

Order Details & Notes

Date: _____ Time: _____

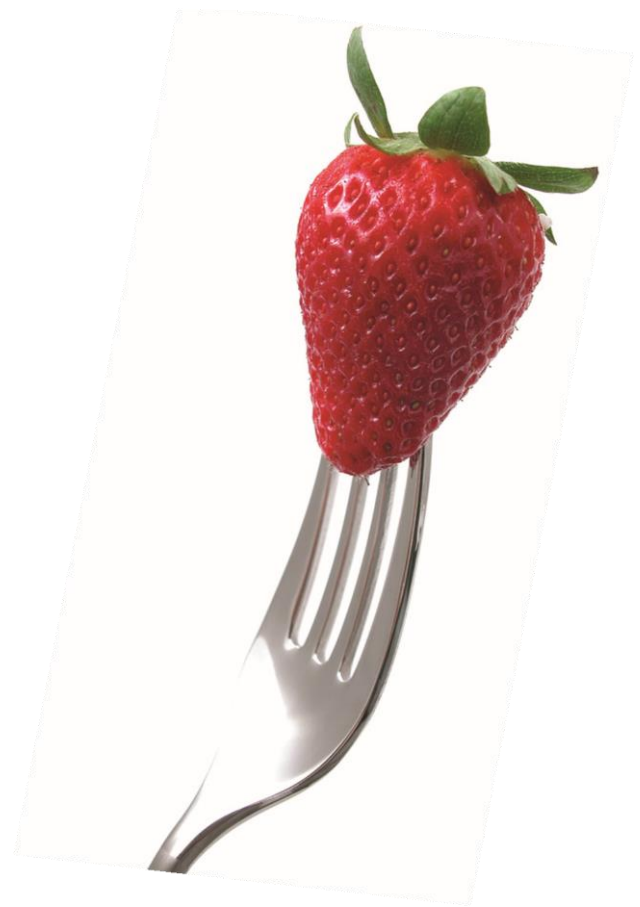
Servings: _____

Location: _____



Catering Menu

Take Out Meals



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

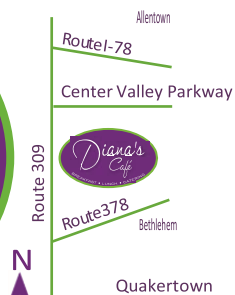
4907 Route 309 Center Valley Pa

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

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

Diana Hall-Yurasits

4907 Rt. 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 18 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, or if desired, 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 24 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

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 24 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 premium 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.

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

Please advise us of any food allergies.

Breakfast

Available till 11:00 am

100 Continental Breakfast

Gourmet coffee, hot tea and hot chocolate

Assorted mini muffins

Cranberry and orange juice

\$6.25 per person

110 Premier Continental Breakfast

Yogurt granola parfaits

Assorted mini muffins

Fresh fruit

\$8.50 per person

120 Breakfast Burrito

Assorted burritos rolled in a flour tortilla:

western, sausage and cheddar, tomato basil and mozzarella, bacon and cheese

Served with breakfast potatoes

Fresh fruit salad

\$9.50 per person

130 Hot Breakfast Sandwiches

Made with two eggs and cheese

bacon, sausage, ham, vegetable

On croissant, bagel, English muffin or wraps

\$6.00 per person

140 Hot Breakfast

(15 person minimum)

Choice of two entrees:

French toast casserole, scrambled eggs,

western eggs (ham, pepper, & onion) or strata (breakfast casserole)

Choice of two meats: bacon, sausage, ham

Served with oven roasted potatoes

Breakfast breads

Fresh fruit salad

Juice

\$14.50 per person

Al a Carte

150 Fruit, yogurt and granola parfaits 2.75

160 Box of coffee 15.00

170 Pastry tray per person 2.50

180 Breakfast quiche (serves 6) 20.00

190 Quart of Juice 4.00

191 French toast casserole (1/2 pan) 45.00

192 Rectangle quiche (serves 9-12) 30.00

Lunch Menu

Available until 4:00 pm

(10 person minimum)

