

In addition to serving breakfast and lunch at

our café, we have been meeting the catering needs of the Greater Lehigh Valley and Upper Bucks County for over 20 years.

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, or if desired, we will serve buffet style or table service for your parties up to 200 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

Beverages

Two liter bottle of soda.....\$3.00

Half gallon of lemonade.....\$3.00

Half gallon of raspberry ice tea.....\$3.00

*includes cups

Cans of soda.....\$1.50 per person

Bottled ice tea/lemonade.....\$1.50 per person

Take Out Meals

Staying in for the night? We will cook for you! Just look through the menu and call us by 10 a.m. for a 3 p.m. pickup. We can make dinner for two for \$25.00 or a family pack (same entrée) for \$40.00 for four people. Each meal includes a house salad and rolls along with the entrée.

Side orders of vegetables are \$1.95 per person.

*not available for delivery

If your event is less than 10 people, but you still want to give them something special, we offer individually packed meals. Each meal is accompanied by a house salad and is \$10.00 per person.

If you desire something that is not 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 the time of booking your event.

Policies

- ❖ Orders for 30 people or more must be acknowledged at least three days (72 hours) prior to the 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.
- ❖ Delivered breakfast catering requested before 7:00 a.m. will incur an additional charge.
- ❖ Tableware is available for \$1.75 per person. Tableware includes premium plastic plates and reflection flatware rolled in linen-like napkins.
- ❖ A delivery charge will be applied outside of the Coopersburg and Center Valley areas.
- ❖ There is no charge for wire racks. They must be returned to avoid fees.
- ❖ Sternos include a 45 minute (\$1.00) and a 2 hour (\$2.00).
- ❖ Arrangements can be made for a florist, china rentals, music, tents, and table and chair rentals.
- ❖ We accept Master Card, Visa, Discover, and American Express.
- ❖ Prices are subject to change.
- ❖ Cancellation Policy: A deposit is due upon booking the event to save the date. In the

event the function needs to be cancelled less than 15 days prior, a 10% fee will apply.

Please advise us of any food allergies

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

Breakfast Menu

Available until 11:00 a.m.

Continental Breakfast\$6.25 per person

Gourmet **Red Door Coffee**, hot tea, and hot chocolate

Assorted mini muffins/fresh breakfast breads

Cranberry and orange juices

Premier Continental.....\$8.50 per person

Yogurt granola parfaits

Breakfast breads and assorted mini muffins

Fresh fruit

Breakfast Sandwiches.....\$6.00 per person

Two eggs with a choice of:

Bacon, sausage, or ham

Vegetables

Served on a croissant, bagel, English muffin, or wrap

Red Door Coffee Roaster is our sister company. The company started out of our passion to provide our customers with the freshest and highest quality products.

Our coffees are meticulously roasted using only the finest Arabica beans from around the world. We invite you to enter our **Red Door** and share in our passion for food, friends, and great coffee. Please enjoy!

Hot Breakfast.....\$14.50 per person

(15 person minimum)

Choice of two: French toast casserole, western eggs, scrambled eggs, quiche, or egg casserole

Choice of two meats: ham, bacon, sausage

Baby red potatoes

Juice

Fruit salad

Breakfast breads

Al a Carte

1/2 pan French toast casserole.....\$45

1/2 pan Strata.....\$48

Fruit, yogurt, and granola parfait.....\$2.75

Pastry tray: Danish, mini muffins.....\$2.50 per person

Quart of juice.....\$4

Quiche for 6 people.....\$22

Rectangle quiche (10-12 people).....\$30

Red Door Coffee Box.....\$17

Freshly roasted coffee

Includes cups, cream, and stirrers

Lunch Menu

Available until 4:00 p.m.

(10 person minimum)

Panini Sandwiches.....\$8.50 per person

Served at room temperature

Assorted: Ham, turkey, chicken and steak with caramelized onions (all include cheese)

Served with chips and pickles

Cold Sandwich Tray.....\$7.25 per person

Variety of: turkey, ham, grilled chicken, albacore tuna salad, gourmet chicken salad and chicken Caesar

Comes on brioche rolls and hoagie rolls, ciabatta buns, wraps and marble rye bread

Toppings include: lettuce, tomato, cheese and various spreads

****add salad, chips, olives, pickles, carrots and plastic products.....\$11.50 per person**

Deli.....\$11.50 per person

4 meats and two cheeses: roast beef, ham, turkey, Genoa salami, albacore tuna salad, and gourmet chicken salad.

Cheddar, American, Provolone, and Swiss.
Condiments: mustard, mayo, lettuce, tomato, rolls, and pickles.

Your choice of salad: tossed salad, potato, pasta or macaroni. Includes all paper products.

