



CATERING MENU 2025



APPETIZER MENU

Minimum order of 20

The Sampler \$25/person

- Creamy spinach and artichoke dip (served warm) with tortilla chips
- Boneless garlic ribs with lemon
- Chicken wings - hot
- Chicken wings - salt and pepper
- Veggie tray with dip
- Meatballs

The Feast \$30/person

- Creamy spinach and artichoke dip (served warm) with tortilla chips
- Boneless garlic ribs with lemon
- Chicken wings - hot
- Chicken wings - salt and pepper
- Veggie tray with dip
- Meatballs
- Meat & cheese tray with assorted meats, cheese, pickles, olives and crackers.



BREAKFAST MENU

Minimum order of 20

The Classic \$19.95/person

- Bacon
- Sausage
- Seasoned hash browns
- Scrambled eggs
- Pancakes served with maple syrup
- Fresh fruit tray
- Apple & orange juice

On the Go \$7.75/each

- Bacon & Eggers
- Sausage & Eggers

On the Go Deluxe

\$10.75/person (one sandwich/person)

- Bacon & Eggers
- Sausage & Eggers
- Seasoned hashbrowns

Rise and Shine \$24.95/person

- Bacon
- Sausage
- Loaded hash browns (with cheese, bacon, sour cream, & green onions)
- Loaded scrambled eggs (with peppers, onions, & cheese)
- Pancakes served with maple syrup, & whipped cream
- Fresh baked muffins
- Fresh fruit tray
- Apple & orange juice



LUNCH MENU

Minimum order of 20

BBQ Beef on a Bun

Slow roasted Alberta BBQ beef served with Lefty's homemade frizzled onions, horseradish, Caesar salad & maple baked beans (or a second salad) and cookies. \$19.75/person

BBQ Pulled Pork

Tender pulled pork tossed in BBQ sauce served with brioche buns, coleslaw and Caesar salad or southwest pasta salad and cookies. \$19.75/person

Homestyle Lasagna

Homemade traditional lasagna served with Caesar salad, garlic toast, potato chips and cookies. \$18.75/person

Homestyle Chili

Homestyle chili served with dinner buns, Caesar salad or pasta salad, potato chips and cookies. \$18.50/person

Soup & Sandwiches

Assorted sandwiches and wraps, served with homemade soup, potato chips and cookies. Soup options: chicken noodle, beef barley, cream of potato & bacon or cream of mushroom. \$18.50/person

Shepherd's Pie

Traditional Shepherd's pie topped with whipped mashed potatoes, served with Caesar salad, potato chips and cookies. \$19.50/person

Baked chicken and Pasta

Tender chicken breast, penne pasta, veggies and creamy alfredo sauce baked with mozzarella cheese, served with garlic breadsticks, Caesar salad and cookies. \$21/person

Country Fried Chicken Lunch

Seasoned fried chicken served with a hot vegetable, Caesar salad, potato salad and cookies. \$23/person

Butter Chicken

Creamy butter chicken served with basmati rice, garlic buttered naan bread, complete with a fresh cucumber tomato salad, and cookies. \$23/person

Sweet & Sour Meatballs

Sweet & sour meatballs served with seasoned white rice, garlic breadsticks, a hot vegetable, Caesar salad and cookies. \$22/person



DINNER MENU

Add a second meat \$5.95/person
Minimum order 25

Classic Roast Beef \$26/plate

- Tender roast beef
- Homemade beef gravy
- Fresh baked dinner buns
- Horseradish
- Choice of one potato option
- Choice of two salad options
- Choice of two vegetable options

Honey Glazed Baked Ham \$25/plate

- Honey glazed ham
- Fresh baked dinner buns
- Honey mustard sauce
- Choice of one potato option
- Choice of two salad options
- Choice of two vegetable options

Traditional Turkey \$30/plate

- Slow roasted locally raised turkey
- Savoury homemade turkey gravy
- Homestyle stuffing
- Fresh baked dinner buns
- Cranberry sauce
- Choice of one potato option
- Choice of two salad options
- Choice of two vegetable options

Carved Prime Rib \$42/plate

- Hand carved tender prime rib
- Homemade Yorkshire pudding
- Fresh baked dinner buns
- Horseradish
- Choice of one potato option
- Choice of two salad options
- Choice of two vegetable options

Port Wine Demi Glaze Chicken \$28/plate

- Grilled chicken breasts cooked in a port wine demi glaze
- Fresh baked dinner buns
- Choice of one potato option
- Choice of two salad options
- Choice of two vegetable options

Creamy Mushroom Chicken \$27/plate

- Grilled chicken breasts cooked in a creamy mushroom sauce
- Fresh baked dinner buns
- Choice of one potato option
- Choice of two salad options
- Choice of two vegetable options

Lemon Garlic Roasted Pork Loin \$28/plate

- Roasted pork loin with a lemon garlic herb sauce
- Fresh baked dinner buns
- Choice of one potato option
- Choice of two salad options
- Choice of two vegetable options