200 Fiesta Steak

Includes sautéed peppers and onions, side of horseradish cream sauce

Served with mini club rolls, chips, pickles and olives

\$8.25 per person

210 Chicken Sandwich

Includes sautéed peppers and onions

Side of honey mustard

Served with mini club rolls, chips, pickles and olives

\$7.00 per person

220 Cold Sandwiches Tray

Turkey, grilled chicken, roast beef, albacore tuna

salad, gourmet chicken salad, chicken Caesar

Available on wraps, marble rye bread and ciabatta, hoagie and brioche rolls.

Toppings include lettuce, tomato, cheese, and various spreads

Sandwich tray only

\$7.00 per person

Add salad, chips, olives, pickles, carrots and plastic products

\$10.50 per person

230 Panini Sandwiches

Assorted and served at room temperature

Ham, turkey, chicken, and steak with caramelized onions

All served with cheese, chips and pickles

\$8.50 per person

240 Giant Hoagie

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

3 feet serves 12-15 \$65

250 Deli

4 Meats and 2 Cheeses:

Roast beef, ham, turkey breast, Genoa salami, albacore tuna and gourmet chicken salad

cheddar, American, provolone, and Swiss

Condiments include mustard, mayo, lettuce, tomato pickles and rolls

Includes all paper products and a choice of salad: tossed green, potato, pasta or macaroni

\$10.50 per person

All baked goods are made to order and require a 24 hour notice.

Appetizers

All appetizers are 50 pieces per tray

Additional appetizers are available upon request

300 Chicken fingers w/BBQ and Honey Mustard	\$56
301 Mushroom Caps stuffed w/ Crab Meat	\$76
302 Swedish Meatballs	\$45
303 Spring Rolls w/ Oriental Sauce	\$55
304 Mini Pierogies w/Onions and Orange Sauce	\$45
305 Bourbon BBQ Meatballs	\$45
306 Franks in a Blanket	\$62
307 Mini Quiche	\$50
308 Mini Chicken or Beef Kabobs	\$68
309 Deviled Eggs	\$45
310 Beef Tenderloins w/ Horseradish Cream Sauce	MKT
311 Fresh Fruit Kabobs w/ Raspberry Mousse Dip	\$70
312 Bacon Wrapped Scallops w/ Orange Sauce	\$95
313 Finger Sandwiches w/ Flavored Cream Cheese	\$65
314 Iced Shrimp Cocktail w/ Cocktail Sauce	\$82
315 Chicken Cordon Bleu Bites	\$50
316 Hummus served w/ Pitas	\$35
317 Bruschetta w/ Crostini's	
Large tray	\$32
318 Black Bean and Corn Salsa served w/ Corn Chips	
Large tray	\$32
319 Gourmet Cheese Tray	\$30
Apricots and cranberries	
Brie cheese, cheddar and smoked gouda	
Caramelized walnuts	
Serves 6-8	
320 Cheese and Fruit Tray	
Assorted cheeses garnished with grapes and strawberries	
Small tray	\$30
Med tray	\$55
Large tray	\$97
321 Fruit Tray	
Assorted fruit in season	
Small tray	\$30
Med tray	\$55
Large tray	\$97
323 Vegetable Tray with Ranch Dressing	
A selection of farm fresh vegetables	
Small tray	\$30
Med tray	\$45
Large tray	\$80
324 Grilled Marinated Vegetables	
Small tray	\$30
Med tray	\$55
Large tray	\$80

