

MENU

Hors d'oeuvre

Mini Quiches Lorraine
Smoked salmon on crostini with dill cream cheese
Mini Beef Wellington
Mini Beef Sliders with cheese and pickles
Mini Grilled Cheese with tomato soup shot
Stuffed mushrooms with sausage and cheese
Mini Pierogi with sour cream and caramelized onions
Smoked salmon blinis with crème fraîche
Mini Stuffed Cabbage Rolls with tomato sauce
Mini Beef Wellingtons with red wine sauce
Grilled Shrimp Skewers with lemon and herbs
Baked Brie with apricot preserves and toasted almonds
Mini Quiches with various fillings (spinach, cheese, ham, mushroom)
Smoked Salmon on Crostini with crème fraîche and dill
Prosciutto-Wrapped Melon with balsamic glaze
Bruschetta with tomato, basil, and mozzarella
Grilled Polenta Cakes with mushroom ragout
Grilled Vegetables Skewers with balsamic glaze
Chicken Satay with peanut sauce
Deviled Eggs with various toppings (bacon, herbs, smoked salmon)
Stuffed Mushrooms with cheese, herbs, and breadcrumbs
Fried Calamari with lemon aioli
Escargot with garlic butter and parsley
Beef Carpaccio with arugula, lemon, and parmesan

Note: These options can be adjusted as per your requirement and dietary restrictions.

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Appetizers

(15-20 pieces per serving)

Baked Brie with fruit and crackers
Grilled Shrimp Skewers with garlic and lemon
Fried Ravioli with marinara dipping sauce
Stuffed Artichokes with breadcrumbs and parmesan cheese
Mini Chicken Tacos with avocado and salsa
Mini Crab Cakes with remoulade sauce
Arancini
Shrimp Cocktail with lemon and cocktail sauce
Grilled Brie with honey and almonds
Prosciutto-wrapped Asparagus
Baked Brie with fruit and crackers
Grilled Shrimp Skewers with garlic and lemon
Fried Ravioli with marinara dipping sauce
Stuffed Artichokes with breadcrumbs and parmesan cheese
Mini Chicken Tacos with avocado and salsa
Mini Crab Cakes with remoulade sauce
Borscht with sour cream and chives
Grilled Kielbasa with mustard sauce
Fried Potato Pancakes with apple sauce
Stuffed Bell Peppers with ground beef and rice
Pickled Vegetable Platter with assorted pickled vegetables

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Salads

(15-20 pieces per serving)

Caesar Salad with homemade dressing and croutons
Caprese Salad with fresh mozzarella, tomatoes, and basil
Mixed Greens Salad with balsamic vinaigrette
Mixed Green Salad with cherry tomatoes, cucumbers, croutons, and balsamic vinaigrette
Caesar Salad with croutons, parmesan cheese, and classic Caesar dressing
Grilled Chicken Salad with mixed greens, cherry tomatoes, cucumbers, and balsamic vinaigrette
Greek Salad with mixed greens, feta cheese, black olives, and Greek vinaigrette
Caprese Salad with sliced tomatoes, fresh mozzarella cheese, and basil with balsamic glaze
Roasted Beet Salad with mixed greens, goat cheese, and balsamic vinaigrette
Spinach Salad with bacon, hard-boiled egg, mushrooms, and warm bacon vinaigrette
Arugula Salad with grilled peaches, toasted almonds, and honey balsamic vinaigrette
Grilled Vegetable Salad with mixed greens, grilled eggplant, zucchini, and red peppers with balsamic vinaigrette
Grilled Steak Salad with mixed greens, cherry tomatoes, croutons, and blue cheese dressing

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Fruit Platters

Seasonal fruit platter with melons, berries, and grapes
Fresh fruit Skewers with honey yogurt dipping sauce

Vegetable Platters

Grilled Vegetables with balsamic glaze Roasted root
vegetable platter with herbs and olive oil

Meat Platters

Charcuterie board with cured meats, cheeses, and
crackers Antipasto platter with marinated vegetables,
olives, and cured meats Cold European Deli Platter

