



## 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 \$55 (serves 8-10); medium \$80 (serves 15-20); large \$110 (serves 25-30)

**Fresh Fruit Crudités** - Seasonal fruit, fresh from the market, with creamy yogurt sauce. Small \$65 (serves 10-15); medium \$75 (serves 15-20); large \$110 (serves 25-30)

**Cheese Crudités** - Imported and domestic cheese garnished with fresh fruit and accompanied by crisp crackers. Small \$85 (serves 8-10); medium \$120 (serves 15-20); large \$155 (serves 25-30)

**Cheese and Meat Crudités** - Cubed Ham, Turkey, Swiss, and Vermont Cheddar served with a Homemade Honey Mustard Dip. Small \$85 (serves 8-10), Medium \$120. (Serves 15-20) Large \$155 (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) \$95.

**Western BBQ Dip** - Slow Roasted Pulled Pork in our sweet and tangy BBQ sauce with Shredded Cheddar Cheese on the side, served with Tortilla Chips (serves 15-20) \$125.

**Mediterranean Tapas Station**- A Sampling of Three Dips- Chef's Choice Assortment served with Toasted Whole Wheat Pitas (serves 15-20) \$85.

**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) \$75.

**Grilled Vegetable Crudités** - Grilled fresh eggplant, zucchini, red peppers, onions & cherry tomatoes, drizzled with lemon garlic vinaigrette. Small \$65. (Serves 8-10); Medium \$90. (Serves 15-20) Large \$110. (Serves 25-30)

**Italian Cheese Torte** - Layers of cream cheese, pesto, sun-dried tomatoes, pine nuts and spinach. \$65. (Serves 10-15)

**Asian Meatballs** - Homemade Meatballs served in a Sweet Chili Sauce, finished with Sesame Seeds \$85. (Serves 10-15)

**Antipasto Platter** - Assortment of imported cheeses, Artichoke Hearts, Roasted Red Peppers, Prosciutto, Fresh Buffalo Mozzarella, Provolone, Olives, with Crackers. Small \$95. (Serves 15-20) Large \$175 (serves 30-40)

**Tomato Bruschetta** - Seasonal Fresh New Jersey Tomatoes with Basil and Fresh Mozzarella served with Croutes \$75. (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. \$195. (Serves 35)

**Mashed Potato Bar** - Our Famous Red Bliss Creamy Mashed Potatoes with toppings. Bacon, Sour Cream, Cheddar Cheese, Chives and Brown Gravy. \$75. (Serves 25)

**Taco Bar** - Build your own Taco fillings include Spicy Chicken, Mexican Ground Sirloin, Sour Cream, Salsa, Cheddar Cheese, Limes, and Hot Sauce with 35 Flour Tortillas \$195. (Serves 35) (fish upon request)

**Shrimp Cocktail Platter** - Steamed Gulf Shrimp served with Old Bay Seasoning, served with lemons and cocktail sauce. SMALL (Serves 10) \$120 LARGE (Serves 20) \$195

**Maryland Crab Dip**- Lump Crab Meat with Peppers and Onions in a Creamy Old Bay Seasoning, served with Crackers. MARKET PRICE

**Smoked Nova Salmon Platter**- Accompanied with chopped purple onion, capers, and cucumber sauce. Served with crackers. \$175. (Serves 10-15)

### Hot Hors d'oeuvres

Spanakopita \$22/dozen  
Mini crab cakes \$34/dozen  
Thai Peanut Chicken Satay \$25/dozen  
Scallops wrapped in bacon \$37/dozen  
Miniature assorted quiche \$22/dozen  
Imported ham & Swiss cheese in puff pastry pinwheels \$24/dozen  
Curry Chicken Mousse in puff pastry shells \$25/dozen  
Mushroom caps stuffed with lump crabmeat \$30. / Dozen or with Sausage \$25/dozen  
Crispy Asparagus with Asiago Cheese \$25/dozen  
Chicken Quesadillas \$22 /dozen  
Vegetable Spring Rolls \$22. /dozen  
Mini Cheese Steak Spring Rolls \$25. /dozen  
Coconut Shrimp \$32. /dozen  
Kababs – Shrimp, Chicken, Salmon or Vegetable \$5.30 per kabob