325 Antipasto Tray

Ham and salami

Olives

Assorted cheeses

Roasted red peppers

Artichoke hearts

Small tray \$30

Med tray \$40

Large tray \$115

Sides

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

500 Rice Pilaf

Small \$20, Large \$37

501 Brown Rice

Small \$22, Large \$40

502 White Rice

Small \$20, Large \$37

503 Wild Rice

Small \$22, Large \$40

504 Roasted Baby Reds

Small \$20, Large \$40

505 Mashed Potatoes or Garlic Mashed

Small \$27, Large \$52

506 Honey-Glazed Carrots

Small \$20, Large \$40

507 Vegetable Blend

Small \$22, Large \$42

508 Green Beans Almondine

Small \$22, Large \$42

509 Whole Kernel Corn

Small \$20, Large \$40

510 Filling

Small \$25, Large \$50

511 Penne Pasta w/ Marinara

Small \$30, Large \$60

Salads

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

261 **Tossed Salad

Mixed greens topped with tomatoes, cucumbers, carrots.

15.00 30.00 60.00

262 **Fruited Spinach Salad

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

25.00 45.00 65.00

263 ****Caesar Salad**

Romaine hearts tossed with parmesan cheese, Caesar dressing and croutons.

25.00 45.00 65.00

264 ****Garden Salad**

Mixed greens topped with raisins, tomatoes, cucumbers, carrots, hard-boiled egg and sunflower seeds.

20.00 45.00 65.00

265 ****Chopped Salad**

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

27.00 60.00

267 ****Cobb Salad**

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

30.00 60.00

268 ****Salad Bar**

Mixed greens served with sides of cucumbers, tomatoes, carrots, chick peas, raisins, sunflower seeds, cheese to make your own.

\$10.50 per person

****Add Chicken, Shrimp or Fiesta steak to any above:**

\$3.50 per person/chicken

\$4.50 steak/shrimp

*all salads come with salad dressing.

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

269 **Potato Salad**

15.00 25.00 45.00

270 **Pasta Salad**

15.00 25.00 45.00

271 **Macaroni Salad**

15.00 25.00 45.00

272 **Cole Slaw**

15.00 25.00 45.00

273 **Oriental Cole Slaw**

17.00 27.00 47.00

274 **Fruit Salad**

20.00 45.00 60.00

275 **Couscous Salad**

Feta cheese, cucumbers, tomatoes and a honey balsamic dressing

20.00 45.00 60.00

276 **Asian Noodle Salad**

Noodles, sesame seeds, vegetables and Honey soy sauce dressing

20.00 45.00 60.00

278 **Brown Rice Salad**

Oranges, walnuts, celery, green beans, carrots, purple cabbage and roasted red peppers

20.00 45.00 60.00

279 **Southwest Quinoa Salad**

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

20.00 45.00 60.00

Entrees

Small entrees serve 8-10 people

Large entrees serve 18-20 people

406 **Quiche**

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

\$20 per pie (serves 6)

\$30 per ½ pan (serves 10-12)

