



Kiasal Catering

Flexible Catering to meet your needs.

Persian, Indian & Mediterranean Cuisine

Soups & Salads:

Ash-e Jo:

Chicken broth with barley, chickpeas, aromatic vegetables, herbs, lime & a splash of full-fat yogurt to add creaminess. (Can also be made with vegetable stock for a vegetarian option.)

Ash-e Doogh:

A cold yogurt soup with spinach, onions, garlic, scallions, peas, chickpeas & fresh herbs; served with warmed pita for dipping.

Ash-e Reshteh:

Beef broth, with Reshteh noodles, beans, onions, chickpeas, chives, spinach & fresh herbs; served yogurt & warmed pita for dipping.

Avgolemono Soup:

A Greek classic, this thick, creamy rice & chicken soup is flavoured with lemon, dill, bayleaf & a pinch of parsley; then enriched & thickened with an egg & cream liaison.

Revithia Soup:

Another hearty greek favorite, this soup is made with chicken broth & chickpeas, flavoured with red onion, oregano, lemon & bayleaf. (Can also be made with vegetable stock for a vegetarian option.)

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.

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.

Greek Salad:

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

Couscous Salad:

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

Traditional Greek Salad:

This lettuce-free version of Greek Salad is a more hearty dish that replicates the origins of the leafy version more popular in the americas. Cucumber, tomato, onion, bell pepper, crumbled feta; topped with sliced black olives & our traditional Greek dressing.

Single Appetizers:

Babaganash & Pita:

Roasted garlic, eggplant and seasonings, whipped into a smooth creamy spread for dipping. Served with crisp pita and veggies for dipping (also available with Hummus).

Mast-o Moosir:

A creamy dip made of persian shallot & seasoned yogurt with herbs; served with crisp pita wedges, herbs & vegetables (Sabzi Khordan).

Kashke Bademjan:

A mix of caramelized onion, garlic, eggplant & yogurt that makes a rich dipping sauce; served with crisp pita wedges, herbs & vegetables (Sabzi Khordan).

Greek-style Garlic Loaf:

A soft, yet crusty torpedo bun grilled lightly, then spread with garlic & oregano butter before being returned to the grill for a moment; sprinkled with cracked black pepper & served hot. (Prepared on-site only, grill or broiler required)

Shrimp Saganaki:

A classic Greek appetizer made of plump shrimp in a savoury tomato-garlic sauce, seasoned with traditional greek herbs and spices, and a healthy sprinkling of feta cheese. (Prepared on-site only)

Appetizer Platters:

Designed to be shared around the table as a light appetizer.

Sabzi Khordan Platter:

A fresh veggie platter with traditional herbs, sweet onion, radish, scallions, walnuts; with seasoned Lighvan or Paneer cheese & warmed pita. Serves 2-4 as an appetizer.

Greek Canape Platter:

A platter of Greek style ham, fresh oregano, feta cheese, hummus & olive oil on toasted pita crisps. Serves 5-10 as an appetizer.

Curry Plater:

Two large bowls of our signature curry stew; one lamb, one chicken; lots of fresh, warm naan bread, yogurt dip, & a selection of veggies to share around the table. Serves 5-10 as an appetizer.

Greek Charcuterie Platter:

Greek style ham, with fresh oregano and feta, dressed with a greek vinaigrette and wrapped in spinach flatbread, served with greek salad wraps on spinach flatbread and a greek-style fruit salad as the platter's centerpiece. Serves 6-10 as an appetizer.

Side Dishes:

Entrees come with a choice of side(s) where noted, additional sides will be priced as defined below.

Starches:

White Rice

(pilaf seasoned with a hint of onion)

Herbed Rice

(pilaf with herbs & elephant garlic)

Seasoned Rice

(pilaf with with diced vegetables)

Pepper Rice

(pilaf with pureed roast bell pepper)

Stewed Potatoes

(served in seasoned tomato sauce)

Grilled Veg:

Asparagus

Corn on the cob

Eggplant

Plum tomato

Red onion

Shepherd pepper

Sautéed Veg:

Asparagus

Mushrooms

Pepper & Onion

Summer squash

Zucchini

Entree Dishes:

Jujeh Kabab:

Chicken marinated in saffron, citrus & sliced onion until exceptionally tender, then grilled. Served on a pita or with Basmati rice; with grilled tomato & a Shirazi side salad.

Kabab Barg:

Strips of tender beef; seasoned & lightly marinated, grilled & served on a pita or with Basmati rice; with grilled tomato & a Shirazi side salad. (Prepared on-site only)

Khoresh-e Gheymeh:

Lamb stew; with yellow split peas, aromatic vegetables & herbs; topped up with crispy homemade potato fries & served with a side of Basmati rice.

Loobia Polo:

A rich stew of beef, lamb & tomato, spiced with onion, garlic, turmeric & cinnamon. Served atop Basmati rice & sautéed green beans.

Sabzi Polo Ba Mahi:

Basmati rice with fresh herbs & elephant garlic; served with pan-fried white fish (tilapia, sole, flounder or halibut) coated in a citrus, butter & saffron sauce.

Braised Pepper Chicken:

Sautéed chicken chunks with strips of bell pepper & onion; braised in a liquid of chicken stock, saffron & citrus; with a hint of chilli for flavor. Served atop seasoned rice with your choice of veg.

Steak Gyro Plate:

You've likely had this dish's ground-meat cousin; but these gyro wraps are made with tender, thinly sliced steak cooked fresh right before serving. Wrapped in a warm pita and topped with all the traditional veggies & a generous dollop of tzatziki. Served with fresh fries -or- stewed potato. (Prepared on-site only)

Souvlaki Plate:

Skewers of beef, chicken or pork, seasoned with greek spices & grilled to your liking; served with seasoned rice, stewed potatoes & a greek side-salad.

Greek Moussaka:

This lasagna-like dish is built with your choice of seasoned ground beef -or- lamb (or both), layered with a spicy greek-style tomato sauce & eggplant; all topped with a layer of creamy bechamel sauce & grated hard cheese, then placed under the broiler until nicely browned. (minimum order of 6 portions)

Curry Stew:

Your choice of chicken, goat, lamb or beef; stewed with curry spices, herbs, aromatic vegetables, potato, yams, squash & bell peppers. Served with Basmati rice or naan bread & a side of yogurt.

Butter Chicken:

A stew of chicken; with a rich spiced tomato, butter, saffron & yogurt sauce. Served with either Naan or white rice & your choice of Veg.

Tandoori Chicken Kabobs:

A twist on a classic that can be cooked up even without a Tandoor oven. Made with all the traditional spices, then marinated well. A wood smoke packet in the grill gives even gas-cooked kebabs an authentic taste. Served with your choice of basmati rice, or naan bread.

Dessert:

Saffron Pudding:

A lightly spiced pudding made of rice, coconut milk & Persian Saffron; topped with an orange-blossom syrup.
A light, sweet, floral punctuation to any meal.

Persian Halva:

A thick pudding flavored with cardamom rose-water; topped with a sweet rose-water & saffron syrup, slivered almonds, pistachio & shaved coconut.

Filo & Butter Pull-Apart:

A sweet arrangement of buttery, custard-filled filo-pastry rosettes; toasted golden & crisp; flavored with orange-peel & rose water, then topped with slivered almonds.

Honeyed Watermelon:

Thinly sliced seedless watermelon; dressed with a honey syrup & served with a cinnamon yogurt topping; a very light end to any meal.

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.