



Robin's Nest Restaurant and Catering

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Hors d'oeuvres

Vegetable Crudités - A gracious display of market fresh vegetables, served with dill dipping sauce. **Small (Serves 8-10); Medium (Serves 15-20); Large (Serves 25-30)**

Fresh Fruit Crudités - Seasonal fruit, fresh from the market, with creamy yogurt sauce **Small (Serves 10-15); Medium (Serves 15-20); Large (Serves 25-30)**

Cheese Crudités - Imported and domestic cheese garnished with fresh fruit and accompanied by crisp crackers. **Small (Serves 8-10); Medium (Serves 15-20); Large (Serves 25-30)**

Cheese and Meat Crudités - Cubed Ham, Turkey, Swiss, and Vermont Cheddar served with a Homemade Honey Mustard Dip. **Small (Serves 8-10), Medium (Serves 15-20) Large (Serves 25-30)**

Baked Autumn Brie Wheel - Creamy Brie Wheel wrapped in Puff Pastry, baked until Golden Brown, with Brown Sugar Baked Apples, Cranberries and Candied Walnuts **(Serves 10-15)**

Western BBQ Dip - Slow Roasted Pulled Pork in our sweet and tangy BBQ sauce with Shredded Cheddar Cheese melted on top, served with Tortilla Chips **(Serves 25)**

Mediterranean Tapas Station- A Sampling of Three Dips- Chef's Choice Assortment served with Toasted Whole Wheat Pitas **(Serves 15-20)**

Spinach and Artichoke Dip - Deliciously rich, perfectly creamy and cheesy, brimming with spinach and artichokes dip served with Toasted Whole Wheat Pitas **(Serves 15-20)**

Grilled Vegetable Crudités - Grilled fresh eggplant, zucchini, red peppers, onions & cherry tomatoes, drizzled with lemon garlic vinaigrette. **Small (Serves 8-10); Medium (Serves 15-20), Large (Serves 25-30)**

Italian Cheese Torte - Layers of cream cheese, pesto, sun-dried tomatoes, pine nuts and spinach and served with croutes. **(Serves 10-15)**

Asian Meatballs - Homemade Meatballs served in a Sweet Chili Sauce, finished with Sesame Seeds. **(Serves 20)**

Antipasto Platter - Assortment of imported cheeses, Artichoke Hearts, Roasted Red Peppers, Prosciutto, Fresh Buffalo Mozzarella, Provolone, Olives, with Croutes. **Small (Serves 15-20) Large (Serves 30-40)**

Tomato Bruschetta - Seasonal Fresh New Jersey Tomatoes with Basil and Fresh Mozzarella served with Croutes. **(Serves 10-20)**

Slider Bar - Assortment of Sirloin, Turkey and Veggie Burger Sliders on Mini Sliders Rolls with Cheddar Cheese, Ketchup, Mustard, Mayonnaise and Pickles. **(Serves 25)**

Mashed Potato Bar - Our Famous Red Bliss Creamy Mashed Potatoes with toppings. Bacon, Sour Cream, Cheddar Cheese, Chives and Brown Gravy. **(Serves 25)**

Taco Bar - Build your own Taco fillings include Tilapia, Spicy Chicken, Mexican Ground Sirloin, Sour Cream, Salsa, Cheddar Cheese, Limes, and Hot Sauce with Flour Tortillas (**Serves 25**)

Shrimp Cocktail Platter – Steamed Gulf Shrimp served with Old Bay Seasoning, served with lemons and cocktail sauce.
Small (Serves 10) Large (Serves 20)

Maryland Crab Dip- Lump Crab Meat with Peppers and Onions in a Creamy Old Bay Seasoning, served with Crackers. (**One size**)

Smoked Nova Salmon Platter- Accompanied with chopped purple onion, capers, and cucumber sauce. Served with crackers.
(**Serves 10-15**)

Hot Hors d'oeuvres by the Dozen

Spanakopita
Mini crab cake
Thai Peanut Chicken Satay
Scallops wrapped in bacon
Miniature assorted quiche
Imported ham & Swiss cheese in puff pastry pinwheels
Curry Chicken Mousse in puff pastry shells
Mushroom caps stuffed with lump crabmeat or with Sausage
Crispy Asparagus with Asiago Cheese
Chicken Quesadillas
Vegetable Spring Rolls
Mini Cheese Steak Spring Rolls
Coconut Shrimp
Kabobs – Shrimp, Chicken, Salmon or Vegetable

Cold Hors d'oeuvres by the Dozen

Cold filet canapés with horseradish cream
Skewered Tortellini with roasted peppers & pesto
Smoked Salmon Lox over a Potato Pancake
Marinated mozzarella wrapped in Prosciutto
Tuna Canapés with Wasabi Aioli

