



FARM  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!

**IMPORTED & DOMESTIC CHEESES,  
SEASONAL FRUIT & CRUDITÉS** seasonal,  
local & market fresh

# APPETIZERS



## *Cold*

**SEASONAL GAZPACHO**

cold seasonal fruit or vegetable 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

**SEARED TENDERLOIN TATAKI**

seared filet mignon with tamari, ponzu, ginger & garlic

**CAPRESE SKEWER**

with local tomatoes, basil, mozzarella and balsamic  
drizzle

## *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

**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

**FRIED CHICKEN & WAFFLES**

with sriracha-infused honey & real maple syrup

# SALADS

**ROASTED GOLDEN & RED BEETS** with arugula, toasted salted pistachios, goat cheese & sherry vinaigrette

**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

# ENTREES



**TOMATO BRAISED CHICKEN**

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

**STUFFED CHICKEN SPINACHI**

chicken breast stuffed with spinach, Dodonis Feta, onions & spices, with a beurre blanc sauce

**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)

**SEASONAL FRESH WHITE FISH +\$5**

prepared to chef's recommendations

**TRI-TIP +4**

seasoned angus 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

**BRAISED SHORT RIBS +\$3**

meltingly tender, seasoned with select spices, braised in Syrah & house-made beef stock. *RECOMMENDED STARCH PAIRING: house-made polenta*

**BRAISED EGGPLANT**

an ancient Greek Vegan dish with grilled zucchini, gently fried potatoes, and garlic in a house made marinara sauce

*On the Spit*

**ROTISSERIE WHOLE PIG** served with blackberry gastrique & chef's choice seasonal dipping sauce.  
Minimum guest count: 40 people

**ROTISSERIE WHOLE LAMB** served with chunky chimichurri & chef's choice seasonal dipping sauce.  
Minimum guest count: 40 people

## STARCHES



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

**FRIED FINGERLING POTATOES**  
with Garlic & topped with hand shaved aged 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)

## 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

**BREAD PUDDING** house-made with Crème Anglaise drizzle - add vanilla bean ice cream +\$2 -

## VEGETABLES

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

**BRUSSEL SPROUTS**  
roasted with garlic, lemon, aged Parmesan & EVOO

**SEASONAL ROBLAR FARM VEGETABLES**  
(2 OPTIONS) grilled with lemon & EVOO —or— roasted with onion & garlic

**ROASTED HEIRLOOM CARROTS**  
with dill, Maldon Salt, Cracked Pepper, lemon & EVOO

**POT DE CRÈME**

**FUDGY BROWNIES** with or without toasted walnuts

**CLASSIC LEMON BARS** with seasonal berry coulis

**CRONUT BITES**

**ASSORTED HOUSE-MADE COOKIES** with milk shooters



# PRICE LIST

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

**CHARCUTERIE**.....\$17

**CHEESE, SEASONAL FRUIT, & CRUDITÉS**.....\$13

**APPETIZERS WITH MEAL**

Choice of 3.....\$23

Choice of 5.....\$30

**APPETIZER-ONLY RECEPTION**

Choice of 3.....\$30

Choice of 5.....\$35

**BUFFET**

2 Entrées, 2 Salads, 1 Starch, 1 Vegetable, Bread.....\$45

3 Entrées, 2 Salads, 1 Starch, 1 Vegetable, Bread.....\$55

**FAMILY STYLE**

2 Entrées, 2 Salads, 1 Starch, 1 Vegetable, Bread.....\$55

3 Entrées, 2 Salads, 1 Starch, 1 Vegetable, Bread.....\$65

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

**ON THE SPIT**

MINIMUM OF 40 GUESTS. Substitute one of your entrées for an additional \$8

**DESSERT**.....\$10

**MINI DESSERT TRIO**.....\$15

## *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.

**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