



## *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)

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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

- 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
- Barbecue Grill

NAK's Bistro & Catering is a family-run business serving the Edmonton community since 1995. Chef Nishar combines his love for travelling and technical 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 local and international sports teams and various political parties. NAK's has also provided service in multiple up-scale venues around Edmonton including Pioneers Cabin (formerly Old Timers Cabin), Foundry Room, Whitewood Barn, and Winspear Centre. With over twenty years of experience, NAK's is equipped to cater groups of any size, in any location.

NAK's catering menu is built to give you choice and all of the details you may need! With extensive experience customizing menus, NAK's is also able to build a tailored menu for any special occasion.

In 2007, NAK's Catering expanded their operations by opening NAK's Bistro with Chef Nishar's son, Nathan, now at the helm. The Bistro offers a wide assortment on it's lunch menu and takes pride in having unique daily specials made fresh to order – perfect for corporate office luncheons!

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.

- ★ 2020 Top 3 Caterers in Edmonton / [threebestrated.ca](http://threebestrated.ca)
- ★ 2018 Top 3 Caterers in Edmonton / [threebestrated.ca](http://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

### A - Plate Service

1 Primary Entrée  
1 Potato / Rice  
1 Vegetable  
1 Salad  
1 Dessert  
Dinner Rolls

**\$34.95 per person**

### B - Plate Service

1 Primary Entrée  
1 Secondary Entrée  
1 Potato / Rice  
1 Vegetable  
2 Salads  
1 Dessert  
Dinner Rolls

**\$39.95 per person**

### C - Buffet Service

1 Primary Entrée  
1 Secondary Entrée  
1 Potato / Rice  
1 Vegetable  
2 Salads  
1 Dessert  
Dinner Rolls

**\$26.95 per person**

### D - Buffet Service

1 Primary Entrée  
2 Secondary Entrées  
1 Potato / Rice  
2 Vegetables  
3 Salads  
1 Dessert  
Dinner Rolls

**\$30.95 per person**

### Hors d'Oeuvres

1 Hot Hors d'Oeuvre  
1 Cold Hors d'Oeuvre  
1 Seafood Hors d'Oeuvre

**\$12.95 per person**

### Add-Ons

Full Service Coffee & Tea: \$2.00 per person

Home-Brewed Iced Tea or Lemonade:  
\$2.00 per person

Additional Entrée Selection:  
Primary: \$6.50 per person  
Secondary: \$4.75 per person



## Primary Entrées

### BEEF

#### AAA Alberta Beef Brisket **GF**

Chef carved | Slow roasted and thinly sliced | Served with our sweet pepper and chipotle aioli

#### AAA Alberta Prime Rib\* **GF**

Chef carved | Served medium rare with our brandy and red wine au jus

\* Additional \$4.50 per person

#### Aged Ribeye Wrapped in Bacon\*

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

\* Additional \$3.50 per person

#### AAA Alberta Roast Beef

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

#### **NEW** Salt and Pepper Sirloin **GF**

Chef carved | Sea salt and black pepper crusted sirloin | Served with our wild mushroom and red wine reduction

#### **NEW** New York Striploin **GF**

Chef carved | Seasoned and slow roasted | Served with our chimichurri sauce

### PORK

#### Hawaiian Style Baked Ham

Slow baked | Pineapple honey glaze | Garnished with real pineapple

#### Cajun Style Pork Loin

Cajun rubbed | Served with a Dijon brandy cream sauce

**GF** Gluten friendly

## CHICKEN

**NEW** **Mediterranean Chicken**

Grilled with roasted peppers, caramelized onions, and fresh herbs | Served with our roasted garlic cream sauce

**NAK's Stuffed Chicken**

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 our roasted garlic cream sauce

**Tuscan Chicken**

Stuffed with sun-dried tomatoes, roasted garlic, basil, and aged provolone cheese | Served with our artichoke, red pepper and fresh herb cream sauce

## TURKEY

**Roast Turkey**

Served with gravy, savoury home-style stuffing, and cranberry sauce

## SEAFOOD

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

Prawns, chicken, and chorizo | Sautéed in our Cajun rub with sweet bell peppers and onions

**NEW** **Jumbo Tiger Prawns\*** **GF**

Sauteed with garlic and shallots | Served with our Pernod cream sauce  
\* Additional 4.95 per person

**NEW** **Lobster Tail\*** **GF**

Poached with roasted garlic and white wine  
\* Additional \$9.95 per person

**Spring Salmon**

Grilled with lemon butter | Served with our fresh dill sauce

## VEGETARIAN

**Caribbean-Style Curry**

Chickpea and potato curry | Served with seasonal vegetables

**Portabella Mushroom Caps**

Stuffed with a vegetable and herb medley | Baked with cheese

**NEW** **Stuffed Bell Peppers**

Stuffed with rice, black beans and corn | Topped with melted cheese and pico de gallo



## Secondary Entrées

### CHICKEN

#### Butter Chicken

Strips of grilled chicken breast | Simmered in butter sauce

#### Cajun Lime Chicken

Grilled chicken breast | Simmered in a glaze of Cajun spices, fresh lime, honey, and a hint of cilantro

#### Chicken Diane GF

Grilled chicken breast | Simmered in mushrooms, shallots, fresh garlic, Dijon mustard, and our Brandy cream sauce

#### NEW Creamy Parmesan Chicken

Grilled chicken breast | Simmered in our roasted garlic, parmesan, and white wine cream sauce

#### Green Thai Chicken

Chicken and seasonal vegetables | Simmered in our coconut cream and green Thai sauce

