

Order Details & Notes

Date: _____ Time: _____

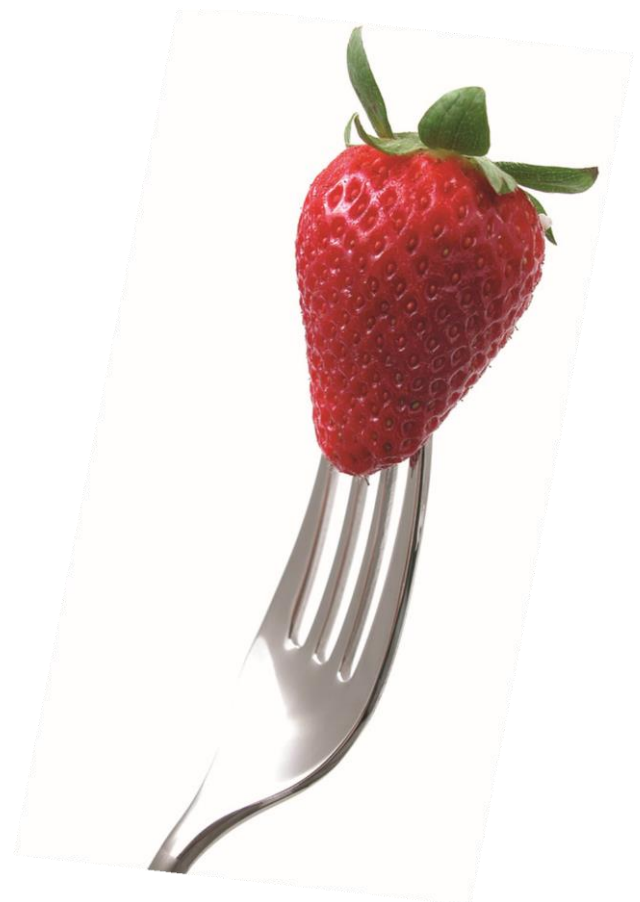
Servings: _____

Location: _____



Catering Menu

Take Out Meals



Join us for Breakfast and Lunch at
Diana's Café in Center Valley

4907 Route 309 Center Valley Pa

(1 mile south of the Promenade Shops on Rt. 309)

Open Mon- Fri. 7am-3pm
Sat. 7am-2pm

Diana Hall-Yurasits

4907Rt.309
Center Valley, PA 18034
P: 610.797.2525
F: 610.797.9552
dianascafe@ptd.net
www.dianascafe.com



610.797.2525

www.DianasCafe.com

DianasCafe@ptd.net

In addition to serving breakfast and lunches at our café, we have been meeting the catering needs of the Greater Lehigh Valley and Upper Bucks County for 19 years and counting.

Whether it is a corporate function or a private party in your home, we take great pride in the food you receive. We offer delivery services, or you may choose to pick up your catering at the Café.

Diana's Café's catering is professionally set up at your site. We will serve buffet style or table service for parties up to 300 guests.

In order to meet your demands of freshness and prompt delivery, we need to receive and acknowledge your order at least 48 hours in advance.

If you have any questions or wish to inquire about a function, please feel free to call me.

Diana Hall-Yurasits
Owner-Manager

Café: 610.797.2525
DianasCafe@ptd.net
www.DianasCafe.com

4907 Route 309
Center Valley Pa 18034

Dessert

All baked goods are made to order and require a 48 hour notice.

12 inch & 14 inch cakes available upon request
Cheesecake is available upon request

600 House-made Pies

Apple, sour cream apple, cherry, pecan, coconut custard, blueberry, peanut butter, apple pecan crumb, cherry crumb, peach pie, or pumpkin
10 inch

610 Cakes

Chocolate mousse, chocolate peanut butter, chocolate coconut candy, lemon buttermilk, raspberry buttermilk, strawberry buttermilk, chocolate, molasses, Jewish apple
9 inch

611 Finger Dessert Tray

Small (serves 10-12), Large (serves 20-25)
Includes plates

612 Cookie Tray

Small (2 dozen), Large (4 dozen)

613 Brownie Tray

Small (1 dozen)

Beverages

- 2 liter bottle of soda, 1/2 gallon of lemonade, or raspberry ice tea
- Can of Soda
- Bottled iced tea or lemonade
- Water

Take Out Meals

Staying in for the night?

