



PARTY TRAYS

M E N U

www.kacecatering.com • hi@kacecatering.com • 416-939-0133
1230 Sheppard Ave W, Unit 4, North York, ON M3K1Z9

minimum order may apply

CHICKEN

Roasted Chicken Legs

marinated leg & thigh for 24 hrs before bake

S 20pc \$60 L 50pc \$150

Fried Chicken

dredged in seasoned flour & deep fried until golden brown

S 20pc \$85 L 50pc \$180

Chicken Brochette

Chicken breast, peppers, red onion & zucchini

min 20pc \$120; additional \$6/skewer

Cordon Bleu

chicken breast, ham, & cheese rolled together; served with bechamel

S \$80 L \$165

Chicken Parmigiana

chicken breast breaded with italian crumbs, topped with tomato sauce & cheese

S \$120 L \$140

Chicken Wings

plain or breaded; served with honey garlic, BBQ & buffalo on the side

9.99/lb minimum 8lbs

Herb Chicken Piccata

seared chicken breast & deglazed with lemon chicken stock

S \$95 L \$190

SEAFOOD

Cajun Seafood

mussels, shrimps, sausages, corn & bok choy cooked on cajun sauce

price varies on seafood \$/lb

Atlantic Salmon

whole side salmon, baked with herbs & lemon

4-5lbs side salmon \$85

Seafood Paella

Shrimp, mussels, saffron clam stock

S \$85 L \$165

BEEF

Dijon Roast Beef

Round beef, marinated with seasoning & slow cooked

price varies per lb

Short Ribs

slow braised beef ribs in red wine & beef stock for 3 hours

price varies per lb

Mongolian Beef

seared beef flank, coated in sweet & savoury sauce

S \$70 L \$165

Slow Braised Stew

beef, mushrooms, herbs & beef stock

S \$75 L \$170

Beef Brochette

angus beef, peppers, red onion & zucchini

min 20pcs \$120; additional pcs \$6/skewer

PORK

Garlic Pork Chop

herb crusted garlic pork chop with cream base sauce

S \$90 L \$180

Fall Off The Bone Ribs

slow cooked rack of pork ribs finished with maple glaze sauce

S \$90 L \$180

Crispy Pork Belly

pork belly fried to a crispy skin and softly marbled meat

S \$80 L \$165

Italian Meatballs

pork & beef mixed with herbs and spices, cooked with tomato sauce

S \$65 L \$135

Pork Brochette

pork loin, peppers, red onion & zucchini

min 20pc \$120; additional \$6/skewer

SALAD

Mediterranean Salad

seasoned chickpeas, cucumber, cherry tomato, red onion, fresh parsley tossed with signature herb dressing topped with crumbled feta cheese.
S \$35 L \$45

Kale Salad

kale, blueberries, strawberries, sunflower seeds, dried cranberries, pecans with balsamic vinaigrette dressing
S \$40 L \$55

Caesar Salad

romaine hearts tossed in roasted garlic parmesan dressing topped with crispy bacon, croutons & fresh shaved parmigiana.
S \$35 L \$55

Mixed Green

spring mix, strawberry, blue berry, roasted pumpkin seeds dressed with reduced balsamic vinaigrette
S \$30 L \$45

SIDE

Mashed Potato

yukon gold potato, parmigiano & roasted garlic
S \$55 L \$100

Potato Wedges

Crispy potato wedges cooked with rosemary & garlic
S \$55 L \$100

Grilled Italian Style Vegetables

a medley of freshly grilled peppers, eggplant & zucchini in italian seasoning
S \$65 L \$125

Broccoli Rosettes & Mushrooms

lightly sauteed with onions, garlic & hoisin sauce
S \$60 L \$110

Herb Rice

cooked with herb & spices
S \$40 L \$75

Fried Rice

short-grain rice, egg, peas, carrots, corn, garlic
S \$45 L \$80

PASTA

Beef Lasagna

layered with lasagna sheets, beef, cheese & tomato sauce
S \$70 L \$145

Baked Mac & Cheese

elbow pasta, trio cheese sauce & baked
S \$70 L \$145

Stuffed Shell

ricotta spinach filling served with tomato sauce
S \$75 L \$145

Penne Alla Vodka

sauteed onions with bacon deglazed with vodka, tomato & cream
S \$70 L \$145

VEGETARIAN & VEGAN

Four Cheese Lasagna *vegetarian*

four cheese blend sauces layered with tomato sauce, basil & fresh lasagna sheets
S \$70 L \$145

Vegetable Brochette *vegetarian & vegan*

grilled mushroom, zucchini, peppers, red onion, cherry tomato
S *20pc* \$80 L *40pc* \$160

Eggplant Lasagna

vegetarian breaded & fried eggplant layered with cheese blend and tomato sauce
S \$70 L \$145
vegan grilled eggplant, fresh herbs & layered with vegan gouda cheese & tomato sauce
S \$70 L \$145

Pesto Penne

pesto sauce, garlic spinach & roasted cherry tomato.
S \$70 L \$145

Veggie Bowl *vegetarian & vegan*

rice cauliflower, cherry tomato, cucumber, edamame, marinated chickpea, tofu & chef's dressing.
S \$70 L \$145