



## **Robin's Nest Restaurant and Catering**

**2 Washington Street  
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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** - Gulf Shrimp served with 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  
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**

**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**)

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

## **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**

Croissants/Rolls/Wraps/ Marble Rye/Banquette

#### **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  
(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.