



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)
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**
(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)

French Chocolate Mousse (individual servings)



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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 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:
\$50 per person, \$ 55 per person for Roasted Salmon and Beef Kefta
2. Delightful Mesogeios Refreshment: Select 2 appetizers, 1 dip or sauce with pita and 1 salad:
\$40.00 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): \$10.00
Sicilian Almond Cookies (per dozen): \$10.00
4. Delicious Mediterranean Flat Bread: Complimentary with dips/sauces

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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 and San Luis Obispo: \$25.00