



CATERING TAKE-OUT MEALS



IN ADDITION TO SERVING BREAKFAST AND LUNCH AT OUR CAFE, 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 10 days 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

TAKE-OUT MEALS

Staying in for the night? We will cook for you! Just look for our weekly menu and call us by 10am for a 3 p.m. pickup. We can make a dinner two pack for \$30.00 or a four pack (same entrée) for \$50.00. Each meal includes one entrée choice, house salad, starch, and a vegetable.

**available for delivery starting at \$5.00*

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.

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 \$15.00 per person.

CATERING VENUES

- Grist Mill, Hellertown Historical Society
- Bell Gate Farms
- America on Wheels
- Hyatt Hotel in Bethlehem
- Spring Hill Suites Center Valley
- Meyers Family Farm
- National Museum of Industrial History



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.
- Delivery and setup charge will be applied outside of the Coopersburg and Center Valley areas.
- There is no charge for wire racks. Please return within 3 business days to avoid a \$6.00 per wire rack charge.
- Arrangements can be made for staffing for an additional charge. Please discuss at time of booking.
- 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.
- Catering that takes place on a Sunday must have a \$500 minimum.
- Please advise us of any food allergies.



BREAKFAST MENU

Available until 11:00 a.m.

CONTINENTAL BREAKFAST 7.25 PER PERSON

(MINIMUM OF 10 PEOPLE)

Muffins/fresh breakfast breads, coffee, cranberry and orange juices

Hot tea and hot chocolate available upon request

Extra

Yogurt parfaits 3 each

Cup of fruit salad 4 each

BREAKFAST SANDWICHES 7 PER PERSON

Two eggs with a choice of: Cheese, bacon, sausage, ham or fresh vegetables

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

HOT BREAKFAST 15.50 PER PERSON

(MINIMUM OF 15 PEOPLE)

CHOICE OF TWO: French toast casserole, western eggs, scrambled eggs, quiche, or egg casserole

CHOICE OF TWO MEATS: Ham, bacon, or sausage

Baby red potatoes, fruit salad, breakfast breads

MIX OF MINI BREAKFAST BREADS

SMALL (24 PIECES) 30

MEDIUM (36 PIECES) 45

LARGE (48 PIECES) 60

A La Carte

1/2 PAN FRENCH TOAST CASSEROLE 45

1/2 PAN STRATA 48

QUICHE FOR 6 PEOPLE 22

RECTANGLE QUICHE 32

(10-12 people)

YOGURT AND GRANOLA PARFAITS 3

topped with fresh berries and garnola

QUART OF JUICE 5

Orange, apple, cranberry, pineapple, or tomato

RED DOOR COFFEE BOX 22

Freshly roasted coffee. Includes cups, cream, sugar, and stirrers



Beverages

CANS OF SODA 1.50 PER PERSON

FRESH BREWED ICED TEA 96OZ BOX 12

HOMEMADE LEMONADE 96 OZ BOX 12

BOTTLED ICED TEA AND LEMONADE 2 PER BOTTLE

BOTTLE WATER 1.50



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!

LUNCH MENU

Available until 4:00 p.m.
10 person minimum

PANINI SANDWICHES 12 PER SANDWICH
Served at room temperature. Assorted: Ham, turkey, chicken and steak with caramelized onions (all include cheese) // Served with chips and pickles

COLD SANDWICH TRAY 8.75 PER SANDWICH
Variety of: turkey, ham, grilled chicken, albacore tuna salad, and gourmet chicken salad. Comes on brioche rolls and hoagie rolls, ciabatta buns, wraps and assorted bread

ADD SALAD, CHIPS, OLIVES, PICKLES 13.50

DELI 13.50 PER PERSON
Choice of 4 meats: ham, turkey, Genoa salami, albacore tuna salad, or gourmet chicken salad (roast beef available upon request)

CHEESE
Choice of 2 cheeses: cheddar, American, provolone, smoked gouda or Swiss

CONDIMENTS
mustard, mayo, lettuce, tomato, rolls and assorted breads, and pickles

Your choice of salad: tossed salad, potato, pasta or macaroni



Hot Sandwiches

FIESTA STEAK 13.50 PER PERSON
*Sautéed peppers and onions with a side of horseradish cream sauce
Served with mini club rolls, chips, pickles and olives*

CHICKEN SANDWICH 11.50 PER PERSON
*Sautéed peppers and onions with a side of honey mustard,
served on a mini club roll with chips, pickles and olives*

THREE FOOT HOAGIE 75
(Serves 12-15 people) Italian, tuna salad, ham, roasted turkey breast, roast beef, or grilled chicken breast



Dessert

HOUSE-MADE PIES (9 IN.) 22
Apple, sour cream apple, cherry, pecan, coconut custard, blueberry, peanut butter, apple pecan crumb, cherry crumb, peach pie, or pumpkin

