



### *What We Do*

A full service catering company that serves the Eastern Pennsylvania region, Divine Catering is dedicated to serving the individual needs of our customers by providing the freshest local products available. Whether you are looking at a romantic evening for two, or parties of any magnitude, we cater it.

We're proud of our foundation of avant-garde Chefs, highly trained professional servers, and skilled bartenders. Our team of seasoned professionals specialize in Weddings, Corporate Events, Showers, Birthdays, Private Parties and more. Divine Catering can help plan and execute your event from start to finish by putting together a complete package of all the essentials your event will need, including help with rentals, style & decor. If you don't know where to turn beyond the food, we can recommend venues, officiants, DJs and other vendors you may need to assist in your unique planning process. We're here to help make your event the best it can be.

### *Where We're From*

Our origins are firmly rooted in the Lehigh Valley. We began as young ambitious chefs at local establishments and quickly progressed into seasoned business operators. Our experience from both restaurant and catering backgrounds, gives us a talent for high quality and large volume food production at an affordable cost. As chefs we understand the importance of the food senses- look, smell, taste and texture. As restaurateurs we learned how to create a high quality, locally sourced and seasonal product at a competitive price. We added the final garnish to our plate when we began executing off-premise events for many Lehigh Valley Venues. To find out more about who we are and what we do, read our on-line reviews.

### *Customized Options*

While choosing a caterer for your event, you have undoubtedly come across Menu A and Menu B options, where your food imagination came to a screeching halt. Not here. We encourage our clients to select and create dishes they love. We're happy to suggest and facilitate ideas to make your food truly yours. It's your event and the food should reflect that. Browse our extensive options and give us an idea of what you're looking for. We can then modify and even create menu options that suite your taste. Perhaps you have a favorite dish. Let us replicate it for you to taste and then serve at your event. Your menu can be as unique as you.

### *Superior Products & Services*

Having an extensive knowledge of local farmers and purveyors allows us to source as many local products as possible. The chefs at Divine Catering know that the tastiest meats and produce come from small farms and make every effort to take advantage of the diverse products in our region. We will gladly suggest local and seasonal products to compliment your menu. Our philosophy of scratch cooking, coupled with an attention to detail, blend together to produce the best mouth watering experience possible. Although we can't raise the livestock and grow the vegetables, we know the guy who does.

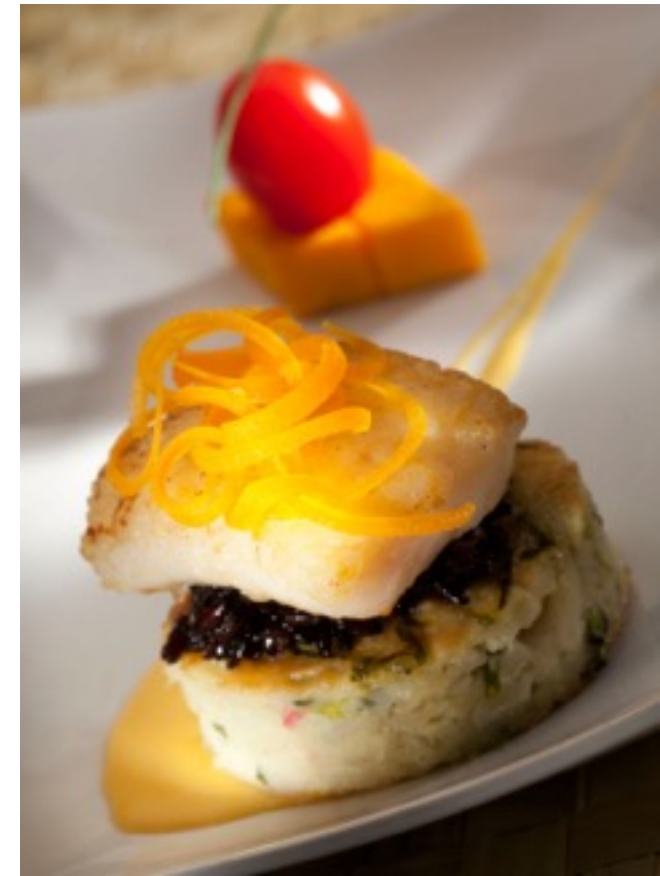
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## Divine Catering Contact

### *Food: Menus, Sourcing & Production*

#### **Kevin Spiegler & Roberto Lopez**

Formal training, hands on experience and a culinary passion make this duo one of the most successful teams around. Nothing makes these two happier than seeing a guest enamored with their meal.





