

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, GRADUTATIONS, 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 (10ppl) \$49
- SPINACH ARTICHOKE DIP** vg Creamy, cheesy dip with fresh Spinach and chopped Artichokes (10ppl) \$45
- 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
- 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 MEDITERRANEAN gf, vg ummus, Feta, Kalamata Olives, stuffed Grape Leaves, Cucumbers, & Tomato <i>small</i> \$59 • <i>medium</i> \$89 • <i>large</i> \$119 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	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 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 SHRIMP COCKTAIL gf Streamed Jumbo Shrimp with Cocktail Sauce <i>small</i> (3 lbs) \$110 • <i>medium</i> (5 lbs) \$198 <i>large</i> (8 lbs) \$299	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 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 FRESH 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
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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 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
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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

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

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

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)

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

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) \$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

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

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

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) \$16.99 lb		

SAVORY BEEF, PORK, LAMB ENTREES

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

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| ROASTED BRUSSEL SPROUTS <i>gf, vg, v</i> \$11.99 | HERB ROASTED POTATOES <i>gf, vg, v</i> \$7.99 |
| GREEN BEANS ALMANDINE <i>gf, vg, v</i> \$11.99 | MASHED POTATOES <i>gf, vg</i> \$7.99 |
| ROASTED VEGETABLES <i>gf, vg, v</i> \$10.99 | SCALLOPED POTATOES <i>gf, vg (9x13, 12ppl)</i> \$49 |
| GREEN BEANS & CARROTS <i>gf, vg, v</i> \$11.99 | ROASTED SWEET POTATOES <i>gf, vg, v</i> \$7.99 |
| ASSORTED STEAM VEGETABLES <i>gf, vg, v</i> \$10.99 | SWEET POTATO SOUFFLÉ <i>gf, vg sm (6ppl) \$24 lg(12ppl)</i> \$49 |
| BUTTERED CORN <i>gf, vg</i> \$6.99 | WILD RICE PILAF <i>gf, vg, v</i> \$7.99 |
| ASPARAGUS & ROASTED PEPPERS <i>gf, vg, v</i> \$11.99 | ROASTED BUTTERNUT SQUASH <i>gf, vg, v</i> \$9.99 |
| GLAZED CARROTS <i>gf, vg</i> \$7.99 | VEGETABLE RICE PILAF <i>gf, vg, v</i> \$7.99 |
| ROASTED CAULIFLOWER <i>gf, vg, v</i> \$10.99 | STEAMED BASMATI RICE <i>gf, vg, v</i> \$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*

COLONIAL COOKIE TRAY

Chocolate Chip, Oatmeal Raisin, Peanut Butter, Margaritas, Apricot & Raspberry Schnecken, Pecan Crescents, Almond Macaroons, Greek Butter, Butter Cookies, Chocolate Chip Biscotti, Walnut Biscotti topped with our Fudge Brownie Bites on top
 small (8 ppl) \$54 • medium (15 ppl) \$89 • large (25 ppl) \$126

SPECIALTY DESSERT TRAY *gf*

Assorted French Macaroons, Chocolate Dipped Coconut Macaroons, Chocolate covered Strawberries, Almond Macaroon Cookie
 small (8 ppl) \$64 • medium (15 ppl) \$109

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- BREAD PUDDING** Traditional Vanilla or Chocolate served with a Vanilla Bean Sauce 9×13 (12ppl) \$55
- PEACH OR BLUEBERRY CRUMBLE** sweet saucy fruit topped with a crispy buttery crumble 9×13 (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** (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

Call our bakery [215-493-1548](tel:215-493-1548) for more specialty Desserts, Cakes and Pastries!
Tarts, Cakes and Specialty Desserts require a minimum 7-day notice