

INCLUDES:
Freshly Baked Buns with Butter Chef"s Choice of Seasonal Vegetables

Assorted Squares

## SALAD

- Classic Caesar Salad with Shredded Parmesan, Croutons, and Cherry Tomatoes
- Green Salad with Assorted Dressings
- Greek Salad
- House Made Coleslaw with Apple
- Potato Salad
- Strawberry-Spring Salad with Honey Mustard Dressing
- Pasta Salad
- Ancient Grain Salad
- Sweet Corn Niblets with Black Beans,vTomato, Cucumber and Cilantro


## STARCH

- Potatoes (Creamy Mashed, Herb Roasted or with Roasted with Dill Cream)
- Vegetable Fried Rice, Steamed Rice, or Coconut Rice
- Rice Pilaf
- Penne / Fettuccine Pasta with, Marinara, Alfredo Sauce, or Rose


## HOT ENTREES

## BEEF

- "AAA" Alberta Slow Roasted Beef with Horseradish and Homemade Gravy (additional fee applies for the Chef Carver on site)
- Beef Lasagna
- Beef Bulgogi
- Salisbury Meatballs with Shiitake Mushroom
- Roasted Beef Rouladen
- Chinese Style Braised Beef
- Beef Stroganoff
- Beef Bourguignon
- Slo and lo Beef Brisket with Demi Glaze
- Alberta "AAA" Prime Rib With Yorkshire pudding and Au Jus (additional \$12 per person and fee applies for the Chef Carver on Site) Minimum order of 40 people


## CHICKEN

- Herb and Lemon Roasted Chicken
- Grilled Chicken Breast with Mushroom Cream Sauce
- Chicken Cacciatore
- Bacon-Wrapped Chicken Breast Stuffed with Ricotta Cheese and Spinach
- Chicken Parmigiana
- Butter Chicken ( Naan Bread is additional \$ 2.50 per person)
- Teriyaki Chicken
- Creamy Garlic Chicken Parmesan with Spinach and Mushroom
- Ken's Homestyle Fried Chicken


## PORK

- Grilled Pork Chops Bone-in with Pepper Corn Cream Sauce
- Honey Pineapple Baked Ham (Carved)
- Roast Pork with Caramelized Onion Gravy
- Slow Cooked Barbecue Pork Ribs


## SEAFOOD

- Atlantic Salmon with Dill Cream Sauce (additional \$6.00 per person)
- Lemon Atlantic Salmon (additional $\$ 6.00$ per person)
- Pan Grilled Basa with Lemon Butter Sauce
- Sweet and Sour Fish
- Seafood Medley with Coconut Creamy Ginger Sauce


## VEGETARIAN

- Stir Fry Tofu with Vegetable
- Tofu curry
- Vegetarian Bulgogi
- Vegetable Lasagna


## VEGAN



- Italian Style Vegan Meatballs
- Vegan Shepherd's Pie
- Vegan Sweet Potato Chickpea Curry

We can accommodate specific requests, including people with food sensitivities and diet restrictions.

## ADD ONS:

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\$3.50 per person for Additional Fried Perogies with Sauteed Onions and Sour cream \(\$ 4.00\) per person for Additional Cabbage Rolls \(\$ 6.50\) per person for Additional Entree (Regular) \(\$ 4.00\) per person for Additional Starch, Salad or Sides
\(\$ 3.75\) per person for Additional 5oz Fresh Fruits
\(\$ 2.50\) per person for Coffee / Tea
\(\$ 2.50\) per person for Assorted Canned Beverages and Bottle Water
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A minimum of 72 hour notice (3 business days) is required for all catering orders

Please note the price per person is for your menu choice only.
Dinnerware, flatware, glassware and linens if required are not included though can be provided for an additional cost. Travel charges will be applied where applicable. The amount of labour staff required to serve your buffet will depend on how many guests you have attending and will be costed accordingly.

A 15\% service charge will be applied to your final invoice that covers set up/take down of our buffet table, chafing dishes and necessary equipment.

Gratuity is appreciated but not automatically included.

All gratuities received go directly back to our amazing service team that works so hard on your special day!

Our menus are very flexible and we'll be more than happy to create and customize a menu to suit your needs.


Ken's Catering
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