



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.

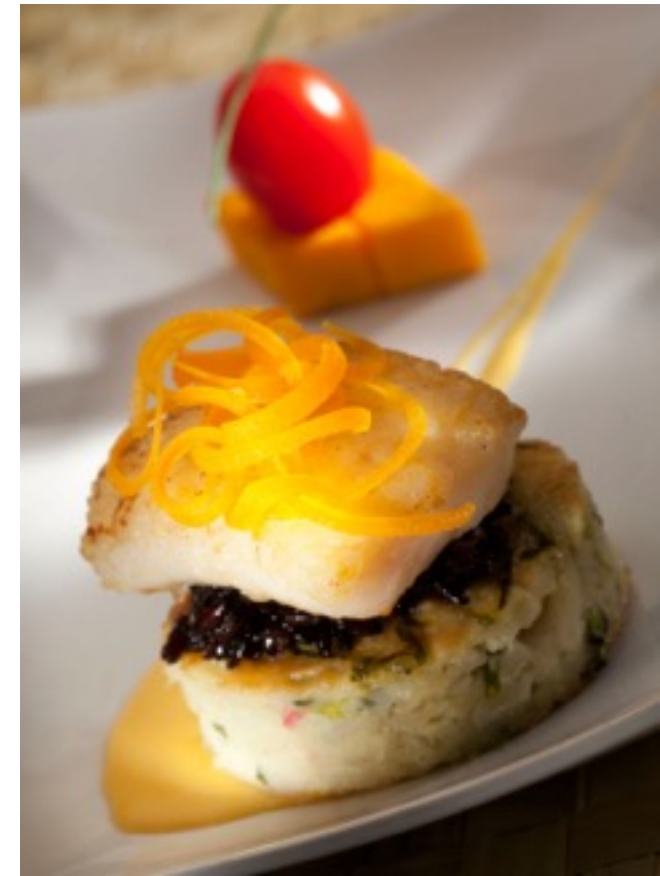
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Divine Catering Contact

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,

Menus include staffing and required rentals.

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

Example Menu 1

Passed Hors de Oeuvres

Seared Ahi Tuna - Avocado Aioli, Pickled Carrot Ribbon, Crostini

Pulled Chicken Sliders - Pickled Red Cabbage, Spring Onion Aioli, Brioche

Beef Short Rib Croquette - Roasted Pepper Romesco

Roasted Red Potatoes Fritters, Local Corn Relish, Chipotle Aioli (V)

First Course

Local Greens Salad, Grape Tomatoes, Cucumbers, Shaved Parmesan, Aged Cherry Balsamic

Fresh Bread and Whipped Butters served Table Side

Plated Dinner Service

Pan Seared Scottish Salmon, Wild Rice Salad, Cherries, Smoked Almonds, Cara Cara Orange Reduction, Sunflower Shoots

French Trimmed Chicken Breasts, Herb Roasted Fingerling Potatoes, Sauteed Rainbow Carrots, Local Kale, Dill Beurre Blanc

Lancaster County Angus Strip Steak, Wild Mushroom and Potato Hash, Green House Farm Arugula, Red Wine Demi

Roasted Vegetable and Quinoa Cake, Tomato Confit, Dill Beurre Blanc (Vegetarian)

\$ 75.00 per Guest

Example Menu 2

Charcuterie (set during Cocktail hour)

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

Passed Hors d' Oeuvres

Chilled Lump Crab Salad, Herb Aioli, Crostini

Serrano Ham & Manchego Cheese Croquettes, Local Tomato Relish

Beef Tenderloin Sliders, Caramelized Onion Aioli, Organic Greens, Brioche

Tart Flambe - Rock Shrimp, Pesto Onions, Boursin Cheese, Shaved Gruyere

House Made Basil Gnocchi - Lemon Chardonnay Cream, Shaved Parmesan, Smoked Cashews, Local Kale (V)

First Course

Local Greens Salad, Grape Tomatoes, Roasted Beets, Shaved Asiago, Orange Ginger Vinaigrette

Fresh Baked Bread and Whipped Butters served Table Side

Plated Dinner Service

Red Wine Braised Beef Short Rib, Wild Mushroom Risotto, Seasonal Roasted Vegetables, Black Garlic Demi

Lump Crab Cake, Sweet Corn and Shallot Polenta, Tomato Cucumber Salad, Citrus Beurre Blanc

10 oz Bone In Pork Chop, Spaetzel, Braised Red Cabbage, Wild Mushroom Demi

Portobello Mushroom Napoleon, Spinach, Farm Tomatoes, Gruyere Cheese, Orange Coriander Reduction, First Pressed Olive Oil

\$ 90.00 per Guest

Example Menu 3

Seafood Paella (set during Cocktail hour, Chef created on site)

Shrimp, Bay Scallops, Chorizo, Chicken, Onions and Peppers, Fresh Peas, Mussels Clams, Sofrito Rice

or

Tostada Bar (set during Cocktail hour)

Tostadas, Flour Tortillas, Tequila Lime Chicken, Braised Boneless Beef Short Rib, Caramelized Onions, Roasted Mushrooms, Roasted Bell Peppers, Local Corn Black Bean Relish, Meadow View Farms Heirloom Tomato Chutney, Sharp Cheddar, Chipotle Aioli, Chive Whipped Crema

Passed Hors d' Ouevres

Assorted Selection of Hand Rolled Sushi -

Shrimp, Crabmeat, Avocado, Cucumber, Sriacha Mayo
Mango Roll, Micro Shisho (V)
Spicy Tuna Roll, Red Miso Gastric

Mini Reuben - House Smoked Beef Brisket, Thousand Island, Braised Kraut, Shaved Gruyere, Rye Crostini

Seared Day Boat Scallops, Cauliflower Cous Cous, Butternut Squash Puree

Herb Encrusted New Zealand Lamb Chops, Yellow Squash Marmalade, Puffed Rice

Cauliflower Pana Cotta, Eggplant Caviar (Veg)

First Course

Local Greens Salad, Grape Tomatoes, Cucumbers, Shaved Parmesan, Mango Balsamic
Fresh Baked Bread and Butter served Table Side

Plated Dinner Service (choice of)

Filet Mignon, Local Red Skin Mashed Potatoes, House Smoked Ham and Roasted Brussel Sprouts, Golden Raisin Pumpkin Seed Gastrique, Port Wine Butters (Market Price)

Free Range Organic Chicken Breast, Local Red Corn Grits, Cave aged cheddar, Farm Peas, Roasted Chanterelle Mushroom, Corn Milk

Pan Seared Halibut or Wild Striped Bass, Carrot Risotto, Sauteed and Pickled Rainbow Chard, Cauliflower Puree

Vegetarian Summer Gnocchi, Roasted Red Pepper Cream, Local Greens, Arugula

\$ 130.00 per Guest