We will make you dinner if you call by 10 am for a 3 pm pickup. Just look through this menu. We can make dinner for two for \$25.00, or a family pack (same entrée) for four is \$40.00. Each meal includes a house salad and rolls with the entrée. Side orders of vegetables are \$1.95 per person. Not available for delivery.

408 Chicken & Wild Rice

Marinated chicken served in a white wine sauce with mushrooms

409 Chicken Valentino

Breast of chicken lightly coated with panko crumbs and baked with mozzarella cheese, baby spinach & tomatoes, finished with a balsamic glaze

410 Chicken Prima Vera

Tossed with veggies, Alfredo sauce & penne pasta

411 Hand-carved Turkey Breast

412 Marinated Herb Roasted Chicken

Boneless chicken breasts & thighs with an herb rub

413 Creamy Tomato Chicken

Boneless chicken breast in a creamy sun dried tomato sauce

414 Creamy Spinach Chicken

Chicken breast in a spinach & artichoke sauce

415 Bourbon Glazed Chicken Thighs & Breasts

416 Lemon Honey Garlic Chicken Thighs & Breasts

417 Chicken Parmesan

Breaded chicken breast served with parmesan cheese & marinara sauce

Pasta

418 Vodka Penne Pasta

Penne tossed with pink vodka sauce

419 Cheese Tortellini

Cheese tortellini & broccoli crowns tossed in a pesto sauce

420 Penne Pasta

Tossed with artichoke hearts, broccoli, white wine & sun-dried tomato pesto

421 Asparagus Tortellini

Cheese tortellini tossed with fresh asparagus & sun-dried tomato pesto

422 Vegetable Lasagna

Fresh vegetables with pink sauce

423 House-made Macaroni and Cheese

424 Baked Ziti

425 Tuscan Orecchiette

Pasta tossed with Italian sausage, broccoli, garlic, olive oil & parmesan cheese

426 Pasta Toss

Cheese tortellini tossed with creamy spinach, slow roasted tomatoes & garlic

Policies

- Orders for 30 people or more must be acknowledged at least three (3) days prior to event. Orders for 30 people or less must be acknowledged at least 48 hours prior to event.
- Payment is expected the day of the event unless other arrangements have been made.
- All orders are subject to a 6% sales tax and a service charge.
- Breakfast catering requested **before 7:00 a.m. will incur an additional charge.**
- Most orders include service ware.
- Tableware is available for \$1.75 per person. Tableware includes premium plastic plates and reflections flatware rolled in linen-like napkins.
- A delivery charge will be applied outside of the Coopersburg and Center Valley areas.
- No charge for chaffing dishes. They must be returned to avoid fees.
- Sternos: \$1.00 for 45 minute
\$2.00 for 2 hour
- Arrangements can be made for a florist, tents, china rentals, music, table and chair rentals.
- Cancellation Policy: A deposit is due upon booking the event to save the date. In the event that the function needs to be cancelled less than 15 days prior to the function, a 10% cancellation fee will apply.
- We accept Master Card, Visa, Discover and American Express.
- Prices are subject to change
- If you desire something not seen on our menu, please bring it to our attention and we will do our best to accommodate you.
- Service for your event can be added for an additional charge. Please discuss at time of booking your event.
- **Please advise us of any food allergies or special dietary needs when ordering.**
- Consuming raw or undercooked fish, eggs, hamburger or poultry could increase the risk of food borne illness.

Breakfast

Available till 11:00 am

100 Continental Breakfast

Gourmet coffee, hot tea and hot chocolate
Assorted breakfast breads
Assorted juice

110 Premier Continental Breakfast

Fruited yogurt parfaits with granola
Assorted breakfast breads
Fresh fruit salad

120 Hot Breakfast Sandwiches or Wraps

Made with two eggs and cheese
Assortment of bacon, sausage, ham & vegetable on croissants, bagels, English muffins or wraps

130 Hot Breakfast

(15 person minimum)

Choice of **two** entrees:

French toast casserole

Scrambled eggs

Hash brown egg bake

Western eggs (ham, pepper, & onion)

Strata (breakfast casserole)