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Beef Mains



Beef Tenderloin with red wine reduction
Prime Rib
Braised Root Beer Short Ribs
Roast Beef with horseradish cream sauce
Beef Wellington with mushroom duxelles
Beef Stroganoff with egg noodles
Pot Roast with vegetables and gravy
Beef Bourguignon with mashed potatoes
Coq au Vin with red wine sauce and mashed potatoes
Beef Wellington with red wine reduction
Bangers and Mash with grilled sausages and mashed potatoes
Hungarian Goulash with spaetzle
Beef Roulade with bacon and onion stuffing
Polish Bigos Stew with sauerkraut and sausage

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Pork Mains



Pork Tenderloin with apple cider glaze
Roast Pork Loin with sage and onion stuffing
Pork Chops with apple sauce and roasted potatoes
Pulled Pork with barbecue sauce and coleslaw
Ham with glaze and roasted root vegetables
Pork Schnitzel with mashed potatoes and lingonberry sauce
Roasted Pork Tenderloin with cherry reduction and risotto
Pork Cassoulet with white beans and bacon
Pork and Sauerkraut
Stuffed Pork Loin with breadcrumb and bacon stuffing
Romanian Pork and Beef Meatballs with sour cream and mashed potatoes

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Poultry Mains

Grilled Chicken Breast with herb sauce
Roasted Turkey with gravy and cranberry sauce
Tuscan Chicken with White Wine and Capers Sauce
Chicken Thighs Bacon Wrapped with Herb Creamy
Sauce
Chicken Parmesan
Roasted Chicken
Chicken Cordon Bleu
French Chicken Provencal with ratatouille
Chicken Fricassee with mushrooms and white wine
sauce
Chicken Saltimbocca with prosciutto and sage
Ukrainian Chicken and Dumplings with sour cream
Chicken Paprikash with spaetzle
Roasted Duck with cherry sauce and roasted potatoes
Braised Duck Legs with red wine and root vegetables

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Side Dishes

Mashed potatoes
Roasted potatoes
Garlic bread
Rice pilaf
Grilled or steamed vegetables
Cauliflower gratin
Macaroni and cheese
Coleslaw
Baked beans
Green beans with almonds
Ratatouille
Corn on the cob
Candied sweet potatoes
Roasted asparagus with lemon
Fried rice
Couscous with dried fruits and nuts
Quinoa salad with vegetables
Tomato and cucumber salad
Squash and zucchini medley
Baked cornbread
Baked dinner rolls
Garlic mashed carrots
Lemon roasted carrots and parsnips

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Corporate Lunches

Chicken Club Sandwich with bacon, lettuce, and tomato
Grilled Salmon Salad with mixed greens and lemon vinaigrette
Veggie Wrap with hummus, roasted vegetables, and mixed greens
Beef Stroganoff with egg noodles
Grilled Chicken Salad with mixed greens, cherry tomatoes, cucumbers, and balsamic vinaigrette
Turkey Club Sandwich with bacon, lettuce, tomato, and mayonnaise
Veggie Wrap with roasted vegetables, hummus, and feta cheese
Grilled Salmon with quinoa salad and lemon vinaigrette
Beef Stir-Fry with vegetables and rice
Pasta Salad with chicken, vegetables, and Italian dressing
Caesar Salad with grilled chicken and croutons
Chicken Fajitas with peppers, onions, and flour tortillas
Tuna Salad Sandwich with whole grain bread
Grilled Chicken and Vegetable Skewers with herb marinade
Shrimp and Grits with garlic and cheddar cheese
BLT Sandwich with bacon, lettuce, tomato, and mayonnaise
Grilled Veggie Panini with zucchini, yellow squash, roasted red peppers, and mozzarella cheese
Turkey and Avocado Sandwich with whole grain bread and chipotle mayonnaise
Beef and Broccoli Stir-Fry with vegetables and rice
Top of Form

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Corporate Dinners

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Chicken Cordon Bleu with garlic butter sauce
Rack of Lamb with mint sauce
Shrimp Scampi with linguine
Grilled Rib Eye Steak with roasted potatoes and seasonal vegetables
Chicken Marsala with mashed potatoes and green beans
Pan-Seared Salmon with quinoa and asparagus
Beef Tenderloin with red wine sauce, mashed potatoes, and steamed carrots
Pork Tenderloin with applesauce, mashed sweet potatoes, and roasted Brussels sprouts
Grilled Vegetable Platter with marinated eggplant, zucchini, red peppers, and portobello mushrooms
Beef Bourguignon with mashed potatoes and green beans
Chicken Piccata with angel hair pasta and garlic bread
Shrimp Scampi with linguine and steamed broccoli
Grilled Pork Chops with roasted potatoes and mixed greens
Beef Stir-Fry with mixed vegetables and fried rice
Baked Chicken with stuffing and gravy, mashed potatoes, and mixed vegetables
Grilled Swordfish with mixed greens and balsamic vinaigrette
Beef Wellington with red wine sauce, mashed potatoes, and steamed asparagus
Chicken Cordon Bleu with mashed potatoes and mixed greens

