

Robin's Nest Restaurant & Catering

2 Washington Street, Mount Holly, NJ

609.261.6149

Stationary Hors D'Oeuvres

Vegetable Crudite - A gracious display of market fresh vegetables, served with dill dipping sauce. Small \$40 (serves 12-17); Medium \$50 (serves 25-30); Large \$60 (serves 40-50)

Fresh Fruit Crudite - Seasonal fruit, fresh from the market, with creamy yogurt sauce displayed in a crown melon. Small \$45 (serves 10-15); Medium \$55 (serves 20-25); Large \$75 (serves 35-40)

Cheese Crudite - Imported and domestic cheese garnished with fresh fruit and accompanied by crisp crackers. Small \$50 (serves 10-15); Medium \$65 (serves 20-25); Large \$85 (serves 35-40)

Assorted Country Pate Station - Three assorted pates available, garnished with cornichons, marinated mushrooms and mustard. Served with bread and crackers. Small \$80 (4 lbs.); Large \$150 (8 lbs)

Whole Brie Wheel - Wrapped in pastry and baked till golden brown. \$55

Shrimp Cocktail or Shrimp and Crab Claw Cocktail - With traditional cocktail sauce. Small \$80 (serves 10-12); Large \$150 (serves 25-35)

Maryland Style Crab Dip - In our homemade bread boat, served with bread & crackers. \$55

Grilled Vegetable Crudite - Grilled fresh eggplant, zucchini, red peppers, onions & cherry tomatoes, drizzled with a lemon garlic vinaigrette. Small \$50 (serves 15-20); Medium \$65 (serves 25-40); Large \$85 (serves 40-50)

Cheese Fondue - Homemade Vermont cheese fondue served with sides for dipping: bread, steamed broccoli, cherry tomatoes, roasted turkey and roast beef. Small \$50. (serves 10) and Large \$100 (serves 20)

Italian Cheese Torte - Layers of cream cheese, pesto, sun-dried tomatoes, pine nuts and spinach. One size \$50 (serves 10)

Smoked Nova Salmon Platter - Accompanied with chopped purple onion, capers & cucumber sauce. Served with crackers. Small \$55; Large \$110

Hummus or Spinach Artichoke Dip - In bakery-fresh bread boat. \$35

Antipasto Platter - Assortment of imported cheeses, cured meats & marinated vegetables, served with croutes. Small \$80 (serves 20-30); Large \$140 (serves 40-60)

Hors D'oeuvres-with filet \$2 each.
With seafood \$1.75 each. All others
\$1.25 each. Minimum of 24 of each
variety.

Hot Hors D'Oeuvres

Mini Beef Wellington
Spanakopita
Spinach & artichoke in puff pastry
Mini crab cakes
Bite Size Chicken Honey Pecan with
cranberry cream sauce
Chicken satay
Scallops or Shrimp wrapped in bacon
Miniature assorted quiche
Potato pancakes and smoked salmon
Imported ham & Swiss cheese in puff pastry
pinwheels
Mushroom caps stuffed with lump crabmeat
or sausage
Dill and Cheese Puffs
Liver wrapped in Bacon
Steamed Vegetable Dumplings with Dipping
sauce
Mushroom Vol-Au-Vent
Crispy Asparagus with Asiago Cheese
Shanghai Style Chicken Wings
French cut grilled baby lamb chop (\$3.75
each)

Cold Hors D'Oeuvres

Shrimp wrapped in snow peas
Cold filet canapes with horseradish cream
Skewered Tortellini with roasted peppers &
pesto
Curried Chicken Mousse in Pita Triangles
Smoked Salmon canapés with herb cheese
Virginia Ham in Biscuits with honey mustard
Cherry Tomatoes stuffed with Chicken
Mousse
Tomato bruschetta
Marinated mozzarella wrapped in prosciutto

Sides

All prices are per person unless otherwise noted.

