



## *Menus for Every Occasion*



### **AWARD WINNING CHEF NISHAR**

Owner/Head Chef

10451 - 172 Street NW, Edmonton, AB, T5S 1K9

P: 780-489-1915 | C: 780-719-8187 | E: naks@telus.net

[www.nakscatering.com](http://www.nakscatering.com)



## *Menus:*

- 3 Menu Selections
- 4 Primary Entrees
- 6 Secondary Entrees
- 8 Sides
- 9 Salads
- 10 Desserts
- 11 Hot Hors d'Ouevres
- 12 Cold Hors d'Ouevres

- Minimum 50 guests
- Labor costs additional
- Prices subject to change
- 5% GST and 15% Gratuity

For an additional fee, we can also supply:

- Dinnerware
- Linen/Napkins
- Bar and Bartenders
- BBQ Grill

NAK's Bistro and Catering is a family-run business serving the Edmonton Community since 1995. Chef Nishar combines his love for travelling and skills in the kitchen by bringing dishes from his travels and international catering experiences back home to Edmonton. NAK's menu is unlike any other, containing numerous dishes from Mediterranean, Asian, South Pacific, Caribbean and South American cuisines.

NAK's Catering has provided service to a number of high-profile clients including River Dance, Kathy Bates, local and international sports teams and various political parties. NAK's has also provided service in multiple up-scale venues around Edmonton including the Armory, the Jubilee Auditorium and the Winspear Centre. Through Chef Nishar's experience, NAK's is equipped to cater to any size group from 50 to 2500.

In 2007, NAK's Catering expanded their operations by opening NAK's Bistro with Chef Nishar's son Nathan now at the helm. NAK's Bistro offers full lunches and takes pride in having unique daily specials made fresh to order.

With exquisite cuisine, an incredible menu and professional staff, NAK's Bistro & Catering will raise your expectation of food and catering to a whole new level.

★ *Winner of 2014 People's Choice Award / Food Pages.ca*

## *We cater to all dietary needs*

- GF** Gluten friendly. Some dishes are already prepared gluten friendly. Some items may be made gluten friendly for an additional charge. Food is not prepared in a dedicated gluten-free kitchen; some cross contamination may occur. Please contact us for more information regarding dietary needs.
- HF** Halal prepared foods are available upon request for an additional charge.



## *Menu Selections*

### **Menu A**

**\$20.95 per person**

- 1 Primary Entrée
- 1 Potato
- 1 Vegetable
- 3 Salads
- 1 Dessert

### **Menu B**

**\$22.95 per person**

- 1 Primary Entrée
- 1 Secondary Entrées
- 1 Potato
- 1 Vegetable
- 3 Salads
- Dinner Rolls
- 1 Dessert

### **Menu C**

**\$24.95 per person**

- 1 Primary Entrée
- 1 Secondary Entrée
- 1 Potato
- 2 Vegetables
- 4 Salads
- Dinner Rolls
- 2 Desserts

### **Menu D**

**\$27.95 per person**

- 1 Primary Entrée
- 2 Secondary Entrées
- 1 Potato
- 1 Vegetable
- 4 Salads
- Dinner Rolls
- 2 Desserts
- Fresh Fruit Platter

Coffee and Tea included in all menus

For an additional Entrée, please add \$4.95 per person



## Primary Entrées

### Beef

**NEW AAA Alberta Prime Rib\*** **GF**

● Carved by the Chef ● Served medium rare with sautéed mushroom blend with creamy shallot cabernet sauce

\* Additional \$4.50 per person

**NEW Aged Ribeye Wrapped in Bacon\***

● Grilled medium rare ● Served with five peppercorn, mushroom in Marsala sauce

\* Additional 2.95 per person

**NEW Ginger Beef**

● Strips of beef marinated in an Asian marinated coded crisps ● Garnished with sweet peppers and mushrooms

### Roast Beef

(Carved by the Chef)

● Delicately seasoned tender Roast Beef  
● Served with rich gravy

**NEW Slow Roasted Ribeye\*** **GF**

Carved by the Chef ● Served with roasted shallot, garlic, Dijon mustard, horseradish cream Merlot sauce

\* Additional \$2.95 per person

**GF** Gluten friendly

### Whole Roasted New York Crusted Steak\*

● 4 pepper and herb crusted AAA steak, sliced or carved by Chef

\* Additional \$4.50 per person

### Pork

### Hawaiian Style Baked Ham

● Flavourful ham, slow baked with a pineapple honey glaze, and garnished with real chunks of pineapple ● Best served with scalloped potatoes and a vegetable

**NEW Pork Loin Cajun Style**

● Beautiful pork loins Cajun style topped with a Dijon brandy cream sauce

### Slow Roasted Pork Ribs

● Glazed with thick chipotle BBQ sauce

**NEW Thick Cut Pork Loin Chops**

● Grilled and simmered in Jack Daniels Dijon maple sauce

## Chicken

### **NEW** Chicken Breast Marsala

● Chicken cutlets with mushroom, shallots and fresh garlic simmered in Marsala wine and fresh herbs

