



Flexible Catering to meet your needs.

Homestyle Cuisine & Other Favorites

Soups & Salads:

Beef & Barley Soup:

Beef broth with barley, chunks of tender beef, black eye peas, aromatic vegetables & herbs.

Chicken & Vegetable Soup:

Chunks of roast chicken with a mix of carrot, celery, onion, corn, & large pasta; seasoned with thyme & tarragon.

Cream of Broccoli Soup:

Sauteed broccoli, aromatic vegetables & herbs; pureed with cream & chicken broth to make a rich soup; topped with fresh chives & parsley.

Cream of Mushroom Soup:

A thick, creamy broth full of seasoned sauteed mushroom, flavoured with aromatic vegetables, thyme, garlic & a touch of white wine.

Cream of Sweet Potato Soup:

A thick soup of puree sweet potato, aromatic vegetables, a hint of brown sugar & a splash of cream; seasoned with cilantro, garlic & nutmeg.

House Salad:

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

Sweet Mix Salad:

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

Apple Pecan:

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

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.

Single Appetizers:

Steamed Mussels:

Mussels steamed in a broth of garlic, onion, aromatic vegetables, tomato sauce, butter & rosé wine; served with garlic toasts.

Fried Shrimp:

Panko breaded shrimp; fried golden brown & served with chef's seafood sauce. (Prepared on-site only, fryer required on-site)

Loaded Potato Wedges:

Lightly crisp, seasoned, potato wedges; topped with cheese, bacon bits, sour cream & chives.
(Prepared on-site only, fryer & oven required on-site)

Chilli con Carne:

A rich, spicy beef chilli; with black eye beans, white kidney beans & navy beans; seasoned with a hint of cilantro & lime; served with fresh bread or a side of tortilla chips.

Appetizer Platters:

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

Toasty Cheese Bread:

Thick-cut, crusty bread, toasted lightly & brushed with garlic & onion butter; topped with a 3 cheese blend & browned lightly under the broiler. Serves 2-4 as an appetizer. (Prepared on-site only, oven required)

Nachos con Carne:

Tortilla chips; topped with beef barbacoa, onion, tomato & a three-cheese mix; then gently toasted until the cheese melts; served with sour cream & salsa con queso. Serves 2-4 as an appetizer. (Prepared on-site only, oven required)

Bread Basket:

A variety of fresh bread, sliced & served with whipped butter. Serves 3-5 as an appetizer.

Vegetable Platter:

Carrot, celery, broccoli, sweet vidalia onion & sliced tomato; served with a sour cream & chive dip.
Serves 6-10 as an appetizer.

Bread & Dip Platter:

A bread basket, served with your choice of dip; see below for dip varieties. Serves 6-10 as an appetizer.
Sour cream & chive, herbed goat cheese, or caramelized onion & cream cheese

Side Dishes:

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

Starches:

Seasoned Rice
(pilaf with with diced vegetables)
White Rice
(pilaf seasoned with a hint of onion)
Mashed Potato
(with butter & cream)
Garlic Mashed Potato
(with butter & cream)
Baked Potato
(with butter & sour cream)
Roasted Potato

Steamed Veg:

Asparagus
Broccoli
Cauliflower
Carrots
Sweet Corn
Green beans
Green peas
Snow peas
Wax beans

Sautéed Veg:

Asparagus
Beets
Broccoli
Carrots
Mushrooms
Parsnips
Scallions
Spinach
Zucchini

Entree Dishes:

Prime Rib:

Roasted with Chef's select seasonings; sliced however thick or thin you'd like; & served with your choice of starch or veg. (minimum order of 6 portions, oven required on-site)

Striploin Steak:

Grilled or pan-seared to your preferred doneness, served with a red-wine reduction & your choice of starch & veg. (Prepared on-site only)

Roast Beef:

Select beef roast; studded with cracked peppercorns, sea salt, whole garlic, then slow roasted; sliced as thick or thin as you'd like; & served with your choice of starch & veg. (minimum order of 6 portions)

French Dip Sandwich:

Hot roast beef on a baguette; served au Jus for dipping; with your choice of sides.
(minimum order of 6 portions)

Chicken Pot Pie:

Chunked chicken simmered in a creamy gravy; with peas, carrots & aromatic vegetables; all under a flakey crust & baked golden brown. (minimum order of 2 portions)

Shepherd's Pie:

A classic mix of beef & lamb simmered in its own gravy; with peas, carrots, corn & aromatic vegetables under a topping of creamy whipped potatoes; baked until golden brown & served with your choice of veg.
(minimum order of 6 portions)

Roasted Chicken & Gravy:

Tender roasted chicken breast; served with a rich poultry gravy & your choice of veg & starch.

Cedar-Plank Salmon:

Salmon roasted on a cedar plank; seasoned with lemon, maple syrup, scallions & sesame oil; served with your choice of sides. (Prepared on-site only, oven required on-site)

Fried Fish:

Crisp coated whitefish; pan-fried until crisp & golden brown; served on a bun; or with pommes frites; a lighter take on the classic fish & chips. (Prepared on-site only, fryer required on-site)

Seafood Medley:

A mix of seafood; including Calamari, mussels, shrimp, scallops & octopus; seasoned with herbs, lemon & white wine; then sautéed. Served on rice or pasta with marinara sauce. (Prepared on-site only)

Special Buffet Meals:

(made to be served buffet style to let people build their plates as they wish)

Fiesta Platter:

Everything you need for a family-style Mexican meal, served buffet style so everyone can assemble their tacos and burritos as they like. Includes barbacoa-style ground beef, spicy chicken, rice, beans, salsa con-queso, salsa roja, & all the fixings you could want; from cheese & sour cream, down to diced jalapeno. (Minimum order 12 servings)

Choice one: Hard shells, soft tortillas, or both. (+\$1.50 per person for both)

Stir Fry:

A mix of vegetables, stir fried & seasoned with soy sauce, chilli oil, garlic & sesame; fried rice; and your choice of two proteins, served up as a nice little buffet so everyone can pick and choose what they like. (Minimum order 12 servings)

Choose two: Pork, beef, chicken, shrimp or crispy breaded chicken.

Dessert:

New York Style Cheesecake:

Extra dense & decadent; with a honey-graham base; topped with your choice of chocolate or fruit syrup; fresh fruit & whipped cream.

Chocolate Cheesecake:

Flavored with dark chocolate through & through; set on a rich chocolate cookie base; then topped with fudge & marshmallow cream.

Bailey's Mousse:

A light vanilla mousse; with a hint of coffee & Bailey's irish cream liqueur. Served with whipped cream & butterscotch syrup.

Chocolate Bailey's Mousse:

A rich Belgian chocolate mousse; with a hint of coffee & Bailey's irish cream liqueur. Served with whipped cream & butterscotch syrup.

Belgian Chocolate Mousse:

A rich Belgian chocolate mousse; served with whipped cream & caramel syrup.

Fruit Pie a la Mode:

Apple-plum, strawberry-rhubarb, cherry or blackberry pie; with a delicate, flakey crust; topped with a scoop of rich ice cream selected to compliment the flavour; served with a drizzle of caramel or chocolate syrup.

Fresh Fruit Tarts:

Delicate, flakey pastry, filled with a rich custard & topped with an assortment of seasonal fruits or in-house fruit jams covered in a light glaze.

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.