

### Robin's Nest Package Deals

All Packages include entrée, tax, gratuity, dessert, hot and cold beverages. If you don't see a package that fits your needs our catering manager will create one for you.

#### **Dinner Package 1**

\$67. per person includes 5 courses, tax, gratuity, room charge, linens and open bar with beer and wine

##### **Course One**

Cheese Crudités- Imported Cheeses with Fresh Fruit and Carr's Crackers

Vegetable Crudités- Fresh Cut Veggies with a Creamy Dill Ranch Dip

##### **Course Two**

Cup of Soup du Jour- Robin's Nest Homemade Soups from the finest ingredients

##### **Course Three**

House Salad- Mixed Greens dressed in our own Champagne Vinaigrette Dressing topped with Shredded Carrots

##### **Course Four**

Dinner Entrees- Guests choose one entrée

Honey Pecan Chicken- Boneless breast of Chicken dipped in Honey and Pecans baked until golden brown finished in a Sea of Cranberry Cream Sauce

Filet Mignon- Aged Filet Mignon grilled to your Liking topped with a Rich Cabernet Sauce

Robin's Nest Crab Cake- Jumbo Lump Crab Meat with Red Peppers and Onions Pan fried to Perfection served with Corn Salsa and a Key Lime Drizzle

Lobster Ravioli- Homemade Ravioli stuffed with Maine Cold Water Lobster Meat and Creamy Ricotta Cheese finished in a Lobster Cream Sauce topped with Lobster Meat

Pumpkin Ravioli- Homemade Ravioli stuffed with Sweet Pumpkin and Ricotta Cheese tossed in a Creamy Gorgonzola Sauce with Toasted Pinenuts

### **Course Five**

Dessert Tray- Selection of All of Robin's Nest Award Winning Desserts  
Coffee/ Hot Tea  
Fountain Sodas and Iced Tea

### **Dinner Package 2**

\$32. per person includes House Salad, Entrée, Dessert, Hot and Cold Beverage Tax, Gratuity, Room Charge and Linens

### **House Salad**

### ***Guests Choose One Entrée***

Honey Pecan Chicken- Boneless Breast of Chicken dipped in Honey and Pecans finished in a Sea of Cranberry Cream Sauce

BBQ Beef Brisket- First Choice cut of Tender Beef Brisket Marinated and Slow Roasted in our own BBQ Jus.

Horseradish Crusted Salmon- Fresh Filet of Salmon topped with a Creamy Horseradish Crust baked until golden brown

Bourbon Glazed Pork Chop- Center Cut Pork Chop grilled to perfection topped with a Sweet and Tangy Bourbon Glaze

Pumpkin Ravioli- Homemade Ravioli stuffed with Sweet Pumpkin and Ricotta Cheese tossed in a Creamy Gorgonzola Sauce with Toasted Pinenuts

### **Dessert**

Sheetcake filled with your choice of Chocolate Sabayon, Chocolate or Vanilla Buttercream, Whipped Cream, Orange Formage or Strawberry Shortcake

Hot and Cold Beverages

### **Dinner Package 3**

\$40. per person includes specialty salad, entrée, dessert, hot and cold beverage, tax, gratuity, room charge and linens

#### **Choice of One Salad**

Bleu Lime Salad- Mixed Greens topped with Crumbled Bleu Cheese, Candied Walnuts, Dried Cranberries and, Mandarin Oranges dressed in a Honey Mustard Cumin Lime Dressing

Pear Salad- Mixed Greens topped with Crumbled Bleu Cheese, Walnuts, and Fresh Pears dressed in our own Balsamic Vinaigrette Dressing

Goat Cheese Salad- Baby Spinach with Crumbled Goat Cheese, Roasted Red Peppers, Caramelized Onions and Toasted Pinenuts in our own Champagne Vinaigrette Dressing

#### **Entrees- Each Guest chooses One**

Honey Pecan Chicken- Boneless Breast of Chicken dipped in Honey and Pecans baked until Golden Brown finished in a Sea of Cranberry Cream Sauce

BBQ Beef Brisket- First Choice cut of Tender Beef Brisket Marinated and Slow Roasted in our own BBQ Jus.