### **NEW** Chicken Madeira

● Grilled chicken breast simmered in creamy mushroom, roasted garlic, Madeira wine and fresh rosemary butter sauce

### Chicken Parmesan Supreme

● Chicken breast pan grilled and simmered in fresh parmesan cheese wine sauce

### **NEW** Herb Crusted Chicken Breast

● Pan grilled then oven baked ● Served with a fire roasted tomato, herb and wine sauce

### **NEW** Pan Seared Bacon Wrapped Chicken Breast

● Simmered in brandy and shallots ● Served with a roasted garlic cream sauce

### **NEW** Tuscan Chicken

● Supreme of chicken breast stuffed with sun-dried tomatoes, roasted garlic, basil, and aged provolone cheese ● Served with artichoke, red pepper and fresh herb cream sauce

## Turkey

### Roast Turkey

● Served with all the traditional trimmings

## Fish

### Spring Salmon

● Grilled filet salmon ● Served with fresh dill sauce

## Other

### Jambalaya

● With chicken, shrimp and italian sausages complimented with red and green peppers, baked with fresh tomatoes and rice in Cajun spices

### **NEW** Vegetarian Option

● Stuffed portabella mushrooms with vegetables and fine herbs, baked with cheese



## Secondary Entrées

### Chicken

#### **NEW** Butter Chicken

- Strips of chicken tenderloin simmered in butter sauce

#### **NEW** Cajun Lime Chicken Tenderloin

- Marinated in Cajun spices and fresh lime juice
- Grilled and simmered in a glaze of Cajun spices, fresh lime, honey, and a hint of cilantro

#### **Chicken Diane** **GF**

- Chicken breast grilled and simmered in mushrooms, shallots, fresh garlic, Dijon mustard and a Brandy cream sauce

#### **Chicken Italiano**

- Tender strips of chicken sautéed in basil, olive oil and onion simmered in a fresh roma tomato sauce

#### **Chicken or Steak Penne**

- Strips of sirloin steak sautéed in fresh herbs and mushrooms and simmered in basil garlic cream sauce

#### **Green Thai Chicken**

- Simmered in coconut cream and Green Thai sauce

#### **NEW** Honey Roasted Garlic and Hoisin Chicken Legs and Thighs **GF**

- Roasted and glazed

#### **NEW** Thai BBQ Chicken

- Chicken tenderloin marinated in garlic, coconut milk, sweet soya, fresh ginger, lemongrass
- Oven roasted

### Beef

#### **NEW** Braised Beef Tips

- Simmered in Diane sauce

#### **Meat or Vegetarian Lasagne**

- A classic authentic cheesy lasagne

#### **NEW** Mediterranean Beef Meatballs

- Beef meatballs created with Chef Nishar's unique blend of Tunisian spices – it's a must try

**GF** Gluten friendly

continued

**NEW Mediterranean Shredded Beef or Pulled Beef**

● Slow roasted beef for 16 hours in olives, whole garlic, Merlot and rosemary ● Served with Mediterranean relish

**Red Thai Beef**

● Simmered in lemon grass and Red Thai sauce

**NEW Wild Mushroom and Beef GF**

● Tender roasted beef sliced flash ● Served in a sautéed mushroom blend with a creamy shallot and Cabernet sauce

**Homemade Cabbage Rolls – Vegetarian**

● Meatless cabbage rolls baked in tomato sauce

**Homemade Perogies**

● Grilled or steamed ● Served with sour cream and chives



## Sides

### Potatoes, Rice and Pasta

#### Garlic Mashed Potatoes

##### **NEW** Rissole Potatoes\*

Yukon gold potatoes steamed then grilled in a savour butter relish, thyme, rosemary, parmesan cheese and bacon

\* Additional \$1.00 per person

#### Roasted Red Potatoes

- In fresh herbs

#### Roasted Red, White and Purple Baby Potatoes in Fresh Herbs\*

- In fresh herbs ● Simmered in fresh dill cream sauce

\* Additional \$1.00 per person

#### Steamed Potatoes

- In butter and parsley

#### Baked Rice Pilaf

#### Basmati Rice

##### **NEW** Saffron Rice

#### Penne Pasta

- In a zesty tomato sauce

### Vegetables

#### **NEW** Baked Cauliflower and Broccoli au Gratin

#### California Mix

- Steamed fresh broccoli, cauliflower, carrots and zucchini

#### Green Beans, Roasted Almonds and Garlic

#### Medley

- Two beans and baby carrots with roasted almonds

#### Sautéed Corn, Red Peppers and Smoked Bacon

#### Seasonal Vegetable

- A fabulous selection of summer's freshest vegetables lightly steamed and tossed in a citrus herb butter

#### Steamed Baby Carrots

- Fresh baby carrots steamed and tossed in parsley butter

#### Sweet Corn and Carrots



## Salads

### Caesar Salad

### Caribbean Mandarin Salad with Strawberries

- Fresh spinach leaves tossed with mandarin oranges and a mango citrus dressing

### Chef's Salad

- Bacon, lettuce, tomato and cheese marinated in a ranch dressing

### Coleslaw Salad

### Greek Salad

- Sweet red and green peppers, tomato, cucumber, red onion, olives, hearts of romaine, oregano, thyme, olive oil and feta cheese

