

lunch menus (cont.)

Salmon **\$11.00pp**

Salmon served with a Ginger Ratatouille and Sesame Noodle with a Hearty Green Salad.

Picnic **\$9.25pp**

Sedona rubbed Chicken on the bone served with Baked Beans and Potato Salad.

Thai **\$10.00pp**

Red Curry Thai Stir Fry with Tofu, Chicken or Beef served with Rice and a Ginger Carrot Salad.

Add Shrimp or Tempeh **\$1.25pp**

Vegan Cuisine **\$10.00pp**

Happy Chicken (Tofu with vegan poultry spice) with a rainbow of fresh vegetables and a Mediterranean Quinoa Salad.

International Flavors Buffet

Tuscany **\$12.95pp**

Cold Antipasti - Grilled vegetables, Tuscan beans, marinated Mozzarella, Prosciutto, Genoa, Provolone & Ripe Olives, Cold Chicken Breast Arrabiata - with olive oil, garlic, sun-dried tomato and crushed pepper, Tortellini Pasta Salad (as a hot pasta - add 1.75), Organic Baby Greens - with a Balsamic Vinaigrette and Homemade Focaccia Bread.

French Provencal **\$14.85pp**

Poached Salmon With a tarragon & chopped tomato Concasse' Sauce Reduction (Sauce Choron); Lavender Grilled Chicken Breast With the aromatic "herbs de provence"; Chef's Selection of French Cheese; Ratatouille Salad: a cold stew of Mediterranean Vegetables; Champagne Salad: endive, frisse', radicchio and greens with grilled fennel, goat cheese & champagne vinaigrette.

Asian Experience **\$13.85pp**

Sambal Roasted Chicken Breast, Thai Seafood Salad with shrimp, scallop and calamari in a lemon grass, ginger & scallion sauce with greens, Vegetable Fried Rice, Marinated Eggplant, Squash & Peppers.

Traditional Buffet **\$12.00pp**

Tossed Salad with Dressing, Rolls & Butter, Sliced Chicken Breast stuffed with sage & onion, Roast Beef au jus, Oven Roasted Potatoes, and Vegetable Du Jour.

Mediterraneo **\$14.35pp**

Caesar Salad, Rolls and Butter, Shrimp and Scallop Scampi, Mediterranean Chicken with artichokes, roma tomatoes, cracked olives, and reggiano cheese, Mushroom Rice Risotto and California Mixed Vegetables.



A Diverse History

Diverse Catering has been a leader in the personal and corporate catering market for over 20 years. We take pride in our exceptional food, distinguished service and customer-focused culinary team. In the past, we have serviced clients at every budgetary level, while delivering outstanding quality for a small, 8 person corporate dinner to a large collegiate graduation for 8000, to a formal wedding for 250 and everywhere in between.



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corporate menu



crafting unique events

DIVERSE CATERING

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breakfast menus

Continental Breakfast **\$6.95pp**

Fresh Baked Goods
Bagels with Cream Cheese, Muffins, Granola, Yogurt
Fresh Sliced Fruit
Served with Orange Juice and Coffee

Hot Breakfast Basics **\$8.95pp**

Scrambled Eggs
Home Fried Potatoes
Bacon or Sausage
Served with Orange Juice and Coffee

Pancake Breakfast with Chef **\$9.95pp**

Minimum 20 people

Pancakes made to order with various fillings and toppings to include berries, bananas, strawberries and fresh in season fruit with whipped cream, whipped butter and real maple syrup.
Homemade Breakfast Potatoes
Crepes (Additional Charge)
Bacon Sausage or Ham
Fresh Fruit Fillings

Upscale Breakfast **\$12.95pp**

Egg Frittata with fresh vegetables
Egg Strata with bread, roasted peppers and cheese
Applewood Smoked Bacon
Challah French Toast
Yukon Gold hash brown potatoes

TAILGATE WRAPS **\$7.95pp**

Potato, sausage, scrambled eggs and cheese in a tortilla wrap
Available with bacon or tofu

Add Coffee **\$2.25pp**

Add Orange Juice **\$2.25pp**

Combo Coffee and Orange Juice **\$4.00pp**

lunch menus

Traditional Box Lunch **\$6.95pp**

Assorted Box Lunches Served with Roasted Turkey, Roast Beef, or Ham on a Kaiser Roll with Lettuce and Tomato. Mayo and Mustard on the side. Bag of Chips, Fruit and can of Soda.

Corporate Select Box Lunch **\$9.95pp**

Choice of Sandwich Selections served on Club Rolls with Condiments: Sherry Mustard Grilled Chicken, Roasted Rosemary Turkey, Honey Baked Ham, Grilled Garlic Pepper Roast Beef, Traditional Tuna Salad, Grilled Vegetable and Eggplant with Feta or Chicken Caesar Salad. All are served with Potato or Pasta salad, Trail Mix, and large finger Dessert with a can of Soda.

