



Phone: 610.797.4901

www.kremmerscafeandcatering.com

Catering Menu

APPETIZERS

Medium | 15–20 people Large | 25–40 people

Fresh Veggie Tray – A seasonal assortment of fresh cut vegetables served with ranch dressing.

Medium | \$29.99 Large | \$39.99

Fresh Fruit Tray – A seasonal assortment of fresh cut fruit served with yogurt dip.

Medium | \$34.99 Large | \$49.99

Fresh Fruit Salad – Fresh cut seasonal fruits cut into bite-size chunks.

Medium | \$29.99 Large | \$44.99

Cheese & Cracker Tray – A beautiful display of domestic cheeses served with a variety of crackers and deli mustard for dipping.

Medium | \$34.99 Large | \$49.99

Meatballs in Sauce – Tasty meatballs in your choice of sauce: marinara, tangy, or Swedish style.

Medium | \$29.99 Large | \$49.99

Chicken Wings – Wings tossed in your choice of hot, mild, or BBQ sauce. Served with plenty of celery and bleu cheese.

Medium | \$59.99 Large | \$89.99

Chicken Fingers – Crispy deep-fried chicken tenders with honey mustard and BBQ sauce.

Medium | \$64.99 Large | \$89.99

Beef or Chicken Empanadas – Classic Beef/Cheese or Chicken/Cheese fried to perfection.

Dozen | \$24.99

SALADS

Medium | 15–20 people Large | 25–40 people

Green Salads

House Salad – Fresh cut salad greens topped with cheddar cheese, diced tomatoes, cucumbers, red onions, and multi-grain croutons.

Medium | \$29.99 Large | \$44.99

Caesar Salad – Crisp romaine lettuce with creamy Caesar dressing, croutons and shredded Parmesan cheese.

Medium | \$29.99 Large | \$44.99

Deli Salads

Tomato Cucumber Salad – \$3.99/pound

Macaroni Salad – \$3.99/pound

Potato Salad – \$4.49/pound

Italian Pasta Salad – \$4.49/pound

Cole Slaw – \$3.99/pound

Sandwiches and Wraps

Box Lunches - \$9.95/person

Choice of Meat: Turkey, Honey Ham, Roast Beef, Tuna Salad, Egg Salad

Choice of Cheese: American, Swiss, Provolone

Choice of Bread: White, Wheat, Rye, or Wrap

Choice of Condiment: Mayo, Mustard, Spicy Mustard

Includes: Lettuce and Tomato, Bag of Chips, Piece of Fruit, and Cookie

Sandwich Buffet - \$12.95/person

Choose 3

- Turkey, Bacon and Ranch Wrap
- Roast Beef and Cheddar Cheese, Caramelized Onions, horse radish sauce, and spring mix.
- Ham and Swiss Cheese with Honey Mustard on a Whole Wheat Kaiser
- Grilled Chicken Caesar Wrap-Grilled Chicken, Parmesan Cheese, Romaine and Caesar Dressing
- Mediterranean Wrap-Hummus, Spinach, Tomato, Cucumber, Black Olives and Feta Cheese
- Fresh Mozzarella Cheese, Sliced Tomato, Spinach with Balsamic Glaze on Italian Roll
- Chicken and Roasted red pepper with Basil mayo, spinach, and provolone cheese
- Apple Jack Turkey – Turkey with Apple Jack sauce, Pepper Jack cheese, and spinach.

Includes: Pasta Salad, Fresh Fruit Salad, Chips, Brownie or Cookie

Bottle Water or Soda

PASTAS

Lasagna – Traditional lasagna with layers of pasta, cheeses, and sauces. Choice of meat, cheese, or vegetable.

Medium | \$39.99 Large | \$69.99

Baked Ziti – Ziti with meat sauce, ricotta, mozzarella, provolone, and Parmesan cheese baked to perfection. This one is always a crowd pleaser.

Medium | \$39.99 Large | \$69.99

Cheese Tortellini – Cheese tortellini in alfredo sauce with broccoli, red peppers, diced tomato, and Parmesan cheese.

Medium | \$44.99 Large | \$69.99

ENTRÉES

All entrées are priced per person and include choice of two sides. For large orders with multiple entrees we ask that you choose no more than three sides.

