



## *Menus for Every Occasion*



### **AWARD WINNING CHEF NISHAR**

Owner/Head Chef

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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, paid deposits guarantee price for only 1 year
- Plus 5% GST and 15% Food Service Fee

For an additional fee, we can also supply:

- Dinnerware
- 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. Our menu is unlike any other, containing numerous dishes from Mediterranean, Asian, South Pacific, Caribbean and South American cuisines.

**NAK's Catering** is proud to provide 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, we are equipped to cater groups of any size, in any location.

Our 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.

We now also offer a variety of bar services at all our functions. Whether your need is for highly skilled bartenders, a fully stocked bar, or custom cocktails for your special day, we have it all available for you.

**NAK's Bistro**, with Chef Nishar's son, Nathan at the helm, 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 / [threebestated.ca](http://threebestated.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

**\$40 per person**

### B - Plate Service

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

**\$45 per person**

### C - Buffet Service

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

**\$30 per person**

### D - Buffet Service

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

**\$35 per person**

### Hors d'Oeuvres

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

**\$15 per person**  
(subject to market price)

### Add-Ons

Coffee & Tea Station – \$3 per person  
Home-Brewed Iced Tea or Lemonade  
– \$3 per person

Additional Entrée Selection:  
Primary – \$8 per person  
Secondary – \$5 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 \$7 per person

#### AAA Alberta Roast Beef

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

#### **NEW** Millionaires Sirloin\*

Prime cut of Sirloin wrapped in bacon | Grilled | Served with our Fig & Red Wine Reduction  
\* Additional \$2 per person

#### New York Striploin

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

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

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

### PORK

#### Cajun Style Pork Loin

Cajun rubbed | Served with our Dijon brandy cream sauce

#### Hawaiian Style Baked Ham **GF**

Slow baked | Pineapple honey glaze | Garnished with real pineapple

**GF** Gluten friendly

## CHICKEN

### **NEW** Mediterranean Chicken Skewers\* **GF**

Lemon and herb marinated chicken | Bell peppers and onions | Grilled and served with Tzatziki

\*Substitute lamb or sirloin skewers additional \$5 per person

### **NAK's Stuffed Chicken**

Stuffed with portabella mushrooms and bacon | Seared and then baked in our 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

### **Creole Medley** **GF**

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

### **Jumbo Tiger Prawns\*** **GF**

Sauteed with garlic and shallots | Served with our Pernod cream sauce

\* Additional \$6 per person

### **NEW** Miso Soy Ling Cod

Miso marinated ling cod | Soy glazed and grilled | Garnished with sesame and green onion

### **Spring Salmon**

Grilled with lemon butter | Served with our fresh dill cream sauce

## VEGETARIAN (Vegan Option Available)

### **Caribbean-Style Curry**

Chickpea and potato curry | Served with seasonal vegetables

### **Portabella Mushroom Caps** **GF**

Stuffed with a vegetable and herb medley | Baked with cheese

### **Stuffed Bell Peppers** **GF**

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

**GF** Gluten friendly



## Secondary Entrées

### CHICKEN

#### Butter Chicken

Grilled chicken | Simmered in our sweet and spicy butter sauce

#### Cajun Lime Chicken **GF**

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

#### Chicken Diane **GF**

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

#### Creamy Parmesan Chicken

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

#### Green Thai Chicken

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

#### **NEW** Hawaiian Chicken **GF**

Grilled chicken | Pineapple ginger sauce | Cilantro and mango garnish

**Jerk Chicken** Grilled chicken breast | Smothered in our jerk sauce

#### Portuguese Roasted Chicken **GF**

Herb marinated | Roasted | Glazed with our Peri Peri sauce

### BEEF

#### Braised Beef Gnocchi

Red wine braised Alberta beef | Sauteed with shallots and fresh herbs

#### Meat or Vegetarian Lasagna

A classic authentic cheesy lasagna

#### Red Thai Beef **GF**

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

#### **NEW** Ricotta Meatballs

Sweet and savory ground chuck | Served with a tomato basil sauce | Parmesan cheese

**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

### **Kahlua Pork** GF

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

### **Portobello Penne**

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

### **NEW Thai Vegetable Medley** GF

Roasted root vegetables and grilled fresh vegetables | Finished in our sweet and savory Thai sauce

### **Vegetarian Cabbage Rolls**

Baked in our fresh herb and fire-roasted tomato sauce



## Sides

### POTATOES, RICE AND PASTA

#### 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 | Roasted and grilled in our savoury thyme and rosemary butter with bacon and parmesan cheese

