



MAIN ENTRÉE SELECTIONS:

Chicken Française - boneless chicken tenderloins breaded and dipped in an egg batter, sautéed in olive oil, and sauced in a butter garlic lemon wine sauce.

Chicken Scampi - boneless chicken tenderloins lightly breaded and served with a light garlic cream sauce. A modern and lighter version of traditional scampi sauce.

Chicken Parmesan - chicken breast breaded with bread crumbs, panko, and parmesan cheese sautéed in blended olive oil until golden brown, then covered in homemade tomato sauce and baked with melted mozzarella blended cheeses.

Chicken Marsala - boneless chicken tenderloins lightly floured and sautéed topped with mushrooms and marsala wine sauce.

Southern Fried Chicken - Select Your Style

1. Breaded Chicken Tenderloins or
2. Boneless Skinless Thighs and Breast - hand-breaded and tossed in our secret recipe of herb and spices blended flour and deep-fried to golden brown. Served with Wing Sauce on the side.

Sliced Roasted Pork Roast - center cut pork seasoned with herbs and spices and roasted until golden brown. It is then sliced and stacked and served with your choice of:

1. Pork A Jus or
2. Topped with Roast Apples

Sausage & Peppers - roasted Italian sweet sausage sliced and baked with fresh-cut sautéed sweet peppers and onions.

Baked Ham and Pineapple - boneless sliced ham baked with pineapple and brown sugar.

Teriyaki Meatballs - all-beef hand-rolled meatballs made with panko breadcrumbs and baked in a sweet ginger soy sauce topped with sesame seeds and green onions.

Tortellini Alfredo - Cheese Tortellini Baked in Alfredo Sauce. (vegetarian)

Ravioli and Home-Made Red Sauce - Ravioli stuffed with ricotta and blended cheese topped with our home-made red sauce. (vegetarian)

Cheese Ravioli with Spinach Garlic Wine Sauce - cheese ravioli served with sautéed spinach and garlic in a butter wine sauce and topped with grated cheese.

Roasted Sliced Rotisserie Seasoned Chicken Breast - seasoned with rotisserie seasoning and roasted until golden brown. Sliced and served with chicken gravy

OPTIONAL UPGRADES:

- Baked Haddock with Lemon Butter Wine Sauce
- Pork Tenderloin with Bacon Crumbles Drizzled with a Sweet Bourbon Glaze
- Grilled Shrimp with a Butter Wine Sauce over Pasta
- Wild Caught Salmon with a Sweet Ginger Glaze

Stuffed Chicken Breast - individual chicken breast stuffed with traditional bread stuffing topped with roasted chicken gravy.

Herb Baked Chicken (Georgetown Chicken) - the chicken that started our catering journey that was served by my Eastern European family on holidays and special occasions. Traditionally served bone-in thighs and drums seasoned with fresh herbs and garlic.

Eggplant Parmesan - hand-breaded eggplant topped with our homemade red tomato sauce and melted cheese. (vegetarian)

Black Angus Roast Beef - a superior cut of beef baked to perfection, sliced thin, and tossed with rich gravy made from the roasted pan juices. **Add \$3.00**

Swedish Meatballs - all beef hand-rolled meatballs made with freshly grated breadcrumbs baked in a rich sour cream brown gravy.

Hand Rolled All Beef Meatballs - hand rolled all beef meatballs traditionally baked and smothered in our homemade simmered red sauce.

ROLL-UPS:

Spinach Lasagna Roll-Ups - lasagna noodles layered with sautéed spinach and garlic, ricotta cheese, and blended cheeses baked in a white parmesan béchamel sauce. (vegetarian)

Traditional Lasagna Rolls - ground beef sautéed with garlic and onions simmered with our homemade sauce layered with ricotta and blended cheeses rolled up into a lasagna noodles and baked in our homemade sauce topped with melted mozzarella cheese.

