



Natural Catering Inc.

Elite Aviation & Corporate Cuisine

"the finest local all natural ingredients 7 days a week"

Natural Catering Inc. is happy to accommodate all food allergies and personal preferences. From the boardroom to the flight cabin, we look forward to creating your custom gourmet meal.

1. Oilman's lunchbox: 28.75

Chef's choice gourmet sandwich, on artisan bread, served with potato salad, in house deli pickles, cherry tomatoes and a freshly made dessert.

Sandwich choices;

- Tuna with cucumber and olives
- Smoked turkey with cheese and avocado
- Brisket with cheese and mustard
- Egg salad with fresh dill and cucumber
- Roasted veggies with bocconcini and pesto mayo.
- In house smoked salmon, red onions, cream cheese and capers with fresh dill.
- The Reuben; cheese, sauerkraut and brisket
- A variety of in house smoked meats with cheese: turkey, brisket, etc.

Gourmet sandwich trays: 20.

A selection of tea sandwiches for 2 or more people. Served on artisan breads, with house pickles and cherry tomatoes.

Sandwich selection:

- In house smoked salmon, red onions, cream cheese and capers with fresh dill.
- The Reuben; cheese, sauerkraut and brisket
- A variety of in house smoked meats with cheese: turkey, brisket, etc.

Cheese tray:

A selection of 4 varieties of cheese, served with grapes and gourmet crackers 14.50

Deluxe Cheese tray:

A selection of 6 assorted domestic and international cheeses, served with gourmet crackers and a variety of dried fruits and nuts. 21.50

Deluxe fruit tray:

A selection of fresh seasonal berries, and exotic fruit, garnished with fresh mint, served with our own Greek yogurt dip. 14.75

orders@naturalcateringinc.com

403 604 5033 anytime

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Salads and soups

1. Chicken Caesar : our chicken Caesar includes one full breast of oven roasted chicken, romaine, bacon, parmesan, croutons and a lemon wedge, dressing. 21.75

2. Cobb salad :

Mixed greens with avocado with a hint of cumin, boiled egg, chicken, cheddar, cherry tomatoes, cucumber, and bacon, house ranch dressing. 24.75

3. Boconcinni with roasted vegetables served over mixed greens. 20.75

4. Greek Salad: our house dressing over a traditional Greek salad: tomatoes olives, cucumber, peppers, red onion and feta cheese. 22.75

5. Chef's soup of the day large bowl, Served with fresh baked biscuit. 9.95

Add ons and sides:

Fresh fruit cup 6

Potato salad 4

Side Caesar 10

Garden salad 10

Selection of fresh-baked desserts

Giant Dark Chocolate chip cookie 4.

Decadent chocolate brownie with white chocolate drizzle 6.

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A delectable offering of hot dishes suitable for lunch or dinner service.

1. Tenderloin: peppercorn or red wine and Portobello mushroom sauce alongside seasonal vegetables and rosemary baby roast potatoes. 46.75
2. Fresh wild salmon baked on a cedar plank with apple maple syrup glaze; served with wild rice and seasonal vegetables. 45
3. Chicken breast served in a white wine and mushroom sauce, with chef's potato and seasonal vegetables. 33

November Features

1. Organic Beef Tenderloin stuffed with Chorizo sausage and goat cheese served with roasted potatoes and steamed vegetables. 54
2. Free range Chicken breast stuffed with spinach, feta and roasted red peppers. Served with roasted potatoes and steamed vegetables. 44
3. No So Spicy Wild rice with black beans, roasted vegetables, served with our in house corn salsa. 29.75

Add ons and sides:

Fresh fruit cup.6.75

Potato salad.4.75

Side Caesar 10

Garden salad 10

Giant Dark Chocolate chip cookie.4

Decadent chocolate brownie with white chocolate drizzle 6

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