### Grilled Italian Sausage and Pasta Salad

- Tossed with fresh seasonal vegetables

### Marinated Vegetable Salad

- Marinated sundried tomato and basil dressing

### NEW Mediterranean Salad

- Spring mix lettuce, tomato, fresh basil, cucumber, feta cheese, red onion, olives, chick peas, tossed in olive oil, sea salt, thyme and aged balsamic vinegar

### Quinoa Salad

- Assorted variety of vegetables, chickpeas, peppers, cherry tomatoes and peas; marinated in extra virgin olive oil, fresh lemon juice, Mediterranean sea salt and coarse black pepper

### NEW Roasted Beet Salad

- Roasted fresh beets tossed with arugula, oranges, feta, red onion in a citrus dressing

### NEW Southwestern Potato Salad

- Sweet potato and Yukon gold potatoes with sweet roasted corn, poblano peppers, black beans, green onions, cilantro and chickpea aioli

### NEW Spinach Mimosa Salad

- Baby spinach leaves, crispy bacon, mandarin segments, red onion in a balsamic dressing

### Tomato and Cucumber Salad

- Tossed in Chef's home made dressing of sour cream, yogurt, honey and fresh dill
- Garnished with fresh parsley and red onion

### Tuscan Salad

- Spring mix salad, pecans, olives, red onion, goat cheese tossed in an aged balsamic citrus dressing



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## Desserts

### Fresh Fruit Platter

### Assorted Squares and Brownies

Pick three:

- Chocolate Coconut
- Lemon Cheese Squares
- Pecan Caramel Brownies
- Tiger Brownie
- Triple Chocolate Chunk Brownie

### Homemade Pies

- Apple

### Cheese Cake

- White cheesecake with a choice of strawberry, blueberry or chocolate glaze

### Cakes

- Black Forest Cake
- Chocolate Mousse Cake
- Strawberry Short Cake
- Tiramisu

**GF** Gluten free desserts are available upon request.



## *Hot Hors d'Oeuvres*

For pre-dinners appetizers, late lunches or standup receptions. Prices available upon request.

### **Caribbean Style Chicken Skewers**

- A little kick for those with an island taste

### **Chicken Wings**

- Choose two: hot, honey garlic, or teriyaki

### **Grilled Meatballs**

- Meatballs in a peanut curry sauce, glazed with sweet and zesty chipotle BBQ or honey garlic

### **Grilled Prawns**

- Our Chef will flambé the prawns on site

### **Korean Style Beef Kebabs**

- Skewered steak thinly sliced and marinated Korean style

### **Louisiana Shrimp**

- Jumbo shrimp gently sautéed in Cajun butter

### **NEW Mediterranean Lollipop Meatballs**

### **Mini Onion Cakes**

- Served with a dip

### **Ribs**

- Seasoned with peppers and garlic

### **Samosas**

- Fresh and handmade ● Beef, chicken, vegetable and potato

### **Satay Chicken or Beef**

- Simply delicious ethnic treat

### **Scallop Wraps**

- Scallops wrapped in bacon, skewered and slow baked – a tasty combination!

### **Skewered Prawns**

- Garlic butter grilled prawns served with a cocktail sauce

### **Spinach Cheese Quiche**

- Miniature quiche perfect for individual servings

### **Spring Rolls**

- Always a favourite!

### **Steak Wrapped in Bacon**

- Wrapped in bacon and grilled to perfection



## *Cold Hors d'Oeuvres*

For pre-dinners appetizers, late lunches or standup receptions. Prices available upon request.

### **Artichoke and Spinach Dip**

- Served with spicy Mexican chips or baked pita chips

### **Assorted Pickles**

- Your choice of dill, sweet or baby and relish, olives and jerkins

### **Assorted Wraps**

- Your choice of filling

### **Bruschetta**

- Toasted baguette slices topped with mild Italian salsa

### **Devilled Eggs**

### **Domestic and Imported Cheese**

- Served with assorted crackers

### **Fancy Sandwiches**

- Assorted sandwiches cut finger size for easy serving

### **NEW Finger Italian Torpedo**

- Fresh torpedo bun with mild capocoli, Mortadella, Swiss cheese, tomato and chipotle aioli

### **Fresh Fruit**

- Fresh season fruit of your choice

### **Fresh Vegetables**

- Assorted raw vegetables served with your choice of dip

### **Hummus**

- Served with flat pita, brushed with olive oil and garlic

### **Mini Croissant**

- Split mini croissant filled with Capicollo, Swiss cheese and tomatoes

### **Nacho Chips**

- Served with mild salsa and sour cream

### **Shrimp Cocktail**

- Served with traditional cocktail sauce
- A must at every party!

### **Smoked Salmon Mini Bagels**

- Split, toasted mini bagel topped with cream cheese, smoked salmon, tomato and red onion