Additional Options

- Perogies in a dill cream sauce \$3.95/person
- Cabbage rolls \$4.95/person
- Dessert
 - ◆ Assorted squares \$4/person
 - ◆ Fruit crisp (cherry, apple, blueberry, rhubarb) \$3.25
 - ◆ Black forest trifle cake \$3.25/person
 - ◆ Cookies or brownies \$2/person



SIDE OPTIONS

Potato Options

- Creamy garlic mashed potatoes
- Herb & garlic roasted potatoes
- Scalloped potatoes
- Rice pilaf

Vegetable Options

- Sweet corn mixed with red peppers
- PEI medley mix; green beans, wax beans and carrots
- Sunrise vegetable mix; green beans, yellow carrots, orange carrots
- Honey cinnamon glazed carrots
- Steamed broccoli & cauliflower florets
- Mixed peas and carrots
- Mixed veggie blend
- Fresh veggie platter with dip

Salad Options

- **Classic Caesar Salad** - crisp romaine lettuce, croutons and bacon tossed in a creamy Caesar dressing.
- **Asian Noodle Salad** - shredded purple & green cabbage mixed with carrots, pea pods, almonds & crispy noodles tossed in an Asian vinaigrette.
- **Southwest Pasta Salad** - tri coloured pasta tossed in a creamy BBQ ranch dressing with green onions and cheese.
- **Country Potato Salad** - potatoes mixed with green onion, celery and bacon.
- **Marinated Vegetable Salad** - mixture of carrots, cucumber, onion, broccoli, cauliflower & tomatoes marinated in a creamy golden Italian dressing.
- **Macaroni Salad** - traditional macaroni salad with cheese and ham.
- **Bacon broccoli ranch Salad** - broccoli florets, crumbled bacon and cheese tossed in ranch
- **Cauliflower taco salad** - cauliflower florets, green onions, tossed in a creamy taco seasoning dressing and topped with nacho chips.
- **Fresh veggie platter with dip** - assorted fresh seasonal veggies served with ranch or a herb dip.



Lefty's Catering FAQs

Do you supply plates and cutlery?

Our menus include paper plates and plastic cutlery as a courtesy to our guests. If you'd like to upgrade this would be your responsibility to arrange.

Do you accommodate dietary restrictions?

Yes! We can accommodate most dietary needs with advance notice. Many of our existing menu items can be made gluten-free and/or dairy-free. Please communicate any dietary requirements upfront, as extra costs may apply.

Can we add a second meat option?

Yes! We offer the option to add a second meat to your menu. An additional cost of \$5.95/person will apply, and will be added to the higher-priced menu choice.

What is your cancellation policy?

Events canceled with less than ten days' notice will be charged 50% of the invoice to cover incurred costs.

How do I secure my date?

A \$300 non refundable deposit is required to secure your date.

How is food served?

We serve meals buffet-style, using professional catering equipment to keep hot food hot and cold food cold. For larger events, we set up dual-sided buffet lines to ensure efficient service.

Should I order extra?

We prepare food based on the confirmed guest count, following industry-standard portioning. If you anticipate larger appetites, we recommend ordering extra portions.

Do you charge a travel fee?

A travel fee may apply depending on your event's location. Any travel fees will be indicated on your quote.

Can we keep left overs?

Due to food safety standards and provincial health regulations, leftover food prepared by Lefty's Catering is not left behind. This policy ensures the safety of your guests and protects Lefty's Catering.



Lefty's Catering FAQs

Do you cater celebration of life?

We offer a Celebration of Life menu with a variety of options. Please contact us for more information.

Do you cater midnight lunch?

We offer a midnight lunch menu with a variety of options. Please contact us for more information.

Do you cater youth events?

Yes! We offer several kid-approved menu options and would be happy to discuss them with you.

How do we count kids?

You know your younger guests' appetites best, however as a general guideline:

- children 4 and under are not counted,
- children aged 5-10: two children are counted as one adult plate.
- children 11 and up count as an adult.

We're happy to assist you with any questions.

Contact Information

Email: leftys.bez@gmail.com
Website: www.leftyscafe/catering
Phone/Text: 780-228-5460
Location: Sexsmith, AB

Example Menu - Roast Beef

- Tender roast beef
- Creamy garlic mashed potatoes
- Homemade beef gravy
- Fresh baked dinner buns
- Classic Caesar Salad
- Creamy macaroni salad
- Honey cinnamon glazed carrots
- Sweet corn with red peppers
- Horseradish
- Homemade apple crisp (add on)

Additional Information

- 5% GST and 15% Gratuity will be added to your final bill
- Prices subject to change without notice. Contact us for current pricing. Price quotes are guaranteed for 60 days.
- While we strive to accommodate your allergy and dietary restriction requests, we cannot guarantee an entirely allergen-free environment.