Horseradish Crusted Salmon- Fresh Filet of Salmon topped with a Creamy Horseradish Crust baked until golden brown

Bourbon Glazed Pork Chop- Center Cut Pork Chop grilled to perfection topped with a Sweet and Tangy Bourbon Glaze

Pumpkin Ravioli- Homemade Ravioli stuffed with Sweet Pumpkin and Ricotta Cheese tossed in a Creamy Gorgonzola Sauce with Toasted Pinenuts

#### **Dessert**

Sheetcake filled with your choice of Chocolate Sabayon, Chocolate or Vanilla Buttercream, Whipped Cream, Orange Formage or Strawberry Shortcake

Hot and Cold Beverages

## **Lunch**

### **Lunch with Two Courses**

\$19. per person price includes entrée, hot AND cold beverages, dessert, tax, gratuity, room charge and linens

#### **Please pick four of the following**

Bleu Lime Salad- Mixed Greens topped with Candied Walnuts, Mandarin Oranges, Dried Cranberries, Crumbled Bleu Cheese and Marinated Chicken dressed in a Cumin Honey Mustard Lime Dressing

Chicken Caesar Salad- Crisp Romaine topped with Grilled Marinated Chicken, Parmesan Cheese and Herbed Crotons in our own Garlicky Caesar Dressing

Goat Cheese Salad- Baby Spinach topped with Dried Cranberries, Spiced Pecans, and Pan Fried Goat Cheese dressed with an Orange Tarragon Vinaigrette

Chicken and Spinach Salad- Baby Spinach topped with Marinated Chicken, Dill Havarti Cheese, Purple Onions, Sweet Potatoes, Granny Smith Apples and Spiced Pecans, with a Honey Citrus Dressing

Pear Salad- Mixed Greens topped with Crumbled Bleu Cheese, Walnuts and Fresh Pears dressed in our own Balsamic Vinaigrette Dressing

Mount Holly Melt- Fresh Baked Sourdough Bread topped with Mandarin Orange Chicken Salad and Melted Creamy Cheddar Cheese, served with Kettle Chips

BBQ Pulled Pork Sandwich- Slow Roasted Shredded Pork dredged in our own tangy BBQ sauce served on our Bakery's Own Potato Roll, served with Creamy Red Bliss Mashed Potatoes

Turkey Panini- Roast Turkey on Grilled Fresh Baked Sour Dough Bread with Spinach, Monterey Jack Cheese, Granny Smith Apples and an Apricot Chutney Sauce

Garden Burger- Burger of Nuts, Grains, and Vegetables served on our Bakery's Our Potato Roll topped with Provolone Cheese, and Caramelized Onions

Quiche- Baked as High as the Alps stuffed with Chef's Choice of Veggies and Other Fixings topped with Cheese and Baked until Golden Brown

Pumpkin Ravioli- Homemade Ravioli stuffed with Sweet Pumpkin and Ricotta Cheese tossed in a Creamy Gorgonzola Sauce topped with Toasted Pinenuts

Corned Beef Reuben- Lean Corned Beef with Swiss cheese, Cole Slaw and Russian Dressing on Grilled Sourdough Bread

Hawaiian Ham Wrap- Baked Virginia Ham with Monterey Jack Cheese and Pineapple Salsa wrapped in a Spinach Tortilla

Turkey Chili- Lean White Ground Turkey with Onions, Peppers, Tomatoes and Kidney Beans in a Chipotle Chili Sauce topped with Cheddar Cheese

Thanksgiving Turkey Sandwich- Lean Turkey Breast stuffed with our homemade stuffing served on our potato roll with Cranberry Sauce and Mayonnaise

Flatbread Pizza- Fresh Baked Flatbread Pizza topped with Roasted Red Peppers, Caramelized Onions, Grilled Marinated Chicken, and Creamy Goat Cheese, served with Caesar Salad