#### Jerk Chicken

Grilled chicken breast | Smothered in our jerk sauce

#### NEW Portuguese Roasted Chicken GF

Classic ¼ chicken | Glazed in Portuguese herbs and spices

### BEEF

#### NEW Braised Beef Gnocchi

Red wine braised | Sauteed with shallots and fresh herbs

#### Meat or Vegetarian Lasagna

A classic authentic cheesy lasagna

#### Red Thai Beef

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

GF Gluten friendly

## OTHER

### **Chicken and Sausage Arrabbiata**

Spinach fettuccine, Italian sausage and chicken | Served in our fresh herb and fire-roasted tomato sauce

### **Homemade Perogies**

Steamed and grilled | Served with sour cream and chives

### **NEW Kahlua Pork** **GF**

Traditional Hawaiian slow-roasted pork shoulder | Served with sautéed smoked cabbage and onions

### **NEW Portobello Penne**

Portobello mushrooms, spinach, and roasted garlic | Sautéed in our white wine cream sauce

### **NEW Vegetarian Cabbage Rolls**

Baked in our fresh herb and fire-roasted tomato sauce



## Sides

### POTATOES, RICE AND PASTA

#### Garlic Mashed Potatoes

**NEW** Potato Medley\*

Red potatoes, fingerling potatoes, purple yams and sweet potatoes | Roasted with olive oil, fresh herbs, and salt and pepper

\* Additional \$1.00 per person

#### Rissole Potatoes\*

Yukon gold potatoes | Grilled in our savoury thyme and rosemary butter, parmesan cheese and bacon

\* Additional \$1.00 per person

#### Roasted Red Potatoes

#### Baked Rice Pilaf

#### Basmati Rice

#### Alfredo Farfalle

Bowtie pasta | Served in our creamy white wine alfredo

### VEGETABLES

#### Baked Cauliflower and Broccoli au Gratin

Steamed and baked with cheese

#### California Mix

Steamed broccoli, cauliflower, and carrots | Tossed in our parsley butter

#### Green Beans, Roasted Almonds and Garlic

**NEW** Roasted Cauliflower

Curry- or Cajun-dusted | Roasted with fresh herbs

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

#### Steamed Baby Carrots

Tossed in our parsley butter



## Salads

### **Caesar Salad**

Tossed in our creamy garlic dressing with parmesan cheese and house-made croutons

### **Caribbean Mandarin Salad with Strawberries**

Fresh spinach leaves, mandarin oranges, strawberries and sliced almonds | Tossed in our mango citrus dressing

### **Chef's BLT Salad**

Bacon, lettuce, tomato and cheese | Tossed in our Ranch dressing

### **Greek Salad**

Sweet red and green peppers, tomato, cucumber, red onion, olives, hearts of romaine | Marinated in our herb and feta vinaigrette

### **Grilled Italian Sausage and Pasta Salad**

Tossed with fresh seasonal vegetables

### **NEW Pineapple Crunch**

Pineapples, spinach, arugula, bean sprouts, carrots, cucumber, crispy noodles, and dates | Tossed in our pineapple citrus vinaigrette

### **Louisiana Sunburst Salad**

Arugula and radicchio with apples, mandarins and dried cranberries | Tossed in our Louisiana Dijon vinaigrette

### **Quinoa Salad**

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, black beans, and green onions | Tossed in our cilantro and chickpea aioli

### **Tortellini Pesto Salad**

Three cheese tortellini with sundried tomatoes, broccoli, red peppers and cherry tomatoes | Tossed in our parmesan garlic pesto

### **Tuscan Salad**

Spring mix greens, pecans, olives, red onion, and goat cheese | Tossed in our aged balsamic citrus dressing



## Desserts

### **Fresh Fruit Platter**

Assorted seasonal fruit

### **Assorted Squares and Brownies**

Choice of three:

Chocolate Coconut Squares

Lemon Squares

Pecan Caramel Brownies

Tiger Brownies

Triple Chocolate Chunk Brownies

### **Homemade Pies**

Apple

Blueberry

Cherry

### **Cheesecake**

Traditional cheesecake | 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

Served with honey curry sauce with cashews and cilantro, or chipotle barbecue

### **NEW** Lamb Lollipops

Roast lamb rack | Served with garlic mint chutney

### **NEW** Korean Chicken Skewers

Seasoned chicken grilled with our Korean barbecue sauce

### Louisiana Shrimp

Jumbo shrimp sautéed in Cajun butter

### Samosas

Beef, chicken, or vegetarian | Served with tamarind or sweet chili dip

### Satay Chicken or Beef

Chicken or beef skewers grilled with our Malaysian peanut satay sauce

### Scallop Wraps

Scallops wrapped in bacon | Skewered and slow baked

### Shaved Tenderloin Crostini

With our house chimichurri sauce

### Skewered Prawns

Sauteed in garlic butter | Served with a cocktail sauce

### Sliders

Jerked chicken or pulled pork | Served on a pretzel slider

### Spring Rolls

Pork or vegetarian

### Steak Wrapped in Bacon

Grilled New York strips wrapped in bacon



## *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 Pickle Tray**

A savoury assortment of pickles, olives, and vegetables

### **Avocado Crostini**

Diced avocado, mango, and cherry tomato | Tossed in lime vinaigrette

### **NEW BLT Bites**

Bacon, cheese and cherry tomato | Skewered on a cucumber

### **Bocconcini Skewers**

Bocconcini, cherry tomatoes, and cucumber skewers | Drizzled in aged balsamic

### **Bruschetta**

Toasted baguette slices | Topped with traditional garlic bruschetta

### **NEW Buffalo Chicken Bites**

Grilled chicken, cucumber and tomato | Tossed in buffalo sauce and garnished with our Ranch dressing and green onion | Served in a filo pastry cup

### **Domestic and Imported Cheeses**

Served with assorted crackers

### **Fresh Vegetables**

Crisp garden 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**

Garlic toasted baguette slices | 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