



## 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

**Five Course Dinner**  
**\$74.50 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

### Course Four

**2 Washington Street, Mount Holly, NJ 08060 609-261-6149**  
**Prices subject to change**

6/5/2026

**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 vegetable medley

**Course Five**

**Dessert**

Choice of Sheet Cake: Orange Fromage, Chocolate Sabayon,  
Black and White or Hershey's Chocolate  
Coffee/ Hot Tea

# Three Course Dinner

\$47.00 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**

Choice of Sheet Cake: Orange Fromage, Chocolate Sabayon, Black and White or Hershey's Chocolate

# Lunch Packages

## **Lunch Buffet**

**\$29.50 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

# Two Course Lunch

\$33.00 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

### **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**

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

# Three Course Lunch

\$47.00 per person (excluding tax and gratuity)

## Course One

House 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

### Moroccan Tagine

Sweet potatoes, chickpeas, green olives, onions, spinach simmered in a tagine sauce, over pearl cous-cous, served with a vegetable medley

### 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

Choice of Sheet Cake: Orange Fromage, Chocolate Sabayon,  
Black and White or Hershey's Chocolate

# Brunch Packages

## Two Course Brunch

\$33.00 per person (excluding tax and gratuity)

### Course One

Please pick five of the following:

#### **Brunch Sampler**

Two fresh eggs, served with French toast, crispy 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 whipped cream topping on the side

#### **Blueberry Pancakes**

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

#### **Waffles**

Two waffles stuffed with homemade apple pie filling, dulce de leche and a side of bacon.

#### **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 Sheet Cake: Orange Fromage; Chocolate Sabayon; Black and White; Hershey's Chocolate

# Three Course Brunch

\$35.50 per person (excluding tax and gratuity)

## Course One

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

## Course Two

Please pick five of the following:

### **Brunch Sampler**

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

### **Blueberry Pancakes**

Homemade Pancakes, dotted with fresh blueberries, and served with bacon or sausage links, 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

Choice of Sheet Cake: Orange Fromage, Chocolate Sabayon,  
Black and White or Hershey's Chocolate

## **Also Available:**

**Mimosa Decanter- (Serves 30-40) \$150.00**

2 Washington Street, Mount Holly, NJ 08060 609-261-6149  
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## **Antique Teacups & Saucers \$1.00 per Person**

### **Cake Descriptions:**

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

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

**Hershey's Chocolate Cake** - Rich chocolate layer cake filled and frosted with chocolate buttercream

**Black & White** - One layer of chocolate cake and one layer of vanilla, with your choice of vanilla or chocolate buttercream

***A Room Fee of \$100.00 Will be Charged for Use of The  
Second Floor Room if Your Final Guest Count is Less than  
25***

*We impose a 3.84 % surcharge on credit card transactions, which is not greater than our cost of acceptance.*