

Menus for Every Occasion



Family Owned and Operated

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Menus:

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



NAK's Bistro & Catering is a family-run business serving the Edmonton area since 1995. Chef Nishar combines his love for traveling and technical skills in the kitchen by bringing dishes from his international catering experiences back home to Edmonton.


One size doesn't fit all when it comes to catering; NAKs understands this better than anyone. Our diverse menu accommodates various tastes, preferences, and dietary requirements. Whether you're seeking a delectable spread of hors d'oeuvres for a corporate event or a multi-course culinary journey for a wedding, we tailor our offerings to your specific needs, making each event truly unique.


When entrusting your event to a caterer, professionalism is paramount. From the initial consultation to the event execution, our team exudes professionalism and attention to detail. Timely communication, seamless coordination, and a commitment to exceeding expectations make NAKs a reliable partner for any event.

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

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

Labor costs are additional. Prices are subject to change. Paid deposits guarantee price for one year. For an additional fee we can also supply dinnerware rentals.

 *Gluten friendly options are available upon request. Food is not prepared in a dedicated gluten-free kitchen; some cross contamination may occur. Please inform us of dietary restrictions when ordering.*

 *Halal prepared foods are available upon request for an additional charge.*



Menu Selections

A Plate Service

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

\$40 per person

B Plate Service

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

\$45 per person

C Buffet Service

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

\$30 per person

D Buffet Service

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

\$35 per person

Hors d'Oeuvres

**Selection of 3
Hot or Cold Hors d'Oeuvre**

\$20 per person
(subject to market price)

Add-Ons

Cost per person

**Coffee & Tea Station: \$3
Cold Beverage Station: \$3**

**Additional Primary Entrée: \$8
Additional Secondary Entrée: \$5**



Primary Entrées

BEEF

AAA Alberta Beef Brisket

Chef carved | Seasoned and slow roasted | Served with our sweet and spicy brisket aioli and our rich gravy

AAA Alberta Prime Rib*

Chef carved | Medium rare | Served with our brandy and red wine au jus
* Additional \$7 per person

AAA Alberta Roast Beef

Chef carved | Seasoned and slow roasted | Served with horseradish and our rich gravy

New York Striploin

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

Salt and Pepper Sirloin

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

TURKEY AND HAM

Roast Turkey

Seasoned and slow roasted | Served with rich gravy, savoury home-style stuffing, and cranberry sauce

Hawaiian Style Baked Ham

Seasoned and baked | Glazed in our signature pineapple honey | Garnished with real pineapple

 All primary beef, turkey, and ham entrées are gluten-friendly. Gravy contains flour.

CHICKEN

Mediterranean Chicken Skewers*

Lemon and herb marinated | Skewered with bell peppers and onions | Grilled and served with Tzatziki

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

Mezcal Chicken

Garlic and adobo roasted chicken breast | Smothered in our sweet and smoky mezcal poblano glaze

Tuscan Chicken

Stuffed with sun-dried tomatoes, roasted garlic, basil, and aged provolone cheese | Served with our sundried tomato and cajun cream sauce

Bacon Wrapped Chicken Breast

Chicken Breast wrapped in smoky bacon | Grilled and simmered in our roasted garlic cream sauce

SEAFOOD

Creole Medley

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

Jumbo Tiger Prawns*

Sauteed with garlic and shallots | Served with our Pernod cream sauce
* Additional \$6 per person

Miso Soy Cod

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

Spring Salmon

Grilled with lemon butter | Served with our fresh dill cream sauce or coated in our signature cajun spices

VEGETARIAN (vegan option available)

Caribbean-Style Curry

Chickpea and potato curry | Served with seasonal vegetables

Portabella Mushroom Caps*

Stuffed with a vegetable and herb medley | Baked with cheese
* Available for individual substitutions only

Stuffed Bell Peppers

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



Secondary Entrées

CHICKEN

Butter Chicken

Grilled chicken | Sautéed onions | Simmered in our sweet and spicy butter sauce

Cajun Lime Chicken

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

Creamy Parmesan Chicken

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

Chicken Diane

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

Portuguese Roasted Chicken

Herb marinated | Roasted | Glazed with our Peri Peri sauce

Salsa Verde Chicken

Grilled chicken | Glazed with our jalapeno, garlic, and tomatillo sauce

Jerk Chicken

Grilled chicken | Smothered in our sweet and spicy jerk sauce

Green Thai Chicken

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

BEEF

Braised Beef Gnocchi

Red wine braised Alberta beef | Sautéed gnocchi with shallots and fresh herbs

Meat or Vegetarian Lasagna

A classic layered cheesy lasagna | Seasoned ground beef or seasonal vegetables

Ricotta Meatballs

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

Red Thai Beef

Beef and seasonal vegetables | Simmered in our lemongrass and Thai coconut red curry sauce



