



ALL OCCASIONS CATERING MENU Package #1 & BARBEQUE MENU



Visit us at www.KLsCatering.com
Book Your Party Today 570-693-0396

We invite you to try a Home-Made Gourmet Catering Experience that separates us from the rest! ©

All Occasions (Package One) 2 Entrees & 4 Sides 9.95 - 3 Entrees & 4 Sides 11.95
Price Per Person plus tax **ADD AN EXTRA ENTRÉE FOR 2.25**

Italian Chicken Thighs and Drums or Boneless Chicken Tenderloins Marinated in our Fresh Blended Italian Marinade of Herbs, Garlic, and Spices.

Herb Baked Chicken (Ukrainian Chicken) Thighs and Drums or Boneless Chicken Tenderloins Seasoned in a Fresh Chiffonade of Fresh Herbs and Garlic.

Breaded Chicken Tenders Boneless Chicken Tenderloins Lightly Breaded and Baked.

Garlic Lemon Chicken Thighs and Drums or Boneless Chicken Tenderloins Marinated in Fresh Squeezed Lemon Juice, Savory Spices, and Garlic.

Barbeque Chicken Thighs and Drums or Boneless Chicken Tenderloins Seasoned Kentucky Style and Glazed with Our Finger Licking Sauce.

Smoke-House Pulled Pork Barbeque All Year Long, We Slow Smoke Fresh Pork Roasts Rubbed Down in Carolina Seasoning and Slow Smoke for 10 hours. Very Popular All Year Long and Ordered for Any Occasion.

Sausage & Peppers Roasted Italian Sweet Sausage Sliced and Baked with Fresh Cut Red and Green Peppers & Onions.

Roasted Sliced Pork Roast Center Cut Pork Seasoned with Savory Spices Thick Sliced and Topped with Apples or Pork A Jus.

Boneless Breaded Pork Chop Lean Butcher Sliced Pork Marinated and Hand Breaded. **(add 1.25 Extra)**

Sausage Calabrese Roasted Italian Sweet Sausage Sliced and Sautéed with Sweet Peppers, Hot Peppers, Mushrooms, and Roasted Red Potatoes Served with our Home-Made Marinara Sauce. An Italian Classic!

Bourbon Street Chicken and Sausage Gumbo A Classic New Orleans Stew Made with Our Own Smoked Kielbassa, Chicken, and Vegetables Served with Rice Dressed in a Slightly Spicy Creole Gravy.

Roast Beef Baked to Perfection and Sliced & Tossed in our Rich Bouquet Garnet Brown Gravy. **(add \$1.75 extra)**

Home-Made Piggies A Popular Home-Made Ethnic Polish Classic **OR Inside Out Piggies** Super Sized Piggy Meatballs Baked in a Sweet Cabbage Tomato Sauce

Bacon Wrapped Individual Meatloaves Lean Ground Beef Draped with Hickory Smoked Bacon Drizzled with Tomato Honey Sauce.

Baked Ham and Pineapple Sliced Buffet Ham Topped with Brown Sugar and Pineapple Sauce.

Swedish Meatballs Dressed in Classic Sour Cream Brown Gravy.

Hand Rolled All Beef Meatballs Dressed in Our Home-Made Simmered Sauce.

Teriyaki Meatballs Japanese Hand-Rolled Meatballs dressed in sweet ginger sauce sprinkled with toasted sesame seeds.

Bake Penne Lasagna Penne Pasta Dressed in Home-Made Simmered Meat Sauce Topped with Ricotta Cheese and Melted Cheese.

Southern Fried Chicken Thighs and Drums Tossed in Our Secret Blend of Flour and Spice Fried to Perfection.

Chicken and Pasta Primavera Sautéed Seasoned Chicken Breast Served Over Twist Pasta and a Melody of Vegetables in a Garlic Sauce. (vegan without the chicken)

Salisbury Steak Ground Round Seasoned with Texas Ranch Spices Grilled and Served In a Rich Dixie Brown Gravy.