Classic Caesar Salad - Crisp romaine & herbed
croutons tossed in our garlicky dressing &
garnished with anchovies & hard-cooked eggs.
Small \$3.75

Caesar Salad with Marinated Chicken
Our Classic Caesar Salad with marinated chicken
tenders. Small \$4.25 per person

Fresh Dill and Cucumber Salad - With a sour
cream dressing or oil & vinegar. \$2.25

Spinach Salad - Mushroom, onion, hard boiled egg,
honey mustard balsamic vinaigrette. \$3.25

Warm Autumn Salad - Mixed greens with walnuts
and bleu cheese in a pear port wine dressing. \$3.50

Seafood Salad - Baby shrimp, crabmeat, lemon, old
bay, aioli, scallions and celery. \$5.95

Mandarin Chicken Salad - White meat chicken
tossed with Mandarin orange, celery, onion and
dill mayonnaise. \$3.95

Bleu Cheese Cole Slaw - Homemade Cole Slaw with
Bleu Cheese, walnuts, and dried cranberries
\$2.25

Vegetable Medley - With the freshest vegetables
available lightly tossed in a Dijon vinaigrette.
\$2.25

Blanched Asparagus Salad - (Seasonal) Ribboned
with roasted red peppers dressed with vinaigrette.
\$3.50

Tri-Colored Cheese Tortellini - Tossed with celery
and roasted peppers in a pesto sauce. \$3.50

Tomato Salad (Seasonal) - Tomato, mozzarella, red
onion, with basil and locatelli dressing. \$2.25

Roasted Garlic Potato Salad - Tossed with creamy roasted garlic dressing. \$2.25

All American Potato Salad - With bits of bacon, hard-cooked eggs, celery and onions, in a smooth dressing. \$2.25

Robin's Nest Pasta Salad - With vegetables locatelli cheese and Honey Musatrd Dressing. \$2.25

Fruit Salad (seasonal) - Includes melons, oranges, berries and apples. \$2.50

Orzo Salad - Spinach, roasted peppers, feta, black olives, with mustard dill vinaigrette. \$2.25

House Salad - Spring mix topped with cucumbers, tomatoes & carrots, served with our house balsamic vinaigrette dressing. \$2.25

Adriatic Rice Salad - Rice, chickpeas, tomatoes, olives, scallions, celery, red peppers, pesto vinaigrette. \$2.25

Broccoli Salad - With dried cranberries, bacon, purple onion, tomato in a honey mustard dressing. \$2.25

String Bean Salad - Blanched string beans tossed with pinenuts, cherry tomatoes, blue cheese in a garlic olive oil dressing. \$2.25

Hot/Cold Homemade Soup - \$3.00 cup / \$3.60 bowl / \$7.95 Quart

Platters (Hot)

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 like!
\$25 (serves 6 - 8)

Egg Strata - Egg-dipped bread filled with vegetables or ham, then topped with cheese and baked till golden brown.
\$60 (serves 20 - 25)

Platters (Cold)

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.
\$95 (serves 8 - 10)

Roasted Thanksgiving Turkey - Stuffed with celery stuffing and sliced. Comes with two sauces and rolls. \$85 (serves 16 - 20)

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. \$85 (serves 8 - 10)

Buckwheat Noodle Salad - Carrots, shitake mushrooms, scallions, red peppers, cucumbers, tossed in a ginger vinaigrette and garnished with sesame seeds. \$125 with shrimp; \$85 with chicken; \$95 with flank steak (serves 8-10)

Seafood Antipasto - Mussels, clam, squid, scallop, shrimp and crab tossed in a light lemon parsley vinaigrette. Served with garlic croutes. \$170 (serves 20)

Cold Whole Roasted Filet - Sliced and served with two sauces and rolls. \$145 (serves 6 - 8)

Poached Whole Side of Salmon - Served with 2 sauces and rolls. \$95 (serves 8 - 10)

Roasted Pork Loin - Stuffed with spinach, pine nuts and sun-dried tomatoes and sliced. Served with 2 sauces and rolls. \$85 (serves 8 - 10)

Glazed Virginia Ham - Sliced and served with homemade rolls. \$65 (serves 15)
\$125 (serves 30)

Entrees

Dinner entrees include vegetable, rice or bliss mashed potatoes, house salad, roll and butter. Ask our catering consultant what is included with lunch entrees.

