



FARM *to* TABLE
CATERING



CENTRAL COAST

*Herbs plucked fresh from a lush country garden.
Artisanal wine sourced from grapevines down the road.
Farm fresh eggs picked daily from hens free to feast
on grain. **This is K'Syrah Catering.***

Our farm is nestled in the heart of the Santa Ynez Valley, and our food reflects only the best seasonal flavors the Central Coast has to offer. We are prepared to tailor our dishes to your every need, so consider this menu a starting point.

478 4th place | Solvang, CA 93463

(805) 245-9564

kscateringandevents.com



STATIONS

Charcuterie

3 IMPORTED PREMIUM MEATS & 4 IMPORTED & DOMESTIC CHEESES

With rosemary Marcona almonds, dried fruit, roasted red peppers, pickles, assorted jams, jellies, bread, crackers & whatever else floats our boat!

JAMON IBERICO (IMPORTED FROM SPAIN)

Free-range, acorn-fed, heritage Iberian ham cured from 4-6 years

CHEF-MANNED OYSTER SHUCKING STATION WITH ACCOMPANIMENTS

(minimum 100 oysters)

SEASONAL SEAFOOD DISPLAY

MARKET FRESH

Available at market price

IMPORTED & DOMESTIC CHEESES, SEASONAL FRUIT & CRUDITÉS

Seasonal, local & market fresh

APPETIZERS



Cold

STEAK TARTARE

freshly chopped filet mignon with onions, capers, farm fresh egg yolk & parsley

GAZPACHO

cold heirloom tomato soup with basil, EVOO, onion & garlic

HOUSE-CURED SALMON

in-house cured salmon sliced with chive & cream cheese; served on crostini

SEASONAL CEVICHE

seasonal fish, avocado, onions, lemon juice & EVOO; served on tortilla chips

WILD CAUGHT SHRIMP WITH SHAVED FENNEL

cold shrimp, shaved fennel hearts, lemon & EVOO

SEARED TENDERLOIN SASHIMI

seared filet mignon with soy, ponzu, ginger & garlic

ZOODLES

caramelized onions, garlic and tomatoes; folded into zucchini noodles and topped with lemon zest & Parmesan cheese snow, served on bamboo fork

Hot

SPINACHI POPPERS

wontons stuffed with spinach, feta & dill; deep fried & served with house-made Greek yogurt ranch

SEASONAL TRAY PASS SOUP SHOOTERS

prepared to chef's recommendation

WILD CAUGHT SCALLOP

seared scallop over cauliflower puree with bacon & white truffle oil

LAMB CHOP LOLLIPOPS

single-cut New Zealand lamb chops marinated in EVOO, lemon juice & seasoning; charbroiled & drizzled with balsamic reduction

MUSHROOM RISOTTO ARANCINI

with a garlic herb aioli

HOUSE-MADE SAUSAGE ENCROUTE

with herbed oil, lemon zest & Parmesan cheese

FRIED CHICKEN & WAFFLES

with sriracha-infused honey & real maple syrup



SALADS

ROASTED GOLDEN & RED BEETS & GOAT CHEESE with arugula, toasted salted pistachios & sherry vinaigrette dressing

HEIRLOOM TOMATO & DODONIS GREEK FETA (SEASONAL) with cucumbers, mint, pickled onions, bell peppers, Kalamata olives & house-made Greek dressing — *off season Nov-May +\$2*

HEIRLOOM TOMATO & BLUE CHEESE (SEASONAL) with pickled onions, fresh basil, balsamic vinaigrette; finished with sea salt & cracked pepper — *off season Nov-May +\$2*

ORGANIC MIXED FIELD GREENS & GOAT CHEESE with toasted walnuts, mixed cherry tomatoes, pickled red onions & citrus vinaigrette

CAESAR hearts of romaine, hand-shaved aged Parmesan cheese, house-made garlic croutons, farm-fresh duck egg yolk & Caesar dressing

ZOODLE SALAD local seasonal squash noodles with pickled red onions, cotija cheese & a lemon basil vinaigrette

PANZENELLA torn local crunchy bread, tomato, onion, Castelvetrano olives, basil, EVOO & vinegar

ENTREES

TOMATO BRAISED CHICKEN braised bone-in chicken pieces simmered in house-made marinara, garlic & onions. *RECOMMENDED STARCH PAIRING:* orzo risotto

CHICKEN SPINACH chicken breast stuffed with spinach, Dodonis feta, onions & spices, with a beurre blanc sauce

SMOKED PORK TENDERLOIN topped with apples, golden raisins, and herbs; wrapped in maple bacon

STUFFED CHICKEN BREAST stuffed with smoked mozzarella cheese & arugula pesto

HOUSE-MADE CHICKEN OR PORK SAUSAGES served atop a white bean cassoulet with fried sage

ROASTED ROSEMARY CHICKEN roasted bone-in chicken simmered in a mixture of garlic, lemon, rosemary & EVOO

FLASH FRIED FALAFEL with sautéed local mushrooms, atop house-made humus & topped with rocket salad & Parmesan cheese (vegan optional)



