



"Off-Premise Wedding Buffet Menu"

• • • • •
(570) 693-0396
WWW.KLSCATERING.COM

Price Per Person:
Based On Service
(plus tax—subject to change without notice)

Copper Package A Day to Remember!



Pick-Up at Our Kitchen (no onsite service)

Minimum Guest Count: 25

- Includes high-end disposables and wrapped cutlery
- Basic Chafers and Sterno
- Tongs and Spoons for Service
- Equipment Returned by Monday
- Linen Rental Available
- Self Set-Up

Price Per Person: \$19.95 plus tax

Full Service 5 Hour Event

Minimum Guest Count: 75

- Includes Plates, Silverware, and Water Goblets
- Coffee and Tea
- Stainless Chafers and Sterno
- Tongs and Spoons for Service
- Linen Napkins and Tablecloths (standard solid colors—over 30 colors)

Delivery Charge: \$35.00 local

Price Per Person: \$33.00 plus tax and an 18% Service Charge

* Most venues require staff to be onsite from the beginning (including on-site wedding ceremonies) until the end of the event. If your total event time is beyond 5 hrs., additional labor charges are applicable.

One-Way Hot Drop Off (no onsite service)

Minimum Guest Count: 50

- Includes high-end disposables and wrapped cutlery
- Basic Chafers and Sterno
- Tongs and Spoons for Service
- Return Pick-Up
- Linen Rental Available

Delivery Charge: \$35.00 local

Set-Up Charge: 3% Gratuity To Your Delivery Crew

Price Per Person: \$19.95 plus tax

Optional delivery service: Uber Eats - Door Dash

3 Hours of On-site Service

Minimum Guest Count: 75

- Includes high-end disposables and wrapped cutlery
- Stainless Chafers and Sterno
- Tongs and Spoons for Service
- Service Ends Immediately after Buffet Service
- Includes Buffet Attendants to Maintain Buffet During Dinner Service then Break-Down Buffet
- Linen Rental Available (must be returned by Monday)

Delivery Charge: \$35.00 local

Price Per Person: \$25.00 plus tax and an 18% Service Charge

Restrictions: No Wait Staff, No Outside dish rental/glass rental, no cake cutting service, no table service or collection, and no outside prepared food allowed.



Wedding Buffet Menu

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Wedding Copper Package

Great Beginnings - select 2

Garden Fresh Salad with Cucumbers and Grape Tomatoes (Choice of 2 Dressings— Ranch— French—Italian—White Balsamic)

Organic Field Greens with Cucumbers & Tomatoes with White Balsamic Dressing

Fresh Fruit Salad with Seasonal Fruit

Tomato and Basil Caprese with Balsamic Reduction

Chinese Cold Noodle with Thai Peanut Sauce

Tri-Color Pasta Salad Balsamic Vinaigrette with Seasonal Vegetables and Domestic Cheeses

Capellini Pasta Dressed with Asiago Cheese and Basil Bruschetta

Cheese Tortellini Salad with and Pesto, Parmesan, and Sliced Tomato

All-Beef Teriyaki Meatballs



Waldorf Astoria Salad with Dates, Marshmallows & Candied Walnuts served on a Bed of Greens

Orzo Salad with Spinach and Feta Greek Dressing

Organic Spring Mix Salad with White Balsamic Vinaigrette, Glazed Walnuts, Dried Cranberry and Feta Cheese

Caesar Salad with Crispy Romaine Lettuce, Seasoned Croutons, and Classic Caesar Dressing on the side

Vegetable Crudit  served with our Fresh Made Ranch Buttermilk Dipping Sauce

Southern Bacon and Broccoli Salad

Assorted Dips with Mini Naan Dippers

Classic Spinach Salad with Warm Bacon Dressing

Beef Taco Dip with Melted Cheese and Dipping Chips on the Side

Pasta - select 1

Cheese Tortellini Alfredo with Mixed Vegetables

Home-Made Slow Simmer Tomato Sauce with Sausage Bolognese with Mezzo Rigatoni

Our Signature Goopy Baked Mac and Cheese

Mini Shell Pasta with Fresh Cut Broccoli Florets and Garlic Sauce

Penne and Home-Made Meat Sauce Topped with Cheese

Cavatappi with Broccoli and Garlic Sauce

Penne Rigate with Home-Made Sauce

Rustic Penne Rigate   la Vodka Blush Sauce or Blush Sauce and Fresh Parmesan Cheese

Bowtie Pasta with Mushrooms and Tomato Cream Sauce

Cheese Tortellini with Spinach Vodka Blush Sauce

Hand-made and Stretched Egg Noodle Haluski Braised with Cabbage & AA Grade Butter



Starch - select 1

Italian Roasted Red Skinned Potatoes

Mashed Potato with Brown Gravy

French Rice Pilaf with Wheat Berries

Wild Rice Pilaf

Baked Chantilly Parmesan Mashed Potatoes

Fresh Sliced Russet Scalloped Potatoes

Loaded Mashed Potatoes with Bacon and Melted Cheddar





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Chicken - Beef - Pork - Vegan : select 3



Chicken Marsala with Fresh Mushrooms
Classic Chicken Française
Chicken Scampi in a Light Garlic Butter Wine Sauce
Roasted Italian Chicken Tenderloins with Fresh Herb drizzle
Stuffed Chicken Breast Roulade with Traditional or Cornbread Stuffing
Black Angus Roasted Beef Thinly Sliced and Tossed in Our Demi-Glace Sauce
Roasted Sliced Turkey Breast drizzled with Gravy made from Pan Drippings
Breaded Center Cut Pork Chop
Eggplant Parmesan Topped with Melted Cheese
My Mother's Home-Made Piggies In a Blanket
Cheese Stuffed Shells baked in our Home-made Sauce topped with Melted Mozzarella Cheese
Italian Sweet Sausage Baked with Fresh Sliced Peppers and Sweet Onions
Beef Tips Burgundy

Chicken Parmigianino Topped with a Blend of Melted Italian Cheeses
Chicken Tenderloins with Spinach Parmesan Cream
Garlic Lemon Chicken Tenderloins made with Fresh Squeezed Lemons
Apple Jack Kissed Barbeque Chicken Thighs and Drums Seasoned and Glazed with our Apple Jack Kissed Barbeque Sauce (oven baked)
Lasagna Roll-Ups with Spinach and Ricotta draped in Creamy Béchamel Sauce
Roasted Italian Marinated Chicken (bone-in)
Teriyaki Meatballs dusted with Sesame Seeds
Home-Made All Beef Hand Rolled Meatballs in Our Simmered Tomato Sauce
Sliced Baked Ham with Pineapple Sauce
Mini Meatloaf Wrapped in Hard Wood Smoked Bacon Glazed with our Apple Jack Kissed BBQ Sauce
Lazy Pierogi Lasagna (an ethnic favorite)
Swedish Meatballs in Sour Cream Sauce
Sliced Pork A Jus or topped with Diced Apples

Select 1

Sweet Glazed Organic Carrots
Sweet Diced Fine Cole Slaw
Farmers Vegetable Medley in Cheese Sauce

Tender Long String Beans in Sweet Cream Butter Sauce
Sweet Buttered Cobless Corn
Tender Peas and Carrots



INCLUDES ROLLS AND BUTTER

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



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