Beef –

Grilled Filet of Beef with Cabernet Sauce - Order rare, medium, or well done. \$23.95 dinner

Beef Stroganoff - Filet tips sautéed with mushrooms & finished with sour cream demi-glace. \$20.95 dinner

Grilled Marinated Flank Steak - Served over grilled sweet red onions. \$19.95 dinner/11.25 lunch

NY Strip Steak - 14 oz. Grilled to your liking, finished with a red wine sauce. \$22.95 dinner only

Yankee Pot Roast - Pot Roast with aromatic vegetables 14.50/dinner 8.95 lunch

Beef Brisket - Braised Beef Brisket in a homemade gravy. 17.25/dinner 10.95 lunch

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Chicken –

Honey Pecan Chicken - Boneless breast dipped in honey and pecans, baked golden brown and served with cranberry cream sauce. \$16.95 dinner/\$10.95 lunch

Rosemary Chicken - Boneless breast sautéed with artichoke hearts, roasted red peppers, spinach & rosemary, garlic and white wine. \$16.95dinner/\$10.95 lunch

Chicken Marsala - Chicken breast sautéed with mushrooms and Marsala wine. \$16.50 dinner/\$10.95 lunch

Piccata Chicken - Chicken breast sautéed with lemon, capers, garlic and white wine. \$16.50 dinner/\$10.95 lunch

Black Forest Chicken - Chicken breast stuffed with Swiss and wrapped in Black Forest ham, drizzled with honey mustard. \$16.95 dinner/\$10.95 lunch

Pasta -

Tortellini - Cheese-filled tortellini tossed with Alfredo cream sauce or marinara sauce. \$13.95 dinner/\$9.95 lunch

Lobster Ravioli - Homemade ravioli filled with lobster and ricotta cheese; finished with a rich lobster cream sauce. \$16.95 dinner/\$9.95 lunch

Farfalle - With turkey sausage, white beans, spinach, garlic & shaved asiago. \$15.95 dinner/\$9.95 lunch

Wild Mushroom Ravioli - Homemade ravioli stuffed with wild mushrooms & ricotta cheese finished with a mushroom rosemary cream sauce. \$14.95 dinner/\$9.25 lunch

Vegetarian Lasagna - Homemade lasagna noodles layered with grilled vegetables, ricotta, parmesan and mozzarella cheese and a garden fresh plum tomato sauce. \$14.95 dinner/\$9.95 lunch

Penne Florentine - Fresh penne tossed with a vodka blush sauce, garlic, and fresh spinach \$14.95 dinner/\$9.25 lunch
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Pork –

Pork Normandy - Pork sautéed with apples, bacon and apple brandy sauce. \$18.25 dinner

Stuffed Pork Loin - Pork stuffed with spinach, pine nuts, sun dried tomatoes. \$18.50

Veal –

Veal Piccata - Veal medallions sautéed with lemons, capers and white wine. \$19.50

Veal and Portobello Mushroom - Veal cutlets sautéed with jumbo Portobello mushrooms, served with Marsala sauce. \$19.50

Veal Rosemary - Sautéed with artichoke hearts, roasted red peppers, spinach, Dijon, rosemary and white wine. \$19.50

Seafood –

Flounder - Stuffed with crab imperial with a grainy mustard cream sauce. \$21.95

Back Bay Bake - Shrimp, scallops & lump crabmeat served in a rich cream sauce topped with Swiss cheese & baked till golden brown. \$21.95

Sonoma Butterfly Shrimp - Shrimp filled with herb cheese and baked till bubbly brown on a sea of tomato basil sauce. \$19.95 dinner/\$12.95 lunch

Chilean Sea Bass - With pistachio crust and baked. \$19.95

Maryland-Style Crab Cake - Lump crabmeat sautéed with red pepper and scallions \$19.95

