



Catering Packages

All Packages include entrée, dessert, hot and cold beverages. If you do not see a package that fits your needs, our catering manager will create one for you.

*****Prices Subject to Change*****

Dinner Packages

**Dinner Package One
(Five Courses - Sit Down)
\$69.95 per person (excluding tax and gratuity)**

Course One

Cheese Crudités- Imported Cheeses with fresh fruit and Carr's crackers
Spinach and Artichoke Dip - Creamy spinach and artichoke served with Carr's crackers.

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, cherry tomatoes, and parmesan cheese

or

Caesar Salad

Crisp Romaine and herbed croutons tossed in our Caesar house dressing

2 Washington Street, Mount Holly, NJ 08060 609-261-6149

Prices subject to change

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

Homemade Ravioli (seasonal)

Homemade Ravioli stuffed with creamy ricotta cheese in chef's choice of sauce

Salmon

Fresh Filet of Salmon grilled to perfection, finished with Chef's choice of topping served with rice and vegetable medley

Moroccan Tagine

Sweet potatoes, chickpeas, green olives, onions, spinach simmered in a tagine sauce, over pearl cous-cous, served with a chilled Moroccan carrot salad

Course Five

Specialty Cake

Selection of Robin's Nest Award Winning Desserts

Coffee/ Hot Tea

Fountain Sodas and Iced Tea

Dinner Package Two
(Three Courses -Sit Down)
\$40.00 per person (excluding tax and gratuity)

Course One

House Salad

Course Two

Dinner Entrees- Guests choose one entrée

Honey Pecan Chicken

Boneless breast of Chicken dipped in honey and pecans finished in a
sea of cranberry cream sauce

Moroccan Tagine

Sweet potatoes, chickpeas, green olives, onions, spinach simmered in a tagine sauce, over pearl cous-cous,
served with a chilled Moroccan carrot salad

BBQ Beef Brisket

Tender slow roasted Beef Brisket marinated and finished with our own tangy BBQ jus,
served with mashed potatoes and vegetable medley

Homemade Ravioli (seasonal)

Homemade Ravioli stuffed with creamy ricotta with chef's choice of sauce

Salmon

Fresh Filet of Grilled Salmon finished with Chef's choice of topping, served with rice
and vegetable medley

Course Three

Dessert

Sheet Cake with Filling Orange Fromage; Chocolate Sabayon;
Black and White; Hershey's Chocolate

Lunch Packages

Lunch Package One (Buffet)

\$25.00 per person (excluding tax and gratuity)

Assorted Croissant Sandwiches and Wraps

House Salad or Caesar Salad

Pasta Salad or American Potato Salad

Fresh Fruit Salad

Hot and Cold Beverages

Dessert – Cookie Tray

Lunch Package Two with Two Courses (Sit Down)

\$28.50 per person (excluding tax and gratuity)

Please pick five of the following

Course One

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 croutons in our own house Caesar dressing

BBQ Pulled Pork Sandwich

Slow Roasted Shredded Pork dredged in our own tangy BBQ sauce served on the Bakery's own potato roll, served with creamy red bliss mashed potatoes

Turkey Panini

Roast Turkey on grilled fresh baked sourdough bread with spinach, monterey jack cheese, Granny Smith apples and an apricot chutney sauce

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, served with a side salad

Flatbread Pizza

Fresh baked flatbread pizza topped with roasted red peppers, caramelized onions, grilled marinated Chicken, and creamy goat cheese, served with House salad

Mount Holly Melt

Tender White Meat Chicken salad with celery, onion and mandarin oranges in a creamy dill mayonnaise dressing topped with melted cheddar cheese, served on toasted fresh baked sourdough bread served with a side salad

Course Two

Choice of Dessert

Sheet Cake with Choice of Filling Orange Fromage; Chocolate Sabayon;
Black and White; Hershey's Chocolate

Lunch Package Three with Three Courses

\$37.00 per person (excluding tax and gratuity)

Course One

Each Guest Choose One

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

Course Two

Guests Choose one of the following entrees.

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

Moroccan Tagine

Sweet potatoes, chickpeas, green olives, onions, spinach simmered in a tagine sauce, over pearl cous-cous, served with a chilled Moroccan carrot salad

BBQ Beef Brisket

Tender slow roasted Beef Brisket marinated and finished with our own tangy BBQ jus, served with mashed potatoes and vegetable medley

Homemade Ravioli (seasonal)

Homemade Ravioli filled with ricotta cheese with chef's choice of sauce

Salmon

Fresh Filet of Grilled Salmon finished with Chef's choice of topping, served with mashed potatoes and vegetable medley

Course Three

Choice of Dessert

Sheet Cake with Choice of Filling Orange Fromage; Chocolate Sabayon;
Black and White; Hershey's Chocolate

Brunch Packages

Brunch with Two Courses

\$28.50 per person (excluding tax and gratuity)

Course One

Pick five of the following

Brunch Sampler

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

French Toast

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

Blueberry Pancakes

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

Mount Holly Melt

Tender White Meat Chicken salad with celery, onion and mandarin oranges in a creamy dill mayonnaise dressing topped with melted cheddar cheese, served on toasted fresh baked sourdough bread served with a side salad

Chicken Caesar Salad

Grilled Chicken over crisp, fresh romaine, parmesan cheese, hardboiled 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

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

Course Two

Choice of Dessert: Sheet Cake with Choice of with Filling Orange Fromage; Chocolate Sabayon; Black and White; Hershey's Chocolate

Brunch with Three Courses

\$30.00 per person (excluding tax and gratuity)

Course One

Assortment of Crumb Squares, and Scones along with Fresh Fruit Crudités

Course Two

Please pick five

Brunch Sampler

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

French Toast

Brioche dipped in our own Cinnamon French Toast butter, sautéed until golden brown, served with farmer's potatoes, bacon and our daily fruit with 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

Mount Holly Melt

Tender White Meat Chicken salad with celery, onion and mandarin oranges in a creamy dill mayonnaise dressing topped with melted cheddar cheese, served on toasted fresh baked sourdough bread served with a side salad

Chicken Caesar Salad

Grilled Chicken served on crisp, fresh romaine, parmesan cheese, hardboiled 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

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

Course Three

Dessert: Sheet Cake with Choice of Filling Orange Fromage; Chocolate Sabayon; Black and White; Hershey's Chocolate

A Nice Addition - Mimosa Decanter (serves 30-40 people)

\$135.00