### Cold Hors d'oeuvres

Cold filet canapés with horseradish cream \$32. /dozen  
Skewered Tortellini with roasted peppers & pesto \$20. /dozen  
Smoked Salmon Lox over a Potato Pancake \$25. /dozen

Marinated mozzarella wrapped in Prosciutto \$25. /Dozen

Tuna Canapés with Wasabi Aioli \$32. /dozen

### Sides

**Small Serves 5-8**  
**Large Serves 10-15**

**Classic Caesar Salad** - Crisp romaine & herbed croutons tossed in our garlicky dressing \$33. /Small \$50. /Large

**Fresh Dill and Cucumber Salad** - (Seasonal Spring/Summer) Dressed with oil & vinegar. \$25. /Small \$35. / Large

**Pear Salad** – (Seasonal Fall/Winter) Mixed greens with walnuts, pears and bleu cheese in a balsamic vinaigrette dressing. \$45. /Small \$70./Large

**Bleu Lime Salad** - Mixed Greens with candied walnuts, dried cranberries, crumbled bleu cheese, and mandarin oranges dressed in a honey mustard lime dressing \$45. /Small \$70. /Large

**Goat Cheese Salad** - Baby Spinach with Dried Cranberries, Spiced Pecans, and Crumbled Creamy Goat Cheese dressed in an Orange- Tarragon Dressing \$45. /Small \$70. /Large

**Strawberry and Feta Salad** - (Seasonal Spring / Summer) Mixed Greens with Fresh Strawberries, Feta Cheese, and Candied Walnuts dressed in Raspberry poppy-seed Dressing \$45. /Small \$70. /Large

**Mandarin Chicken Salad** - White meat chicken tossed with Mandarin orange, celery, onion and dill mayonnaise. \$15.95/Qt

**Tuna Salad** - White Albacore Tuna with Celery, Purple Onions in a Creamy Dill Mayonnaise Dressing. \$10.00/ Pint

**Bleu Cheese Cole Slaw** - Homemade Cole Slaw with Bleu Cheese, walnuts, and dried cranberries \$25. /Small \$45. /Large

**Blanched Asparagus Salad** - (Seasonal Spring/Summer) With roasted red peppers dressed with vinaigrette. \$45. /Small \$60. /Large

**Tri-Colored Cheese Tortellini** - Tossed with celery and roasted peppers in a pesto sauce. \$45. /Small \$60. /Large

**Tomato Salad** (Seasonal Spring/ Summer) - Tomato, mozzarella, red onion, with basil in a Vinaigrette dressing. \$35. /Small \$50. /Large

**Roasted Garlic Potato Salad** – Oven Roasted Potatoes, Purple Onions, Celery tossed with creamy roasted garlic dressing. \$35. /Small \$50. /Large

**All American Potato Salad** - With bits of bacon, hard-cooked eggs, celery and onions, in a smooth dressing. \$35. /Small \$50. / Large

**Robin's Nest Pasta Salad** - With broccoli, cauliflower, carrots, red pepper and honey mustard dressing. \$35. /Small \$50. / Large

**Quinoa Salad** – Quinoa, dried cranberries, purple onion, parsley, chickpeas and toasted almonds in a champagne vinaigrette. \$45. (One Size serves 20)

**Fruit Salad** (Seasonal Spring/Summer/Fall) - Includes melons, oranges, berries and pineapples. \$45/Small \$60. /Large

**Orzo Salad** - Spinach, roasted peppers, feta, black olives, with mustard dill vinaigrette. \$35. /Small \$50. /Large

**House Salad** - Spring mix topped with tomatoes & carrots, served with our house champagne vinaigrette dressing. \$30. /Small \$45. /Large

**Broccoli Salad** – With dried cranberries, bacon, purple onion, tomato in honey mustard dressing. \$45. /Small \$60. /Large

**String Beans Almondine** – Tender green beans sauteed with butter and tossed with toasted almonds. \$50. (One Size serves 20)

**Roasted Brussels Sprouts** – Brussels Sprouts roasted with bacon. Also available without bacon. \$50 (One Size serves 20)