Fiesta Steak.....\$8.25 per person

Sautéed peppers and onions

Side of horseradish cream sauce

Served with mini club rolls, chips, pickles and olives

Chicken Sandwich.....\$7.25 per person

Sautéed peppers and onions

Side of honey mustard

Served on a mini club roll

Served with chips, pickles and olives

Three Foot Hoagie.....\$65

(serves 12-15 people)

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

Salads

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

Tossed Salad.....\$15, 30, 60

Mixed greens topped with tomatoes, cucumbers and carrots

Fruited Spinach Salad.....\$25, 45, 65

Spinach topped with strawberries, bleu cheese, mandarin oranges and walnuts

Caesar Salad.....\$25, 45, 65

Romaine hearts tossed with parmesan cheese, Caesar dressing and croutons

Garden Salad.....\$25, 45, 65

Mixed greens topped with craisins, tomatoes, cucumbers, carrots, hard-boiled eggs and sunflower seeds

Chopped Salad.....Med. \$27 Large \$60

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

Cobb Salad.....Med. \$30 Large \$60

Mixed greens topped with hard-boiled egg, bacon, jack cheese, avocados, tomatoes, cucumbers and carrots

Salad Bar.....\$10.50 per person

Mixed greens tossed with cucumbers, carrots and tomatoes with sides of chick peas, craisins, sunflower seeds, bell peppers, hard-boiled egg, croutons and cheese

Allows you to create your own salad.

**All salads come with salad dressing

**Add chicken, shrimp, or fiesta steak to any salad

Chicken..... \$3.50 per person

Steak/shrimp.....\$4.50 per person

Side Salads

Small: 8-10 Medium: 15-20 Large: 25-30

Potato Salad.....\$15, 25, 45

Pasta Salad.....\$15, 25, 45

Macaroni Salad.....\$15, 25, 45

Cole Slaw.....\$15, 25, 45

Oriental Cole Slaw.....\$17, 27, 47

Fruit Salad.....\$20, 45, 60

Couscous Salad.....\$20, 45, 60

Feta cheese, cucumbers, tomatoes and honey balsamic dressing

Broccoli Salad.....\$20, 45, 60

Broccoli, red onion, craisins, bacon bits, sunflower seeds and shredded cheddar cheese

Cheese Tortellini Salad.....\$20, 45, 60

Carrots, celery, roasted red peppers

Southwest Quinoa Salad.....\$20, 45, 60

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

Sides

Small pan: 10-12 Large pan: 20-25

Green Beans Almondine	\$22, 42
Honey-Glazed Carrots.....	\$20, 40
Mashed Potatoes or Garlic Mashed....	\$27, 52
Penne Pasta with Marinara.....	\$30, 60
Rice Pilaf.....	\$20, 37
Roasted Baby Reds.....	\$20, 40
Stuffing.....	\$25, 50
Vegetable Blend.....	\$22, 42
Brown Rice.....	\$20, 37
White Rice.....	\$20, 37
Wild Rice.....	\$22, 40
Gallon of soup du jour.....	\$52.50
Gallon of Crab Bisque.....	\$77.00
Baked Potato Bar.....	\$6.00 per person
Includes sour cream, bacon bits, green onions, butter and cheese	
Add chili or cheese sauce.....	\$1.00 per person

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Appetizers

50 pieces per tray

Additional appetizers are available upon request

Chicken Fingers.....	\$56
Served with honey mustard and BBQ sauce	
Crab Stuffed Mushroom Caps	\$76
Swedish Meatballs.....	\$45
Spring Rolls	\$55
Served with oriental sauce	
Mini Pierogies.....	\$45
Mixed with onions and orange sauce	
Bourbon BBQ Meatballs.....	\$45
Franks in a Blanket.....	\$52
Mini Quiche.....	\$50
Mini Chicken or Beef Kabobs.....	\$68
Deviled Eggs.....	\$45
Fresh Fruit Kabobs.....	\$70

Bacon Wrapped Scallops.....\$95

Tossed in an orange sauce

Finger Sandwiches.....\$65

Iced Shrimp Cocktail.....\$82

Served with cocktail sauce

Chicken Cordon Bleu Bites.....\$50

Hummus.....\$30

1 quart, served with pita chips

Bruschetta.....\$32

Served with crostini's

Black Bean and Corn Salsa.....\$32

Served with corn chips

Gourmet Cheese Tray.....\$30

Brie, cheddar, and smoked Gouda

Dried fruit, candied walnuts

Serves 6-8

Cheese and Fruit Tray

Assorted cheeses garnished with grapes and strawberries

Small: serves 10-15.....\$30

Medium: serves 25-30.....\$55

Large: serves 40-50.....\$97

Vegetable Tray

A selection of farm fresh vegetables served with ranch dressing

Small: serves 10-15.....\$30

Medium: serves 25-30.....\$60

Large: serves 40-50.....\$85

Fruit Tray

Assorted in season fruit

Small: serves 10-15.....\$30

Medium: serves 25-30.....\$60

Large: serves 40-50.....\$95

Grilled Marinated Vegetables

A selection of farm fresh vegetables

Small: serves 10-15.....\$30

Medium: serves 25-30.....\$55

Large: serves 40-50.....\$80

Antipasto Tray

Assortment of ham, salami, olives, a variety of cheeses, roasted red peppers and artichoke hearts

