



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

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Menus:

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

- Minimum 50 guests
- Labor costs additional
- Prices subject to change
- Plus 5% GST and 15% Food Service Fee

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.

★ *2018 Top 3 Caterers in Edmonton / threebestrated.ca*

★ *2014 People's Choice Award / [Food Pages.ca](http://FoodPages.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

\$22.95 per person

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

Menu B

\$24.95 per person

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

Menu C

\$26.95 per person

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

Menu D

\$29.95 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 | Home brewed iced tea or lemonade, add \$2.00 per person

For an additional Entrée, add \$4.95 per person



Primary Entrées

BEEF

NEW **AAA Alberta Beef Brisket** **GF**

Slow roasted and thinly sliced | Served with a sweet pepper and chipotle aioli

AAA Alberta Prime Rib* **GF**

Chef carved | Served medium rare with sautéed mushroom blend and creamy shallot Cabernet sauce

* Additional \$4.50 per person

Aged Ribeye Wrapped in Bacon*

Grilled medium rare | Served with five peppercorn and mushroom Marsala sauce

* Additional \$2.95 per person

NEW **Blackened Ribeye***

Glazed with a southern comfort rosemary au jus

* Additional \$3.50 per person

Roast Beef

Chef carved | Delicately seasoned tender roast beef | Served with rich gravy

Slow Roasted Ribeye* **GF**

Chef carved | Served with roasted shallot, garlic, Dijon mustard, horseradish cream Merlot sauce

* Additional \$3.50 per person

PORK

Hawaiian Style Baked Ham

Slow baked in a pineapple honey glaze and garnished with real pineapple

NEW **Pork Loin Cajun Style**

Cajun rubbed pork loin served with a Dijon brandy cream sauce

GF Gluten friendly

CHICKEN

NEW Moroccan Chicken

Chicken breast grilled with lemon, saffron, and Mediterranean herbs and spices

NEW NAK's Stuffed Chicken

Chicken breast stuffed with portabella mushrooms and bacon | Seared and then baked in a Merlot and demi reduction

Pan Seared Bacon Wrapped Chicken Breast

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

NEW Rosemary Chicken Florentine

Seared chicken breast strips simmered in a white wine cream sauce with roasted garlic, shallots, bacon, and spinach

Tuscan Chicken

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

NEW Creole Cod

Grilled cod with NAK's house Cajun rub | Served with lemon butter

Spring Salmon

Grilled filet salmon | Served with fresh dill sauce

VEGETARIAN

NEW Chickpea and Potato Curry

With seasonal vegetables

Portabella Mushroom Caps

Large Portabella mushrooms stuffed with a vegetable and herb medley | Baked with cheese



Secondary Entrées

CHICKEN

Butter Chicken

Strips of chicken tenderloin simmered in butter sauce

Cajun Lime Chicken

Chicken breast 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

Green Thai Chicken

Chicken and seasonal vegetables simmered in coconut cream and green Thai sauce

NEW Jerk Chicken

Grilled chicken breast smothered in our house jerk sauce

Soy Ginger Chicken Legs & Thighs GF

Roasted and glazed

BEEF

Meat or Vegetarian Lasagna

A classic authentic cheesy lasagna

Mediterranean Beef Meatballs

Beef meatballs created with Chef Nishar's unique blend of Tunisian spices |

Red Thai Beef

Beef and seasonal vegetables simmered in lemon grass and red Thai sauce

NEW Salt & Pepper Sirloin GF

Sea salt and cracked pepper crusted tri tip sirloin | Served with wild mushrooms and sweet onions in a red wine demi reduction

GF Gluten friendly

OTHER

NEW **Creole Medley** **GF**

Prawns, chicken and chorizo grilled with our house Cajun rub, and sweet bell peppers and onions

NEW **Chicken & Sausage Arrabbiata**

Spinach fettuccine, Italian sausage and chicken in our house tomato sauce

Homemade Perogies

Steamed and grilled | Served with sour cream and chives



Sides

POTATOES, RICE AND PASTA

Garlic Mashed Potatoes

Rissole Potatoes*

Yukon gold potatoes grilled in a savoury thyme and rosemary butter, parmesan cheese and bacon

* Additional \$1.00 per person

Roasted Red Potatoes

In fresh herbs

Baked Rice Pilaf

Basmati Rice

Saffron Rice

NEW Caribbean Rice

Rich chicken broth, black beans and edamame

NEW Alfredo Farfalle

Bowtie pasta with a creamy white wine alfredo

VEGETABLES

Baked Cauliflower and Broccoli au Gratin

California Mix

Steamed fresh broccoli, cauliflower and carrots

Green Beans, Roasted Almonds and Garlic

NEW Root Vegetable Medley*

Yams, turnips, purple potatoes and beets tossed in olive oil and fine herbs

* Additional \$2.50

Sautéed Corn, Red Peppers and Smoked Bacon

NEW Squash Medley*

Eggplant, yellow and green zucchini, red and green peppers, red onions | Choice of hoisin glaze or Cajun butter

* Additional \$1.50 per person.