SMOKED STUFFED PORTOBELLO with seasonal roasted vegetables and topped with cotija cheese (vegan optional)

TRI-TIP +\$4 seasoned prime tri-tip grilled & served with house-made chimichurri sauce

CEDAR PLANK SALMON +\$3 salmon slow-cooked on a cedar plank with dill, lemon & EVOO

DOUBLE FRENCH LAMB CHOPS +\$7 double-cut lamb chops marinated in EVOO, lemon juice & seasoning; charbroiled & drizzled with balsamic reduction

BRAISED SHORT RIBS +\$3 meltingly tender, seasoned with select spices, marinated in Syrah & house-made beef stock. *RECOMMENDED STARCH PAIRING:* house-made polenta

SEASONAL WHITE FISH +\$5 prepared to chef's recommendations



WILD CAUGHT MEXICAN SHRIMP BUTTERFLIED ON SHELL +\$5 (PREPARED 2 WAYS) house-made marinara with Dodonis feta — or— Topped with garlic, wine, butter & basil

PRIME RIB +\$5 slow-roasted prime rib, thick cut, served with au jus & horseradish

On the Spit

ROTISSERIE WHOLE PIG
served with apple cranberry compote & blackberry gastrique

ROTISSERIE WHOLE LAMB
served with chunky chimichurri sauce & chef's choice seasonal dipping sauce

STARCHES



ROSEMARY RED POTATOES
baby red potatoes, fresh rosemary, garlic & EVOO

FRIED FINGERLING POTATOES
with garlic & topped with shaved Parmesan

HOUSE-MADE POLENTA
with house-made chicken stock & Parmesan cheese (vegetarian preparation optional)

ORZO RISOTTO
orzo pasta, prepared risotto-style with house-made chicken stock, butter & mushroom; hand-stirred & topped with shaved Parmesan (vegetarian preparation optional)

VEGETABLES

ROASTED BUTTERNUT SQUASH HASH
with onion, roasted jalapeño & cotija cheese

GRILLED ASPARAGUS
topped with hand-shaved aged Parmesan & EVOO

BRUSSELS SPROUTS
roasted with garlic, lemon & EVOO

SEASONAL VEGETABLES (PREPARED 2 WAYS)
grilled with lemon & EVOO —or— roasted with onion & garlic

DESSERTS



SEASONAL FRUIT COBBLER CRUMBLE
— add vanilla bean ice cream +\$2 —

SEASONAL STRAWBERRY LEMON ZEST BISCUITS (JUNE – AUGUST) with house-made whipped cream, local strawberries, sweet balsamic reduction and basil chiffonade

FRESH SEASONAL FRUIT & BERRIES WITH GREEK YOGURT drizzled with sweet balsamic reduction and topped with basil

BREAD PUDDING house-made with a Cognac sauce and Crème Anglaise drizzle —or— with chocolate cinnamon — add vanilla bean ice cream +\$2 —

VANILLA BEAN ICE CREAM topped with macerated berries & drizzled with sweet balsamic reduction

POT DE CRÈME

FUDGY BROWNIES with or without toasted walnuts

CLASSIC LEMON BARS

CRONUT BITES WITH HOT COCOA SHOTS

ASSORTED HOUSE-MADE COOKIES



PRICE LIST

All prices are per person except for Jamon Iberico and oysters. Prices are subject to change. Some entree choices are an additional price per person.

On-Site / Off-Site

CHARCUTERIE	\$12
OYSTERS	\$4 PER OYSTER
CHEESE, SEASONAL FRUIT, & CRUDITÉS	\$8
JAMON IBERICO (IMPORTED FROM SPAIN).....	\$750

APPETIZERS WITH MEAL

Choice of 3.....	\$13/\$18
Choice of 5.....	\$20/\$25

APPETIZER-ONLY RECEPTION

Choice of 3.....	\$20/\$25
Choice of 5.....	\$25/\$30

BUFFET

2 Entrées, 2 Salads, 1 Starch, 1 Vegetable, Bread.....	\$35/\$40
3 Entrées, 2 Salads, 1 Starch, 1 Vegetable, Bread.....	\$45/\$50

FAMILY STYLE

2 Entrées, 2 Salads, 1 Starch, 1 Vegetable, Bread.....	\$45/\$50
3 Entrées, 2 Salads, 1 Starch, 1 Vegetable, Bread.....	\$55/\$60

Add Additional Starch + \$3 Add Additional Vegetable + \$4

ON THE SPIT

Substitute one of your entrées for an additional \$8

DESSERT	\$5
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MINI DESSERT TRIO	\$7 – \$10
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On-Site

Professional wait staff, handmade farm tables, wooden chairs, benches, china, flatware, glassware, runners, vases, candle holders, napkins

Off-Site

Professional wait staff, portable self-contained kitchen, on-site chefs, iced tea -or- lemonade station, coffee station, & up to 10 complimentary vendor meals

Food and beverage minimum applies



Also Available

- Bar and non-alcoholic drink packages
- Custom brunch menus
- Late-night menus

Additional Charges

- 10% Service Charge & Event Captain \$200 (off-site only)
- Local Sales Tax
- 18% Gratuity