Sides

Small Serves 5-8
Large Serves 10-15

Classic Caesar Salad - Crisp romaine, parmesan cheese, & herbed croutons tossed in our garlicky dressing.
Small /Large

Fresh Dill and Cucumber Salad - (Seasonal Spring/Summer) Dressed with red onions & vinegar.
Small /Large

Pear Salad – (Seasonal Fall/Winter) Mixed greens with walnuts, pears and bleu cheese in a balsamic vinaigrette dressing. **Small/Large**

Bleu Lime Salad - Mixed Greens with candied walnuts, dried cranberries, crumbled bleu cheese, and mandarin oranges dressed in a honey cumin lime dressing. **Small /Large**

Goat Cheese Salad - Baby Spinach with Dried Cranberries, Spiced Pecans, and Crumbled Creamy Goat Cheese dressed in an Orange- Tarragon Dressing. **Small /Large**

Strawberry and Feta Salad - (Seasonal Spring / Summer) Mixed Greens with Fresh Strawberries, Feta Cheese, and Candied Walnuts dressed in Raspberry poppy-seed Dressing. **Small /Large**

Mandarin Chicken Salad - White meat chicken tossed with Mandarin orange, celery, onion and dill mayonnaise. **Small/ Large**
Quart Size available - approximately 2 lbs.

Tuna Salad - White Albacore Tuna with Celery, Purple Onions in a Creamy Dill Mayonnaise Dressing. **Small /Large**
Quart Size available - approximately 2 lbs.

Bleu Cheese Cole Slaw - Homemade Cole Slaw with Bleu Cheese, walnuts, and dried cranberries.
Small /Large

Blanched Asparagus Salad - (Seasonal Spring/Summer) With roasted red peppers dressed with vinaigrette. **Small /Large**

Tri-Colored Cheese Tortellini - Tossed with celery and roasted peppers in a pesto sauce. **Small/Large**

Tomato Salad (Seasonal Spring/ Summer) - Tomato, mozzarella, red onion, with basil in a Vinaigrette dressing. **Small /Large**

Roasted Garlic Potato Salad – Oven Roasted Potatoes, Purple Onions, Celery tossed with creamy roasted garlic dressing. **Small /Large**

All American Potato Salad - With bits of bacon, hard-cooked eggs, celery and onions, in a smooth dressing. **Small/Large**

Robin’s Nest Pasta Salad - With broccoli, cauliflower, carrots, red pepper and honey mustard dressing. **Small /Large**

Fruit Salad (Seasonal Spring/Summer/Fall) - Includes melons, oranges, berries and pineapples. **Small/Large**

Orzo Salad - Spinach, roasted peppers, feta, black olives, with mustard dill vinaigrette. **Small/Large**

House Salad - Spring mix topped with tomatoes & carrots, served with our house champagne vinaigrette dressing. **Small/Large**

Broccoli Salad – With dried cranberries, bacon, purple onion, tomato in honey mustard dressing. **Small/Large**

Quinoa Salad – Quinoa, dried cranberries, purple onion, parsley, chickpeas and toasted almonds in a champagne vinaigrette. **(One Size serves 20)**

Rice Pilaf- White Rice steamed in Butter with Celery, Carrots and Onions **(One Size serves 20)**

Robin’s Nest Mashed Potatoes - Red Bliss Mashed Potatoes with Cream **(One Size serves 20)**

Sweet Potato Mash – Sweet potatoes mashed with brown sugar **(One Size serves 20)**

Vegetable Medley - Steamed Carrots, Broccoli, Cauliflower, and Squash **(One Size serves 20)**

Roasted Brussels Sprouts – Brussels Sprouts roasted with bacon. Also available without bacon. **(One Size serves 20)**

String Beans Almondine – Tender green beans sauteed with butter and tossed with toasted almonds. **(One Size serves 20)**

Macaroni & Cheese- Macaroni smothered in a cheddar sauce, baked with buttered bread crumbs. **(One Size serves 20)**

Butternut Squash Bake – Roasted Butternut Squash, rice, cheddar & monterey jack cheese, tossed with pumpkin seeds. **(One Size serves 20)**

NJ Cranberry Orange Chutney- NJ Cranberries slow cooked with orange essence **(Quart)**

Soups

6/ Cup

7/ Bowl

14.95/Quart

54./Gallon

Old Fashion Chicken with Vegetable

Roasted Red Pepper

Cream of Asparagus

Cream of Turkey

Tomato Basil

Curried Carrot

Butternut Squash

Sweet Potato

Fresh Pea and Ham

Cream of Wild Mushroom

Corn Chowder

Chipotle Chicken and Black Bean

Cream of Broccoli and Cheddar

Cream of Baby Spinach

Baked Potato with Bacon

Tomato, White Bean and Ham

Filet and Mushroom

Lentil

Gazpacho (seasonal)