### **Dessert**

Sheet cake with Filling

Orange Formage

Chocolate Sabayon

Black and White

Hershey's Chocolate

Banana Mousse

\*\*\*\*Upgrade this package by adding the choice of Soup, Caesar or House Salad \$4. per person

### **Lunch with 3 Courses**

\$27. per person includes entrée, soup or salad, hot and cold beverage, dessert, tax, gratuity, room charge, and linens

#### **Course One**

Each Guest Choose One  
Cup of Soup du Jour, House Salad, or Caesar Salad

#### **Course Two**

Please choose four of the following

##### Honey Pecan Chicken

Boneless Breast of Chicken dipped in Honey and Pecans, baked until golden brown finished in a sea of Cranberry Cream Sauce, served with Vegetable Medley, Mashed Potatoes, Rolls and Butter

##### Chicken Marsala

Boneless Breast of Chicken sautéed with Mushrooms and Marsala Wine, served with Mashed Potatoes, Vegetable Medley, Rolls and Butter

##### BBQ Beef Brisket

First Choice cut of Tender Beef Brisket marinated and slowly simmered in our own BBQ jus, served with Mashed Potatoes, Vegetable Medley, Rolls and Butter

##### Pork Normandy

Roast Pork Loin sautéed with Brandy and Brown Sugar Apples, served with Mashed Potatoes, Vegetable Medley, Rolls and Butter

##### Penne Florentine

Homemade Penne Pasta tossed with Sautéed Baby Spinach and Garlic finished in a Tomato Blush Sauce, served with Vegetable Medley, Rolls and Butter

### Bourbon Glazed Salmon

Fresh Filet of Atlantic Salmon grilled to perfection, topped with a Sweet and Tangy bourbon Glaze, served with Mashed Potatoes, Vegetable Medley , Rolls and Butter

Pumpkin Ravioli- Homemade Ravioli stuffed with Sweet Pumpkin and Ricotta Cheese tossed in a Creamy Gorgonzola Sauce with Toasted Pinenuts, served with Vegetable Medley Rolls and Butter

### **Dessert**

#### Sheet cake with Filling

Orange Formage

Chocolate Sabayon

Black and White

Hershey's Chocolate

Banana Mousse

### **Lunch with 4 Courses**

\$34. per person includes appetizers, soup or salad, entrée, hot and cold beverages, dessert, tax, gratuity, room charge, and linens

#### **Course One**

Cheese Crudités

Grilled Vegetable Crudités

Spinach and Artichoke Dip or Hummus Dip

#### **Course Two**

Soup du Jour, House Salad, or Caesar Salad

#### **Course Three**

Please pick Four of the Following

#### Honey Pecan Chicken

Boneless Breast of Chicken dipped in Honey and Pecans, baked until golden brown finished in a sea of Cranberry Cream Sauce, served with Vegetable Medley, Mashed Potatoes, Rolls and Butter

### Black Forest Chicken

Boneless Breast of Chicken wrapped in Black Forest Ham and Stuffed with Swiss Cheese Baked until Golden Brown topped with a Honey Mustard Drizzle, served with Mashed Potatoes, Vegetable Medley, Rolls and Butter

### BBQ Beef Brisket

First Choice cut of Tender Beef Brisket marinated and slowly simmered in our own BBQ jus, served with Mashed Potatoes, Vegetable Medley, Rolls and Butter

### Filet Mignon

Aged Petit Filet Mignon grilled to your liking topped with Bleu Cheese Butter, served with Mashed Potatoes, Vegetable Medley, Rolls and Butter

Pumpkin Ravioli- Homemade Ravioli stuffed with Sweet Pumpkin and Ricotta Cheese tossed in a Creamy Gorgonzola Sauce with Toasted Pinenuts, served with Vegetable Medley Rolls and Butter

### Lobster Ravioli

Homemade Ravioli stuffed with Maine Cold Water Lobster Meat and Creamy Ricotta Cheese finished in a Lobster Cream Sauce topped with Lobster Meat, served with Vegetable Medley, Rolls and Butter