**Rice Pilaf**- White Rice steamed in Butter with Celery, Carrots and Onions \$40- (One Size serves 20)

**Robin's Nest Mashed Potatoes** - Red Bliss Mashed Potatoes with Cream \$45. (One Size serves 20)

**Macaroni & Cheese**- - Macaroni smothered in a cheddar sauce, baked with buttered bread crumbs. \$50 (One Size serves 20)

**Sweet Potato Mash** – Sweet potatoes mashed with brown sugar \$45. (One Size serves 20)

**Vegetable Medley** - Steamed Carrots, Broccoli, Cauliflower, and Squash \$45. (One Size serves 20)

**Butternut Squash Bake** – Roasted Butternut Squash, rice, cheddar & monterey jack cheese, tossed with pumpkin seeds. \$65 (One Size serves 20)

**Chunky Cinnamon Applesauce**- Sweet apples, blended and cooked in small batches with cinnamon. (One Size serves 20) \$45.00 or \$12/Qt

**NJ Cranberry Orange Chutney**- NJ Cranberries slow cooked with orange essence \$15/Qt

## Soups

6.5/ Cup

7.5/ Bowl

17.95/Quart

70./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**

**Beef Teriyaki** - Filet tips sautéed with Hoisin, Teriyaki, Carrots, Celery, Onions \$255. (serves 12-15) (Hot)

**Beef Brisket** - Braised Beef Brisket in a homemade gravy. \$255. (serves 12-15) (Hot)

**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.  
\$235. 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 \$320. (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. \$210. (serves 8 - 10) (Cold)

**Honey Pecan Chicken** – White Meat Chicken dipped in honey and pecans, baked golden brown and served with NJ cranberry cream sauce. \$210. (serves 12-15) (Hot)

**Rosemary Chicken** – White Meat Chicken sautéed with artichoke hearts, roasted red peppers, spinach & rosemary, garlic and white wine. \$210. (serves 12-15) (Hot)

**Chicken Marsala** – White Meat Chicken sautéed with mushrooms and Marsala wine. \$210. (serves 12-15) (Hot)

**Piccata Chicken** – White Meat Chicken sautéed with lemon, capers, garlic & white wine. \$210. (serves 12-15) (Hot)

**Breaded Chicken Fingers** -Chicken Fingers breaded and deep-fried served with Honey Mustard, BBQ Sauce and Buffalo Sauce \$115. (serves 12-15) (Hot)

**Roasted Thanksgiving Turkey** - Stuffed with sage stuffing and sliced. Served with Cranberry Chutney Sauce and gravy. Stuffing can be served on the side, if preferred. \$195. (serves 12-15)  
(Cold or Hot)

**Tortellini** - Cheese-filled tortellini tossed with Alfredo cream sauce \$155. (serves 12-15)

**Penne Florentine** - Homemade Penne Pasta tossed with Sautéed Spinach and Garlic in a homemade Tomato Blush Sauce \$155. (serves 12-15)

**Classic Meat Lasagna** - Layers of Homemade Lasagna Noodles with Creamy Ricotta Cheese, Ground Sirloin, Mozzarella Cheese, and Marinara Sauce \$180. (serves 12-15)

**Veggie Lasagna** - Layers of Homemade Lasagna Noodles with Creamy Ricotta Cheese, Grilled Vegetables, Mozzarella Sauce and Marinara Sauce. \$165. (serves 12-15)

**Glazed Virginia Ham** - Sliced and served with Honey Mustard Glaze \$175. (serves 15) \$250. (serves 30) (Cold)

**Roasted Pork Loin** - Stuffed with spinach, pine nuts and sun-dried tomatoes and sliced. Served with Pan Sauce. \$195. (Serves 8 - 10) (Cold or Hot)

**Back Bay Bake** - Shrimp, scallops & lump crabmeat served in a rich cream sauce topped with Swiss cheese & baked till golden brown. (serves 12-15) (Hot) MARKET PRICE

**Baked Salmon** - Salmon filet topped with your choice of a tangy horseradish crust, Bourbon Glaze, or mustard soy glaze. \$275. (serves 12-15) (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. \$285. (serves 8-10) (Cold)

