





CATERING Events

Fresh, Local & Made From Scratch

Fresh, local ingredients are the cornerstone of our menu. We are dedicated to providing you with exceptional food and service for your special events. From corporate events to weddings and private parties, we are here to make your occasion unforgettable.







Karlton Cafe

310 W Broad St Quakertown, PA

Contact

215-538-8353 karltoncatering@gmail.com

Breakfast Trays

Breakfast Sandwiches

An assortment of bacon, egg & cheese and sausage, egg & cheese sandwiches. SM \$120 | LG \$240

Fresh Baked Goods

An assortment of freshly baked cinnamon buns and muffins. SM \$75 | LG \$150

Breakfast À La Carte

Bacon	SM \$60 LG \$120
Sausage	SM \$45 LG \$90
French Toast	SM \$90 LG \$180
Specialty French Toast (caramel	
apple or peach)	SM \$120 LG \$240
Homefries	SM \$45 LG \$90
Fresh Seasonal Fruit	SM \$60 LG \$120
Bagels and cream cheese	SM \$30 LG \$60
Quiche (spinach, tomato & feta or	
bacon, onion, swiss)	\$45 EACH
Fresh Squeezed Orange Juice	SM \$60





Breakfast Buffet

Breakfast Buffet

- Scrambled eggs (cheesy eggs + \$1 pp)
- Bacon or sausage
- Homefries
- Coffee station
- Fresh Baked Cinnamon buns

Brunch Buffet

- Scrambled eggs (cheesy eggs + \$1 pp)
- Bacon and sausage
- Home fries
- French toast (Specialty French toast* + \$2 pp)
- Muffins, cinnamon buns, or bagels
- Coffee station

\$21 Per Person

\$16 Per Person

Lunch & Dinner À La Carte

Chicken Marsala	SM \$130 · LG \$260
Chicken Parmesan	SM \$130 • LG \$260
Lemon pepper chicken over linguine	SM \$130 • LG \$260
Sausage with peppers and onion	SM \$130 · LG \$260
Meatballs	SM \$120 · LG \$240
Pulled pork	SM \$115 • LG \$230
Three cheese ravioli	SM \$115 • LG \$230
Vegetable fettuccine	SM \$110 · LG \$220

Chicken Tenders & waffle fries (feeds 20)...... \$100

Soups* (feeds 20-25)..... \$50/per soup *Creamy tomato & spinach, Butternut squash, or Chicken & Rice

Greek salad	SM \$45 LG \$90
Caesar salad	SM \$40 LG \$80
Pear, feta, and blueberry salad	SM \$50 LG \$100
Asparagus & Quinoa Salad	SM \$75 LG \$150
Roasted vegetables with feta and	
balsamic drizzle	SM \$60 LG \$120
Fresh cut seasonal fruit salad	SM \$60 LG \$120
Potato salad	SM \$30 LG \$60
Pasta salad	SM \$30 LG \$60
Asparagus	SM \$45 LG \$90
Potatoes au gratin	SM \$65 LG \$130
Mac and cheese	SM \$65 LG \$130
Loaded mashed potatoes with	
sour cream	SM \$65 LG \$130
Maple glazed carrots	SM \$45 LG \$90
Roasted brussels sprouts	
rendered with bacon	SM \$45 LG \$90
Vegetable medley	SM \$40 LG \$80
Roasted potatoes	SM \$40 LG \$80
Rice pilaf	SM \$40 LG \$80
Green bean almondine	SM \$40 LG \$80
Garlic Mashed potatoes	SM \$40 LG \$80
Rolls	\$5 PER DZ
Drinks (coffee, iced tea, lemonade)	\$3 PP
Paper products	\$3 PP

Lunch Trays

Assorted Sandwiches

An assortment of sandwichs Steak with sauteed onions & Cheese, Veggie-wich, with peppers, onions, jalapeno, spinach, mushrooms & cheese, and Chicken, with peppers, onions & cheese

SM \$150 | LG \$300

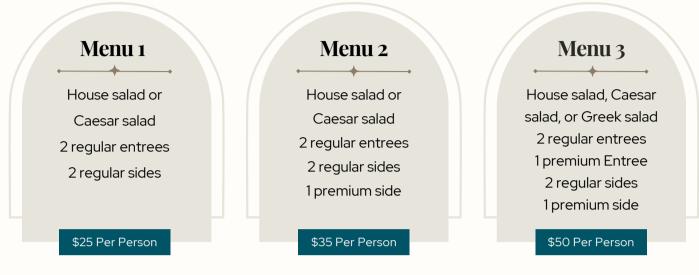
Assorted Wraps

An assortment of wraps: chicken Caesar, BLT, Greek salad, and chicken salad wraps.

