

About Us

The Cathedral Kitchen has a long history of providing food to the poor in Camden. For over 35 years, CK has served nightly meals to the needy. After providing millions of those meals, CK has begun to train Camden residents in the culinary profession, and has used that program as a launching pad for our commercial catering venture.

Our staff of professional chefs have many years of experience in the culinary field, including catering, and they are incorporating that expertise in training our students. Our catering program gives our students the opportunity to experience work in a real world environment, and helps them learn the CK values of hospitality, hard work, and excellence.

About Our Food

Most of the items on our menu are prepared from scratch by our expert chefs, assisted by our culinary students. We use only the freshest ingredients, relying on the wonderful bounty of fresh food available in the Garden State.

Please contact us at least two weeks in advance of your event.

Our prices include paper goods and condiments. There is a \$25 delivery charge on all orders.

A gratuity of 18% will be added to all orders when our staff will be on site to serve.

Sales tax will be added to all orders; if you are tax exempt, please send a copy of your ST-5 to our Catering Coordinator, Alexandra Wills.

Please Note

Our food items may contain wheat, egg, dairy, soy, fish or shellfish or trace amounts of tree nuts or peanuts.

Please inform us if anyone in your party has a food allergy and we will do our best to accommodate their needs.

Cathedral Kitchen Catering

1514 Federal Street
Camden, NJ 08105

856-964-6771

alex@cathedralkitchen.org



For information call
856-964-6771
or email
alex@cathedralkitchen.org

Menu Samplings

Breakfast

Our **Hot Breakfast** begins at \$9.95 per person and includes:

- Your choice of frittata
- Muffins and rolls
- One breakfast meat
- Fresh fruit salad
- Freshly made home fries
- Coffee, Tea & Juices

French toast, buttermilk pancakes, scrambled eggs or other breakfast meats may be included for an additional charge.

Minimum number: 20 people



Lunch

Our basic lunch package starts at \$9.95 per person; we have a 15 person minimum for orders. Lunch includes your choice of two cold sandwiches and one side salad. Parties of 20 or more may choose three sandwiches and two salads; larger groups may choose more options.

Sandwiches

- Roast beef with horseradish mayonnaise
- Black forest ham & cheese w/ honey mustard sauce
- Roast turkey with cranberry mayonnaise
- Waldorf Chicken salad
- Egg salad
- Tuna salad

Wraps are available, if preferred



Side Salads

- Tortellini salad
- Confetti coleslaw
- Old fashioned potato salad
- Fresh fruit salad
- Orzo vegetable salad
- Caesar salad
- Tossed salad

Seasonal homemade soups are also available for an additional \$2.50 per person.

Other Options

- Boxed lunches
- Healthy snack boxes

These can be customized to your preferences.



Dinner

Our dinner menu starts at \$16.95 per person; it includes two entrees (some suggestions below), two sides, a salad and rolls. Minimum number for dinner: 15 people.

- Chicken Marsala
- Blackened Cajun Tilapia
- Stuffed flank steak
- Chicken Francese
- Grilled Salmon w/dill butter
- Gilled teriyaki glazed Salmon
- Pasta w/meat sauce
- Roast Pork Loin w/Dijon peppercorn sauce

Vegetarian entrees are also available.

Appetizers

Some appetizer selections:

- Bruschetta.....\$2.00pp
- Crudite Platter.....\$2.50pp
- Antipasto Platter.....\$3.50pp
- Fruit & Cheese Platter....\$3.50pp

Desserts

Dessert assortment trays start at \$2.00 per person.

We will customize the menu to suit your needs, your taste and your budget. Please contact our Catering Coordinator, Alexandra Wills, at 856-964-6771 to discuss your event.