

Robin's Nest Catering
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# Wedding Packages

Available for Buffet or Sit Down

# Stationary Hors D'œuvres (Select Two)

#### Vegetable Crudités

A gracious display of market fresh vegetables, served with dill dipping sauce

## Fresh Fruit Crudités

Seasonal fruit, fresh from the market, with creamy yogurt sauce

#### Cheese Crudités

Imported and domestic cheese garnished with fresh fruit and accompanied by crisp crackers

## Hummus Station

A sampling of the Chef's three different Hummus dips, served with toasted pitas

# Hors D'Oeuvres (Choose Five)

Spanakopita
Thai Peanut Chicken Satay
Miniature Assorted Quiche
Mushroom Caps Stuffed With Sausage
Crispy Asparagus With Asiago Cheese
Chicken Quesadillas
Skewered Tortellini With Roasted Peppers & Pesto
Mini Philly Cheese Steak Eggrolls
Coconut Shrimp
Vegetable Spring Rolls

## Premium Hors D'Oeuvres (additional cost)

Tuna Canapé~ Seared Tuna with ginger and wasabi Shrimp Cocktail Phyllo Dough Cup Topped With Lobster Salad Robin's Famous Mini Crab Cakes Cold Filet Canapés With Horseradish Cream Mushroom Caps Stuffed With Lump Crabmeat Scallops Wrapped In Bacon

# Salads (Choose One)

#### House Salad

Spring mix topped with cucumbers, tomatoes and carrots, served with our house balsamic vinaigrette dressing.

#### Classic Caesar Salad

Crisp romaine and herbed croutons tossed with our house Caesar dressing

# Specialty Salads (additional cost)

Spinach Salad - mushroom, onion, hard boiled egg, honey mustard
balsamic vinaigrette

Bleu Lime Salad - mixed greens with candied walnuts, dried cranberries,
crumbled bleu cheese, and mandarin oranges dressed
in a honey mustard lime dressing

Strawberry and Feta Salad - mixed greens with fresh strawberries, feta
cheese, and candied walnuts dressed in raspberry poppy-seed dressing
Robin's Nest Pasta Salad - with broccoli, cauliflower, carrots,
red pepper and honey mustard dressing

## Entrees (Choose Four)

# All Entrees Come with Rice Pilat, Red Bliss Mashed Potatoes, Seasonal Vegetable Medley, Rolls and Butter

## Teriyaki Filet Tips

Lean Filet Tips slow roasted in a rich brown teriyaki gravy with carrots, celery and onions

#### Beef Brisket

Tender first choice cut Beef Brisket slow roasted and marinated in our own homemade BBQ au jus

#### Filet Mignon

Aged filet mignon, finished with a cabernet sauvignon demi-glaze \$10. per person up charge

#### Honey Pecan Chicken

Boneless breast dipped in honey and pecans, baked golden brown and served with cranberry cream sauce

#### Chicken Marsala

White meat chicken sautéed with mushrooms and Marsala wine

### Piccata Chicken

White meat chicken sautéed with lemon, capers, garlic & white wine

#### Tortellini

Cheese-filled tortellini tossed with Alfredo cream sauce or marinara sauce

#### Penne Florentine

Penne pasta tossed with sautéed spinach and garlic in a creamy tomato blush sauce finished with aged parmesan cheese

#### Vegetable Lasagna

Grilled vegetables layered between lasagna noodles with ricotta and parmesan cheese finished with a tomato blush sauce

#### Tilapia

Fresh filet of Tilapia, coated with Cajun seasoning baked to perfection, finished with a homemade tomato salsa and creamy goat cheese

### Grilled Salmon

Salmon filet topped with your choice of a tangy horseradish crust, bourbon glaze or mustard soy glaze

#### Back Bay Bake

Shrimp, scallops, lump crab meat in a lobster cream sauce topped with melted Swiss cheese \$8. per person up charge

## Desserts

(includes coffee and tea set up)

Wedding Cake with filling decorated with fresh flowers

Choice of filling; vanilla or chocolate buttercream, orange fromage, or

chocolate sabayon

#### Sweet Table add \$7 per person

Assorted Cheesecakes Assorted Cookies Brownies, Seasonal Pies Chocolate Mousse Fresh Fruit Tarts