### Mustard Soy Glazed Salmon

Filet of Fresh Atlantic Salmon topped Grilled to Perfection topped with a Mustard Soy Glaze, served with Mashed Potatoes, Vegetable Medley, Rolls and Butter

### **Dessert**

#### Sheet cake with Filling

Orange Formage

Chocolate Sabayon

Strawberry Shortcake (April- September)

Black and White

Hershey's Chocolate

Banana Mousse

## **Brunch**

### **Brunch with Two Courses**

\$20. per person includes brunch entrée, hot and cold beverages, dessert, tax, gratuity, room charge and linens

### **Course One**

Pick four of the following

#### *Bunch Sampler*

*Two fresh eggs, served with French toast, crisp bacon, and farmer's potatoes.*

#### *Corned Beef Hash*

*Corned beef brisket sautéed with onions, peppers, and potatoes, topped with two poached eggs and our savory Hollandaise sauce.*

#### *French Toast*

*Brioche dipped in our own Cinnamon French Toast butter, sautéed until golden brown, served with farmer's potatoes and our daily fruit and whipped cream topping on the side.*

#### *Blueberry Pancakes*

*Homemade Pancakes, dotted with fresh blueberries, and served with bacon or sausage links, and our daily fruit and whipped cream topping on the side.*

#### *Belgian Waffle Du Jour*

*Homemade Belgian Waffles baked until Crispy Golden Brown topped with our Pastry Chef's Homemade Topping, served with your choice of Sausage or Bacon*

#### *Mount Holly Melt*

*Fresh chicken salad with dill seasoning, served on a toasted English muffin and topped with melted Swiss or Cheddar cheese, served with a side of pasta salad.*

#### *Chicken Caesar Salad*

*Crisp, fresh romaine, parmesan cheese, hard boiled egg, homemade croutons, anchovies, dressed in our own Caesar dressing*

#### *Bleu Lime Salad*

*Grilled Marinated Chicken Tenders served over Mixed Greens, with Mandarin Oranges, Dried Cranberries, Walnuts, and Crumbled Bleu Cheese, tossed in a Cumin Honey Mustard Lime Dressing*

*Garden Burger*

*Burger of Nuts, Grains and Mushrooms topped with Caramelized Onions, and Melted Monterey Jack Cheese, served on Our Bakery's Own Potato Roll with Side Salad*

*Quiche du Jour*

*Baked daily, high as the Alps, stuffed full of chef's choice of vegetables or other fixings,*

*and topped with Cheddar cheese and baked until golden brown.*

*Served with a side salad.*

*Corned Beef Reuben- Lean Corned Beef with Swiss cheese, Cole Slaw, and Russian Dressing on Grilled Sourdough, served with Pasta Salad*

Dessert

Sheet cake with Filling

Orange Formage

Chocolate Sabayon

Black and White

Hershey's Chocolate

Banana Mousse

Brunch with Three Courses

\$24..per person includes Appetizer, brunch entrée, hot and cold beverages, dessert, tax, gratuity, room charge and linens

Course One

Assorted Pastries, Danish, and Scones OR Fresh Fruit Cruautés

Course Two

Please pick four

Bunch Sampler

Two fresh eggs, served with French toast, crisp bacon, and farmer's potatoes.

Corned Beef Hash

Corned beef brisket sautéed with onions, peppers, and potatoes, topped with two poached eggs and our savory Hollandaise sauce.

French Toast

Brioche dipped in our own Cinnamon French Toast butter, sautéed until golden brown, served with farmer's potatoes and our daily fruit and whipped cream topping on the side.

### Blueberry Pancakes

Homemade Pancakes, dotted with fresh blueberries, and served with bacon or sausage links, and our daily fruit and whipped cream topping on the side.