Grilled Salmon - Salmon filet with a honey mustard soy glaze. \$17.95 dinner/\$11.95 lunch

Grilled Yellow Fin Tuna - Coated with sesame seeds and served rare with pickled ginger and wasabi horseradish. \$19.95

Horseradish Crusted Salmon - Salmon filet coated with a tangy horseradish crust or mustard soy glaze and baked to a golden finish. \$17.95 dinner/\$11.95 lunch

Desserts -

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

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

Raspberry Almond Cheesecake - Almond flavor cheesecake with raspberry preserve topping and flaked almond

Cookies & Cream Cheesecake - Chocolate cream sandwich cookies in vanilla cheesecake and topped with fresh whipped cream & cookies

Peanut Butter Cheesecake - Peanut butter chocolate chip cheesecake coated with dark chocolate ganache

Pecan Pie - Homemade traditional style pie

Apple Pear Walnut Pie - baked in a homemade crust topped with a sweet walnut topping.

Lemon Cheesecake - Lemon cheesecake with a graham cracker base & lemon curd topping, garnished with fresh whipped cream

Apricot Chip Torte - Walnut & chocolate chip tort with an apricot center

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 sugar flowers

Peanut Butter Mousse Pie - Creamy peanut butter mousse in a chocolate cookie shell, garnished with fresh whipped cream, peanuts and chocolate curls

Banana Mousse Cake - Chocolate layer cake in a banana liquor mousse and topped with a cream chocolate butter cream

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

Apple or Cherry Pie - Deep dish pies with streusel crumb topping

Vanilla Cheesecake - Available with cherry or fresh fruit topping

Amaretto Gateau - Vanilla sponge soaked with amaretto liqueur & layered with amaretto mousse garnished with fresh whipped cream & toasted almonds

Hershey's Chocolate Cake - Rich chocolate layer cake filled and frosted with butter cream

Caramel Praline Cheesecake - Caramel flavored cheesecake topped with candied pecans and garnished with white chocolate and caramels.

Sheet Cakes - Our sheet cakes are 12" x 17" and serve 24 to 30 guests. Sheet cakes are available in chocolate or vanilla & decorated with fresh fruit or a butter cream design.

Double layer sheet cake with butter cream icing or whipped cream (specify chocolate or vanilla) \$37.

We also offer a delicious mousse filling (orange liqueur mousse or chocolate cream sherry mousse or fruit filling for sheet cakes at an additional \$10 (\$47 with filling)

Fresh flowers and/or specialized decorating for sheet cakes will add an additional \$7-\$14 depending on size and intricacy of the design.

Fall & Winter

Dessert Specials

Pumpkin Cheesecake - Pumpkin & spice cheesecake, fresh whipped cream & chocolate dipped walnuts

Pumpkin Pie - Home made from scratch by Robin garnished with fresh whipped cream, shaved chocolate & cinnamon sugar

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 marzipan pumpkins.

Apple Bavarian Cheesecake - Cheesecake baked with sliced apple, walnut & cinnamon sugar topping

Dessert Specials

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.

Lemon Meringue Pie - Lemon curd in a sweet pastry shell with meringue topping.

Dessert Pricing

Most Pies \$13.75

Pecan Pie \$14.50

Extra Large Cake (serves 36) \$50

Large Cake (serves 16) \$29

Medium Cake (serves 12) 27.00

Small Cake (serves 10) \$23
6" Mini Cake or Torte (serves 4-6) \$14.95
Large Fresh Fruit Tart \$31.95
Medium Fresh Fruit Tart \$28.95
Large Raspberry Linzer Torte \$24.95
Medium Raspberry Linzer Torte \$21.95
*Assorted Petit Four \$1.50 Each (50
 minimum)*
Large Fresh Fruit Fantasy Cheesecake \$32
*Medium Fresh Fruit Fantasy Cheesecake
 \$29*
Small Fresh Fruit Fantasy Cheesecake \$27
Assorted Cookies \$9.50 per pound

Mandarin orange chicken salad
White tuna salad with dill mayo
Hand-carved turkey
Grilled vegetables with feta
Corned beef and Swiss

Assorted Cookies Tray:
\$1.75 per person (2 cookies per person)
Assorted gourmet sodas \$1.75
Non alcoholic Citrus Fruit Punch \$1.75
Paper goods \$.75 per person
(\$1.75 for upgraded goods).