Seafood

407 **Rolled Flounder Stuffed with Crab**

Baked w/ lemon butter

Small \$60, Large \$135

408 **Seafood Penne Pasta**

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

Small \$66, Large \$135

409 **Crab Cakes**

Our own crab cakes baked w/ lemon butter

Small \$66, Large \$135

410 **Shrimp Tortellini**

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

Small \$60, Large \$120

411 **Haddock**

Broiled w/ lemon butter

Small \$50, Large \$100

412 **Parmesan Encrusted Haddock**

Encrusted haddock w/ a lemon white wine sauce

Small \$55, Large \$110

413 **Orange Salmon**

Salmon in an orange rosemary glaze

Small \$68, Large \$138

Beef/Pork

408 **Baked Meatball Parmesan**

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

Small \$65, Large \$107

409 Sesame Beef

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

Small \$65, Large \$125

410 Beef Stir Fry

Tossed w/ fresh vegetables and sesame sauce over white rice

Small \$65, Large \$125

411 Meat Lasagna

Ground beef and assorted cheeses

Small \$62, Large \$115

412 Beef Tips Béarnaise

Beef tips in a Béarnaise sauce served over egg noodles

Small \$65, Large \$125

413 Braised Boneless Short Ribs

Small \$66, Large \$135

414 Pork Loin w/ a creamy mustard sauce

Small \$60, Large \$115

415 Pork Loin in a Marsala wine sauce

Small \$60, Large \$115

416 Rubbed Pork Loin

Pork loin rubbed with balsamic, rosemary and garlic

Small \$60, Large \$115

417 Pulled Pork

Served w/ rolls

Small \$60, Large \$115

418 Sausage w/ Peppers and Onions

Served w/ marinara and rolls

Small \$55, Large \$110

419 Pork Loin

Roasted and garnished w/ raisins and walnuts

Small \$55, Large \$110

420 Baked Ham

Sliced baked chef's ham w/ a maple brown sugar glaze and pineapple

Small \$55, Large \$110

421 Fiesta Steak

Marinated beef w/ peppers and onions topped w/ horseradish bread crumbs

Small \$65, Large \$125

422 Beef Tips

Sautéed beef tender loin tip w/ mushrooms in a brown demi-glaze served over butter noodles

Small \$65, Large \$125

Poultry

423 Chicken Marsala

Boneless breast of chicken sautéed in a Marsala wine sauce w/ mushrooms

Small \$62, Large \$115

424 Chicken Piccata

Breast of chicken w/ a lemon caper sauce

Small \$62, Large \$115

425 Chicken Champignon

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

Small \$62, Large \$115

426 Chicken Stir Fry

Tossed w/ fresh vegetables and sesame sauce over white rice

Small \$65, Large \$120

427 Chicken Cordon Bleu

Served with white rice with a sherry cream sauce

Small \$65, Large \$120

428 Chicken and Wild Rice

Marinated chicken served in a white wine sauce with mushrooms

Small \$65, Large \$120

429 Chicken Valentino

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

Small \$65, Large \$120

430 Chicken Parmesan

Small \$55, Large \$110

431 Chicken Prima Vera

Tossed with veggies, Alfredo sauce and penne pasta

Small \$65, Large \$120

432 Hand-carved Turkey Breast

Small \$50, Large \$95

433 Marinated Herb Roasted Chicken

Boneless chicken breasts and thighs with an herb rub

Small \$55, Large \$105

434 Chicken Breast

In a creamy sun dried tomato sauce

Small \$55, Large \$105

435 Creamy Spinach Chicken

Chicken breast in a spinach and artichoke sauce

Small \$62, Large \$115

436 Bourbon Glazed Chicken Thighs

Small \$45, Large \$90

437 Lemon Honey Garlic Chicken Thighs

Small \$46, Large \$192

Pasta

438 Vodka Penne Pasta

Penne tossed w/ pink vodka sauce

Small \$46, Large \$97

439 Cheese Tortellini

Cheese tortellini and broccoli crowns tossed in a pesto sauce

Small \$55, Large \$102

440 Penne Pasta

Tossed w/ artichoke hearts, broccoli, white wine, and sun-dried tomato pesto

Small \$52, Large \$98

441 Asparagus Tortellini

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

Small \$55, Large \$110

442 Vegetable Lasagna

Fresh vegetables w/ pink sauce

Small \$60, Large \$115

443 House-made Macaroni and Cheese

Small \$50, Large \$100

444 Baked Ziti

Small \$50, Large \$98

445 Tuscan Orecchiette

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

Small \$60, Large \$115

446 Pasta Toss

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

Small \$55, Large \$110

Dessert

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 \$20

610 Cakes

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

9 inch \$30

12 inch & 14 inch cakes available upon request

Cheese cakes available upon request.

611 Finger Dessert Tray

Small \$30 (serves 10-12), Large \$60 (serves 20-25)

Includes plates

612 Cookie Tray

Small \$15 (2 dozen), Large \$26 (4 dozen)

613 Brownie Tray

Small \$18 (1 dozen)

Beverages

2 liter bottle of soda, 1/2 gallon of lemonade, or raspberry ice tea

Includes cups \$3.00

Can of Soda

\$1.50 per person

Bottled iced tea or lemonade \$1.50 per person

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.

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 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.