



# Celebrations Menu



(570) 693-0396

visit our website for more menus [WWW.KLSCATERING.COM](http://WWW.KLSCATERING.COM)

## Salads

### SELECT 1

Garden Salad with Tomatoes and Cucumbers served with two dressings on the side

Chinese Cold Noodle Salad

Pasta Salad with Garden Vegetables

Bowtie Mexican Pasta Salad with black beans and corn

Organic Mixed Field Greens with Balsamic Dressing

Classic Caesar Salad

Potato Salad

Spinach Salad with Strawberries, Fetta Cheese, and White Balsamic Dressing

Sweet Cole Slaw

## Pasta

### SELECT 1

Creamy Dreamy Home-made Macaroni and Cheese

Broccoli and Shells

Penne Rigate with home-made simmered red sauce topped with melted cheese

Home-made Haluski

Linguini and Alfredo Sauce

Penne Rigate with Blush Sauce

Penne with Meat Sauce and Cheese

Fusilli with Pomodoro Sauce

## Scrumptious Starches and Vegetables

### SELECT 1

Country Red-Skinned Potato Salad with Eggs

Quartered Roasted Italian Potatoes

French Country Rice Pilaf with Wheat Berries

Skinless Buttered Parsley Potatoes

Mashed Parmesan Potatoes topped with melted cheese a.k.a. cheesy potatoes

String Beans in Sweet Cream Sauce

Brown Sugar Glazed Organic Carrots

Old Fashion Home-Made Macaroni Salad with Egg

Fine Diced Sweet Cole Slaw

Classic Vegetable Tray with Home-made Ranch Dipping Sauce

Mashed Potato with Brown Beef Gravy or Country Style Gravy

Fresh Sliced Russet Scalloped Potato

Confetti Baked Rice

Buttered Cobless Corn

## Poultry

### SELECT 1

**Chicken Kabobs with your choice of:** Balsamic Glaze, Bang Bang Sauce, Apple Jack Sweet BBQ Sauce or Sweet Thai Chili Sauce

**Chicken Francaise** Chicken Tenderloins coated with an egg batter and dressed with a wine lemon butter sauce.

**Chicken Scampi** Chicken Tenderloins lightly dusted with flour sautéed in olive oil and butter and dressed with a light cream butter and garlic sauce.

**Chicken Marsala** with sautéed mushrooms.

**Chicken Parmesan** Chicken breast coated with Panko and Parmesan Cheese sautéed in olive oil topped with our home-made sauce and melted cheese.

**Herb Baked Chicken (Georgetown Chicken)** Chicken Tenderloins or Boneless Thighs Seasoned in a Fresh Chiffonade of Fresh Herbs and Garlic

**Vegetarian Poultry Substitute** - Breaded eggplant with caprese home-made sauce and parmesan cheese served on the side.

### Garlic and Fresh Squeezed Lemon Chicken

Chicken Tenderloins Marinated in Fresh Squeezed Lemon Juice, Savory Spices, and Garlic

**Southern Fried Chicken Tenderloins or Boneless Southern Fried Chicken** (Boneless thigh and breast) both tossed on our secret blend of flour and spices and fried to perfection with Buffalo Sauce on the Side

**Apple Jack Kissed Barbeque Chicken** Thighs and Drums Seasoned and Glazed with our Apple Jack Kissed Barbeque Sauce (oven baked)

**Chicken Calabrese** Chicken Breast Slice Sautéed with Onions and Peppers, Roasted Red Potatoes with a light ladle of red sauce. Heat or no heat available.

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

**Stuffed Chicken Breast** with traditional stuffing.

**Fried Chicken Bites** with buffalo sauce on the side.

# Celebrations Menu



## Beef - Pork - Vegetarian



SELECT 2

**Buffalo Chicken Dreamy Creamy Macaroni and Cheese**

**Beef Tips Burgundy** over egg noodles.

**Roast Beef** roasted to perfection and sliced & tossed in our rich bouquet garnet brown gravy.

**Baked Ham and Pineapple** sliced buffet ham topped with brown sugar and pineapple sauce.

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

**Cheese Stuffed Shells** stuffed with ricotta cheese and baked with our home-made sauce with melted cheese on top.

**Tortellini and Home-Made Sauce** cheese tortellini baked in our home-made red sauce.

**Hand Rolled All Beef Meatballs** dressed in our Home-Made simmered sauce.

**Beef Roll-Ups** with traditional stuffing.

**Baked Salmon** with a rich butter, wine, and garlic lemon sauce.

**Mushrooms** stuffed with Italian sausage and parmesan cheese or stuffed with spinach and feta cheese.

**Eggplant Parmesan** topped with melted mozzarella.

**Ratatouille-Stuffed Shells** stuffed with tomatoes, eggplant, zucchini, and chickpeas smothered with our home-made sauce and melted cheese.

**Roasted Sliced Pork Roast** center cut pork seasoned with savory spices sliced and topped with apples or pork a jus.

**Baked Salmon** with a sweet bourbon glaze.

**Smoke-House Pulled Pork Barbeque** 10 hours smoked pork served with slider rolls, Apple Jack Kissed BBQ Sauce, and Carolina Sauce served on the side.

**Boneless Breaded Pork Chop** center cut pork loin hand breaded and deep fried.

**Piggies (Stuffed Cabbage) OR Inside Out Piggies**

A true Eastern European Delight!!! Ground beef, rice, and seasonings rolled in cabbage and braised for hours in slightly sweet tomato sauce.

**Italian Sausage Calabrese** Roasted Italian Sweet Sausage Sautéed with Onions and Peppers, Roasted Red Potatoes with a light ladle of red sauce. Heat or no heat available.

**Swedish Meatballs** Dressed in classic sour cream brown Gravy.

**Teriyaki All Beef Meatballs** topped with our ginger teriyaki glaze, sprinkled with green onions, and sesame seeds.

**Lazy Pierogi Lasagna**

**Bacon Wrapped Individual Meatloaves** lean ground beef wrapped with hickory smoked bacon and drizzled with our sweet apple jack sauce.

**Spinach and Cheese Lasagna Rolls** ricotta and spinach rolled up in lasagna noodles and covered in a white béchamel sauce.

**Traditional Lasagna Rolls** beef, basil, ricotta, mozzarella cheese, and garlic, rolled up in lasagna noodles and covered in a rich tomato sauce.

**Pork Tenderloin** with a bourbon glaze and bacon crumbles.

*Slider or Dinner Rolls and Butter Included*

**Package One No Service:** Off-Premise catering with pick-up available. Disposables, set-up, and delivery extra. *Week Day/Weekends 17.77\**  
minimum guest count 20

Price available for  
a Limited Time

**Book Now!!**

**Package Two:** Off-Premise catering with up to 2 hour buffet attendant service & includes gratuity, disposables, delivery within 5 miles, tongs and spoons, and black scroll racks:

*Corporate Weekday 25.00\**  
minimum guest count 20

*Friday Evening Event 26.00\**  
minimum guest count 40

*Saturday Event 29.00\**  
minimum guest count 40

*Sunday Event 27.00\**  
minimum guest count 30

\*Price is per person plus tax. Call for delivery beyond 5 miles for quote. An upgrade from buffet attendants to waitress service and table collection are available with some restrictions applicable. China, silverware, tables, chairs, glass rental, and linens add-ons are available with package two. Please inquire. Prices, menu, and offers subject to change without notice. 2019-11-4