Crumbs, lid or lattice top

SHEET PIES 45

HOUSE-MADE CAKES
6 INCH CAKE 18
9 INCH (SERVES 12-15) 30
9 INCH GLUTEN FREE CAKE 35
10 INCH (SERVES 16-25) 35
12 INCH (SERVES 25-35) 45
SINGLE LAYER 1/2 SHEET CAKE 50
DOUBLE 1/2 SHEET CAKE 85

Gluten-free cakes are an additional \$5

- CAKE OPTIONS**
- FLAVORS**
 WHITE BUTTERMILK
 CHOCOLATE
 CARROT
 BANANA
- FROSTING**
 BUTTERCREAM
 CHOCOLATE BUTTERCREAM
 PEANUT BUTTER CREAM CHEESE
 SEA-SALT CARAMEL
 WHIPPED CREAM
- FILLING**
 LEMON CURD
 RASPBERRY
 FRESH STRAWBERRIES
 CHOCOLATE MOUSSE
 COCONUT

CUPCAKES 2.50 EACH

FINGER DESSERT TRAY
SMALL (SERVES 10-12) 35
LARGE (SERVES 20-25) 65
House-made assorted desserts

COOKIES
SMALL (1 dozen) 10
MEDIUM (2 dozen) 20
LARGE (3 dozen) 30
House-made assorted cookies

BROWNIES 25
1 dozen house-made brownies



Appetizers

CHICKEN FINGERS 75

Served with honey mustard and BBQ sauce

MUSHROOM CAPS MP

Crab, sausage, or vegetable

POACHED SALMON FILET MP

MEATBALLS 50

Swedish, bourbon, or marinara

SPRING ROLLS 55

Served with oriental sauce

MINI PIEROGIES 45

Mixed with onions and orange sauce

BEEF TENDERLOIN TRAY MP

FRANKS IN A BLANKET 50

MINI QUICHE 55

MINI CHICKEN OR BEEF KABOBS 75

DEVILED EGGS 45

FRESH FRUIT KABOBS 75

BACON WRAPPED SCALLOPS MP

GALLON OF SOUP DU JOUR 55

GALLON OF CRAB BISQUE 85

FINGER SANDWICHES 75

Ham, turkey, chicken salad, cucumber cream cheese

ICED SHRIMP COCKTAIL MP

Served with cocktail sauce

CHICKEN CORDON BLEU BITES 50

HUMMUS 24

1 quart, served with pita chips (1/2 regular, 1/2 peppadew)

BRUSCHETTA 30

Served with homemade crostini's (1 quart)

BLACK BEAN AND CORN SALSA 25

Served with corn chips (1 quart)

GOURMET CHEESE TRAY 35

*Brie, cheddar, and smoked gouda, dried fruit, candied walnuts
Serves 6-8*

DETAILS

50 PIECES PER TRAY

Additional appetizers are available upon request



CHEESE AND FRUIT TRAY

Assorted cheeses garnished with grapes and strawberries

SMALL (SERVES 10-15) 35

MEDIUM (SERVES 25-30) 65

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) 35

MEDIUM (SERVES 25-30) 60

LARGE (SERVES 40-50) 97

GRILLED MARINATED VEGETABLES

A selection of farm fresh vegetables

SMALL (SERVES 10-15) 35

MEDIUM (SERVES 25-30) 60

LARGE (SERVES 40-50) 97

ANTIPASTO TRAY

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

SMALL (SERVES 10-15) 40

MEDIUM (SERVES 25-30) 75

LARGE (SERVES 40-50) 125

SIZES & SERVINGS

MEDIUM	LARGE	EX LARGE
10-12	20-25	45-50

Salads

TOSSED SALAD 20 | 40 | 60

Mixed greens topped with tomatoes, cucumbers and carrots

FRUITED SPINACH SALAD 35 | 60 | 85

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

CAESAR SALAD 25 | 45 | 70

Romaine hearts tossed with parmesan cheese, Caesar dressing and croutons

GARDEN SALAD 35 | 60 | 85

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

CHOPPED SALAD MED 40 | LARGE 65

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



COBB SALAD MED 40 | LARGE 65

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

CHICKEN 4 PER PERSON

STEAK/SHRIMP 6 PER PERSON

INDIVIDUALLY PACKED SALAD

14 PER PERSON

Mixed greens with cucumbers, carrots and tomatoes, chick peas, raisins, sunflower seeds, hard-boiled egg, chicken, and cheese.

