

"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: \$22.00 plus tax

5 Hour Event On-Site

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)

20

Delivery Charge: \$35.00 local

Price Per Person: \$35.00 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: \$22.00 plus tax Optional delivery service: Uber Eats - Door Dash

3 hrs. of On-site Service

Minimum Guest Count: 75

- Includes high-end disposables and wrapped cutlerv
- 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.



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Wedding Buffet Menu

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

Pasta - select 1

Cheese Tortellini Alfredo with Mixed Vegetables

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

Our Signature Gooey 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



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 Crudité 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



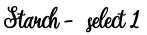
Penne Rigate with Home-Made Sauce

Rustic Penne Rigate Àlla 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



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 - Þork - 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

8 8 6

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

Sweet Buttered Cobless

Tender Long String Beans in Sweet Cream Butter Sauce Farmers Vegetable Medley in Cheese Sauce



Tender Peas and Carrots

INCLUDES ROLLS AND BUTTER

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



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

Corn

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

