



CAN USA
Catering & More!

Food for the Soul in you

Menu

ALBERTA BEEF BBQ RIBS

Canusa has mastered the “art of preparation” for Alberta Beef Barbeque Ribs! We take the best cut of Alberta beef or pork ribs and marinate them overnight in an assortment of liqueurs and citrus fruits. Over a charcoal-broiled fire we then smoke the meat for hours with our own slow roasting technique. During the roasting process we glaze our meat with a barbeque sauce made from scratch with a base of crushed tomatoes, in a tasty sauce, sweetened with molasses and Canadian maple.



GRILLED PINEAPPLE CHICKEN

Canusa takes breasts of chicken and marinate them in a pineapple based marinade. The breasts are grilled over an open fire and with our own special glazing technique, brush a sauce consisting of fresh pineapples and mango and an assortment of peppers and scallions. This dish is served over wild rice and assisted by a vegetable medley of zucchini, saush, carrots, broccoli, cauliflower and pearl onions.



PORK TENDERLOIN MEDALLIONS

Grilled Pork Tenderloin thinly sliced and cooked to medium. We cover our tenderloins with a sauce consisting of sautéed whole mushrooms in burnt Dijon mustard and white Madeira wine. This delicious meal is served with roasted redskin potatoes scaled with olive oil and covered with Montréal Canadian steak seasonings. We accompany this meal with fresh, steamed Asparagus and cover them in a “no salt” pecan butter.



PILGRIM STYLE TURKEY AND DRESSING

Canusa takes a 10lb. Turkey breast and covers its body with a seasoned olive oil base in preparation of hours of slow roasting. The turkey is stuffed with American style southern dressing and surrounded by an assortment of garden fresh vegetables for roasting. A deliciously prepared serving of fresh garlic mashed potatoes and turkey gravy is served as a side dish with this turkey dinner. A vegetable medley of fresh peas and corn completes this magnificently prepared family dinner.



MACADAMIA NUT CRUSTED WALLEYE



This fresh fish delight was especially designed for the fish lovers of all of Canada. We take a generous cut of fresh walleye and sauté it in olive oil, covered with a coating of Chinese bread crumbs and crushed Macadamia nuts. Then we lightly sprinkle over the fish a coating of pure honey. This finely prepared dish is served with Angel hair pasta mixed with cherry tomatoes and finely cut green onions mixed in a butter and white wine sauce.



SMOKED GOUDA CHICKEN

For all Alfredo lovers, this one is for you! Canusa takes strips of chicken breast and sauté them in olive oil covered with a lightly seasoned Drakes flour. The chicken is then broiled and placed over a bowtie pasta mixture of red peppers and scallions all in our own secret smoked Gouda cheese Alfredo sauce. A loaf of “home baked” garlic toast comes with this dish.





Aside from our specialty dishes, Canusa also prepares family size orders of:

Lasagna

Shredded barbeque beef

Baked Ham

Shiskabobs

Meatloaf

Sloppy Joes

And coming soon! Our own specialty

Pizza

That's right! Canusa is in the cooking laboratory designing our own Chicago Style crust and Italian pizza sauce to serve you the best pizza in Okotoks and the Foothills area!

Toppings such as:

Smoked Alberta Ham

Seasoned ground beef

Spolumbos Italian Sausage

Crispy bacon bits

Canadian style back bacon

Crumbled Pork Pizza Sausage

Chunks of Alberta Roast Beef

Popcorn Shrimp

Chunks of Cajun Chicken

Vegetables:

Mushrooms and Onions

Green and Red peppers

Banana Pepper Rings

Green and Black Olives

Fresh Spinach

Fresh Garlic

Fresh Tomatoes

Fruits and Nuts:

Pineapples

Apple Chips

Cashews

Pecans

Five Cheeses:

Mozzarella

Cheddar

Shredded Parmesan

Asiago

Crumbled Feta

All of Canusa's dishes are designed to be prepared and delivered to your doorstep within two hours. That's right! Just in time for family dinner or special guest for special occasions.

Learn about our season specials for Football and Hockey nights

Call Us now at:

403-938-6745

Mark Sims 403-966-6745

Tracy Hardstaff Sims 403-630-6745

Or visit our website at

www.canusacateringandmore.com