

COLONIAL FARMS Thanksgiving Menu

2026

**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 (apricot, prune, almond) stuffing plus gravy*

SMALL	12-14 lbs. (8 ppl)	\$120	MEDIUM	16-18 lbs. (12 ppl)	\$180
LARGE	22-24 lbs. (16 ppl)	\$230	XLARGE	25-27 lbs. (20 ppl)	\$275

carving available for \$25

ROASTED BONELESS TURKEY BREAST (TURKEY GF)
sliced with homemade turkey gravy on side (min 4lbs) \$17.99 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, VG
with basil & olive oil (9"x13", 12ppl) \$55

VEGETABLES & SIDE DISHES

priced per pound, minimum 2 pounds

FALL MEDLEY GF, VG, V \$11.99
butternut squash, Brussel sprouts, cranberries, toasted almonds

GREEN BEANS WITH CARROTS GF, VG, V \$11.99

ROASTED VEGETABLES GF, VG, V \$10.99

ROASTED BRUSSEL SPROUTS GF, VG, V \$11.99

BUTTERED CORN GF, VG \$6.99

FRESH CRANBERRY SAUCE GF, VG, V \$7.99 pint

OUR FAMOUS SWEET POTATO SOUFFLÉ GF, VG
small (6 ppl) \$25 large (12 ppl) \$50

SCALLOPED POTATOES GF, VG (9x13, 12 ppl) \$50

GLAZED SWEET POTATOES WITH WALNUTS GF, VG
small (6 ppl) \$25 large (12 ppl) \$50

MASHED POTATOES GF, VG \$7.99

HERB BREAD OR FRUIT & NUT STUFFING \$8.99

HOMEMADE TURKEY GRAVY \$8.99 quart

FRESH BAKED BREADS & ROLLS

CORN BREAD (8x8) \$10 tray, **MINI CROISSANTS** \$18 dz, **SNOWFLAKE ROLLS** \$10 dz,
CLUB ROLLS \$10 dz, **PARKERHOUSE ROLLS** \$10 dz, **FRENCH BAGUETTE** \$6

**ORDER
CAKES
BY 11/19**

CAKES, CHEESECAKES, TARTS

3-D TURKEY CAKE \$60
Carved chocolate chip cake decorated with Thanksgiving "Fixings"

AUTUMN LEAVES CAKE \$50
*Fondant fall leaves Decorated Pumpkin Cake with
Cream Cheese Filling & Vanilla Butter Cream Icing*

TURKEY CUPCAKES vanilla or chocolate \$3.99 ea

PUMPKIN CHEESECAKE \$45

CARROT CAKE CHEESECAKE \$45

CHERRY PISTACHIO TART \$45

LEMON RASPBERRY MERIGUE TART \$42

TRADITIONAL PIES

PUMPKIN \$18
TRADITION APPLE OR APPLE CRUMB \$18

COCONUT CUSTARD \$22

BLUEBERRY OR BLUEBERRY CRUMB \$18

CHERRY OR CHERRY CRUMB \$18

PECAN \$22

CHOCOLATE PECAN \$22

CREAM PIES \$32

LEMON MERINGUE

KEY LIME

CHOCOLATE MOUSSE

DESSERT TRAYS

**COOKIE BROWNIE
PRETZEL TRAY**
*chocolate chip, butter, fudge brownie bits, rocky
road brownie bites, milk & dark chocolate pretzels
small \$59 • medium \$99 • large \$139*

MINI SWEETS TRAY
*mini chocolate eclairs, cannoli, cream puffs,
chocolate covered strawberries, baklava, fudge
brownie & rocky road brownie bits, raspberry &
apricot schnecken, almond macaroons
small \$64 • medium \$112 • large \$146*

SPECIALTY SWEETS TRAY GF
*French macaroons, coconut macarons, almond
cookies, chocolate covered strawberries \$64*

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 per selection)

- PIGS IN A BLANKET** \$18
COCONUT CHICKEN BITES \$21
SCALLOPS WRAPPED IN BACON^{GF} \$33
MINI MARYLAND CRAB CAKES \$33
served with a side of cocktail sauce
**FRESH MOZZARELLA, TOMATO,
BASIL SKEWER**^{GF, VG} \$18

- DEVEILED 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

CRANBERRY FRENCH BRIE CARMELIZED WALNUT CROSTINI^{VG} \$21

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*

GREEN SALADS

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

GARDEN VEGETABLE SALAD^{GF, VG, V}
*broccoli, bell peppers, tomatoes, cucumbers, carrots
with a red wine vinaigrette on side*

HARVEST SALAD^{GF, VG}
*caramelized walnuts (on side), dried cranberries,
French Brie, organic greens with side of balsamic vinaigrette*

MEDITERRANEAN LAYER DIP^{GF, VG}
*hummus, diced cucumber, tomato, artichokes, kalamata
olives, crumbled feta & Greek oregano (10 ppl) \$59*

BUTTERNUT SQUASH SOUP^{VG}
\$11.95 per quart (3 ppl per quart, 2 quart minimum)

FRESH FRUIT SALAD^{GF, VG, V}
*melons, grapes, apples, pineapple, oranges, strawberries
small (8 ppl) \$39 • medium (12 ppl) \$59 • large (18 ppl) \$79*

ASSORTED BERRY SALAD^{GF, VG, V}
*strawberries, blueberries, raspberries, blackberries
small (8 ppl) \$48 • medium (12 ppl) \$72*

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

ANTIPASTO^{GF}
*soppressata, prosciutto, fresh mozzarella, aged Parmesan,
roasted red pepper, artichokes & olives*
small \$79 • medium \$109 • large \$139

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 SLICED FRUIT^{GF, VG, V}
*sliced melon, pineapple, red & green
grapes topped with strawberries*
small \$39 • medium \$69 • large \$99

VEGETABLE CRUDITÉS^{GF, VG}
*assorted vegetables served
with our signature spinach feta dip*
small \$39 • medium \$69 • large \$99

MINI FILET OF TENDERLOIN & CROISSANT
*roasted beef filet sliced on buttery mini croissant
with creamy horseradish sauce*
medium (25) \$135 • large (40) \$210

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 19TH

*No new orders or changes to existing orders will be accepted after 11/19
Thanksgiving Menu is the only menu available for orders between Monday, Nov. 23rd & Sunday, Nov. 29th*

215-493-1548
**CALL TODAY TO
PLACE YOUR ORDER!**
(No hot pick ups or deliveries)

V: Vegan
VG: Vegetarian
GF: Items made with no gluten
ingredients in a kitchen that uses gluten.

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

*prices subject to change