## Sample Menus

All menu pricing subject to 6% Sales Tax

Rentals are not included in Price and vary based on Event Location, duration and selection.

Divine Catering is a Full Service Catering Company the menus below are only samples and can be tailored for each individual customer.

### Passed Hors d' Oeuvres

**Flatbread w/ Pulled Chicken, Pineapple, Onion Fizzle, Smoked Gruyere, Basil Pesto**

**Creamy Spring Onion Soup Shooter w/ Chive Oil, Micro Red Vein Sorrel**

**Seared Ahi Tuna w/ Avocado Aioli, Pickled Carrot Ribbon on a Crispy Wonton Chip**

**Thai Vegetable Spring Roll w/ Sweet Chili Sauce**

### Buffet Style Dinner Service

**Herb Encrusted Bone In Pork Rack w/ Natural Jus**

**Organic Chicken Breast w/ Apple Cider Glazed Pearl Onions**

**Penne Pasta w/ Lemon Basil Cream, Sauteed Kale, Cherry Tomatoes (Vegetarian)**

**Herb Roasted Red Potatoes**

**Local Greens Salad w/ Honey Dijon Vinaigrette**

**Fresh Baked Bread w/ Whipped Butter**

**\$ 60.00 per Guest (includes Chefs and Waitstaff)**

### Charcuterie

*Imported Meats & Cheeses, Balsamic Mushrooms, Pit In Olives, Artisan Cheeses, Fresh Baked Focaccia, House Made Jams & Chutneys*

### Passed Hors d' Ouevres

**Heirloom Tomato Bruschetta w/ Fresh Mozzarella on Rosemary Focaccia Crostini**

**Chilled Seafood Salad w/ Micro Amaranth & Plantain Chip**

**Serrano Ham & Manchego Cheese Croquette w/ Saffron Aioli**

**Pulled Pork Slider w/Organic Kale, Caramelized Spring Onion Aioli**

### Buffet Style Dinner Service

**Braised Beef Short Rib w/ Black Garlic Demi**

**Pan Seared Scottish Salmon w/ Spring Onion Aioli**

**House Made Gruyere Mac and Cheese w/ Caramelized Onion (Vegetarian)**

**Roasted Vegetable and Quinoa Galette w/ Beet Root Sour Cream (Vegetarian)**

**Seasonal Roasted Vegetable Medley**

**Local Greens Salad w/ Orange Ginger Vinaigrette**

**Fresh Baked Bread w/ Whipped Butter**

**\$ 75.00 per Guest (includes Chefs and Waitstaff)**

### Charcuterie

*Imported Meats & Cheeses, Balsamic Mushrooms, Pit In Olives, Artisan Cheeses, Fresh Baked Focaccia, House Made Jams & Chutneys*

### Passed Hors d' Ouevres

**Lump Crab Salad w/ Herb Aioli, Blue Corn Chip**

**Asiago & Risotto Croquettes w/ Red Pepper Cream**

**Southwest Smoked Chicken Spring Roll w/ Black Beans, Corn, Sofrito, Cheddar & Chipotle Aioli**

**Mini Short Rib Cheese Steak w/ Horseradish Aioli, Caramelized Onion, on Jolie Bakery Roll**

**Thai Crab Soup w/ Coconut Milk, Red Curry Vegetables, Lemon Grass in Shooter Glass**

### Buffet Style Dinner Service

**Chef Carved Herb Encrusted Prime Rib w/ Natural Au Jus**

**Atlantic Halibut Filet w/ Local Sweet Corn Relish**

**Organic Chicken Breast w/ Honey Stout Glaze**

**House Made Gruyere Mac and Cheese w/ Caramelized Onion (Vegetarian)**

**Herb Roasted Fingerling Potatoes**

**Cast Iron Seared- Brussel Sprouts w/ Golden Raisins & House Smoked Ham**

**Local Greens Salad w/ Aged Cherry Balsamic**

**Fresh Baked Bread w/ Whipped Butter**

**\$ 90.00 per Guest (includes Chefs and Waitstaff)**