Tortellini Alfredo Cheese Tortellini Baked in our Home-Made Alfredo Sauce. (vegan)

ALL OCCASIONS MENU PAGE ONE



Page 2 - SIDE SELECTIONS
**All Occasions Menu Package #1
 & Barbeque Menu**



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ALL OCCASIONS MENU PAGE TWO & BARBEQUE MENU

Party Minimum 25. One-Way Hot Drop Off is 15.00. Chafer Set-Up 5 per Chafer. Return Chafer Pick-Up is 10 or Chafers Must Be Returned within 3 Business Days of Event. Disposable Cutlery **NOT** included. Linens and Service Available at an Additional Cost. All events must be prepaid. Deposit Required to Secure Event Date. Prices Subject to change without notice.

Salads, Starches, and Pastas Select Three Sides

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| Toss Garden Salad with Italian Dressing on the Side | Home-Made Macaroni Salad |
| Vegetarian Pasta Salad with Garden Vegetables | Boston Baked Beans and Bacon |
| Red Skinned Home-Made Potato Salad with Diced Farm Fresh Eggs | Classic Fruit Cocktail |
| Home-Made Fine Diced Sweet Cole Slaw | Classic Vegetable Tray with Ranch Dipping |
| Haluski - Home-Made Egg Noodle Dough Made In-House and Hand Stretched then Baked with Braised Cabbage and Onions in Butter Sauce | Mashed Potato with Brown Gravy |
| Scalloped Potato Made with Fresh Sliced Russet Potatoes | Baked Potato and Butter |
| Penne with Choice of Home-Made Sauces of : Home-Made Red Sauce or Garlic Sauce | Classic Rice Pilaf |
| Broccoli and Shells in a Butter Garlic Sauce | Quartered Roasted Italian Potatoes Seasoned with Herbs and Olive Oil |
| | Skinless Buttered Parsley Potatoes |
| | Creamy Home-Made Macaroni and Cheese |

Vegetables and Rolls Select One Extra

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| Rolls with Butter | String Beans in Sweet Cream Butter Sauce |
| Buttered Cobless Corn | Brown Sugar Glazed Carrots |
| Sweet Peas and Carrots | |



Barbeque Menu Price Per Person 10.95 plus tax MIN. 15 guests

Select Your Chicken CHOOSE ONE CHICKEN

- Italian Chicken** Thighs, Drums, and Chicken Breasts or All Boneless Chicken Breast Marinated in our Fresh Blended Italian Marinade of Herbs, Garlic, and Spices
- Herb Baked Chicken** Thighs, Drums, and Chicken Breasts or All Boneless Chicken Breast Seasoned in a Fresh Chiffonad of Fresh Herbs and Garlic

Barbeque Chicken Thighs, Drums, and Chicken Breasts or All Boneless Chicken Breasts Seasoned Kentucky Style and Glazed with Our Finger Licking Sauce

Garlic Lemon Chicken Thighs, Drums, and Chicken Breasts or All Boneless Chicken Breast Marinated in Fresh Squeezed Lemon Juice, Savory Spices, and Garlic

Includes: Smoke-House Pulled Pork Barbeque All Year Long, We Slow Smoke Fresh Pork Roasts Rubbed Down in Carolina Seasoning and Slow Smoke for 10 hours. Very Popular All Year Long, and Ordered for Any Occasion. Rolls, Barbeque Sauce, Relish, and Carolina Sauce Included.

Also Includes The Four Following Sides: (add Macaroni and Cheese for an extra 1.50 per person)

- Vegetarian Pasta Salad with Garden Vegetables**
- Simmered Baked Beans and Bacon**
- Corn on the Cob with Butter** (we purchase from local growers when in season)
- Red Skinned Home-Made Potato Salad with Diced Farm Fresh Eggs**