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Breakfast

Chicken Cordon Bleu with garlic butter sauce
Rack of Lamb with mint sauce
Shrimp Scampi with linguine
Grilled Rib Eye Steak with roasted potatoes and seasonal vegetables
Chicken Marsala with mashed potatoes and green beans
Pan-Seared Salmon with quinoa and asparagus
Beef Tenderloin with red wine sauce, mashed potatoes, and steamed carrots
Pork Tenderloin with applesauce, mashed sweet potatoes, and roasted Brussels sprouts
Grilled Vegetable Platter with marinated eggplant, zucchini, red peppers, and portobello mushrooms
Beef Bourguignon with mashed potatoes and green beans
Chicken Piccata with angel hair pasta and garlic bread
Shrimp Scampi with linguine and steamed broccoli
Grilled Pork Chops with roasted potatoes and mixed greens
Beef Stir-Fry with mixed vegetables and fried rice
Baked Chicken with stuffing and gravy, mashed potatoes, and mixed vegetables
Grilled Swordfish with mixed greens and balsamic vinaigrette
Beef Wellington with red wine sauce, mashed potatoes, and steamed asparagus
Chicken Cordon Bleu with mashed potatoes and mixed greens

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Sandwiches

Turkey and Swiss on whole grain bread with lettuce, tomato, and mayo
Ham and Cheddar on croissant with Dijon mustard
Veggie on focaccia with roasted vegetables and hummus
Grilled Chicken Sandwich with avocado, bacon, and chipotle mayo
Roasted Turkey and Brie Sandwich with cranberry sauce and greens
Grilled Vegetable Panini with roasted red pepper, eggplant, zucchini, and mozzarella cheese
Roast Beef and Horseradish Sandwich with caramelized onions and arugula
Pulled Pork Sandwich with BBQ sauce and coleslaw
Tuna Salad Sandwich with cherry tomatoes and lettuce
Grilled Ham and Swiss Cheese Sandwich with honey mustard
Reuben Sandwich with corned beef, sauerkraut, Swiss cheese, and thousand island dressing
Caprese Sandwich with mozzarella cheese, tomato, and basil with balsamic glaze
Croque Monsieur Sandwich with ham, cheese, and bechamel sauce
Club Sandwich with turkey, bacon, lettuce, tomato, and mayo
Grilled Cheese Sandwich with various fillings (tomato, bacon, ham, avocado)
BLT Sandwich with bacon, lettuce, and tomato
Philly Cheesesteak Sandwich with grilled onions and peppers, and melted cheese
French Dip Sandwich with roast beef, au jus, and Swiss cheese

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Desserts

Crème Brûlée with fresh berries
Apple Tart with vanilla ice cream
Dark Chocolate Mousse with whipped cream
Mini Fruit Tarts with mixed berries, kiwi, and passion fruit curd
Mini Crème Brûlée with vanilla, chocolate, and espresso flavors
Assorted Macarons with various fillings such as lemon, raspberry, chocolate, and pistachio
Strawberry Shortcake Skewers with fresh strawberries, whipped cream, and pound cake cubes
Mini Cheesecake Bites with different flavors like blueberry, caramel, and chocolate
Chocolate Mousse Cups with various toppings such as raspberries, hazelnuts, and whipped cream
Fruit Skewers with a variety of seasonal fruits such as melons, pineapples, and berries
Petit Fours with various flavors and designs like lemon, chocolate, and raspberry
Baked Alaska with ice cream and meringue topped with caramelized sugar
Assorted Mini Pastries with éclairs, profiteroles, and napoleons

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Beverages

Coffee, tea, lemon water
Soft drinks, juice, and bottled water

Note: This menu can be customized as per your requirement and dietary restrictions (e.g. vegetarian options).

Contact Us:

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