Executive Lunch **\$16.95pp**

Comes with all aspects of the Corporate Select, but with PREMIUM ENTRÉE'S: **Tuscan:** Assortment of Italian Antipasti & Grilled Chicken Breast Arabiatta, **Colorado:** Sliced Filet of Beef with Sauce Raifort (Crème Fraiche and Horseradish) on a bed of Baby Greens & Grilled Vegetables, **Maine:** Poached Atlantic Salmon with Sauce Choron with Baby Greens and Grilled Vegetables, **Vegetarian:** Grilled Portabella Mushrooms with vegetables and Vermont goat Cheese, and Baby Green Salad **Mediterranean:** Grilled Fresh Tuna with Vegetables, Roasted Potatoes, Nicoise Olives, and Baby Green Salad.

Philadelphia Style Hoagies **\$5.95pp**

Traditional Italian, Roasted Turkey Sharp Provolone and Roasted Peppers; Roast Beef with Sauce Raifort and Crunchy Lettuce and Veggie Hoagies.

Carving and Salad Buffet **\$8.95pp**

Chef's Selection of sliced cheeses, breads and condiments, lettuce, tomato and onion.
Choice of Three: Oven Roasted Turkey, Garlic Pepper Roast Beef, BBQ Chicken, Clove Baked Ham, Traditional Tuna Salad, Dill Chicken Salad, Grilled Vegetable and Feta Cheese (vegetarian option).

Choice of Two: Traditional Garden Salad, Baby Organic Greens, Caesar with croutons and parmesan cheese, Pear & Walnut with blue cheese & mixed greens, Pesto Pasta Salad with marinated vegetables & parmesan, red wine vinaigrette, Black Beans with crunchy Jicama marinated in an orange lemon vinaigrette, Roasted Red Bliss Potatoes with roasted onion and ripe olives in a Balsamic Vinaigrette. Cous Cous roasted red pepper & marinated vegetables, Red Bliss Potato Salad.

Dressing Choices: Balsamic Vinaigrette, Blue Cheese, Caesar (no egg), Parmesan Red Wine & Herbs Vinaigrette and Orange & Lemon Vinaigrette.

Mini Sandwich and/or Wraps **\$8.95pp**

A selection of Wraps and/or Mini Sandwiches in tortilla shells with guacamole, lettuce, sprouts & tomatoes.

Choice of Three: Oven Roasted Turkey, Garlic Pepper Roast Beef, BBQ Chicken, Clove Baked Ham, Traditional Tuna Salad, Dill Chicken Salad, Grilled Vegetable & Feta Cheese (*vegetarian option*).

Hot Corporate Lunches

Southwestern **\$10.00pp**

Tri Colored Tortilla Chips with Guacamole & Salsa, Tequila Cilantro Lime Chicken, Sliced Adobo Beef with Tomatillo Relish, Black Beans & Rice, Avocado & Citrus Salad with a sour cream dressing, Sonora Salsa Salad with corn and Jalapeno Corn Bread.

Mexican **\$9.50pp**

Soft and Hard Tacos with Beef, Chicken or Fish with Lettuce, Tomato, Onion, Sour Cream, Salsa, and Hot Sauce served with Mexican Rice.

Beef Burgundy **\$10.00pp**

Beef Burgundy served with Potatoes and Carrots with Crusty French Bread and a Hearty Green Salad.

Tuscan Chicken **\$10.00pp**

Tuscan Chicken Breast served with Roasted Red Bliss potatoes seasoned with lemon juice and garlic accompanied by a Hearty Salad.

Home Style Beef Brisket **\$10.00pp**

Beef Brisket with Mashed Potatoes and a Hearty Green Salad.

Shepherd's Pie **\$9.50pp**

Shepherd's Pie served with Mashed Potatoes, Root Vegetables and a Hearty Green Salad.

Moroccan Chicken **\$10.00pp**

Moroccan Chicken with preserved lemon spice served with Cous Cous and a Tomato, Cucumber Salad.

Cuban **\$10.00pp**

Cuban Style Pulled Pork served with Cuban Breads, Maduros and Black Beans and Rice.

Caribbean **\$10.00pp**

Jerked Chicken or Flounder with Plantains and Rice and Beans.

Chicken Puttanesca **\$10.00pp**

Medallions of Chicken Breast sautéed with Olives, Garlic, Capers, Anchovies and Red Pepper Flakes served with Herbed Rice and a Hearty Green Salad.

Healthy Choice **\$6.00pp**

Salad of Baby and Leafy Greens served with Julienned Vegetables to include Green and Yellow Squash, Peppers, Carrots and Red Cabbage with a lemon herbed vinaigrette

Add Chicken **\$3.75**