Chilled Blueberry (seasonal)

Chilled Cantaloupe (seasonal)

Entrees

Platters

Grilled Marinated Flank Steak - Sliced thin and arranged over a bed of baby mixed greens, tossed with couscous, carrots, cucumbers and cherry tomatoes, drizzled with a garlic lemon dressing. **Serves (8 - 10) (Cold)**

Cold Whole Roasted Filet – Aged Filet Mignon thinly sliced on a bed of mixed greens with Caramelized Onions, Roasted Red Peppers and served with Homemade Horseradish Cream Sauce **(Serves 6 - 8) (Cold)**

Lemon Chicken - Sliced thin and arranged over a bed of baby mixed greens, tossed with couscous, carrots, cucumbers and cherry tomatoes, drizzled with a garlic lemon dressing. **(Serves 8 - 10) (Cold)**

Glazed Virginia Ham - Sliced and served with Honey Mustard Glaze. **Small (Serves 15) Large (Serves 30) (Cold)**

Roasted Pork Loin - Stuffed with spinach, pine nuts and sun-dried tomatoes and sliced. Served with Pan Sauce. **(Serves 8 - 10) (Cold or Hot)**

Roasted Thanksgiving Turkey - Stuffed with celery stuffing and sliced. Served with Cranberry Chutney Sauce. **(Serves 12-15) (Cold or Hot)**

Grilled Ahi Tuna Platter - Ahi Tuna Grilled Rare Over Cucumber, Purple Onion, Red Pepper Slaw dressed with a Ginger Soy Dressing topped with Sesame Seeds. **(Serves 8-10) (Cold)**

Grilled Salmon Platter - Fresh Grilled Salmon over mixed greens finished with a Pineapple Salsa & Balsamic Reduction. **(Serves 12-15) (Cold)**

Quiche - Mile high quiche, made with fresh pastry dough and fresh eggs and cream. Your choice of filling: broccoli & cheddar, spinach & Swiss, Lorraine, Portobello, ham & tomato or anything you prefer. **(Serves 6 - 8)**

Egg Strata - Eggs combine with Broccoli and Cheddar cheese cooked in a sourdough crust to

become a fluffy cheese **Strata. Full Tray (Serves 25-30) Half tray (serves 12-15)**

Tray Orders

Half Tray – Serves 6-8

Full Trays – Serves 12-15

Beef Teriyaki - Filet tips sautéed with Hoisen, Teriyaki, Carrots, Celery, Onions **(Hot)**

Beef Brisket - Braised Beef Brisket in a homemade gravy. **(Hot)**

Honey Pecan Chicken – White Meat Chicken dipped in honey and pecans, baked golden brown and served with NJ cranberry cream sauce. **(Hot)**

Rosemary Chicken – White Meat Chicken sautéed with artichoke hearts, roasted red peppers, spinach & rosemary, garlic and white wine. **(Hot)**

Chicken Marsala – White Meat Chicken sautéed with mushrooms and Marsala wine. **(Hot)**

Piccata Chicken – White Meat Chicken sautéed with lemon, capers, garlic & white wine. **(Hot)**

Breaded Chicken Fingers -Chicken Fingers breaded and deep-fried served with Honey Mustard, & BBQ Sauce. **(Hot)**

Tortellini - Cheese-filled tortellini tossed with Alfredo cream sauce.

Penne Florentine - Homemade Penne Pasta tossed with Sautéed Spinach and Garlic in a homemade Tomato Blush Sauce.

Classic Meat Lasagna - Layers of Homemade Lasagna Noodles with Creamy Ricotta Cheese, Ground Sirloin, Mozzarella Cheese, and Marinara Sauce. **(Serves 12-15)**

Veggie Lasagna - Layers of Homemade Lasagna Noodles with Creamy Ricotta Cheese, Grilled Vegetables, Mozzarella Sauce and Marinara Sauce.

Back Bay Bake - Shrimp, scallops & lump crabmeat served in a rich cream sauce topped with Swiss cheese & baked till golden brown. **MP (Hot)**

Baked Salmon - Salmon filet topped with your choice of a tangy horseradish crust, Bourbon Glaze, or mustard soy glaze. **(Hot)**

Sandwiches/ Wraps/Mini Croissants
Croissants/Rolls/Wraps

Assorted Meats

Roast beef
Corned Beef
Imported smoked ham
Mandarin orange chicken salad
White tuna salad with dill mayo
Hand-carved turkey
Grilled vegetables with Feta

Assorted Cheeses

Cheddar
Provelone
Swiss

Tea Sandwiches

On Assorted Breads - Chicken Mousse, Ham
Salad, Cucumber with Herbed Cheese, Tuna
Salad, Chicken Salad, or Egg Salad
(Tea Sandwich Minimum of 25)

Boxed Lunches

Includes sandwich, Pasta Salad, Cookies
and Paper Products

Service Amounts

Rentals are provided for an additional fee,
please ask the catering manager for details.