Gluten-friendly

OTHER

Chicken and Sausage Arrabbiata

Pasta with Italian sausage and chicken | Served in our fresh herb and fire-roasted tomato sauce | Hint of chillies

Perogies

Classic cheddar and potato | Steamed and grilled | Served with sour cream and chives

Kahlua Pork

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

Sundried Tomato Gnocchi

Sauteed with fresh herbs, garlic, and sundried tomatoes | Tossed in our sundried tomato and cajun cream sauce

Portobello Penne

Portobello mushrooms, spinach, and roasted garlic | Sautéed in our white wine cream 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 in our savoury thyme and rosemary butter | Served with bacon and parmesan cheese

** Additional \$1.00 per person*

Garlic Mashed Potatoes

Roasted Potatoes

Baked Rice Pilaf

Basmati Rice

Coconut Rice*

** Additional \$1.00 per person*

VEGETABLES

Cauliflower and Broccoli au Gratin

Steamed and baked in our cheese sauce

Brussel Sprouts*

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

** Additional \$3 per person*

California Mix

Steamed broccoli, cauliflower, and baby carrots

Roasted Cauliflower

Curry or Cajun dusted

Green Beans, Roasted Almonds and Garlic

Sautéed Corn, Red Peppers and Smoked Bacon

Steamed Baby Carrots



Please inquire about our gluten-friendly options when ordering.



Salads

Green Goddess Salad

Cabbage, cucumber, spinach, and green onions | Tossed in our savory basil vinaigrette

Caribbean Mandarin Salad

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

Chefs Kitchen Salad

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

Greek Garden Salad

Cherry tomatoes, red onions, cucumber, kalamata olives, feta cheese, and romaine | Tossed in our feta vinaigrette

Caesar Salad

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

BLT Salad

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

Fatoush Salad

Romaine, cucumbers, red peppers, radishes, and crispy pita chips | Tossed in our lemon, mint, and sumac vinaigrette

Tortellini Pesto Salad

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

Tuscan Salad

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

Quinoa Salad

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



Desserts

Assorted Squares and Brownies

Variety of sweet treats with a range of flavors for your guests to enjoy

Fresh Fruit Platter

Assorted seasonal fruit

Cheesecake

Traditional cheesecake | Choice of strawberry or blueberry glazed

Chocolate Mousse Cake

Decadent chocolate cake layered with rich chocolate mousse.

Strawberry Shortcake

Fluffy vanilla cake layered with whipped cream | Topped with fresh strawberries.

 *Gluten-free desserts are available upon request.*



Hot Hors d'Oeuvres

*For pre-dinner appetizers or standup receptions.
Prices are available upon request.*

NAK'S Sliders

Served on a fresh baked bun

- Jerk Chicken
- BBQ Pulled Pork
- Fried Chicken
- Shaved Tenderloin
- Panama Style Pork Belly

NAK'S Skewers

Grilled and sauced

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

Louisiana Shrimp

Jumbo shrimp sautéed in Cajun butter

Grilled Meatballs

Glazed with honey garlic sauce, chipotle BBQ, or our chefs flavour of the week

Chicken Wings

Tossed in hot sauce, honey garlic, teriyaki, chipotle BBQ, or salt and pepper

Spring Rolls

Pork or vegetarian | Sweet chili dip

Samosas

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



Please inquire about our gluten-friendly options.



Cold Hors d'Oeuvres

*For pre-dinner appetizers or standup receptions.
Prices are 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

Bocconcini Skewers

Bocconcini, cherry tomatoes, and cucumber |
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

Capocollo Bruschetta

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

Domestic and Imported Cheeses

Served with assorted crackers

Fresh Vegetables

Crisp garden vegetables | Served with your
choice of dip

Hummus

Served with olive oil and garlic brushed pita
bread

Tortilla Chips

Served with pico de gallo, guacamole, and
sour cream

Smoked Salmon Crostini

Toasted baguette slices | Topped with cream
cheese, smoked salmon, capers, and red
onion

Watermelon Salad Skewer

Fresh watermelon, mint, and feta cheese |
Balsamic drizzle

 *Gluten-friendly*



Late Nite Menu

Available as drop-off only with the purchase of a full menu.
Minimum order of 50 people | Deliveries available until 10:30 PM.
All prices are subject to GST and a 15% food service fee.
Chaffing dishes are available to rent for \$30 each.

ARTISAN SANDWICH PLATTER

Curated Italian sandwiches | Mortadella, salami, and capocollo | Gouda and aged cheddar | Dijon mustard and red pepper aioli

\$12 per person

CHARCUTERIE SPREAD

Array of Italian meats and cheese | Pickles and olives | Crackers and toasted baguette

\$12 per person

PEROGY BAR

Potato and cheddar perogies | Grilled sausage and onions | Served with sour cream, bacon bits, and chives

\$12 per person

TACO BAR

Slow roasted pork carnitas or chicken tinga | Corn tortillas | Served with fresh pico de gallo, sour cream, and limes

\$12 per person