



Flexible Catering to meet your needs.

Salad Creations

Build a salad to your liking from various dressings, bases and toppings.

Dressings:

Start with your dressing of choice.

All dressings are sold in 500ml volumes (serves 10 ~ 15 people).

Red Wine & Red Onion Vinaigrette:

Our classic house favorite, tart with a hint of sweetness, flavourful & good on a variety of greens.

~ \$ 6^{.50} - 7^{.50}

White Wine Vinaigrette:

The lighter cousin of our red wine vinaigrette, excellent for those who prefer a more delicate flavour.

~ \$ 6^{.50} - 7^{.50}

Honey Mustard Vinaigrette:

The sweetness of honey, with the sharp hit of hot & dijon mustard; made with apple cider vinegar.

~ \$ 6^{.50} - 7^{.50}

Roasted Red Pepper Vinaigrette:

Another house favorite, pureed roasted red pepper, onion, garlic & reduction of red wine, with a balsamic vinegar base.

~ \$ 7^{.75} - 10^{.25}

Apple Honey Vinaigrette:

Apple cider vinegar, pureed roasted apples & sweet honey; with just a hint of cinnamon & nutmeg.

~ \$ 8^{.00} - 9^{.50}

Raspberry Vinaigrette:

Raspberry puree, red onion & a fruity red wine reduction with red wine vinegar.

~ \$ 9^{.25} - 12^{.50}

Blueberry Vinaigrette:

Blueberry puree, red onion & a rich balsamic reduction with red wine vinegar.

~ \$ 9^{.25} - 12^{.50}

Light Greek:

Lemon juice, white wine vinegar & olive oil, flavoured with red onion, garlic & oregano.

~ \$ 6^{.50} - 7^{.50}

Classic Caesar Dressing:

Rich & made entirely from scratch the old-fashioned way with real ingredients.

~ \$ 10^{.50} - 12^{.50}

Balsamic Glaze:

A thick reduction of balsamic vinegar & caramelized sugar. Incredibly rich in flavour.

~ \$ 12^{.50} - 15^{.00}

Maple Balsamic Vinaigrette:

A reduction of balsamic vinegar & brown sugar sweetened with maple syrup.

~ \$ 12^{.50} - 14^{.75}

Pomegranate Vinaigrette:

Pomegranate juice, lemon juice and red wine vinegar.

~ \$ 12^{.50} - 14^{.75}

Shirazi:

Lemon & Lime juice, with extra virgin olive oil & herbs.

~ \$ 6^{.75} - 7^{.75}

Salad Bases:

Select a salad base to suit your tastes.

Baby Spinach:

Classic young spinach leaves.

Half Pan (serves ~10)	~ \$ 15.00
Full Pan (serves ~ 20)	~ \$ 28.00
Deep Pan (serves ~ 35)	~ \$ 40.00

Spring Mix:

A mix of baby greens including lettuce, arugula, chard, endive, romaine & spinach.

Half Pan (serves ~10)	~ \$ 18.00
Full Pan (serves ~ 20)	~ \$ 34.00
Deep Pan (serves ~ 35)	~ \$ 46.00

Romaine Lettuce:

Classic romaine hearts, chopped into bite-sized squares.

Half Pan (serves ~10)	~ \$ 26.00
Full Pan (serves ~ 20)	~ \$ 48.00
Deep Pan (serves ~ 35)	~ \$ 68.00

Iceberg Lettuce:

Iceberg lettuce, cored & chopped into bite-sized squares.

Half Pan (serves ~10)	~ \$ 22.00
Full Pan (serves ~ 20)	~ \$ 42.00
Deep Pan (serves ~ 35)	~ \$ 58.00

Iceberg Romaine Blend:

A blend of two lettuce, cored & chopped into bite-sized squares.

