Classic Buffet

Stations

Party Platters/Displays

20 person minimum One Entrée \$17.95 / Second Entrée + \$3.00

CK Garden Salad with House Dressing
Or
Classic Caesar Salad with Croutons, Parmesan Cheese
& Caesar Dressing

Rolls & Butter

Entrées:

Bourbon Chicken
Grilled BBQ Chicken Breast
Pan Seared Chicken Marsala
Sliced Roasted Beef with Au Jus
Grilled Thai Pork Chop
Roasted Cod Piccata
Eggplant Rollatini
Tomato Pasta Primavera (*vegan)
(gluten free upon request)

Signature Entrées:

(add +\$2.00 per person)

Marinated Steak with Chimichurri

Pan Seared Salmon— Blackened or Teriyaki Glaze

Grilled Petite Filet of Beef with Mushroom Demi Glaze

(add +\$3.00 per person)

Sides: Select (2)

Roasted Broccoli & Garlic
Broiled Brussel Sprouts with Balsamic Glaze
Sautéed Squash with Red Onion
Green Beans with Roasted Peppers
Roasted Herb Potatoes
Garlic Mashed Potatoes
Saffron Rice Pilaf
Coconut Jasmine Rice

Beverages—\$2.00 per person

Bottled Water, Iced Tea, Pepsi, Diet Pepsi

Dessert Tray—\$2.75 per person Blondies, Brownies & Cookies

Assorted Cookie Tray—\$2.50 per person

Individual Homemade Desserts Available

15 person minimum

Classic Slider Station—\$16.95 per person

Mini Beef Burgers, Breaded Chicken Tenders and Falafel served with Slider Buns, Cheese, Lettuce, Tomato, BBQ Sauce, Ketchup and Tzatziki Sauce

Specialty Slider Station—\$19.95 per person

Beef Brisket with Cheddar Cheese, Seasoned Onions, & BBQ Sauce

Jerk Chicken with grilled Pineapple & Onion Chutney Roasted Vegetable Grilled Portabella Mushroom, Onion & Roasted Red Pepper

Soul Food Station—\$18.95 per person

Fried Fish, Pulled Seasoned Pork, Fried Chicken, Baked Mac & Cheese or Candied Sweet Potatoes (select 1) Collard Greens, Green Beans or Cabbage (select 1)

BBQ Station—\$19.95 per person

CK Pulled Pork, Grilled Chicken Thighs & Beef Brisket with Potato Rolls, Cole Slaw, Potato Salad, CK BBQ Sauce & Hot Sauce

Pasta Station—\$17.95 per person

Garden Salad with Dressing & Garlic Knots/Bread Pastas: Tri-Color Rotini, Bow Ties & Penne Choice of Sauces (3):Pesto, Marinara, Alfredo, Blush, Garlic Olive Oil

Choice of Sides (2): Meatballs; Grilled Chicken; Sausage; Shrimp* Spinach; Olives; Artichoke Hearts; Roasted Peppers Upon request: Chef attended Pasta Station - \$150

Fiesta Station—\$17.95 per person

Taco Beef & Fajita Chicken Strips; Fried Peppers & Onions; Flame Roasted Corn & Black Bean Fiesta, Spanish Rice, Flour Tortilla, Corn Taco Shells, Tri-Color Chips & Salsa, Queso, Shredded Lettuce & Cheddar Cheese, Chopped Onion, Pico De Gallo, Guacamole & Sour Cream

Asian Fare—\$18.95 per person

Vegetable Dumplings, Pork Egg Rolls, Fried Rice, Assorted Dipping Sauces, Beef, Chicken or Shrimp* & Broccoli Teriyaki Glaze, Bourbon Chicken with Peppers & Onions in Sweet & Sour Sauce, Crispy Noodles, Fortune Cookies (*extra charge)

Premium Hors d'oeuvres: priced per 25 servings

Mini Crab Cakes with Remoulade Sauce—\$95.00

Cheese Steak Egg Rolls—\$95.00

Steak Chimichurri Skewer—\$100.00

Bourbon Chicken Skewer—\$90.00

Mac & Cheese Balls—\$80.00

Pigs in a Blanket or Pretzel Wrap—\$75.00 (per 50)

Displays: (15 person minimum)

Asian Display—\$7.95 per person

Combination of Chicken Dumplings, Pork Egg Rolls and Vegetable Spring Rolls, Sweet & Sour Sauce, Chili Sauce & Teriyaki Glaze

Mediterranean Display—\$7.95 per person

Red Pepper Hummus, Baba Ghanoush, Roasted Peppers, Feta Cheese, Artichoke Hearts, Olive Mix with Grilled Vegetables & Raw Vegetables and Pita Triangles

Antipasto Display—\$7.95 per person

Cured Meats, Assorted Cheeses, Roasted Peppers, Artichoke Hearts, and Olives served Herbed Toast Points

