHICKEN PARMIGIANA
CHICKEN PICATTA	CHICKEN CACCITORE	CHICKEN TENDERS \$24 dz
CHICKEN & VEGETABLE KEOB gf (chicken breast, peppers, onions grilled to perfection)		
CHICKEN STACK (spinach, roasted red pepper, provolone atop a chicken cutlet)		

ROASTED CHICKEN 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) \$17.99 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 KEOBS 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 KEOB 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

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 KEOBS 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, Caper sauce (min 6 ea) \$19.99 ea

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 26.3

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	

FRESH BAKED BREADS Baguettes \$5 • Snowflake Rolls \$12/dz • Parkhouse Pull Apart Rolls \$12/dz

Calandra's Italian Breads \$5.99 - Semolina • Multi Grain • Sesame

Croissants \$3.99 ea • Mini Croissants \$18/dz • Corn Bread \$10 (8"x 8") • Club Rolls \$10/dz

BAKERY SPECIALTIES see bakery menu for more options

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

JUMBO MUFFIN TRAY Assorted fresh baked Muffins cut in half on Tray small (8 ppl) \$35 • medium (15 ppl) \$59 • large (25 ppl) \$99

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

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

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

PEACH OR BLUEBERRY CRUMBLE sweet saucy fruit topped with a crispy buttery crumble 9x13 (12ppl) \$55

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

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

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

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

FRENCH MACAROONS gf Vanilla, Chocolate, Raspberry, Lemon, Pistachio, Hazelnut, Salted Carmel see bakery for additional flavors minimum 1 dozen, 7-day notice

CUSTOM LAYERED CAKES Chocolate Chip Pound Cake, Vanilla, Chocolate, Chocolate Truffle, Chocolate Raspberry, Lemon Coconut, Raspberry Almond, Chocolate Peanut Butter, Carrot Cake
7 day notice requested for standard design. 14+ day notice for character or specific design cakes.
3+ weeks' notice for Tier or Special Event Cakes. see bakery for additional sizes, fillings, and icings available

Call our bakery **215-493-1548** for more specialty Desserts, Cakes and Pastries!

Tarts and Specialty Desserts require a minimum 7-day notice

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 26.3