Half Pan (serves ~10)	~ \$ 24.00
Full Pan (serves ~ 20)	~ \$ 45.00
Deep Pan (serves ~ 35)	~ \$ 60.00

Arugula:

A classic, if slightly less seen salad green.

Half Pan (serves ~10)	~ \$ 18.00
Full Pan (serves ~ 20)	~ \$ 34.00
Deep Pan (serves ~ 35)	~ \$ 46.00

Kale:

A healthier salad green choice. Ask for our special caesar variation made for kale.

Half Pan (serves ~10)	~ \$ 28.00
Full Pan (serves ~ 20)	~ \$ 52.00
Deep Pan (serves ~ 35)	~ \$ 72.00

Kale Romaine Blend:

A blend of kale & romaine many enjoy more than pure kale. Ask for our special caesar variation made for kale.

Half Pan (serves ~10)	~ \$ 26.00
Full Pan (serves ~ 20)	~ \$ 48.00
Deep Pan (serves ~ 35)	~ \$ 68.00

Mediterranean Base:

Diced cucumber, onion, tomato; & herbs.

Half Pan (serves ~15)	~ \$ 30.00
Full Pan (serves ~ 30)	~ \$ 58.00
Deep Pan (serves ~ 50)	~ \$ 85.00

Mediterranean Mix:

Diced cucumber, onion, tomato; & herbs, with squares of romaine.

Half Pan (serves ~12)	~ \$ 28.00
Full Pan (serves ~ 24)	~ \$ 52.00
Deep Pan (serves ~ 40)	~ \$ 72.00

Couscous:

Kale & romaine chopped into ribbons, diced cucumber, onion & tomato, with couscous.

Half Pan (serves ~12)	~ \$ 28.00
Full Pan (serves ~ 25)	~ \$ 52.00
Deep Pan (serves ~ 42)	~ \$ 72.00

Tomato:

Thin-sliced beefsteak tomato.

Half Pan (serves ~15)	~ \$ 30.00
Full Pan (serves ~ 30)	~ \$ 58.00
Deep Pan (serves ~ 50)	~ \$ 85.00

Salad Topping Kits:

Add some toppings.

House Classic:

Cherry tomatoes, red onion, cucumber & shredded carrot.

Third Pan (tops ~10)	~ \$ 12.00
Half Pan (tops ~ 20)	~ \$ 22.00
Full Pan (tops ~ 40)	~ \$ 38.00

House French:

White onion, chives, capers & shredded gruyere cheese.

Half Pan (tops ~10)	~ \$ 15.00
Full Pan (tops ~ 20)	~ \$ 28.00
Deep Pan (tops ~ 40)	~ \$ 40.00

House Italian:

Red onion & tomato; with shredded parmesan & provolone cheese.

Third Pan (tops ~10)	~ \$ 15.00
Half Pan (tops ~ 20)	~ \$ 28.00
Full Pan (tops ~ 40)	~ \$ 40.00

Berries & Asiago:

Sliced strawberries, blueberries & shredded asiago cheese.

Third Pan (tops ~15)	~ \$ 22.00
Half Pan (tops ~ 30)	~ \$ 38.00
Full Pan (tops ~ 60)	~ \$ 50.00

Berries & Goat Cheese:

Raspberries, blueberries & crumbled goat cheese.

Third Pan (tops ~15)	~ \$ 18.00
Half Pan (tops ~ 30)	~ \$ 32.00
Full Pan (tops ~ 60)	~ \$ 45.00

Apple Pecan & Walnut:

Sliced apple with chopped pecan & walnuts.

Third Pan (tops ~15)	~ \$ 18.00
Half Pan (tops ~ 30)	~ \$ 32.00
Full Pan (tops ~ 60)	~ \$ 45.00

Sunflower, Cranberry & Asiago:

Roasted sunflower seeds, dried cranberries & shredded Asiago cheese .

Third Pan (tops ~15)	~ \$ 22.00
Half Pan (tops ~ 30)	~ \$ 38.00
Full Pan (tops ~ 60)	~ \$ 50.00

Classic Caesar Style:

Bacon bits & croutons.

