



## Kathryn's Kuisine: Mediterranean Menu

### Appetizers

- French Nut and Cheese Gougeres** (baked savory choux dough pastry mixed with walnuts & cheese)  
**Roasted Red Peppers stuffed with Savory Cheese** (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 pie made with spinach and feta cheese nestled in phyllo dough)  
**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 Supreme Salad**  
(Homemade dressing & croutons mixed with cherry tomatoes, romaine and shredded parmesan)  
**Greek salad** (fresh colorful vegetables with homemade red wine vinaigrette dressing)  
**Turkish Gavudagi Salad** (arugula, pomegranates, walnuts and onion with homemade dressing)  
**Queso Gorgonzola con Manzana y Vinagreta**  
(Thinly sliced apples with a homemade apple cider vinaigrette topped with roasted almonds, cheese & chives)

### Hot Entrées

- Greek Kotopoula Stifado**  
(stewed chicken with tomatoes, onions & sweet spices)  
**Roasted Salmon with Chipotle Yogurt Sauce**  
(roasted fresh 5oz salmon steaks on a bed of sauté spinach and chipotle yogurt sauce topped with roasted cherry tomatoes)  
**Lebanese Style Beef Kefta with Green Onion Israel Couscous**  
(beef with onion, parsley and a blend of idle Eastern spices on a bed of perfectly prepared couscous)  
**Moroccan Lentil Stew**  
(savory meets sweet, these spices enhance this hearty vegetarian dish)  
**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)

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**French Chocolate Mousse** (individual servings)

**Fresas con Vino** (individual servings)

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

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### Service

I specialize in catering your intimate gatherings between 6 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 30 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](mailto:kathrynskuisine@gmail.com)
- Phone: 805-709-8338
- Please note: I will need a minimum of 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:  
\$65 per person, \$70 per person for Roasted Salmon and Beef Kefta
2. Delightful Meze Refreshment: Select 2 appetizers, 1 dip or sauce with pita and 1 salad:  
\$50.00 per person
3. Desserts (individually priced)
  - Heavenly French Chocolate Mousse: \$8.00 per serving
  - Greek Semolina Almond Cake (serves 12): \$25.00
  - Syrian Maamoul bi Ajwa (per dozen): \$14.00
  - Sicilian Almond Cookies (per dozen): \$12.00
  - Fresas con Vino: \$9 per serving
4. Delicious Mediterranean Flat Bread: Complimentary with dips/sauces

### Deliver

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

- Five Cities Area and San Luis Obispo: \$25.00

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