



Private four-course dinners with meal and wine service

Option 1

ETHNIC MEDITERRANEAN FOUR-COURSE MEAL SERVICE WITH WINE PAIRING

Italian Caprese

Created with slices of mozzarella and farmer's market tomatoes with garden fresh basil in a balsamic reduction sauce.

Hummus with Pita

Hummus is perfectly blended with chickpeas, olive oil, tahini, garlic, fresh lemon juice and spices.

Gavudagi Salad

Gently tossed baby arugula with fresh pomegranate seeds, dry roasted walnuts, spiced onion and pomegranate dressing

Patlicanli Kebap

Sliced chicken that was marinated overnight in a yogurt, tomato garlic. Then layered and baked with eggplant, various veggies and yogurt tomatoes wine sauce served over hot jasmine seasoned rice.

French Chocolate Mousse

Creamy chocolate delicacy topped with homemade whipped cream.

Selected domestic and/or old-world wines will be served with each course

A thoughtful wine pairing will be served during the service of each course.

Option 2

ETHNIC SPANISH FOUR-COURSE MEAL WITH WINE PAIRING SERVICE

Roasted Red Peppers Stuffed with a young swiss-style cheese and artisan bread

Roasted piquillo peppers stuffed with unique goat cheese drizzled with balsamic dressing & herbs.

Summer Spanish Citrus Salad

This traditional salad is created with romaine, seasonal oranges, black olives, light anchovies and fresh herbs with a homemade citrus vinaigrette.

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.

Fresas con Vino

Fresh sliced strawberries drizzled with a sweet and fruity Tempranillo wine reduction sauce, individual servings

Selected Spanish wines will be served with each course.

Option 3

TRADITIONAL CREOLE FOUR-COURSE MEAL WITH WINE PAIRING SERVICE

Saucy Cajun Meatballs

Cajun spiced individual meatballs bathing in a homemade peach preserve barbecue sauce.

Old Fashion Creole Cornbread Muffins

Home recipe that is truly to be enjoyed at every part of your meal.

Caesar Supreme Salad

Romaine leafy greens with cherry tomatoes, shredded parmesan cheese and homemade Caesar dressing topped with homemade seasoned croutons.

Creole Chicken and Sausage Jambalaya

New Orleans style chicken and andouille sausage with Cajun seasonings, "holy trinity" veggies in a rich tomato base

Cajun Bread Pudding with Sweet Meringue

My family's famous bread pudding with pecans and raisins.

Selected domestic wines will be served with each course.

Option 4

CAJUN FOUR-COURSE SHRIMP FEAST WITH WINE PAIRING SERVICE

Shrimp Croquettes with Aioli

These homemade croquettes are perfectly seasoned and fried; served with a Cajun spiced aioli

Cheddar Bay Biscuits

Best homemade biscuits that accompanies each part of this meal

Arugula Pomegranate and Walnut Salad

Tossed arugula, pomegranates, walnuts and onion with homemade pomegranate molasses dressing.

Shrimp Étouffée with Rice

This traditional Cajun dish with created with a blonde roux, veggies served over hot rice.

Sweet Potato Pecan Pie

This traditional dessert is sure to please everyone!

Selected international wines will be served with each course.

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