

PACKAGE PRICING

Priced per person

Catering Package 1- Choose from Column 1

Pick up cold - \$11.75
 Pick up hot - \$14.75
 Full catering/Delivery - \$16.75
 Cottage - \$21.75

Catering Package 2 - Choose from Columns 1 & 2

Pick up cold - \$15.75
 Pick up hot - \$18.75
 Full catering/Delivery - \$21.95
 Cottage - \$26.95

Catering Package 3 - Choose from Columns 1, 2 & 3

Pick up cold - \$22.95
 2 entrees - \$28.95
 Pick up hot - \$27.95
 2 entrees - \$31.95
 Full catering/Delivery - \$29.95
 2 entrees - 34.95
 Cottage - \$31.95
 2 entrees - \$39.95

6% sales tax added to all catering packages

*18% gratuity added to Cottage events for
servers*

Dessert available at an additional charge

PACKAGE PRICING

Continued

Pick up cold includes:

Heating instructions
 Food ready to go in oven

Pick up hot includes:

Food hot in disposable containers
 with styrofoam containers to keep
 food hot in transport

Full catering/Delivery includes:

Delivery (free within 10 miles)

Set up of food in warmers for
 serving and keeping food hot

Customer responsible for returning
 warmers

Servers available at \$100.00 each for
 four hours

Cottage includes:

Beverages - lemon water, coffee,
 tea, punch or soda

Disposable Dinnerware

Buffet Style Service

Family Style Service available at an
 additional charge

Rental fee of \$100.00

Non-refundable deposit required to
 book catering event



CATERING

Corporate or Private Events

4033 Chestnut Street, Emmaus, PA 18049
 610-965-2999, ilovelouies@ptd.net
www.louiesbakery.com

CATERING COLUMN 1

Choose 1 Appetizer

Veggie Pizza, Taco Dip, Spinach Dip with Bread and Chips, Cheese Dip with Bread and Crackers, Spinach and Artichoke Dip, Fruit Salad, BLT Dip

Choose 1 Vegetable

Sauteed Broccoli, Sauteed Carrots, Buttered Corn, Green Beans ali Oil, Cauliflower Casserole, Fried Corn

Choose 1 Starch

Penne with Vodka Sauce, Linguini with Garlic Butter, Buttered Noodles, Rice Pilaf, Mashed Potatoes, Rigatoni with Tomato Sauce, Mac & Cheese, Roasted Red Potatoes with Garlic Butter

Choose 1 Entree

Baked Ziti, Sausage, Beef Barbecue with roll, Baked Italian Chicken, Legs & Thighs, Honey Balsamic Chicken, Meatballs in Sauce, Ginger Chicken, Sweet Sliced Ham

CATERING COLUMN 2

Choose 2 Appetizers (from Columns 1 & 2)

Shrimp Tray with Cocktail Sauce, Fruit Tray with Dip, Fruit Salsa with Cinnamon Chips, Pigs in a Blanket, Chicken Fingers, Fresh Mozzarella & Roasted Peppers, Swedish or Cocktail Meatballs

Choose 1 Salad

Cesar Salad, Louie's Tossed Salad, Spinach Salad

Choose 1 Vegetable (from Columns 1 & 2)

Peppers & Mushrooms, Glazed Carrots, Green Beans Almondine, Broccoli & Carrot Medley

Choose 1 Starch (from Columns 1 & 2)

Rigatoni with Meat Sauce, Baked Ziti, Green Beans and Red Potatoes, Red Skinned Garlic Mashed Potato Filling, Candied Sweet Potatoes, Pierogie Casserole, Scalloped Potatoes, Roasted Red Potatoes

Choose 1 Entree (from Columns 1 & 2)

Halupkis, Baked Ziti with Beef, Chicken Tettrazini, Meatloaf, Marinated Italian Chicken, Beef Tenderloin au Jus, Chicken Croquettes, Meatloaf, BBQ Chicken, Turkey Barbecue, Sausage Peppers & Mushrooms, Meat Lasagna, Veggie Lasagna, Baked Italian Chicken Breasts, Shepard's Pie, Chicken in Wine

CATERING COLUMN 3

Choose 3 Appetizers (from Columns 1, 2 & 3)

Hot Clam Dip with Crackers, Coconut Chicken with Dipping Sauce, Turkey Meatballs in Cranberry Sauce, Coconut Chicken with Mango Sauce, Crab Stuffed Mushrooms

Choose 1 Salad

Chef Salad, Antipasto, Harvest Apple Salad, Strawberry Salad (seasonal)

Choose 1 Vegetable (from Columns 1, 2 & 3)

Roasted Veggies

Choose 1 Starch (from Columns 1, 2 & 3)

Linguini with Alfredo Sauce, Twice Baked Potatoes, Veggie Primavera

Choose 1 or 2 Entrees (from Columns 1, 2 & 3)

Chicken Cacciatore, Chicken Parmesan, Chicken Francese, Chicken ala Mia, Chicken Marsala, Chicken Alfredo with Broccoli, Shrimp Alfredo with Peas, Chicken Stuffed with Broccoli & Cheese, Pesto Chicken Rolls with Fresh Mozzarella, Roasted Red Pepper Chicken, Eggplant Parmesan, Beef Burgundy, Chicken Cordon Bleu