Third Pan (tops ~15)	~ \$ 18.00
Half Pan (tops ~ 30)	~ \$ 32.00
Full Pan (tops ~ 60)	~ \$ 45.00

Classic Greek Style:

Red onion, tomato, cucumber black olives & feta cheese.

Third Pan (tops ~10)	~ \$ 18.00
Half Pan (tops ~ 20)	~ \$ 32.00
Full Pan (tops ~ 40)	~ \$ 45.00

Mediterranean Style:

Diced ham, fresh oregano leaves & stuffed olives.

Third Pan (tops ~10)	~ \$ 22.00
Half Pan (tops ~ 20)	~ \$ 38.00
Full Pan (tops ~ 40)	~ \$ 50.00

Persian Style:

Sweet onion, basil leaves, fresh parsley & lighvan feta cheese.

Third Pan (tops ~10)	~ \$ 18.00
Half Pan (tops ~ 20)	~ \$ 32.00
Full Pan (tops ~ 40)	~ \$ 45.00

Hot & Spicy:

Spanish onion, picked hot peppers, pickled pearl onions & baby buffalo mozzarella.

Third Pan (tops ~10)	~ \$ 18.00
Half Pan (tops ~ 20)	~ \$ 32.00
Full Pan (tops ~ 40)	~ \$ 45.00

Baby Mozzarella & Basil:

Small balls of fresh brined mozzarella cheese and fresh basil leaves. Great with tomato.

Third Pan (tops ~25)	~ \$ 25.00
Half Pan (tops ~ 40)	~ \$ 35.00

Complete Salads:

Or select from our range of complete salads.

French:

Salad d'Château:

A mix of baby romaine & butter lettuce; tossed with lemon dressing, tarragon & parsley; topped with pickled shallot & chives.

~ \$ 11^{.25} - 12^{.75}

Salad d'Épinards:

Baby spinach tossed with a raspberry vinaigrette; topped with crumbled bacon, mixed fresh berries, a sweet balsamic glaze & goat cheese crumble.

~ \$ 11^{.75} - 14^{.50}

Salad à la Moutarde:

Spring mix served with a honey mustard vinaigrette; garnished with curls of jambon de bayonne; & topped with shredded gruyère cheese.

~ \$ 11^{.75} - 14^{.50}

Salad d'Chaumière:

Arugula, roasted asparagus, glazed beets, walnuts & goat cheese crumbles with a lemon-balsamic dijon dressing that has just a hint of garlic.

~ \$ 16^{.75} - 20^{.00}

Italian:

Misto Salad:

Spring mix; with shredded carrot & Onion; served with a hearty roasted red pepper balsamic vinaigrette.

~ \$ 6^{.50} - 8^{.50}

Salad della Casa:

Shredded iceberg & romaine lettuce; topped with sliced red onion, cherry tomatoes & shredded carrot; tossed in a red wine vinaigrette & topped with Parmesan cheese.

~ \$ 7^{.50} - 9^{.50}

Caprese Salad:

Tomato, fresh mozzarella & basil; seasoned with olive oil, coarse salt, black pepper & topped with a sweet balsamic glaze.

~ \$ 7^{.50} - 8^{.50}

Classica Salad:

Croutons, romaine lettuce, tomatoes, olives, onion, pepperoncini, & shredded mozzarella cheese; topped with a red-pepper & white wine vinaigrette.

~ \$ 6^{.50} - 8^{.50}

Caesar Salad:

Classic Caesar, with prosciutto crisp, croutons, Parmigiano Reggiano & house made dressing.

(add a grilled chicken breast for \$4.50)

~ \$ 9^{.75} - 12^{.50}

Homestyle:

House Salad:

Shredded iceberg & romaine lettuce; topped with sliced red onion, cucumber, cherry tomatoes & shredded carrot; tossed in a red wine vinaigrette.