Servers

\$30.00 per hour - minimum of 4 hours.
A gratuity of 20% of the total bill is
automatically added to the catering contract.

Please note that the Robin's Nest servers are
only responsible for Food provided by the
Robin's Nest.

Desserts -

Chocolate Sabayon Cake - Chocolate layer
cake with chocolate cream sherry mousse
filling

Orange Fromage Cake - Vanilla layer cake
with orange liqueur mousse filling

Apricot Chip Torte - Walnut & chocolate
chip tort with an apricot center

Mocha Fudge Cake - Flourless chocolate fudge cake
topped with raspberry preserves and fresh whipped
cream

Truffle Torte - Rich & dense flourless chocolate
torte, coated in chocolate ganache & garnished with
chocolate triangles

Peanut Butter Mousse Pie - Creamy peanut butter
mousse in a chocolate cookie shell, garnished with
fresh whipped cream, peanuts and chocolate curls

Carrot Cake - Studded with raisins & walnuts,
finished with cream cheese frosting & miniature
marzipan carrots

Espresso Log - Chocolate soufflé roll with coffee
liqueur cream filling

Fresh Fruit Tart - Orange liqueur mousse in a sweet
pastry shell, topped with seasonal fruits & glazed

Raspberry Linzer Torte - Almond torte with a layer
of raspberry & a latticed top

Vanilla Cheesecake - Graham Cracker Crust
available with cherry or blueberry topping

Twix Cheesecake - Graham Cracker Crust with
Vanilla Cheesecake Layered with Dulce de Leche
and Ganache and mini Twix bars

Amaretto Gateau - Vanilla sponge soaked with
amaretto liqueur & layered with amaretto mousse
garnished with fresh buttercream and toasted
almonds

Hershey's Chocolate Cake - Rich chocolate layer
cake filled and frosted with chocolate butter cream

Coconut Cream Cake - Layered Vanilla Cake with
Coco Lopez Cream Filling topped with Buttercream
and Toasted Coconut

Fall & Winter

German Chocolate Cake - Layered Chocolate Cake
filled with Coconut, Pecans, and Caramel finished
with a Chocolate Icing

Pumpkin Cheesecake - Pumpkin & spice
cheesecake, fresh whipped cream & chocolate dipped
walnuts

Pumpkin Pie - A Classic Seasonal dessert topped
with whipped cream and cinnamon

Pumpkin Roulade - Pumpkin cake rolled with cream cheese filling, garnished with chopped walnuts

Pumpkin Mousse Pie - A layer of cream cheese and a layer of pumpkin mousse in a graham cracker crust, garnished with fresh whipped cream and fondant pumpkins.

Pecan Pie - Homemade traditional style pie

Apple Pear Walnut Pie - baked in a homemade crust topped with a sweet walnut topping.

Apple Bavarian Cheesecake - Cheesecake baked with sliced apple, walnut & cinnamon sugar topping

Spring/Summer

Strawberry Shortcake - Vanilla sponge cake layered with fresh whipped cream, strawberries and strawberry preserves.

Key Lime Pie - Key lime custard in a graham cracker crumb crust with whipped cream and candy lime slices.

Dessert Pricing

Sheet Cakes

Chocolate or Vanilla with Chocolate or Vanilla Buttercream. Strawberry Shortcake, Chocolate Sabayon, Orange Fromage, and Almond Amaretto.

Half Sheet Cake serves 50 people

Full Sheet Cakes serves 100 people

Edible Image: available

Wedding Cakes

Chocolate or Vanilla with chocolate or vanilla butter cream.

Strawberry Shortcake, Chocolate Sabayon, Orange Fromage, or Almond Amaretto.
Fondant.

Cupcakes

Chocolate/Vanilla with chocolate or vanilla butter cream.

Red Velvet Cupcakes and Carrot cupcakes with cream cheese frosting.

Specialty Cup Cakes and Assorted Cookies available

Round Cakes

Large Cake (serves 12-16)

Medium Cakes (serves 10-12)

Small Cakes (serves 8-10)

Cheesecakes

Large (serves 12-16)

Medium (serves 10-12)

Small (serves 8-10)

All Bars - Made fresh, please contact the baker.

Pies - Made fresh, please contact the baker.

Torte - Made fresh, please contact the baker.

Fresh Fruit Tart - Made fresh, please contact the baker.

Tiramisu - Made fresh, please contact the baker.

Cannoli, Eclair, Creampuff - Made fresh, please contact the baker.

Petit Fours - Made fresh, please contact the baker.