



Kiasal Catering

Flexible Catering to meet your needs.

Classical Italian Cuisine

Soups & Salads:

Zuppa di Orzo:

Pearl barley simmered in chicken broth with sautéed onion, celery & carrot; & flavored with smoked prosciutto.

Zuppa di Minestrone:

A mix of carrot, celery, onion & tomato in a beef broth with pasta; flavoured with Bouquet de garnet, Parmigiano Reggiano, garlic & a splash of red & marsala wine.

Zuppa di Pasta e Fagioli:

A perennial favourite at Italian restaurants everywhere, this mix of pasta, beans, tomato & sausage meat is a hearty must-have at any Italian meal.

Zuppa di Patate al Pomodoro:

A savoury tomato & red wine broth with chunks of potato, aromatic vegetables, traditional Italian herbs & a topping of freshly grated Parmigiano Reggiano.

Zuppa di Legumi:

A lighter cousin to the more popular Pasta e Fagioli, this bean soup forgoes the pasta in favour of a wider mix of root vegetables and a bit less spice with its sweet Italian sausage.

Mushroom Risotto Soup:

A mix of sautéed onion portabella & porcini mushrooms, in a chicken & vegetable broth; thickened with Arborio risotto; & seasoned with tarragon, chives, thyme & a splash of white wine.

Misto Salad:

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

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.

Caprese Salad:

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

Classica Salad:

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

Caesar Salad:

Classic Caesar, with prosciutto crisp, croutons, Parmigiano Reggiano & house made dressing.
(add a grilled chicken breast for \$4.50)

Single Appetizers:

Bruschetta:

Classic tomato bruschetta; served on fresh Italian bread with olive oil, garlic, basil & coarse salt.

Mushroom Bruschetta:

A twist on a classic; featuring a mix of sautéed mushrooms seasoned with a hint of fresh dill, sea salt, garlic & balsamic vinegar.

Fried Calamari:

Seasoned, dusted squid; fried & served with seafood sauce & garnish. (Prepared on-site only, fryer required on-site)

Garlic Toasts:

Savoury rosemary focaccia bread, cut into fingers and toasted; glazed with garlic butter & herbs; then lightly sprinkled with grated Parmesan cheese while still hot. (Prepared on-site only, oven required on-site, min 4 servings)

Appetizer Platters:

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

Roasted Garlic Loaf:

Fresh baked bread; sliced & stuffed with seasoned butter, fresh garlic & cheese, then roasted until golden brown on top & topped lightly with fresh chives & basil. Serves 2-4 as an appetizer. (Prepared on-site only, oven required on-site)

Antipasto Platter:

An assortment of prosciutto, capocollo, sliced baby mozzarella, olives & Italian pickles; served with fresh bread. Serves 6-10 as an appetizer.

Italian Coldcut Platter:

Brie, Roquefort, Gruyere & Munster cheeses, sliced thin and optionally served with fresh bread or crackers. Serves 6-10 as an appetizer.

Pasta Dishes:

(Delicate noodles may be substituted for buffet service)

Penne Supremo:

Penne & Italian sausage; served with marinara, goat cheese, mushroom, roasted zucchini & bell pepper; topped with crumbled prosciutto crisp & parmesan.

Penne Ala Vodka:

Penne & Grilled Chicken; served with a vodka reduction rosé sauce & prosciutto; topped with parmesan.

Fettuccine Alfredo:

Fettuccine & Grilled Chicken; served with alfredo sauce; topped with basil & parmesan cheese.

Linguine Blanco:

Linguine; served with alfredo sauce & buffalo mozzarella; topped with basil & parmesan cheese.

Fusilli Rosso:

Fusilli; served with buffalo mozzarella & a rosé sauce; topped with basil & parmesan cheese.

Shrimp Fettuccine:

Sautéed shrimp; served on fettuccine with rosé sauce & garlic butter; topped with fresh basil.

Rigatoni di Manzo:

Hearty Rigatoni; served with a rich tomato-beef sauce; topped with basil & romano cheese.

Linguine Bolognese:

Linguine; served with bolognese, with a bit of parsley & basil for garnish.

Spaghetti alla Carbonara:

Spaghetti served in a sauce of egg, olive oil & Parmesan Cheese; topped with pancetta, parsley & basil.

Make Your Own Pasta:

Your choice of noodles, served with any sauce below & your choice of toppings.

Noodles:

Farfalle, Fettuccine, Fusilli, Linguine, Penne, Rigatoni, Spaghetti.