Small: serves 10-15.....\$35

Medium: serves 25-30.....\$70

Large: serves 40-50.....\$115

Entrees

Small: serves 8-10 people

Large: serves 18-20 people

Quiche

Quiche Lorraine, ham & cheese, spinach & feta, vegetable, bacon & cheese or Swiss & mushroom

Pie: serves 8.....\$20

1/2 pan: serves 10-12.....\$30

Seafood

Stuffed Rolled Flounder\$63, 138

Stuffed with lump crabmeat and baked in lemon butter

Seafood Penne Pasta.....\$69, 138

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

Crab Cakes.....\$66, 135

Homemade crab cakes baked with lemon butter

Shrimp Tortellini.....\$63, 123

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

Orange Salmon.....\$68, 136

Salmon in an orange rosemary glaze

Beef and Pork

Baked Meatball Parmesan.....\$65, 110

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

Fiesta Steak.....\$68, 128

Marinated beef with peppers, onions and horseradish bread crumbs

Beef Tips.....\$66, 132

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

Sesame Beef.....\$66, 132

Served on brown rice with peppers and onions in a soy sauce

Beef Stir Fry.....\$66, 132

Tossed with vegetables and sesame sauce over white rice

Meat Lasagna.....\$64, 125

Ground beef and assorted cheeses

Beef Tips Béarnaise.....\$66, 132

Beef tips in a béarnaise sauce served over egg noodles

Rubbed Pork Loin.....\$62, 124

Pork loin rubbed with balsamic, rosemary and garlic

Pulled Pork.....\$62, 124

Served with rolls

Sausage with Peppers and Onions.....\$62, 120

Served with marinara sauce and rolls

Pork Loin.....\$62, 124

Roasted and garnished with craisins and walnuts

Baked Ham.....\$56, 112

Sliced baked ham and pineapples with a maple brown sugar glaze

Braised Beef Brisket\$68, 136

Creamy Mustard Pork Loin.....\$62, 124

Marsala Wine Sauce Pork Loin.....\$62, 124

Poultry

Chicken Marsala.....\$65, 130

Boneless chicken breast sautéed in a Marsala wine sauce with mushrooms

Chicken Piccata.....\$65, 130

Chicken breast with a lemon caper sauce

Chicken Champignon.....\$65, 130

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

Chicken Stir Fry.....\$68, 136

Tossed with fresh vegetables, sesame sauce and served over rice

Chicken Cordon Bleu.....\$65, 130

Served over white rice with a sherry cream sauce

Chicken and Wild Rice.....\$65, 130

Marinated chicken and mushrooms served in a white wine sauce

Chicken Valentino.....\$68, 136

Chicken breast lightly coated in panko crumbs, baked with mozzarella cheese, baby spinach, tomatoes and drizzled in balsamic glaze

Chicken Prima Vera.....\$68, 136

Penne pasta tossed with vegetables and Alfredo sauce

Herb Roasted Chicken.....\$56, 110

Boneless chicken breast and thighs with an herb rub

Sundried Tomato Chicken Breast.....\$60, 128

Chicken tossed in a creamy sundried tomato sauce

Creamy Spinach Chicken.....\$68, 138

Chicken breast in a spinach and artichoke sauce

Bourbon Glazed Chicken.....\$56, 110

Chicken thighs in a bourbon sauce

Sweet Lemon Chicken.....\$56, 110

Chicken thighs in a lemon, honey and garlic sauce

Chicken Parmesan.....\$65, 128

Pasta

Penne ala Vodka.....\$47, 95

Penne tossed in a pink vodka sauce

Cheese Tortellini.....\$60, 115

Cheese tortellini and broccoli crowns tossed in a pesto sauce

Artichoke Penne Pasta.....\$60, 120

Pasta tossed with artichoke hearts, broccoli, white wine and sundried tomato pesto

Asparagus Tortellini.....\$60, 120

Cheese tortellini tossed with fresh asparagus and sundried tomato pesto

Vegetable Lasagna.....\$60, 120

Fresh vegetables with a pink sauce

House-made macaroni and cheese.....\$55, 105

Baked Ziti.....\$50, 98

Tuscan Penne.....\$60, 120

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

Tortellini Toss.....\$60, 120

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

Dessert

House-made Pies (10in.).....\$20

Apple, sour cream apple, cherry, pecan, coconut custard, blueberry, apple pecan crumb, cherry crumb, peach, pumpkin

House-made Cakes

9 inch.....\$30

12 inch.....\$45

Single layer 1/2 sheet cake.....\$35

Double 1/2 sheet cake.....\$60

Banana, carrot, chocolate mousse (must be two layer), chocolate peanut butter, chocolate coconut candy, lemon buttermilk, raspberry buttermilk, strawberry buttermilk, chocolate, molasses

Jewish apple (only in 10in.).....\$40

Cupcakes.....\$1.50 each

Cheese cake available upon request

Finger Dessert Tray

Small: serves 10-12.....\$30

Large: serves 20-25.....\$60

House-made assorted desserts

Cookie Tray

Small: 2 dozen.....\$15

Large: 4 dozen.....\$26

House-made assorted cookies

Brownie Tray

Small: 1 dozen.....\$18

House-made brownies