Jumbo Wing Platter—50/100 pieces—(Market Price)

Choice of Two Sauces: BBQ, Sweet Chili, Classic Buffalo, Teriyaki, Celery with Bleu Cheese and/or Ranch

Dips & Chips—\$3.95 per person

Spinach Artichoke Dip with Pita Triangles, Pico De Gallo with Tortilla Chips, Hummus with Pita Triangles

Buffalo Chicken Dip-\$6.95 per person

Shredded Tender Chicken Blended with Assorted Cheeses & Buffalo Sauce with Tortilla Chips

Classic Sandwich—\$10.95 per person

Boxed Lunches or Tray

Roasted Turkey & American Cheese Chicken Salad with Celery & Onion Ham & Swiss Cheese, Tuna Fish Salad Served with Lettuce, Tomato & Chips

1/2024

Sandwiches/Salads

Sandwiches/Salads \$14.00 per person Sandwiches served with Chips

The Point— Grilled Chicken Breast with Spinach, Mozzarella, Pesto & Roasted Red Peppers

Turkey BLT—Honey Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato with Garlic & Herb Aioli

The Federal—Sliced Seasoned Beef, Spinach, Pickled Red Onion & Horseradish Mayo

Italian—Genoa Salami, Spicy Capicola, Pepperoni, Provolone, Spinach, Fire Roasted Tomatoes with Oil & Vinegar

Greek Tuna Salad—Tuna Salad, Red Onion, Feta, Capers, Lettuce, Tomato & Fig Kalamata Spread

Chicken Caesar Salad Wrap—Diced Chicken tossed with Romaine Lettuce, Parmesan Cheese in a Wrap

CK Veggie Wrap—Grilled Seasonal Vegetables, Hummus Spread, Lettuce & Tomato in a Wrap

Mediterranean Salad—Spring Mix, Feta Cheese, Black Olives, Cucumber, Red Onion, Grape Tomato, Chickpeas in a Balsamic Vinaigrette

Cobb Salad—Applewood Smoked Bacon, Avocado, Hard-Boiled Egg, Blue Cheese, House-made Croutons, Red Onion, Tomato, Mixed Greens with Dijon Vinaigrette

Classic Caesar Salad—Romaine Hearts, House-made Croutons, Freshly Shaved Parmesan Cheese with Classic Caesar Dressing

Choice of Protein: Grilled Chicken or Tuna Fish Salad

Beverages—2.00 per person

Bottled Water, Iced Tea, Pepsi, Diet Pepsi

Dessert Tray—\$2.75 per person Blondies, Brownies & Cookies

Assorted Cookie Tray—\$2.50 per person

Individual Homemade Desserts Available

Breakfast

Rise and Shine—\$6.95 per person

Assortment of Danish and Muffins with Butter and Preserves
Seasonal Fruit Salad

Executive Continental—\$8.95 per person

Assortment of Croissants, Muffins & Local Bagels
Cream Cheese, Butter and Preserves
Seasonal Fruit Salad

Breakfast Sandwiches—\$9.95 per person

Assortment of English Muffins, Bagels
and Kaiser Rolls
Fried Egg, Cheese, and Breakfast Meat**
(Pork Roll, Bacon or Sausage)
Side of Home Fried Potatoes
Seasonal Fruit Salad

The "Classic" Breakfast—\$12.95 per person

Scrambled Organic Eggs with assorted Breads

OR Buttermilk Pancakes with

Maple Syrup and Butter

OR Waffles with Maple Syrup and Butter

Seasonal Fruit Salad

(choose one) Pork Roll, Bacon or Sausage Links**

(additional meat - \$1.50 per person)

The "Cathedral" Breakfast—\$16.95 per person

Scrambled Fluffy Eggs
Brioche French Toast
Maple Syrup and Butter
Side of Home Fried Potatoes
Seasonal Fruit Salad
(Choose One) Pork Roll, Bacon or Sausage Links**
(Additional Meat - \$1.50 per person)
**Turkey Option Available

Bottled Water & Assorted Juices—\$2.50 per person Coffee & Hot Tea Service—\$3.50 per person



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CATERING MENU

OFF SITE CATERING & EVENTS

Having an upcoming event or meeting?

CK Catering can help!

BREAKFAST • LUNCH • DINNER

Social & Corporate Functions
Business Meetings • Seminars
Retirement Parties
Award & Recognition Events
Religious Celebrations
Showers • Birthdays • Graduations
Holiday Parties • Rehearsal Dinners
Weddings & More

CK Catering offers a variety of menu options or we can create one to fit your needs, taste & budget

Proceeds from CK Catering support
Cathedral Kitchen, a nonprofit
in Camden, that provides meals,
job training, employment and
supportive services to people
in need in our community. 1/2024