SM \$100 | LG \$200



Lunch & Dinner Buffet



Regular Entrees

- Chicken Marsala
- Chicken Parmesan
- Lemon pepper chicken over linguine
- Sausage with peppers and onion
- Meatballs
- Pulled pork
- Three cheese ravioli
- Vegetable fettuccine

Regular Sides

- Vegetable medley
- Roasted potatoes
- Rice pilaf
- Green bean almondine
- Garlic mashed potatoes

Premium Entrees

- Crab cakes
- Strawberry BBQ salmon
- Bang bang shrimp pasta
- Pork schnitzel
- Beef medallions in brown mushroom gravy

Premium Sides

- Asparagus Potatoes au gratin
- Mac and cheese
- Loaded mashed potatoes with sour cream
- Maple glazed carrots
- Roasted brussels sprouts
 rendered with bacon

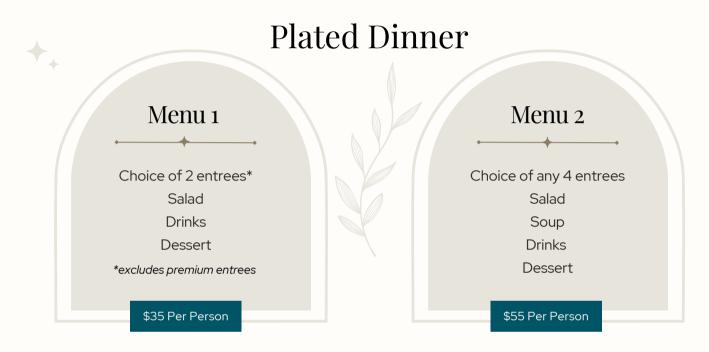




Hors D' Oeuvres

Cheese Tray	\$3 PP
Hummus with pita	\$3 PP
Spinach & Artichoke dip with pita	\$3 PP
Andouille sausage pigs in a blanket	\$3 PP

Crab Cakes	\$6 PP
Steak Crostinis	\$6 PP
Bacon-wrapped scallops	\$6 PP
Crab dip with crostinis	\$6 PP



Entrees

- Chicken Marsala served with roasted potato and a medley of fresh veggies
- Bacon-Wrapped Pork served with a maple Dijon sauce, roasted potatoes, and a medley of fresh veggies
- Veggie Fettuccine served with seasonal vegetables tossed in a basil and vegetable fettuccine

Premium Entrees

- NY Strip Steak served with bearnaise butter, roasted potatoes, and a medley of fresh veggies
- Crab Cakes served with chipotle mayo, roasted potatoes, and a medley of fresh veggies
- Barbecued Strawberry Cedar Plank Salmon served over mixed greens, heirloom tomatoes, sweet onion, and basil

Soups Creamy Tomato & Spinach Butternut squash Chicken & Rice Drinks Coffee Iced Tea Lemonade Desserts Cheesecake Apple Crisps Chocolate Torte



Terms & Conditions

- 18% gratuity is applied to all orders
- Delivery, setup, and removal
 - within 10 miles \$100
 - up to 20 miles \$200
- 4 hours room rental
 - \$200 after business hours
 - \$100 during business hours
 - \$100 for each additional hour
- Non Refundable deposit of 50% is due at the time of order. Headcount cannot be changed once the order is placed. By placing this deposit you are agreeing to these terms.
- Balance due 7 days prior to the event. No changes to the contract after the final deposit.
- Rescheduling fee (after final deposit) 25% of total
- At least 72-hour notice for any date, time, or location changes

For more information or to place an order call: 215–538–8353 – or – email karltoncatering@gmail.com Custom menus are available upon consultation.

