



"Gourmet Buffet Menu"

(570) 693-0396
WWW.KLSCATERING.COM

Price Per Person: 39.00
(plus tax—subject to change without notice)

Mini Bites, Stations, and Great Beginnings ~ select 3 ~

Italian Porketta Slider Station * Chicago Beef Italian Beef Slider Station
 Vegetable Crudit  served with our Fresh Made Ranch Buttermilk Dipping Sauce * Shrimp & Cucumber Canap  Bites
 Fresh Fruit Kabob with Irresistible Dip * Chicken Salad Tart Bites * Mini Bacon Quiches * Turkey Club Canap 
 Pulled Pork Smoked 10 hrs. on our Alabama Smoking Rig Slider Station Served with Home-Made Sauces
 Roasted Chicken Salad with Home-Made Ranch in a Buttery Mini Croissant * Applewood Smoked Black Angus Beef thinly sliced
 dressed with Organic Sunflower Oil infused with Garlic and Herbs served on top of a mini Butter Canap  with Horseradish Cream
 Italian Job Caprese Bites * Beer and Brats Slider Station * Italian Hero Pinwheels * Swedish Meatballs
 Hand-Rolled Japanese Teriyaki Meatballs dusted with Sesame Seeds * Seafood Stuffed French Profiteroles * Cannoli Dip with Waffle
 Cone Crisps * Mini BLT Bites * Mascarpone Stuffed Dates Canap  drizzled with Honey * Ham & Parmesan Polenta Skewers
 drizzled with Organic Herb Infused Sunflower Oil * Smoked Wild Salmon Potato Pancake Canap  * Shrimp Shooters



Salad - select 1

Garden Fresh Salad with Cucumbers and Grape Tomatoes (Choice of Two Dressings) * Organic Mixed Field Greens with Cranberries,
 Feta Cheese, and White Balsamic Dressing * Tri-Color Greek Pasta Salad with Feta Cheese and White Balsamic Dressing * Caprese
 Salad with Fresh Mozzarella and Red Ripe Tomatoes drizzled with a Balsamic Reduction * Caesar Salad with Crispy Romaine Lettuce,
 Seasoned Croutons, and Classic Caesar Dressing on the side * Orzo Salad with Spinach and Feta Greek Dressing * Organic Mixed
 Field Greens with Roasted Glazed Walnuts, Dried Cranberries, and Gorgonzola with Raspberry Vinaigrette
 Cheese Tortellini with Zucchini and Tomatoes tossed with Pesto Sauce and Organic Sunflower oil infused with Garlic
 Capellini Dressed with Asiago Cheese & Basil Bruschetta * Chinese Cold Noodle with Thai Peanut Sauce
 Waldorf Historia Salad with Dates, Marshmallows & Candied Walnuts

Pasta - select 1

Bowtie Pasta with Mushrooms and Tomato Cream Sauce * Penne Rigate with Home-made Sauce & Melted Cheese
 Home-Made Slow Simmer Tomato Sauce with Sausage Bolognese with Mezzo Rigatoni * Rustic Penne Rigate
 Alla Vodka Blush Sauce and Fresh Parmesan Cheese * Our Signature Gooey Baked Mac and Cheese
 Penne with Roasted Vegetables Dressed with Our Home-Made Sauce Baked with Mozzarella Cheese
 Shells with Fresh Cut Broccoli Florets and Garlic Sauce * Cheese Tortellini with Spinach Vodka Blush Sauce
 Cheese Ravioli with Mushroom Demi-Glace * Twist Pasta Primavera Alfredo * Hand-made and Stretched Egg Noodle Haluski
 braised with Cabbage & AA Grade Butter * Cheese Tortellini Alfredo with Harvest Vegetables