### Belgian Waffle Du Jour

Homemade Belgian Waffles baked until Crispy Golden Brown topped with our Pastry Chef's Homemade Topping, served with your choice of Sausage or Bacon

### Chipped Beef

Our own classic chipped beef served over toasted English muffins and served with farmer's potatoes

### Mount Holly Melt

Fresh chicken salad with dill seasoning, served on a toasted English muffin and topped with melted Swiss or Cheddar cheese, served with a side of pasta salad.

### Chicken Caesar Salad

Crisp, fresh romaine, parmesan cheese, hard boiled egg, homemade croutons, anchovies, dressed in our own Caesar dressing

### Bleu Lime Salad

Grilled Marinated Chicken Tenders served over Mixed Greens, with Mandarin Oranges, Dried Cranberries, Walnuts, and Crumbled Bleu Cheese, tossed in a Cumin Honey Mustard Lime Dressing

### Garden Burger

Burger of Nuts, Grains and Mushrooms topped with Caramelized Onions, and Melted Monterey Jack Cheese, served on Our Bakery's Own Potato Roll with Side Salad

### Quiche du Jour

Baked daily, high as the Alps, stuffed full of chef's choice of vegetables or other fixings, and topped with Cheddar cheese and baked until golden brown. Served with a side salad.

Corned Beef Reuben- Lean Corned Beef with Swiss cheese, Cole Slaw, and Russian Dressing on Grilled Sourdough, served with Pasta Salad

## Dessert

### Sheet cake with Filling

Orange Formage

Chocolate Sabayon

Black and White

Hershey's Chocolate

Banana Mousse

## Brunch with Four Courses

\$27. per person includes Appetizer, Soup or Salad, brunch entrée, hot and cold beverages, dessert, tax, gratuity, room charge and linens

### Course One

Assorted Pastries, Danish, and Scones OR Fresh Fruit Crudités

### Course Two

House Salad, Caesar Salad, or Cup of Soup du Jour

### Course Three

Pick Four of the Following

### Bunch Sampler

Two fresh eggs, served with French toast, crisp bacon, and farmer's potatoes.

### Corned Beef Hash

Corned beef brisket sautéed with onions, peppers, and potatoes, topped with two poached eggs and our savory Hollandaise sauce.

### French Toast

Brioche dipped in our own Cinnamon French Toast butter, sautéed until golden brown, served with farmer's potatoes and our daily fruit and whipped cream topping on the side.

### Blueberry Pancakes

Homemade Pancakes, dotted with fresh blueberries, and served with bacon or sausage links, and our daily fruit and whipped cream topping on the side.

### Belgian Waffle Du Jour

Homemade Belgian Waffles baked until Crispy Golden Brown topped with our Pastry Chef's Homemade Topping, served with your choice of Sausage or Bacon

### Chipped Beef

Our own classic chipped beef served over toasted English muffins and served with farmer's potatoes

### Mount Holly Melt

Fresh chicken salad with dill seasoning, served on a toasted English muffin and topped with melted Swiss or Cheddar cheese, served with a side of pasta salad.

### Chicken Caesar Salad

Crisp, fresh romaine, parmesan cheese, hard boiled egg, homemade croutons, anchovies, dressed in our own Caesar dressing

### Bleu Lime Salad

Grilled Marinated Chicken Tenders served over Mixed Greens, with Mandarin Oranges, Dried Cranberries, Walnuts, and Crumbled Bleu Cheese, tossed in a Cumin Honey Mustard Lime Dressing

### Garden Burger

Burger of Nuts, Grains and Mushrooms topped with Caramelized Onions, and Melted Monterey Jack Cheese, served on Our Bakery's Own Potato Roll with Side Salad

### Quiche du Jour

Baked daily, high as the Alps, stuffed full of chef's choice of vegetables or other fixings, and topped with Cheddar cheese and baked until golden brown. Served with a side salad.

Corned Beef Reuben- Lean Corned Beef with Swiss cheese, Cole Slaw, and Russian Dressing on Grilled Sourdough, served with Pasta Salad

### **Dessert**

Sheet cake with Filling

Orange Formage

Chocolate Sabayon

Black and White

Hershey's Chocolate

Banana Mousse