~ \$ 6^{.50} - 8^{.50}

Sweet Mix Salad:

Spring mix, topped with sunflower seeds, dried cranberries & shredded asiago cheese with a honey-sweetened white wine vinaigrette dressing.

~ \$ 7^{.50} - 12^{.50}

Apple Pecan:

Baby spinach topped with sliced apple, red onion & pecans, tossed in a raspberry vinaigrette.

~ \$ 7^{.50} - 12^{.50}

Kohlrabi Slaw:

A twist on a classic; the peppery taste of kohlrabi takes the creamy, vinegary dish up a notch; combined with marinating our cabbage in wine overnight for a complex flavour.

~ \$ 7^{.75} - 14^{.50}

Complete Salads:

Or select from our range of complete salads.

Mediterranean & Persian:

Salad Shirazi:

A mix of cucumber, onion & tomato in a lemon-lime juice, parsley & olive oil dressing; topped with chives & mint; served with crisp pita wedges.

~ \$ 6^{.75} - 7^{.75}

Salad-Eh Adas:

This lentil, beet & hard-boiled egg salad is packed full of flavours. Tossed in our signature red wine & red onion vinaigrette, seasoned with golpar, mint & served on a bed of red & green lettuce.

~ \$ 7^{.50} - 12^{.50}

Greek Salad:

Romaine lettuce, topped with bell pepper, cucumber, tomato, onion, feta cheese & olives; in a traditional greek dressing; served with crisp pita wedges.

~ \$ 6^{.75} - 7^{.75}

Couscous Salad:

Kale & romaine chopped into ribbons, diced cucumber, onion & tomato, with couscous. Dressed with lemon, olive oil, garlic & oregano.

~ \$ 7^{.50} - 12^{.50}

Chef's Creations:

Spring Berry Delight:

Baby spinach with sunflower seeds, sliced strawberry, shredded asiago cheese & crumbled bacon. Dressed with a sweet blueberry vinaigrette.

~ \$ 12^{.50} - 16^{.50}

Summer Pomegranate & Kale:

Kale, spinach, blueberries, pecans, pomegranate arils & shredded havarti in a pomegranate vinaigrette dressing.

~ \$ 12^{.50} - 16^{.50}

Autumn Harvest:

Arugula, sliced apple, butternut squash & walnut with our semi-sweet maple balsamic vinaigrette.

~ \$ 12^{.50} - 16^{.50}

Winter Mix:

Bib lettuce, red cabbage, sliced apple, pear & almonds. All tossed in an apple cider vinaigrette dressing.

~ \$ 12^{.50} - 16^{.50}

Kale Caesar:

A mix of kale and romaine lettuce, with a special twist on our usual creamy caesar to better compliment the kale. Optionally topped with chicken bacon bits, and walnut pieces.

~ \$ 14^{.50} - 17^{.50}

Green Bean Salad:

Blanched green beans, arugula, sweet corn & sliced peach with a sherry and dijon vinaigrette dressing seasoned with fresh thyme and shallot.

~ \$ 14^{.50} - 17^{.50}

Further Information:

All menus are catered specifically to client needs per function; the above serves as a useful sample to showcase the chef's favorites, specialties, & average price ranges; and by no means is an exhaustive list of offerings. Just ask the chef if you have something particular in mind not on the example menu.

All menus are subject to a service charge based on service type to cover insurance, equipment usage, consumables etc. Service charges will be calculated according to your guest count and service type. We separate our service charges for transparency's sake.

Please inform us of any food allergies in your party; or specific dietary needs in advance; we can usually accommodate them in most cases. Some accommodations may incur greater costs due to the cost of materials; ask the chef for details while getting your quote.

For inquiries please contact Kisal Catering at (705)-943-6700 or at Kiasal.Catering@gmail.com
You can also visit our website at Kiasal.Catering for further information.