Steamed Baby Carrots

Fresh baby carrots steamed and tossed in parsley butter



Salads

Caesar Salad

Caribbean Mandarin Salad with Strawberries

Fresh spinach leaves tossed with mandarin oranges, strawberries and sliced almonds in a mango citrus dressing

Chef's BLT 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

NEW Louisiana Sunburst Salad

Arugula and radicchio tossed with apples, mandarins and dried cranberries in a Louisiana Dijon vinaigrette

NEW NAK's Signature Salad*

Roasted baby carrots, beets, yams and sweet potatoes with cherry tomatoes, cilantro, and arugula tossed in olive oil, fresh herbs, sea salt and cracked pepper

*Additional \$2.95

Quinoa Salad

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

Southwestern Potato Salad

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

NEW Tortellini Pesto Salad

Three cheese tortellini with sundried tomatoes, broccoli, red peppers and cherry tomatoes tossed in a parmesan garlic pesto

Tuscan Salad

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



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

Cheesecake

Traditional cheesecake with a choice of strawberry, blueberry or chocolate glaze

Cakes

Black Forest Cake

Chocolate Mousse Cake

Strawberry Shortcake

Tiramisu

GF Gluten free desserts are available upon request.



Hot Hors d'Oeuvres

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

Chicken Wings

Choose two | Hot, honey garlic, or teriyaki

Grilled Meatballs

Honey curry sauce with cashews and cilantro, or Chipotle BBQ

Louisiana Shrimp

Jumbo shrimp gently sautéed in Cajun butter

Samosas

Fresh and handmade | Beef, chicken, vegetable or potato

Satay Chicken or Beef

Chicken or beef skewers grilled with a Malaysian peanut satay sauce

Scallop Wraps

Scallops wrapped in bacon | Skewered and slow baked

NEW Shaved Tenderloin Crostini

With house chimichurri

Skewered Prawns

Garlic butter grilled prawns | Served with a cocktail sauce

NEW Sliders

Jerked chicken or pulled pork on a pretzel slider

Spring Rolls

Pork or vegetarian

Steak Wrapped in Bacon

Wrapped in bacon and grilled to perfection



Cold Hors d'Oeuvres

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

Artichoke and Spinach Dip

Served with spicy tortilla or baked pita chips

Assorted Pickles

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

Assorted Wraps

Your choice of filling

NEW Avocado Crostini

Diced avocado, mango, and grape tomato tossed in lime vinaigrette

NEW Bocconcini Skewers

Bocconcini, cherry tomatoes and cucumber skewer drizzled in aged balsamic

Bruschetta

Toasted baguette slices topped with traditional garlic bruschetta

NEW Cajun and Maple Glazed Pear and Smoked Gouda Crostini

Cajun Devilled Eggs

Topped with candied bacon

Domestic and Imported Cheeses

Served with assorted crackers

Fancy Sandwiches

Assorted sandwiches cut finger size for easy serving

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

Tortilla Chips

Served with pico de gallo, guacamole and sour cream

Shrimp Cocktail

Served with traditional cocktail sauce

Smoked Salmon Crostini

Pumpernickel crostini topped with cream cheese, smoke salmon, capers and red onion



Late Nite Menu

Available as drop off only* (minimum order of 25 people)
or with service** (minimum order of 50 people)
All prices are subject to GST and 15% food service fee.

POUTINE BAR

Cheese curds and homemade gravy | Topped with your choice of pulled pork, jerk chicken, savory sausage and pepper medley, or Donair meat and sweet sauce

\$9.95 per person

TACO BAR **GF**

Slow roasted pork or pulled chicken with soft tortillas | Served with fresh pico de gallo, cilantro, limes and sour cream.

\$9.95 per person

HOMEMADE PEROGY BAR

Hand-pinched perogies and grilled sausage | Served with caramelized onions, sour cream, bacon bits and chives

\$9.95 per person

SMOKIE BAR

Oktoberfest smokies on fresh buns | Accompanied with cheese, bacon, onions and an array of condiments

\$7.95 per person

* Drop off only: Free delivery within 10 km; a delivery fee applies for greater distances.

** A catering service fee of \$150 for serving staff and set up is applicable.

Substitutions can be made at an additional cost.

GF Gluten friendly