



FARM *to* TABLE  
CATERING



## **SOUTHERN CALIFORNIA**

*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.

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[kscateringandevents.com](http://kscateringandevents.com)

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# STATIONS

*Charcuterie*

## **3 IMPORTED PREMIUM MEATS & 4 IMPORTED & DOMESTIC CHEESES**

with rosemary Marcona almonds, dried fruit, house-pickled fruits & veggies, assorted house-pressed jams, artisan bread, crostini, & other goodies!

### **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; served on toasted baguette

### **GAZPACHO**

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

### **HOUSE-CURED SALMON**

house-cured salmon sliced with chives and goat cheese mousse; 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, lemon & EVOO

### **SEARED TENDERLOIN SASHIMI**

seared filet mignon with tamari, ponzu, ginger & garlic

### **ZOODLES**

caramelized onions, roasted garlic & tomatoes; folded into zucchini noodles and topped with lemon zest & Parmesan cheese snow

## *Hot*

### **SPINACHI POPPERS**

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

### **SEASONAL 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; grilled & drizzled with balsamic reduction

### **MUSHROOM 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** with arugula, toasted salted pistachios, goat cheese & sherry vinaigrette

**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, toasted walnuts, balsamic vinaigrette; finished with sea salt & cracked pepper — *off season Nov-May +\$2*

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

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

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

**PANZENELLA** torn local crunchy bread, tomato, onion, roasted garlic, 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 SPINACHI** 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, red onions & 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 an arugula salad & Parmesan cheese (vegan optional)



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

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

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

**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, braised 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 blackberry gastrique & chef's choice seasonal dipping sauce

**ROTISSERIE WHOLE LAMB**  
served with chunky chimichurri & 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 & maple syrup

**GRILLED ASPARAGUS**  
topped with hand-shaved aged Parmesan & EVOO

**BRUSSEL 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 PARFAIT 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.

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

## APPETIZERS WITH MEAL

Choice of 3.....	\$18
Choice of 5.....	\$25

## APPETIZER-ONLY RECEPTION

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

## BUFFET

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

## FAMILY STYLE

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

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

## ON THE SPIT

Substitute one of your entrées for an additional \$8

<b>DESSERT</b> .....	\$5
<b>MINI DESSERT TRIO</b> .....	\$7 – \$10

## What's Included

Professional wait staff, portable self-contained kitchen, on-site chefs, iced tea -or- lemonade station, coffee station, china, flatware, napkins, floor-length linens, water goblets & coffee mugs, & 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

- 20% Service Charge & Event Captain \$200
- Local Sales Tax
- 18% Gratuity