

CORPORATE CATERING



KLsCatering.com

570-693-0396

WEST WYOMING, PA 18644



MAIN ENTRÉE SELECTIONS:

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

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

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

Our chicken is hand breaded and tossed in our own secret recipe of herb and spices blended flour and deep fried to golden brown. Served with Wing Sauce on the Side.

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

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

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

Sausage & Peppers - Italian sweet sausage roasted and sliced 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 bread crumbs 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 top with our home-made red sauce. (vegetarian)

Cheese Ravioli with Spinach Garlic Wine Sauce - cheese ravioli served with a 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. The roasted chicken is 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.

Egg Plant Parmesan - hand breaded eggplant topped with our home-made 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.

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

Hand Rolled All Beef Meatballs - hand rolled all beef meatballs traditional baked in our home-made 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 home-made sauce layered with ricotta and blended cheeses rolled up into a lasagna noodle and baked in our home-made sauce topped with melted mozzarella cheese.

Cheesy Roll-Ups - lasagna noodles rolled up with ricotta cheese and blended cheeses topped with home-made 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.

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

Vegan and Gluten Free Entree available at an additional charge by the half tray of 4 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 on a monthly basis. Always a hit!!

INCLUDES: Rolls and Butter



SIDE SELECTIONS

SELECT UP TO 3

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
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

PRICING 2023

Guest Count: Minimum 25

Guest Count: 10 –25 (Add \$2.50 per person)

Two Entrées - \$18.95 per person

+ **add-on** an extra entrée - \$3.25

⇒ Menu Price Good Through

Monday - Friday until 5 p.m.

⇒ Friday night and Weekend Events Ask For Quote

Need a dessert?

Check out our delightful desserts menu on our website.

Need buffet staffing for refilling?

Call us for availability and pricing.

INCLUDED, IF NEEDED:

- ⇒ Standard Paper Plates and Picnic Packets
- ⇒ Tongs and Spoons
- ⇒ Racks and Water Trays (standard grade racks)
- ⇒ **Additional Upgrades At Extra Charge**
 - Heavy Duty Plates
 - Heavy Napkin Wrapped Disposables
 - Stainless Steel Chafers

SET-UP AND DELIVERY FEES:

Vehicle Charge: (gas and use)

\$12.50 each way within 5 miles - \$25.00

(call for quote over 5 miles)

Gratuity:

Your Delivery Person(s) Works On Gratuity

One-Way Hot Drop Off: 5% of Bill

—Minimum \$25 fee

Delivery plus set-up: 10% of Bill

—Minimum \$45 fee

Pick-Up is always available.

Comparing Our Prices

Theirs

= \$11.50 per serving by the meal

—> 30 seconds to complete



Ours

= \$18.95
Two Entrees
and Three Sides



Our Attention to Detail Is All About You:
We grocery shop, chop and dice, marinate, sauté,
roast, simmer sauces, etc....

To Order Call: 570-693-0396

