



"Artisan Buffet Menu"

(570) 693-0396
WWW.KLSCATERING.COM

Price Per Person: 19.95
(plus tax—subject to change without notice)

Great Beginnings - select 1



Garden Fresh Salad with Cucumbers and Grape Tomatoes (Choice of 2 Dressings—Ranch—French—Italian—White Balsamic) * Chinese Cold Noodle with Thai Peanut Sauce
Waldorf Historia Salad with Dates, Marshmallows & Candied Walnuts served on a Bed of Greens
Orzo Greek Pasta Salad with Feta * Vegetable Crudit  served with our Fresh Made Ranch Buttermilk Dipping Sauce *
Smoked Kielbasa Tray with Horseradish Dipping Sauce * Southern Bacon and Broccoli Salad
Old Fashion Macaroni Salad * Seafood Pasta Salad * Fine Diced Creamy Sweet Cole Slaw
Organic Field Greens with Cucumbers & Tomatoes with White Balsamic Dressing * Boston Baked Beans with Smoked Bacon * Fresh Fruit Skewer with Dipping Sauce (Fruit Varies by Season or Availability)
Organic Spinach and Strawberry Salad with Sweet Dressing * Balsamic Pasta Salad with Seasonal Vegetables
Organic Garden Greens with Cranberries and Feta with Sweet White Balsamic Dressing
Red Skinned Potato Salad w Diced Farm Fresh Eggs * Pepperoni and Domestic Cheese Tri-Color Pasta Salad with Garden Vegetables * Mexican and Black Bean Bowtie Salad

Pasta - select 1

Cheese Tortellini Alfredo with Mixed Vegetables
Penne Rigate with Home-Made Sauce * 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 Gooney Baked Mac and Cheese
Penne with Roasted Vegetables Dressed with Our Home-Made Sauce Baked topped with Mozzarella Cheese
Shells with Fresh Cut Broccoli Florets and Garlic Sauce * Penne and Home-Made Meat Sauce topped with Cheese
Cheese Tortellini with Spinach Vodka Blush Sauce * Hand-made and Stretched Egg Noodle Haluski braised with Cabbage & AA Grade Butter * Bowtie Pasta with Mushrooms and Tomato Cream Sauce * Broccoli Cavatappi with Garlic Sauce



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



Price: Minimum Guest Count 25 - 19.95 or \$500 minimum total order for under 25 guests for intimate gatherings

Included: Black Scroll Wire Rack Set-Up and Disposables within 5 miles

Return Pick-Up \$20 and Deposit and/or Credit Card on file for racks. Delivery outside of 5 miles call for quote.

Add-On For One-Flat Fee: Minimum Guest Count Please Inquire

-Plates, Silverware, Water Goblet, Standard Linens (white, ivory or black)

3 hour Service \$9 - 4 hour Service \$12 - 5 hour Service \$15 - Gratuity Is Included

(hrs. based on venue rental. Price is per person)

Beyond a 5 hour event or Wedding call for quote. (Every wedding and venue is unique.)

Web: KLscatering.com **Email:** lamhungry@klscatering.com

facebook: [klscateringmenu](https://www.facebook.com/klscateringmenu) 570-693-0396 773 W. 8th St., West Wyoming PA 18644



Menu continued



“Artisan Buffet Menu”

(570) 693-0396
WWW.KLSCATERING.COM

Price Per Person: 19.95
(plus tax—subject to change without notice)

Chicken - Beef - Pork - Vegan : select 3



Hand Breaded Boneless Southern Fried Chicken with a Side Of Our Mild Wing Sauce
 Chicken Marsala with Fresh Mushrooms * Apple Jack Kissed Barbeque Chicken Thighs and Drums Seasoned and Glazed with our Apple Jack Kissed Barbeque Sauce (oven baked) * Roasted Italian Marinated Chicken (bone-in)
 Garlic Lemon Chicken Tenderloins made with Fresh Squeezed Lemons * Chicken Scampi
 Classic Chicken Francaise * Chicken Parmigianino Topped with a Blend of Melted Italian Cheeses
 Stuffed Chicken Breast Roulade with Southern Cornbread and Country Sausage Stuffing
 Our Famous Herb Baked Chicken Tenderloin or Bone-In with Herb Sauce * Hand Breaded Southern Fried Chicken Tenders
 French Chicken Fricassee with Country Gravy * Lasagna Roll-Ups with Spinach and Ricotta draped in Béchamel
 Home-Made All Beef Hand Rolled Meatballs in Our Simmered Tomato Sauce * Sliced Baked Ham with Pineapple Sauce
 Brats and Beer Sauce Sliders * Teriyaki Meatballs dusted with Sesame Seeds
 Black Angus Roasted Beef Thinly Sliced and Tossed in Our Demi-Glace Sauce * Texas Salisbury Steak with Dixie Sauce
 Breaded Center Cut Pork Chop * Roasted Sliced Turkey Breast drizzled with Gravy made from Pan Drippings
 Beef and Spinach Stuffed Shells with Romano in Our Home-Made Sauce topped with Melted Mozzarella Cheese
 Angus Beef Tips Burgundy served over Egg Noodles * Lazy Pierogi Lasagna (an ethnic favorite)
 My Mother’s Home-Made Piggies In a Blanket made with Locally Sourced Cabbage
 Italian Sweet Sausage Baked with Fresh Sliced Peppers and Sweet Onions * Swedish Meatballs in Sour Cream Sauce
 Mini Meatloaf Wrapped in Hard Wood Smoked Bacon Glazed with our Apple Jack Kissed BBQ Sauce
 Egg Plant Parmesan Topped with Melted Mozzarella (vegan) * Cheese Stuffed Shells baked in our Home-made Sauce topped with Melted Mozzarella Cheese * Center Cut Pork Lion Roasted topped with choice of Au Jus or Sweet Sautéed Local Grown Apples (when in season) * Taco in A Pan with Melted Mexican Cheese w Tortilla Chips on the Side (All Beef) * Creamy Creamy Macaroni and Cheese with your choice of toppings: *Buffalo Chicken ~10 hr. Smoked Pulled Pork ~ Broccoli ~ Spinach*
 Lasagna Roll-Ups with Spinach and Ricotta draped in Béchamel * Shepard’s Pie

**BEEF AND SEAFOOD UPGRADES AVAILABLE FOR THIS MENU, PLEASE INQUIRE.

Select 2

Tender Long String Beans in Sweet Cream Butter Sauce * Sweet Glazed Organic Carrots
 Sweet Diced Fine Cole Slaw * Farmers Vegetable Medley in Cheese Sauce * Rolls and Butter * Italian Garlic Bread * Tender Peas and Carrots * Sweet Buttered Cobless Corn



Sweet Endings

Our dessert cakes are made with 1/2 gallon of heavy whipping cream.

Strawberry Mile High Cake - 1/2 sheet \$ 65

Savannah Chocolate Dream Cake - 1/2 sheet \$65

Orange Dreamsicle Cake - 1/2 Sheet \$65

French Crust Fruit Tart - 1/2 Sheet 24 pcs.

Pineapple – \$48.00 Apple – \$48.00 Cherry – \$54.00 Blueberry – \$58.00

Home-made Rice Pudding 1/2 pan (5-6lbs.) \$30