Boxed Lunch or Plattered

*On the road? Sick of fast food? Going to the
 park?*
*The Robin's Nest will make sure you eat
 healthy
 while you are on the road.*

*Our box lunches contain one sandwich of
 your choice, (our most popular selections are
 listed below) pasta salad, fruit and some
 homemade cookies or brownies for dessert.
 Each lunch is tucked in a box with utensils
 and napkins. We can also platter your
 selections and attractively garnish them for a
 larger group's buffet. \$9.75 each.*

Sandwiches/ Wraps \$5.25 each

Croissants/Rolls/Wraps:
Roast beef with pepper Jack cheese
Imported smoked ham & Swiss cheese
Smoked turkey with dill havarti cheese

Continental Breakfast

*Brunch bread, muffins, scones, fruit salad
 and juice. \$10.25*
Will deliver after 8:00am
Box of Coffee (serves 20) \$15.
Call 609-261-6149 for details

Service Amounts

*Rentals are provided for an additional fee, please
 ask the catering manager for details.*
Servers
\$20.00 per hour - minimum of 4 hours.
*A gratuity of 18% of the total bill is
 automatically added to the catering contract. (With
 a Minimum of 75.00)*

Bartenders -
*\$25.00 per hour - minimum of 4 hours. Bartenders
 will only handle liquor supplied by The Robin's
 Nest.*

*Chefs-
\$100.00 per hour*

Bar Services

*Open bar using house liquor is
\$10.00 per person for the first hour and
\$8.00 per person for each additional hour
with a minimum of 3 hours.*

*Open bar using call bar (middle shelf)
\$13.00 per person for the first hour and
\$11.00 per person for each additional hour
with a minimum of 3 hours*

*Open bar using top shelf liquor is
\$17.00 per person for the first hour and
\$13.00 per person for each additional hour
with a minimum of 3 hours.*

*Open bar using house wine and beer only is
\$9.00 per person for the first hour and \$7.00
per person for each additional hour.*

Bar Mixers

*Lemons, Limes, Cherries, Olives, Orange
Juice, Coke, Diet coke, Sprite, Cranberry
Juice, Tonic, Seltzer, and Ice*

\$3.00 per person

*(If the Robin's Nest is contracted to supply
your open bar, drink mixers and ice are
always included)*

*Our high degree of quality control prevents
us from allowing guests to bring food into
the restaurant*

**Deposit and Payment
Information -**

***After your menu is
confirmed, a contract will be
forwarded to you, which should
be signed and returned with a
deposit within five (5) business
days. This non-refundable deposit
is required to hold the date and***

***allow us to begin arranging service
staff for your event.***

***Your final guest count is due five (5)
Business days prior to your event.
Final payment is due the day of your
party, unless other arrangements have
been made.***

*The Robin's Nest accepts cash, checks and most
major credit cards.*

***Pharmaceutical Sales Representative
chose from here...***

*Assorted sandwiches on croissants, wraps, or rolls.
5.25 each*

Salads and Sides

Pasta Salad 2.25

Potato Salad American or Roasted Garlic 2.25

House Salad 2.25

Caesar Salad 2.75

Chicken Caesar Salad 3.75

Fruit Salad 2.50

Homemade Soup 3.00 cup /3.60 bowl /7.95 quart

Baked Ziti 2.75

Tortellini 3.50

Quiche \$25.00 (serves 6-8)

Assorted Cookies 1.75 (2 cookies per person)

*Assorted Beverages including gourmet sodas and
ice 1.75*

Food Warmers 10.00 each
Paper Products .75