ALL SALADS

**ALL SALADS
COME WITH
SALAD
DRESSING**



Side Salads

POTATO SALAD 25 | 40 | 65

PASTA SALAD 25 | 40 | 65

MACARONI SALAD 25 | 40 | 65

COLE SLAW 20 | 35 | 60

FRUIT SALAD 25 | 45 | 60

COUSCOUS SALAD 25 | 45 | 65

Feta cheese, cucumbers, tomatoes and honey balsamic dressing

BROCCOLI SALAD 25 | 45 | 65

Broccoli, red onion, raisins, bacon, sunflower seeds and shredded cheddar cheese

CHEESE TORTELLINI SALAD 27 | 52 | 67

Carrots, celery, roasted red peppers

SIZES/SERVINGS

SMALL: 10-12
MEDIUM: 15-20
LARGE: 20-25

Sides

GREEN BEANS ALMONDINE 25 | 50

HONEY-GLAZED CARROTS 20 | 40

MASHED POTATOES OR GARLIC MASHED 30 | 60

PENNE PASTA WITH MARINARA 30 | 60

RICE PILAF 25 | 45

ROASTED BABY REDS 25 | 50

STUFFING 25 | 50

Traditional or pineapple

CORN 20 | 40

VEGETABLE BLEND 25 | 50

BROWN RICE 20 | 40

WHITE RICE 20 | 40

WILD RICE 25 | 50

SIZES/SERVINGS

SMALL: 10-12
LARGE: 30-35



ENTRÉES

SMALL: SERVES 8-10 PEOPLE
LARGE: SERVES 18-20 PEOPLE

Beef and Pork

BAKED MEATBALL PARMESAN 65 | 110

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

FIESTA STEAK 70 | 140

Marinated beef with peppers, onions, and horseradish breadcrumbs

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

MEAT LASAGNA 65 | 130

Ground beef and assorted cheeses

BEEF TIPS BÉARNAISE 72 | 144

Beef tips in brown demi glaze and mushrooms garnished with a béarnaise sauce served over egg noodles

SAUSAGE WITH PEPPERS AND ONIONS 65 | 130

Served with marinara sauce and rolls

ROSEMARY BALSAMIC PORK LOIN 65 | 130

Pork loin rubbed with balsamic, rosemary and garlic

PULLED PORK 65 | 130

Served with rolls

PORK LOIN 65 | 130

Roasted and garnished with raisins and walnuts

BAKED HAM 60 | 120

Sliced baked ham and pineapples with a maple brown sugar glaze

BRAISED BEEF BRISKET MP (1 WEEK NOTICE)

MARSALA WINE SAUCE PORK LOIN 65 | 130



Quiche

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

PIE (SERVES 6) 22

1/2 PAN (SERVES 10-12) 32

Seafood

STUFFED ROLLED FLOUNDER 70 | 140

Stuffed with blended crabmeat and baked in lemon butter

SEAFOOD PENNE PASTA 75 | 150

Shrimp, scallops, crab and penne pasta tossed in an Alfredo sauce

CRAB CAKES MP

Homemade crab cakes baked with lemon butter

TUSCAN SHRIMP 70 | 140

Shrimp tossed with penne, cream, spinach, penne, asiago, and slow roasted tomatoes

ORANGE SALMON MP

Salmon in an orange glaze

Poultry

CHICKEN MARSALA 70 | 140

Boneless chicken breast sautéed in a Marsala wine sauce with mushrooms

CHICKEN PICCATA 70 | 140

Boneless chicken breast with a lemon caper sauce

CHICKEN CHAMPIGNON 70 | 140

Boneless chicken breast served in a white wine cream sauce with shallots, mushrooms and a touch of cheese

BREADED CHICKEN CORDON BLEU 73 | 145

Served over white rice with a sherry cream sauce

CHICKEN AND WILD RICE 70 | 140

Marinated chicken and mushrooms served in a white wine sauce

CHICKEN VALENTINO 70 | 140

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

TUSCAN CHICKEN 70 | 140

Chicken tossed with penne, cream, spinach, penne, asiago, and slow roasted tomatoes

HERB ROASTED CHICKEN 60 | 120

Boneless chicken breast and thighs with an herb rub



CREAMY SPINACH CHICKEN 70 | 140

Chicken breast in a spinach and artichoke sauce

BOURBON GLAZED CHICKEN 60 | 120

Chicken thighs in a bourbon sauce

SWEET LEMON CHICKEN 60 | 120

Chicken thighs in a lemon, honey and garlic sauce

CHICKEN PARMESAN 70 | 140

HAND CARVED TURKEY BREAST 65 | 130

Pasta

PENNE ALA VODKA 47 | 95

Penne tossed in a pink vodka sauce

ARTICHOKE PENNE PASTA 60 | 120

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

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, mushrooms, onions, garlic, olive oil and parmesan cheese

TORTELLINI TOSS 60 | 120

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

TORTELLINI CARBARNA 60 | 120

Cheese tortellini tossed with creamy garlic asiago sauce with peas and bacon



Tableware available

PREMIUM PLASTIC PLATES 2 PER PERSON
salad, rolled flatware in a linen like napkin, & dinner plate

Appetizer and dessert plates also available

PREMIUM PAPER PLATES 1.50 PER PERSON
with heavy weight fork and knife and a white paper napkin

TONGS AND SERVING SPOONS 1 EACH
available upon request

WIRE RACK TO PURCHASE 6 EACH

STERNO 45 MIN 1 EACH
2 HOUR 2 EACH
4 HOUR 3 EACH

Extra take out containers available upon request

Diana's
CAFE

4907 ROUTE 309 // CENTER VALLEY
610.797.2525 // DIANASCAFE.COM