



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.

FARM-TO-TABLE
IS MORE THAN JUST A GOAL FOR US
- IT'S OUR WAY OF LIFE.

TO BOOK YOUR EVENT, CALL (805) 245-9564
100 W. BROADWAY, STE. 1200
LONG BEACH, CA | 90802
WWW.KSCATERINGANDEVENTS.COM

CHARCUTERIE

3 IMPORTED PREMIUM MEATS & 4 IMPORTED 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

APPETIZERS

Cold

STEAK TARTARE

Freshly chopped filet mignon with onions, capers, farm 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 flat bread

SEASONAL CEVICHE

Seasonal fish, avocado, onions, seasonal fruit, lemon juice & EVOO served with tortilla chips & avocado

WILD CAUGHT SHRIMP WITH SHAVED FENNEL

Cold shrimp, shaved fennel hearts, lemon & EVOO

SEARED TENDERLOIN SASHIMI

Seared filet mignon with soy, ponzu, ginger & garlic

Hot

SPINACH POPPERS

Wontons stuffed with spinach, feta & dill; deep-fried and served with housemade Greek yogurt ranch

SEASONAL TRAY PASS SOUP

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 and seasoning; charbroiled & drizzled with balsamic reduction

SALADS

ROASTED BEETS AND GOAT CHEESE

With arugula, toasted salted pistachios & sherry vinaigrette dressing

HEIRLOOM TOMATO AND DODONIS GREEK FETA (SEASONAL)

With cucumbers, mint, pickled onions, kalamata olives & housemade greek dressing

HEIRLOOM TOMATO AND BLEU CHEESE (SEASONAL)

With pickled onions, fresh basil, balsamic vinaigrette finished with sea salt & cracked pepper

ORGANIC MIXED FIELD GREENS AND GOAT CHEESE

With candied walnuts, mixed cherry tomatoes, pickled red onions & citrus vinaigrette

CAESAR

Hearts of romaine, hand shaved aged parmesan cheese, housemade garlic croutons & farm fresh duck egg yolk Caesar dressing

ON THE SPIT

ROTISSERIE WHOLE PIG

ROTISSERIE WHOLE LAMB

..... EVOO = EXTRA VIRGIN OLIVE OIL

BUFFET / FAMILY STYLE

Entrées

TOMATO BRAISED CHICKEN

Braised bone-in chicken pieces simmered in housemade marinara, garlic & onions
**Recommended starch pairing - Orzo Risotto*

CHICKEN SPINACH

Chicken breast stuffed with spinach, dodonis feta, onions & spices with a beurre blanc sauce

SEASONAL FISH Prepared to chef's recommendations (+\$5 per person)

CEDAR PLANK SALMON

Salmon slow cooked on a cedar plank with dill, lemon & EVOO

WILD CAUGHT MEXICAN SHRIMP BUTTERFLIED ON SHELL (PREPARED 2 WAYS)

Housemade marinara with dodonis feta - or - topped with garlic, wine, butter & basil (+\$5 per person)

DOUBLE FRENCH LAMB CHOPS

Double cut lamb chops marinated in EVOO, lemon juice & seasoning; charbroiled & drizzled with balsamic reduction (+\$5 per person)

PRIME RIB

Slow roasted prime rib, thick cut, served with au jus & horseradish (+\$5 per person)

BRAISED SHORT RIBS

Meltingly tender, seasoned with select spices, marinated in Syrah & housemade beef stock
**Recommended starch pairing - Housemade Polenta*

PRIME TRI-TIP

Seasoned prime tri-tip grilled & served with housemade chimichurri sauce

Starches

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

FRIED FINGERLING POTATOES With garlic & topped with shaved parmesan

HOUSEMADE POLENTA With housemade chicken stock & wilted arugula

BAKED ORZO IN TOMATO SAUCE

Orzo pasta, housemade chicken stock, fresh marinara, dodonis greek feta & EVOO

ORZO RISOTTO

Orzo pasta, housemade chicken stock, butter, mushroom, hand stirred & topped with shaved parmesan

Vegetables

WILTED SPINACH With bacon, onions & tossed with a vinaigrette dressing

GRILLED ASPARAGUS Topped with hand shaved aged parmesan & EVOO

BRUSSELS SPROUTS Roasted with garlic, lemon & EVOO

ROASTED SEASONAL VEGETABLES (PREPARED 2 WAYS)

Grilled with lemon & EVOO - or - roasted with onion & garlic

DESSERT

CHOCOLATE CAKE housemade

SEASONAL FRUIT COBLER with vanilla bean ice cream

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

BREAD PUDDING WITH VANILLA BEAN ICE CREAM

Housemade with a cognac sauce & crème anglaise drizzle

*VEGAN, VEGETARIAN & ALLERGEN-FREE MENU OPTIONS AVAILABLE

Price List

*All prices per person except for jamon iberico / Prices are subject to change
Some entree choices are an additional price per person.*

CHARCUTERIE	\$15
JAMON IBERICO (IMPORTED FROM SPAIN).....	\$750
APPETIZERS WITH MEAL:	
CHOICE OF 3.....	\$20
CHOICE OF 5.....	\$30
APPETIZER-ONLY RECEPTION:	
CHOICE OF 3.....	\$25
CHOICE OF 5.....	\$35
BUFFET:	
2 ENTRÉES, 2 SALADS, 1 STARCH + 1 VEGETABLE + BREAD.....	\$50
3 ENTRÉES, 2 SALADS, 1 STARCH + 1 VEGETABLE + BREAD.....	\$60
FAMILY STYLE:	
2 ENTRÉES, 2 SALADS, 1 STARCH + 1 VEGETABLE + BREAD.....	\$60
3 ENTRÉES, 2 SALADS, 1 STARCH + 1 VEGETABLE + BREAD.....	\$70
ON THE SPIT:	
SUBSTITUTE ONE OF YOUR ENTRÉES FOR AN ADDITIONAL....	\$10
DESSERT	\$7

What's Included

PROFESSIONAL WAIT STAFF, PORTABLE SELF-CONTAINED KITCHEN, ON-SITE CHEFS & UP TO 10 COMPLIMENTARY VENDOR MEALS	CHINA, FLATWARE, NAPKINS, FLOOR-LENGTH LINENS, WATER GOBLETs, COFFEE MUGS, ICED TEA -OR- LEMONADE STATION, & COFFEE STATION
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**FOOD & BEVERAGE MINIMUM APPLIES*

Additional Charges

- 20% SERVICE CHARGE
- EVENT CAPTAIN \$200
- LOCAL SALES TAX
- 18% GRATUITY

Also Available

- BAR & NON-ALCOHOLIC DRINK PACKAGES
- CUSTOM BRUNCH & LATE-NIGHT MENUS