Poultry - select 1

Chicken Marsala with Fresh Mushrooms * Roasted Italian Marinated Chicken (bone-in) * Roasted Sliced Turkey
 Classic Chicken Francaise * Chicken Parmigianino Topped with a Blend of Melted Cheeses * Seafood stuffed Chicken Breast
 Stuffed Chicken Breast Roulade with Southern Cornbread and Country Sausage Stuffing * Chicken A La Oscar (crab and asparagus)
 Chicken Saltimbocca with Prosciutto De Parma drizzled with Marsala Sauce * Our Famous Herb Baked Chicken with Herb Sauce
 Garlic and Fresh Squeezed Lemon Chicken drizzled in Citrus Sauce * Chicken Tenderloins Lightly Dusted & Saut ed In Evoo Dressed with
 Creamy Scampi Sauce * Chicken Chasseur with Fresh Mushrooms and Diced Tomatoes in a French Wine Sauce
 Lightly Dusted Saut ed Chicken Dressed with French Lemon Beurre Blanc Sauce * Boneless Southern Fried Chicken with a side of our
 Mild Wing Sauce * Alabama Smoked Chicken (bone-In) Kissed with our Apple Jack Finger Licking Sauce
 French Chicken Fricassee * Bistro Seasoned Baked Chicken with Bluer Blanc Sauce



Menu continued





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Beef - Pork - Vegan - select 2



Home-Made All Beef Hand Rolled Meatballs in Our Simmered Tomato Sauce
Sliced Baked Ham with Pineapple Sauce * Lasagna Roll Ups with Spinach and Ricotta draped in Béchamel
Black Angus Roasted Beef Thinly Sliced and Tossed in Our Demi-Glace Sauce * Stuffed Steak Roll-Ups with Demi-Glace
Applewood Smoked Roast Beef Drizzled with Port Wine Sauce * Beef Braciolo Simmered in our Home-Made Sauce
Sliced Roasted Center Cut Pork Seasoned Porketta Style with Natural A Jus * Breaded Center Cut Pork
Angus Beef Tips Burgundy served over Egg Noodles * Too Fat Too Float Potato and Cheese Hand Crimped Pierogies
Roasted Sliced Turkey Breast drizzled with Gravy made from pan drippings * Sliced Pork Tenderloin drizzled with Port Wine Sauce * Italian Sweet Sausage Baked with Fresh Sliced Peppers and Sweet Onions * Lazy Pierogi Lasagna (an ethnic favorite)
Mini Meatloaf Wrapped in Hard Wood Smoked Bacon Glazed with our Apple Jack Kissed BBQ Sauce
Egg Plant Parmesan Topped with Melted Mozzarella (vegan) * Baked Tilapia drizzled with Organic Sunflower Oil and Garlic
My Mother's Home-Made Piggies In a Blanket made with Locally Sourced Cabbage
In-House Made Ukrainian Kielbasa or Ukrainian Smoked Kielbasa * Grilled Vegetable Lasagna Roll-Ups with Ricotta and draped in Béchamel * Too Fat Too Float Hand Crimped Chicken Wing Pierogies drizzled with home-made Ranch Sauce
Cheese Stuffed Shells baked in Home-made Sauce topped with Melted Mozzarella Cheese

Starch - select 1



Italian Roasted Red Skinned Potatoes * Baked Chantilly Parmesan Mashed Potatoes
Mashed Potatoes and Brown Gravy * Fresh Sliced Russet Scalloped Potatoes
French Rice Pilaf * Wild Rice Pilaf * Loaded Mashed Potatoes with Bacon and Melted Cheddar

Vegetable - select 1



Tender Long String Beans in Sweet Cream Butter Sauce * Sweet Glazed Organic Carrots
Farmer's Vegetable Medley in Cheese Sauce * Sweet Diced Fine Cole Slaw

Includes: Rolls and Butter ~ Disposables ~ Set-Up with Racks

Price: \$39.00 Minimum guest count is 40 or minimum total of \$1,565 for under 40 for intimate gatherings
Delivery charge is as follows:

Delivery Charge is \$1 per person within 5 miles - \$2 a person for 5-15 miles - \$3 for 15-35 miles

Additional Charge: Plated Buffet Available Depending on Location – Minimum Guest Count 75 :

Includes wait staff, plates, silverware, water goblet, standard linens (white, ivory or black)

4 hour Service \$11 and \$4.00 per additional hour - Gratuity Is Included

(hrs. based on venue rental. Price is per person) (Every wedding and venue is unique.)

Delivery Charge with Services is \$1 per person within 5 miles - \$2 a person for 5-15 miles \$3 for 15-35 miles

Ask about our Fruit and Vegetables Displays and Domestic and Imported Cheeses Displays

Need a venue? Call for details.



****BEEF AND SEAFOOD UPGRADES AVAILABLE, PLEASE INQUIRE.**