

Kathryn's Cuisine: Mediterranean Menu

Appetizers

Turkish Peynirli Pide (homemade flat bread with spinach, feta & peppers)

Italian Caprese (slices of mozzarella, tomatoes and basil)

Greek & Italian traditional olives

French Nut and Cheese Gougeres (baked savory pastry made of choux dough mixed with walnuts & cheese)

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

Dips and Sauces

Hummus (Blended with chickpeas, olive oil, tahini, garlic and lemon with a kick)

Greek Tzatziki Sauce (a blend of Greek yogurt, garlic, dill and cucumbers and lemon)

Libya Zabadee (a blend of yogurt, fresh chilies, garlic and coriander)

Salads

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

Greek salad (fresh colorful vegetables with homemade red wine vinaigrette dressing)

Turkish Gavudagi Salad (mixture of arugula, pomegranates, walnuts and onion with homemade pomegranate molasses dressing)

Hot Entrées

Greek Kotopoula Stifado (stew chicken with tomatoes, onions & sweet spices)

Moroccan Harira (Hearty soup with slow simmering lamb with tomatoes, chickpeas, spices and herbs)

Turkish Patlicanli Kebap (yoghurt marinated chicken that is baked with eggplant, various vegetables and spices served over rice)

Sicilian Pasta all'anciove (tomato base sauce slow cooked with a touch of anchovies, onion, various herbs, raisons, pine nuts and spices blended with long spaghetti)

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805-709-8338

Desserts

French Chocolate Mousse (individual servings)

Greek Semolina Almond Cake (serves 12)

Syrian Maamoul bi Ajwa (date cookies)

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Service

I specialize in catering your intimate gatherings of 15 or fewer 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 companions and good conversation by providing great, authentic, Mediterranean food.

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 at the requested date and time (recommended to be about 15 minutes before guest arrival to ensure freshness).

I will provide you set up and serving dishes and will pick up them up again the day after your event so you have one less thing to worry about.

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

Please call or email me at the contact information below to schedule an appointment. I am looking forward to meeting you!

- Email: kathrynskuisine@gmail.com
- Phone: 805-709-8338
- Please note: I will need a minimum of 3 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:
\$32 per person, \$ 35 per person for Moroccan Harira
2. Delightful Mesogeios Refreshment: Select 2 appetizers, 1 dip or sauce with pita and 1 salad:
\$25.00 per person
3. Desserts (individually priced)
Heavenly French Chocolate Mousse: \$6.00 per serving
Greek Semolina Almond Cake (serves 12): \$35.00
Syrian Maamoul bi Ajwa (per dozen): \$12.00
4. Delicious Mediterranean Flat Bread: \$1.00 per round

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Deliver

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

- Five Cities Area: \$20.00
- Surrounding Cites: \$25.00 (Far south as Santa Maria, far north as Atascadero)