

 **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 Aïoli**

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

**Cheddar Bay Biscuits**

Best homemade biscuits that accompanies each part of this meal

**Creole Sunburst Salad**

Traditional salad with young lettuces tossed in a delicious cinnamon, Tabasco, raspberry vinaigrette

topped with wine-soaked cranberries, toasted almonds and gorgonzola cheese

**Shrimp Étouffee 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.**

**Kathryn’s Kuisine**

**kathrynskuisine.com**

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