



On Premise Catering Packages

All Packages include entrée, dessert, hot and cold beverages

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

Five Course Dinner

First Course:

Cheese Crudités

Imported Cheeses with fresh fruit and Carr's crackers

Hummus

Fresh Hummus served with toasted naan

Second Course:

Cup of Soup du Jour

Third Course:

House Salad

Mixed Greens dressed in our own champagne vinaigrette dressing topped with shredded carrots, cherry tomatoes, and parmesan cheese

Fourth Course:

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

Homemade Ravioli (seasonal)

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

BBQ Beef Brisket

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

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

Optional – Filet Mignon may be added for an additional \$15 per order

Filet Mignon

Aged Filet Mignon grilled to your liking topped with a rich cabernet sauce

Fifth Course:

Choice of Sheet Cake:

Orange Fromage, Chocolate Sabayon, Black and White or Hershey's Chocolate

Coffee & Hot Tea

Three Course Dinner

First Course:

House Salad

Mixed Greens dressed in our own champagne vinaigrette dressing topped with shredded carrots, cherry tomatoes, and parmesan cheese

Second Course:

Honey Pecan Chicken

Boneless breast of Chicken dipped in honey and pecans baked until golden brown, finished in a sea of cranberry cream sauce

Homemade Ravioli (seasonal)

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

BBQ Beef Brisket

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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

Third Course:

Choice of Sheet Cake:

Orange Fromage, Chocolate Sabayon, Black and White or Hershey's Chocolate

Coffee & Hot Tea

Three Course Lunch

First Course:

House Salad

Mixed Greens dressed in our own champagne vinaigrette dressing topped with shredded carrots, cherry tomatoes, and parmesan cheese

Second Course:

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

Homemade Ravioli (seasonal)

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

BBQ Beef Brisket

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

Third Course:

Choice of Sheet Cake:

Orange Fromage, Chocolate Sabayon, Black and White or Hershey's Chocolate

Coffee & Hot Tea

Two Course Lunch

First Course:

Guests choose one entrée

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

OR:

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, served with a side of Robin's pasta salad

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

Second Course:

Choice of Sheet Cake:

Orange Fromage, Chocolate Sabayon, Black and White or Hershey's Chocolate

Coffee & Hot Tea

Lunch Buffet

Assorted Croissant Sandwiches and Wraps

House Salad **or** Caesar Salad

Pasta Salad **or** American Potato Salad

Fresh Fruit Salad

Hot & Cold Beverages

Cookie Tray

Three Course Brunch

First Course:

Assortment of Crumb Squares, Scones & Fresh Fruit Crudité

Second Course:

Guests choose one entrée

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

OR:

Chicken Caesar Salad

Crisp Romaine topped with grilled marinated Chicken, parmesan cheese and herbed croutons in our own house Caesar dressing

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

Brunch Sampler

Two scrambled eggs, served with French toast & crispy bacon

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

Waffles

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

Third Course:

Choice of Sheet Cake:

Orange Fromage, Chocolate Sabayon, Black and White or Hershey's Chocolate

Coffee & Hot Tea

Two Course Brunch

First Course:

Guests choose one entrée

Bleu Lime Salad

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OR:

Chicken Caesar Salad

Crisp Romaine topped with grilled marinated Chicken, parmesan cheese and herbed croutons in our own house Caesar dressing

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Second Course:

Choice of Sheet Cake:

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Coffee & Hot Tea

Bar Service:

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

You may opt to run a bar tab or have a cash bar

Cakes:

Packages include a standard cake. Themed decorating is available for an additional \$25-\$50, at the Baker's discretion

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

Robin's Nest provides white tablecloths & napkins. Antique teacups and saucers may be added for an additional \$1.00 per person. Please refrain from using glitter or confetti. The use of tape or pins in the walls is prohibited. All decorations must be removed at the conclusion of the event.

Printed menus are provided by the restaurant. If you would like to provide your own custom menus, they must be approved by the catering manager before your event.

A non-refundable \$250.00 deposit will be taken at the time you book your event, and will be applied to your final balance.

A \$100.00 room fee will be charged for use of the second floor if your final guest count falls below 25 people.

Entree & cake selection, along with the cake inscription, must be given at least two weeks prior to the event.

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