











# 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

\$16 Per Person

#### **Brunch Buffet**

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

\$21 Per Person

# Lunch & Dinner À La Carte

Chicken Marsala Chicken Parmesan Lemon pepper chicken over linguine. Sausage with peppers and onion Meatballs Pulled pork Three cheese ravioli Vegetable fettuccine	SM \$130 • LG \$260 SM \$130 • LG \$260 SM \$130 • LG \$260 SM \$120 • LG \$240 SM \$115 • LG \$230 SM \$115 • LG \$230
Chicken Tenders & waffle fries (feeds	
Soups* (feeds 20-25)*Creamy tomato & spinach, Butternut squash,	, , , ,
Greek salad  Caesar salad  Pear, feta, and blueberry salad  Asparagus & Quinoa Salad  Roasted vegetables with feta and	SM \$45   LG \$90 SM \$40   LG \$80 SM \$50   LG \$100 SM \$75   LG \$150
balsamic drizzle  Fresh cut seasonal fruit salad  Potato salad	SM \$60   LG \$120 SM \$60   LG \$120 SM \$30   LG \$60 SM \$30   LG \$60
Asparagus  Potatoes au gratin  Mac and cheese  Loaded mashed potatoes with	SM \$45   LG \$90 SM \$65   LG \$130 SM \$65   LG \$130
Sour cream	SM \$45   LG \$90
Vegetable medley Roasted potatoes	SM \$45   LG \$90 SM \$40   LG \$80 SM \$40   LG \$80
Rice pilaf  Green bean almondine  Garlic Mashed potatoes  Rolls	
Drinks (coffee, iced tea, lemonade) Paper products	\$3 PP

# **Lunch Trays**

#### **Assorted Sandwiches**

An assortment of sandwiches 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

### Menu 1

House salad or Caesar salad 2 regular entrees 2 regular sides

\$25 Per Person

#### Menu 2

House salad or Caesar salad 2 regular entrees 2 regular sides 1 premium side

\$35 Per Person

### Menu 3

House salad, Caesar salad, or Greek salad 2 regular entrees 1 premium Entree 2 regular sides 1 premium side

\$50 Per Person

### **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	Crab Cakes	\$6 PP
Hummus with pita	\$3 PP	Steak Crostinis	\$6 PP
Spinach & Artichoke dip with pita	\$3 PP	Bacon-wrapped scallops	\$6 PP
Andouille sausage pigs in a blanket	\$3 PP	Crab dip with crostinis	\$6 PP

# Plated Dinner



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



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 per additional hour

Non Refundable deposit of 50% is due at the time of order - guest headcount cannot be decreased once the order is placed, however, guest headcount may be increased prior to event. By placing this deposit you are agreeing to these terms.

Deposit is required to confirm order

Balance due 7 days prior to the event. No changes to contract after final deposit.

Rescheduling fee (after final deposit) 25% of total

At least 72-hour notice for any date, time, 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.

Event Date:	
Deposit Amount:	_ Deposit Payment Date:
Balance Amount:	Due Date:
Customer Name (print):	
Customer Signature:	