Choice of **two meats**: bacon, sausage, ham

Served with oven roasted potatoes

Assorted breakfast breads

Fresh fruit salad

Juice

Al a Carte

140 Box of coffee

150 Quart of Juice

160 Assorted Breakfast Breads and Pastries

Small: 24 pieces Large: 48 pieces

170 Breakfast quiche (serves 6)

180 Rectangle quiche (serves 9-12)

190 Fruited yogurt parfaits with granola

191 French toast casserole (1/2 pan)

192 Hash brown Egg Bake

Shredded potatoes, blended cheeses & eggs
baked into a casserole

Beef & Pork

408 Baked Meatball Parmesan

Penne pasta tossed with meatballs & marinara sauce & topped with a cheese blend

409 Fiesta Steak

Marinated beef with peppers & onions topped with horseradish bread crumbs

410 Beef Tips

Sautéed beef tenderloin tip with mushrooms in a brown demi-glaze served over butter noodles

411 Beef Stir Fry

Beef strips tossed with fresh vegetables & sesame sauce over white rice

412 Guinness Stout Beef Brisket

Beef brisket marinated in Guinness® beer

413 Meat Lasagna

414 Beef Tips Béarnaise

Beef tips in a Béarnaise sauce served over egg noodles

415 Pork Loin in a Marsala wine sauce

416 Rubbed Pork Loin

Pork loin rubbed with balsamic, rosemary & garlic

417 Pork Loin

Roasted and garnished with dried cranberries & walnuts

418 Pulled Pork

Served with rolls

419 Sausage with Peppers and Onions

Served with marinara sauce & rolls

420 Baked Ham

Sliced baked chef's ham with a maple brown sugar glaze & pineapple rings

Poultry

421 Chicken Marsala

Boneless chicken breast sautéed in a Marsala wine sauce with mushrooms

422 Chicken Piccata

Boneless chicken breast with a lemon caper sauce

423 Chicken Champignon

Chicken served in white wine cream sauce with shallots, mushrooms & a touch of cheese

424 Chicken Stir Fry

Tossed with fresh vegetables & sesame sauce over white rice

425 Chicken Cordon Bleu

Chicken breast stuffed with ham & Swiss cheese served with white rice & a sherry cream sauce

Appetizer Trays

Small 10-15 Medium 25-30 Large 40-50

316 Hummus served with Pitas

One size only serves 25-30: Traditional, garlic, olive or roasted red pepper hummus

317 Bruschetta with Crostinis (Serves 25-30)

One size only serves 25-30

318 Black Bean & Corn Salsa served with Corn Chips

One size only serves 25-30

319 Gourmet Cheese Tray

One size only serves 6-8: Apricots & cranberries, Brie cheese, cheddar, smoked gouda, caramelized walnuts

320 Cheese & Fruit

Assorted cheeses garnished with grapes and strawberries

321 Fruit

Assorted fruit in season

323 Vegetable with Ranch Dressing

A selection of farm fresh vegetables

324 Grilled Marinated Vegetables

325 Antipasto

Ham, salami, olives, assorted cheeses, roasted red peppers, artichoke hearts

Entrees

Small 8-10 Large 18-20

406 Quiche

Pie (serves 6) Rectangle (serves 10-12)
Quiche Lorraine, ham & cheese, spinach & feta, vegetable, bacon & cheese, or Swiss & mushroom

Seafood

407 Rolled Flounder Stuffed with Crab

Baked with lemon butter

427 Seafood Penne Pasta

Fresh shrimp, scallops & crab tossed in a light Alfredo sauce with penne pasta

428 Crab Cakes

House-made crab cakes baked with lemon butter

429 Shrimp Tortellini

Shrimp tossed with garlic, garden fresh peas, olive oil & Italian seasonings

430 Haddock

Broiled with lemon butter

431 Parmesan Encrusted Haddock

Haddock with a lemon white wine sauce

432 Orange Salmon

Salmon in an orange rosemary glaze

Lunch

Available until 4:00 pm

(10 person minimum)

All lunches are served with chips & pickles

Add a salad: Tossed, Pasta, Macaroni, Potato, Coleslaw

Cold sandwiches ala carte are available

200 Fiesta Steak

Includes sautéed peppers and onions
Side of horseradish cream sauce & mini club rolls

