

About Us

The Cathedral Kitchen has a long history of providing food to the poor in Camden. For over 40 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

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.

There is a \$25 delivery charge.

New Jersey sales tax will be charged on all orders. If you are tax exempt, please provide a copy of your ST-5 to Chef Mari Kehoe.

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
mari@cathedralkitchen.org



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

Menu Samplings

Breakfast

Our **Hot Breakfast** begins at \$10.95 per person and includes:

- Your choice of frittata
- Muffins and rolls
- One breakfast meat
- Fresh fruit salad
- Freshly made home fries
- Juice

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

Coffee Service is an additional \$2.50 per person

Minimum number: 25 people

Lunch

Please see our **CK Café** catering menu for delicious sandwich and salad options for lunch.

Dinner

Our dinner menu starts at \$16.95 per person. Dinner includes two entrees (some suggestions are listed below), two sides, a salad and rolls. Minimum number for dinner: 20 people.

- Chicken Marsala
- Blackened Cajun Tilapia
- Stuffed Flank Steak
- Chicken Francese
- Grilled Salmon w/dill butter
- Grilled Teriyaki glazed Salmon
- Pasta w/meat sauce
- Roast Pork Loin w/Dijon peppercorn sauce

Vegetarian entrees are also available.

Desserts

Dessert assortment trays start at \$2.00 per person.

Beverage Service:

\$1.50 per person

Paper Products:

\$1.50 per person

On site service is available for your event. The cost is \$125 per server.

We can customize the menu to suit your needs, your taste and your budget. Please contact Chef Mari Kehoe at 856-964-6771 for further information.

Local Delivery: \$25.00