\* Additional \$1.00 per person

#### Garlic Mashed Potatoes

#### Roasted Red Potatoes

#### Baked Rice Pilaf

#### Basmati Rice

#### Alfredo Pasta

### VEGETABLES

#### Baked Cauliflower and Broccoli au Gratin

Steamed and baked with cheese

#### **NEW** Brussel Sprouts

Crispy fried | Served with pumpkin seeds | Drizzled with maple syrup

\* Add crispy bacon and cashews additional \$2 per person

#### 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

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

#### Steamed Baby Carrots

Tossed in our parsley butter

**GF** Most sides are gluten friendly. Please check with chef for details.



## Salads

### Caesar Salad

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

### Caribbean Mandarin Salad **GF**

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

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

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

### **NEW** Chefs Kitchen Salad **GF**

Spinach, arugula, raspberries, goat cheese, red onion and toasted cashews | Tossed in our IPA vinaigrette

### **NEW** Greek Garden Salad **GF**

Cherry tomatoes, red onions, cucumber, kalamata olives, feta cheese and mixed greens | Tossed in olive oil & aged balsamic

### Louisiana Sunburst Salad **GF**

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

### Pineapple Crunch

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

### Quinoa Salad **GF**

Chickpeas, peppers, cherry tomatoes and edamame | Marinated in extra virgin olive oil, fresh lemon juice, Mediterranean sea salt and coarse black pepper

### Tortellini Pesto Salad

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

### Tuscan Salad **GF**

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.

### **NEW** NAK'S Sliders

Served on a fresh baked bun

- Jerk Chicken
- BBQ Pulled Pork
- Buttermilk Fried Chicken
- Shaved Tenderloin & Chimichurri
- 5 Spice Pork Belly
- Braised Short Rib

### **Chicken Wings** **GF**

Hot, honey garlic, teriyaki, chipotle BBQ, or salt and pepper

### **Grilled Meatballs**

Glazed with honey garlic, chipotle BBQ, or tossed in our mushroom cream sauce.

### **Lamb Lollipops** **GF**

Roast lamb rack | Served with our garlic mint chutney

### **NEW** NAK'S Skewers **GF**

Grilled and sauced

- Portuguese Chicken
- Korean Chicken or Beef
- Peanut Satay Chicken or Beef
- Bacon Wrapped Sirloin
- Bacon Wrapped Scallops
- Garlic Prawns

### **Louisiana Shrimp** **GF**

Jumbo shrimp sautéed in Cajun butter

### **Samosas**

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

### **Spring Rolls**

Pork or vegetarian



## 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 **GF**

A savoury assortment of pickles, olives, and vegetables

### Avocado Crostini

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

### Bocconcini Skewers **GF**

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

### Bruschetta

Toasted baguette slices | Topped with our basil and garlic bruschetta

### Buffalo Chicken Bites

Grilled chicken tossed in our buffalo sauce and ranch dressing | Garnished with green onion | Served in a filo pastry cup

### **NEW** Capocollo Bruschetta

Toasted baguette slices | Basil and garlic bruschetta | Provolone cheese | Capocollo

### Domestic and Imported Cheeses **GF**

Served with assorted crackers

### Fresh Vegetables **GF**

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 **GF**

Served with traditional cocktail sauce

### Smoked Salmon Crostini

Toasted baguette slices | Topped with cream cheese, smoke salmon, capers and red onion | Drizzled in aged balsamic

### **NEW** Watermelon Salad Skewer **GF**

Fresh watermelon | Mint | Feta | Balsamic drizzle



## Late Nite Menu

Available as drop off only\* (minimum order of 25 people)  
or with service\*\* (minimum order of 50 people)

**All items \$12 per person**

*All prices are subject to GST and 15% food service fee.*

### **NEW** ARTISAN SANDWICH PLATTER

Curated Italian sandwiches | Mortadella and capocollo | Gouda and aged cheddar | Dijon mustard

### **NEW** CHARCUTERIE SPREAD

Variety of Italian meats and cheese | Pickles and olives | Crackers and baguette

### PEROGY BAR

Classic potato and cheddar perogies and grilled sausage | Served with caramelized onions, sour cream, bacon bits and chives

### POUTINE BAR

Cheese curds and homemade gravy | Topped with your choice of BBQ pulled pork or beef, Piri Piri chicken, or donair meat and sweet sauce

### TACO BAR **GF**

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

\* Drop off only: Free delivery within 5 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