**Grilled Salmon Platter** - Fresh Grilled Salmon over mixed greens finished with a Pineapple Salsa & Balsamic Reduction \$275.. (serves 10-12) (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. \$70 (serves 6 - 8)

**Egg Strata** - Eggs combine with Broccoli and Cheddar cheese cooked in a sourdough crust to become a fluffy *cheese Strata*. (serves 25-30) \$160.  
Half tray (serves 12-15) \$95

*Disposable chafing dishes with sterno for hot items may be provided for \$25.00 each.*

**Sandwiches/ Wraps \$8.95 each**  
Croissants/Rolls/Wraps/ Marble Rye/Banquette  
**Mini Croissant Sandwiches \$5.95 each**

**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  
Monterey Jack  
Swiss

**Tea Sandwiches**

On Assorted Breads - Chicken Mousse, Ham Salad, Cucumber with Herbed Cheese, Tuna Salad, Chicken Salad, or Egg Salad  
\$8.95 per Sandwich (Minimum of 25)

**Boxed Lunches**

Includes sandwich, Pasta Salad, a Cookie and Paper Products \$14.95

**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

**Oreo Cheesecake** – Creamy Oreo cheesecake on top of a “classic” oreo crust

**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.

**Strawberry Cream Roll** – Light Vanilla roulade filled with fresh strawberries & whipped cream

**Blueberry Cream Pie** – Flaky crust filled with blueberry pie filling, topped with vanilla cake & iced with fresh whipped cream

### **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 **\$60.**

**Full Sheet** Cakes serves 100 people **\$120**

#### **Wedding Cakes**

Chocolate or Vanilla with chocolate or vanilla butter cream: **\$7 per person**

Strawberry Shortcake, Chocolate Sabayon, Orange Fromage, or Almond Amaretto: **\$10 per person**  
Fondant: **\$10 depending on detail.**

#### **Cupcakes**

Chocolate/Vanilla with chocolate or vanilla butter cream: **\$2.25**

Red Velvet Cupcakes and Carrot cupcakes with cream cheese frosting: **\$3.95**

**Assorted Cookies \$14.95 per pound.**

#### Round Cakes

Large Cake (serves 12-16): **\$41.00**

Medium Cakes (serves 10-12): **\$38.00**

Small Cakes (serves 8-10): **\$36.00**

#### Cheesecakes

Large: **\$41.00**

Medium: **\$38.00**

Small: **\$36.00**

#### All Bars Are \$6.95

Pies - \$18.50 and up

Made fresh, please contact the baker.

Torte - \$34 and up

Made fresh, please contact the baker.

Fresh Fruit Tart - \$37.95 and up

Made fresh, please contact the baker.

Tiramisu - \$48 for a half pan

Cannoli, Eclair, Creampuff - \$4. each

Petit Fours - \$2.50 (minimum order of 25)

#### Service Amounts

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

Plastic Products are available for an Additional fee, please ask the catering Manager for details.

Disposable Chafing Dishes and Sterno-  
\$25.00 each

#### **Servers**

\$35.00 per hour - minimum of 5 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.

## Off Premise Special Events

<u>Event Rentals</u> - Separate based on host selections	TBD
<u>Fire Permit</u> - (one-time fee needed for event, if required)	\$150.00
<u>Chef Fee</u>	\$375.00
<u>Assistant Chef Fee</u>	\$200.00
<u>Children and Vendor Meals</u> - children, photographers, band, or wedding assistants staying for the ceremony and meal.	\$25.00 per person
<u>Service (bartenders and servers)</u>	\$35.00 per server per hour
<u>Bar Prices</u>	
Top Shelf Open Bar (5.5 hours)	\$30.00 per person
House Liquor Open Bar	\$25.00 per person
Beer and Wine	\$20.00 per person
Wine Only	\$15.00 per person
Champagne Toast	\$4.00 per person
<u>Bar Set-Ups</u> - required with all bar selections; includes bar glassware, mixers, sodas, bar fruit, bar equipment, water and ice	\$5.00 per person

*\*\*We offer Gluten Free and Vegan Options upon request\*\**

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

*We impose a 3 % surcharge on credit card transactions, which is not greater than our cost of acceptance.*

*Prices Subject to Change*

7/15/25

