



# **Kathryn's Cuisine: Mediterranean Menu**

## *Appetizers*

### **French Nut and Cheese Gougeres**

(Baked savory choux dough pastry mixed with roasted walnuts & cheese)

### **Roasted Piquillo Peppers Stuffed with Young Gouda Cheese**

(Imported piquillo peppers stuffed and baked then drizzled with balsamic dressing & herbs)

**Algeria Bourek** (Spiced minced ground beef rolled in phyllo dough and fried to golden brown)

**Tortilla de Camarones** (Spanish spiced battered shrimp with chickpea flour fried to perfection)

**Spanakopita** (Savory spinach pie baked with dill, feta and spices nestled in phyllo dough)

### **Italian Caprese**

(Slices of quality mozzarella, fresh tomatoes and basil drizzled with Spanish olive oil and spices)

### **Marinated Traditional Olives**

(Greek and Italian olives marinated overnight with lemon zest, olive oil, garlic, fresh herbs, and spices)

## *Dips and Sauces with Pita*

**Greek Tzatziki** (A mixture of Greek yogurt, fresh garlic, dill, cucumber, lemon and traditional spices)

**Hummus** (Blended with chickpeas, Spanish olive oil, tahini, garlic, lemon and special spice mix)

**Libya Zabadee** (A blend of Greek yogurt, fresh chilies, garlic and coriander)

### **Spanish Romesco Sauce**

(Roasted red peppers, tomatoes and almonds combined with garlic, bread with traditional Spanish spices)

## *Salads*

### **Caesar Supreme Salad**

(Homemade dressing & croutons mixed with cherry tomatoes, romaine, and shredded parmesan)

### **Greek Salad**

(Fresh colorful traditional vegetables and feta dressed with homemade red wine vinaigrette dressing)

### **Turkish Gavudagi Salad**

(Arugula, pomegranates, roasted walnuts and seasoned onion with homemade pomegranate dressing)

### **Queso Gorgonzola con Manzana y Vinaigrette**

(Thinly sliced granny smith apples with a homemade apple cider vinaigrette topped with roasted almonds, gorgonzola cheese & chives)

### **Tabouli**

(Bulgur wheat mixed in olive oil fresh parsley, mint and lemon juice)

## *Main Entrées*

### **Greek Yogurt Chicken with Herb Lemon Potatoes**

(Braised chicken in a savory tomato, onions & sweet spices sauce)

### **Roasted Salmon with Chipotle Yogurt Sauce**

(Roasted fresh 5oz salmon steaks encrusted with a paprika chipotle spice blend on a bed of sauté spinach and chipotle yogurt sauce topped with roasted cherry tomatoes)

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### **Tuscan Style Buttery Shrimp with Seasoned Rice**

(Shrimp nestled in creamy Tuscan sauce with just the right amount of cherry tomatoes and spinach ladled over seasoned jasmine rice)

### **Italian Garlic Shrimp & Asparagus Risotto**

(Fresh shrimp & asparagus risotto perfectly cooked in homemade broth & wine with parmesan cheese and butter finish)

### **Authentic Chicken Cacciatore**

(‘hunter-style’ meal simmers together chicken, tomatoes, various herbs & vegetables, olives and red wine)

### **Lebanese Style Beef Kefta with Green Onion Pearl Couscous**

(Beef with onion, parsley and a blend of idle Eastern spices on a bed of perfectly prepared couscous)

### **Moroccan Lentil Stew**

(Savory and sweet Vegan stew slow cooked various veggies, sweet potatoes in a Moroccan spiced tomato sauce)

### **Turkish Patlicanli Kebap**

(Yogurt marinated chicken baked with eggplant, various vegetables and spices served over rice)

### **Moroccan Chicken Couscous**

(Boneless skinless chicken thighs coated with a Moroccan spice rub slow cooked with fresh and roasted veggies, chickpeas, raisons, and pearl couscous. Can be made vegan)

### ***Desserts***

#### **Sicilian Almond Cookies**

**Syrian Maamoul bi Ajwa** (Pastry date cookies)

**Greek Semolina Almond Cake** (Serves 12)

**French Chocolate Mousse** (Individual servings)

**Fresas con Vino** (Individual servings)

(Fresh sliced strawberries drizzled with a sweet Tempranillo wine cinnamon reduction sauce)

## **Kathryn’s Kuisine Mediterranean Menu**

### **Service and Pricing**

I specialize in catering your intimate gatherings of between 4 and 30 guests. You will receive personalized service to help create your idyllic party so you can relax and enjoy your company. Whether you are hosting family, friends, or colleagues I will help you focus on your company and good conversation by providing a beautiful, authentic, and delicious Mediterranean meal in your home.

My goal is for you to host the perfect gathering. I will help fine tune your arrangements by visiting you at your party site (upon request) and talking through your unique needs. Together we will iron out all the details. I will then deliver your cuisine on elegant white platters with serving utensils at the requested date and time (recommended to be about 30 minutes before guests arrive to ensure freshness).

I will provide you set up, a framed menu with descriptions, and serving dishes with utensils. I will pick up dishes, serving utensils and frame the day after your party so you have one less thing to worry about.

I use locally sourced ingredients whenever possible to deliver the highest and freshest quality for you and your guests.

Please call or email me at the contact information below to schedule a telephone appointment (this is required). I am looking forward to meeting you!

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- Email: [kathrynskuisine@gmail.com](mailto:kathrynskuisine@gmail.com)
- Phone: 805-709-8338
- Please note: I will need a minimum of 10 to 7 days' notice to prepare your wonderful party!

## **Pricing**

1. Refreshing Complete Dinner: Select 1 appetizer, 1 dip or sauce, 1 salad and 1 hot entrée:  
\$70 per person, \$75 per person for Roasted Salmon and Beef Kefta
2. Delightful Meze Refreshment: Select 2 appetizers, 1 dip or sauce with pita and 1 salad:  
\$55.00 per person
3. Desserts (individually priced)
  - Heavenly French Chocolate Mousse: \$9.00 per serving
  - Greek Semolina Almond Cake (serves 12): \$30.00
  - Syrian Maamoul bi Ajwa (per dozen): \$14.00
  - Sicilian Almond Cookies (per dozen): \$12.00
  - Fresas con Vino: \$9 per serving
4. Delicious Mediterranean Pita Bread: Complimentary with dips/sauces

## **Delivery**

I gladly deliver directly to your party location and assist with the setup to save you time.

- Five Cities Area and San Luis Obispo: \$25
- Santa Maria, Morro Bay and Cayucos: \$35