210 Grilled Chicken Sandwich

Includes sautéed peppers and onions
Side of honey mustard & mini club rolls

220 Cold Sandwiches Tray

Turkey, grilled chicken, roast beef, albacore tuna salad, gourmet chicken salad
Available on wraps, marble rye bread & ciabatta, hoagie & brioche rolls
Includes lettuce, tomato, cheese & various spreads

230 Panini Sandwiches

Assorted and served at room temperature
Italian, turkey, chicken & steak with caramelized onions
Includes cheese and various spreads

240 Three Foot Giant Hoagie (serves 12-15)

Italian, tuna salad, ham, turkey, roast beef, grilled chicken breast, chicken salad

250 Deli

4 Meats and 2 Cheeses:
Protein: Roast beef, ham, turkey breast, Genoa salami, albacore tuna or gourmet chicken salad
Cheeses: cheddar, American, provolone or Swiss
Includes mustard, mayo, lettuce, tomato & rolls



4907 Rt. 309 | Center Valley, PA

Green Salads

Medium 10-12 Large 20-25 Ex Large 45-50

All salads come with salad dressings

Add Chicken, Shrimp or Fiesta Steak

261 Tossed Salad

Mixed greens topped with tomatoes, cucumbers & carrots

262 Fruited Spinach Salad

Spinach, strawberries, bleu cheese, mandarin oranges & walnuts

263 Caesar Salad

Romaine, parmesan cheese, Caesar dressing & croutons

264 Garden Salad

Mixed greens, dried cranberries, tomatoes, cucumbers, carrots, hard-boiled egg & sunflower seeds

265 Chopped Salad

Chopped mixed greens topped with Swiss cheese, capers, olives, roasted red peppers & cashews

267 Cobb Salad

Mixed greens, hard-boiled egg, bacon, cheddar cheese, avocados, tomatoes & carrots

268 Salad Bar

Greens mixed with tomatoes, cucumbers & carrots served with sides of hardboiled eggs, bell peppers, croutons, chick peas, dried cranberries, sunflower seeds & cheddar cheese

Side Salads

Small 10-14 Medium 20-25 Large 30-40

269 Potato Salad

Potatoes, mayo, hardboiled egg, carrots & celery

270 Pasta Salad

Tri-colored pasta, broccoli, bell peppers, carrots, cucumbers, parmesan cheese, tomatoes & Italian dressing

271 Macaroni Salad

Macaroni pasta, mayo, hard boiled eggs & carrots

272 Coleslaw

273 Oriental Coleslaw

Cabbages, noodles, oranges, almonds & sesame seeds

274 Fruit Salad

(in season)

275 Couscous Salad

Feta cheese, cucumbers, tomatoes & honey balsamic dressing

276 Asian Noodle Salad

Noodles, sesame seeds, vegetables & honey soy sauce dressing

277 Southwest Quinoa Salad

Corn, black beans, peppers, onions, avocado & orange vinaigrette

Sides

Small 10-12 Large 20-25

500 Rice Pilaf

501 Brown Rice

502 White Rice

503 Wild Rice

504 Bread Filling

505 Penne Pasta with Marinara

506 Roasted Baby Reds

507 Mashed Potatoes or Garlic Mashed Potatoes

508 Honey-Glazed Carrots

509 Vegetable Blend

510 Green Beans Almondine

511 Whole Kernel Corn

Appetizers

All appetizers are 50 pieces per tray

300 Finger Sandwiches with Flavored Cream Cheese

301 Mini Quiche

302 Mini Pierogies with Onions & Orange Sauce

303 Spring Rolls with Oriental Sauce

304 Fresh Fruit Kabobs with Raspberry Mousse Dip

305 Deviled Eggs

306 Chicken fingers with BBQ & Honey Mustard Sauces

307 Chicken Cordon Bleu Bites

308 Mini Chicken or Beef Kabobs

309 Franks in a Blanket

310 Swedish Meatballs

311 Bourbon BBQ Meatballs

312 Beef Tenderloins with Horseradish Cream Sauce

313 Bacon Wrapped Scallops with Orange Sauce

314 Mushroom Caps stuffed with Crab Meat

315 Iced Shrimp Cocktail with Cocktail Sauce

Consuming raw or undercooked fish, eggs, hamburger or poultry could increase the risk of food borne illness.