Poultry

Chicken Parmesan – Breaded chicken breasts smothered with marinara sauce, provolone, and Parmesan cheese.

\$12.99/per person

Grilled Marinated Bone in Chicken – We marinate our chicken for 12 hours before cooking it low and slow on the grill to perfection.

\$13.49/per person

Chicken Marsala – Lightly coated chicken breast sautéed with mushrooms in a marsala wine sauce.

\$14.99/per person

Fiesta Chicken – Grilled chicken breast smothered in salsa ranch dressing and topped with cheddar cheese and served over a Mexican rice blend.

\$14.99/per person

Chicken Picatta – Tender chicken breast sautéed in butter and lemon with garlic, capers, mushrooms, and parsley then served over pasta.

\$13.49/per person

Seafood

All seafood entrées are sold at fresh market price due to seasonal fluctuations.

Bourbon Glazed Salmon – Fresh Atlantic salmon filets are seasoned with salt and pepper then grilled and drizzled with our flavorful bourbon-citrus sauce.

Tilapia with Mango Salsa – Farm-raised fresh tilapia lightly seasoned, grilled, and then topped with our mouth-watering mango salsa.

Maryland Crab Cakes – Succulent crab cakes with a classic Southern kick.

Jambalaya - Blackened chicken breast, shrimp, Andouille sausage, bell peppers, white onions and tomatoes in a spicy sauce. Served over rice pilaf.

Beef/Pork

Baby Back Ribs – St. Louis-style ribs covered in a zesty dry rub, cooked slowly to perfection and slathered in a tangy BBQ sauce.

\$16.99/per person

Pulled Pork BBQ – We take a dry-rubbed pork shoulder and slow roast it for 24 hours to produce some of the best pulled pork you'll ever eat.

\$14.99/per person

Stuffed Pork Tenderloin – Juicy pork tenderloin stuffed with a delightful cranberry, apple, and pecan filling and finished off with an apple-cranberry

reduction sauce.

\$16.99/per person

Roast Beef with Demi Glace – Choice roast beef braised with red wine, natural au jus, and a variety of herbs and spices. Sliced thin and served with demi glace.

\$15.99/per person

SIDE DISHES

Starches—Penne Pasta, Linguini Pasta, Garlic Mashed Potatoes, Home-style Stuffing (Dressing), Scalloped Potatoes, Roasted New Potatoes, Long Grain Wild Rice, Rice Pilaf, White Rice, Southwestern Rice, Baked Beans, Macaroni & Cheese

Vegetables—Green Beans w/Garlic & Onions, Garlic Broccoli, Asparagus, Seasonal Vegetable Medley, Corn on the Cob, Sweet Corn, Cajun Corn, Glazed Baby Carrots, Julienne Vegetable Medley, Spinach w/Lemon & Garlic, Roasted Root Vegetables

DESSERTS

Cookie & Brownie Tray

Medium | \$34.99 Large | \$49.99

Pumpkin Pie - \$10.99

Apple Pie - \$10.99

BREAKFAST

Ala Cart Breakfast

- Fruit Salad ----\$2.25pp
- Danish by ½ dozen - \$10.50
- Muffins by ½ dozen - \$10.50
- Breakfast Breads \$12.50 per loaf approximately 8-10 slices
- Bagels \$10.50 - with choice of pick two whipped cream cheese, whipped Butter, and Jelly
- Bottled Juice \$2.59
- Pete's Gourmet Coffee /Lipton Specialty Tea's = \$1.90pp

Back to the basic continental - \$7.95pp

- Your choice of 2 - Muffins, Danish, Bagels, Breakfast Breads, Scones, Fresh Fruit Salad
- Pete's Gourmet Coffee /Lipton Specialty Tea
- Orange, Apple, Cranberry Juice

Hot Breakfast -\$11.95pp

- Fluffy Scrambled Eggs with choice of Bacon or Turkey Sausage.
- Home Fried Potatoes
- Your choice of 2 - Muffins, Danish, Bagels, Breakfast Breads, Scones, Fresh Fruit Salad
- Pete's Gourmet Coffee /Lipton Specialty Tea
- Orange, Apple, Cranberry Juice