



Kathryn's Cuisine: Mediterranean Menu

Appetizers

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

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

Spanakopita (savory pie made with spinach and feta cheese nestled in phyllo dough)

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

Italian Caprese (slices of mozzarella, tomatoes and basil)

Greek & Italian traditional olives

Dips and Sauces

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

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

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)

Caesar Salad (homemade dressing & croutons mixed with romaine and parmesan)

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

Turkish Gavudagi Salad (arugula, pomegranates, walnuts and onion with homemade dressing)

Hot Entrées

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

Moroccan Lentil Stew (savory meets sweet, these spices enhance this hearty vegetarian dish)

Moroccan Harira (hearty soup with slow simmering lamb, tomatoes, chickpeas, spices & herbs)

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

Desserts

Sicilian Almond Cookies

Syrian Maamoul bi Ajwa (date cookies)

Greek Semolina Almond Cake (serves 12)

kathrynskuisine.com
kathrynskuisine@gmail.com

805-709-8338

French Chocolate Mousse (individual servings)



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Service

I specialize in catering your intimate gatherings between 4 and 25 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 meal.

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 party 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 5 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:
\$35 per person, \$ 40 per person for Moroccan Harira
2. Delightful Mesogeios Refreshment: Select 2 appetizers, 1 dip or sauce with pita and 1 salad:
\$30.00 per person
3. Desserts (individually priced)
Heavenly French Chocolate Mousse: \$6.00 per serving
Greek Semolina Almond Cake (serves 12): \$25.00
Syrian Maamoul bi Ajwa (per dozen): \$10.00
Sicilian Almond Cookies (per dozen): \$10.00
4. Delicious Mediterranean Flat Bread: Complimentary with dips/sauces

Deliver

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

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

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