Cheesy Roll-Ups - lasagna noodles rolled up with ricotta cheese and blended cheeses, topped with homemade red sauce and melted mozzarella. (vegetarian)

Pierogi Roll-Ups - lasagna noodles rolled up with cheesy mashed potatoes, American cheese, and fried onions & butter. (vegetarian)

Black Angus Beef Roll-Ups - individual beef rolls made with thin sliced black angus roast beef stuffed with traditional stuffing and baked in a rich beef gravy. **Add \$3.00**

Haluski - Egg pasta made from scratch in our kitchen and hand-stretched and cut. We toss our fresh European egg pasta with sautéed braised cabbage, onions, and sweet cream butter. (very labor intensive) (vegetarian)

Vegan and Gluten-Free Entrees are available at an additional charge by the half tray of 6 pcs.:

Stuffed Red Bell Pepper with Grilled Black Beans, Corn, Sautéed Onions and Southwestern-style Rice baked & drizzled with tomato sauce. This was a favorite recipe we prepared for a major hospital system every month.

Always a hit!!



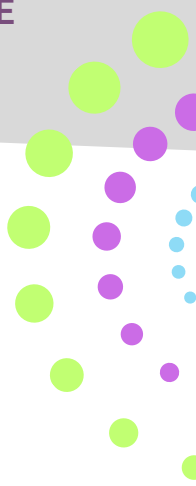
INCLUDES: Rolls and Butter





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**CORPORATE
 CATERING
 MENU**



Select 2 or 3 Sides



- Creamy Dreamy Home-Made Macaroni and Cheese
- Tossed Garden Salad with Italian Dressing on the side
- Vegetable Pasta Salad
- Baked Chantilly Potatoes (cheesy mashed potatoes)
- Classic Vegetable Tray with Ranch Dipping Sauce
- Home-Made Fine Diced Sweet Cole Slaw
- Quartered Italian Roasted Potatoes

Penne with Choice of Our Home-Made:

- Red Tomato Sauce topped with Melted Cheese
- Meat Sauce topped with Melted Cheese
- Blush Sauce
- Parmesan Cream

- Mashed Potato with Brown Gravy
- Greek Pasta Salad
- Home-Made Potato Salad with Diced Eggs
- Parmesan Potatoes (quartered potatoes baked with parm)
- Broccoli and Shells in a Garlic Butter Sauce
- Fresh Sliced Russet Scalloped Potatoes
- Skinless Buttered Parsley Potatoes
- Traditional Stuffing
- Home-Made Macaroni Salad with Diced Egg
- Classic Rice Pilaf
- Green Beans w Sweet Cream Sauce

ALLERGY: We process tree nuts, peanuts, wheat that contains gluten, dairy, egg, soy, shellfish, ect.. on shared equipment.

Two Entrées - \$18.95*
 + add-on an extra entrée - \$3.25

MINIMUM Guest Count: 25

*Per person plus tax

Prices and Menu Subject to change without notice

Available
 Monday thru Friday
 Until 5 p.m.

Included, If Needed

- Standard Paper Plates
- Picnic Packets
- Tongs and Spoons

Need a dessert?
 Check out our delightful
 desserts menu
 on our website.

2025-03-03v1

Additional Cost:

- Racks and Water Trays
- Standard Wire Chafers
- Sterno and Water
 Tray \$7.50 per hot

Other Upgrades:

- Heavy Duty Plates
- Heavy Napkin
- Wrapped Disposables
- Stainless Steel Chafers
- Staffing
- Call for Quote

Vehicle Charge:

- 5 Miles or Less \$25.00
- 5-10 Miles \$30.00
- Over 10- Call

Gratuity:

Your Delivery Person(s)
 Works On
 Gratuity

Hot drop off: 5%
 Set-Up: 10%

Compare Our Catering

❌ Dry, Overcooked, or Just Plain Bad? →

✅ Over 25 years of expertise and
★★★★★ reviews.

❌ Pre-Made, Mass-Produced Food? →

✅ We cook our chicken, beef, and pork from scratch using real recipes – never commercial shortcuts.

❌ Bland, Boring, and Uninspired? →

✅ Our chef-crafted menu entrees are bursting with fresh flavors with every bite.

From fresh ingredients to flawless execution.

—real catering, NO shortcuts.



Mac and cheese **should never** be poured out of bag!!

—we start by cutting fresh cheese, NO shortcuts.

By Appointment or by Pre-Order
Secure Your Date & Order!

Email: iamhungry@klscatering.com

View Menus: KLsCatering.com

Landline: 570-693-0396