Fresh Noodles:

Fettuccine, Rigatoni, Penne, Rotini.

(Fresh noodles only available for parties of 24 or less)

Select your sauces and toppings below.

Make Your Own Pizza:

Your choice of sauces & toppings. Select a crust below, then sauces & toppings.

(Prepared on-site only, oven required on-site)

Traditionale:

Ultra thin-crust, cooked on a pizza steel right in your own oven, or a wire sheet.

Includes mozzarella cheese, pomodoro & Basil; select your sauce toppings from our menu below.

Deep Dish:

Thick & soft like focaccia bread, cooked in a pan with a drizzle of olive oil.

Includes mozzarella cheese, pomodoro & Basil; select your sauce toppings from our menu below.

Sauces & Toppings:

Sauces:

Marinara Sauce:

The chef's own personal recipe for this classic Italian tomato sauce.

Alfredo Sauce:

A rich Parmesan cheese & cream sauce, seasoned with basil & garlic.

Rosé Sauce:

A mix of marinara, cream & a hint of ricotta.

Ragù di Manzo:

A tomato & meat sauce with red wine, based on our house Marinara.

Bolognese Sauce:

Pork & beef; simmered with carrot, onion, celery & whole tomatoes in red wine & a splash of whole milk.

Toppings:

Proteins:

Grilled Calamari, Grilled Chicken, Grilled Turkey, Grilled Veal, Italian Sausage, Muscles, Meatballs, Pancetta, Prosciutto, Roasted Salmon, Sautéed Shrimp.

Cheese:

Buffalo Mozzarella, Goat Cheese, Mascarpone, Parmesan, Ricotta, Romano.

Vegetables:

Grilled Eggplant, Grilled Onion, Grilled Zucchini, Roasted Red Pepper, Sautéed Mushroom, Sautéed Scallions, Sautéed Spinach, Soffritto Mix, Steamed Broccoli.

Cured Meats:

Pepperoni, salami, hot salami, pancetta, bacon.

Entree Dishes:

Stuffed Chicken Rosé:

Chicken breast; stuffed with goat cheese & roasted red pepper; served with rosé sauce & a side of pasta.

Chicken Parmesan:

Breast of chicken; breaded & roasted; served with marinara & a blend of cheeses overtop & a side of Pasta.

Veal Parmesan:

Breaded, roasted veal scallopini; served with marinara & a blend of cheeses overtop & a side of Pasta.

Eggplant Parmesan:

Breaded, roasted slices of eggplant; served with marinara & a blend of cheeses overtop & a side of Pasta.

Osso Buco:

Cross-cut veal shanks braised with vegetables, white wine & broth; served with your choice of starch.

Lasagne di Manzo:

A hearty beef lasagne; filled with three cheeses, soffritto mix (carrot, onion celery bell pepper) & marinara; served with your choice of vegetables. (minimum order of 6 portions)

Lasagne Blanco:

A rich bechamel lasagne; filled with four cheeses, chicken breast, mushrooms, caramelized onions & basil; served with your choice of vegetables. (minimum order of 6 portions)

Lasagne al Vegani:

An all vegetable & cheese filling, with marinara sauce, mushrooms, zucchini, eggplant, spinach & soffritto mix (carrot, onion celery bell pepper). (minimum order of 6 portions)

Pork Loin Florentine:

Lightly breaded pork loin chops; topped with sautéed spinach, tomato & a lemon sauce; served with your choice of sides.

Chicken Marsala:

Pan-fried chicken cutlets & portabella mushrooms; dressed with shallots, garlic & parsley; served in a marsala cream-sauce; with your choice of starch & veg.

Veal Marsala:

Pan-fried veal cutlets & portabella mushrooms; dressed with shallots, garlic & parsley; served in a marsala cream-sauce; with your choice of starch & veg.

Side Dishes:

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

Starches:

Mushroom Risotto

Vegetable Risotto

Pasta side

(See Pasta above)

Patate Arrosto

(Ita. style roasted new potato)

Patata Rissolo Fresco

(Crispy potato, herb & parm)

Roasted Veg:

Asparagus

Carrots

Eggplant

Red Bell Pepper

Scallions

Zucchini

Sautéed Veg:

Broccoli

Cauliflower

Carrots

Mushrooms

Rapini

Spinach

Dessert:

Tiramisu:

A classic Italian dessert made of espresso-dipped ladyfinger biscuits & mascarpone cheese.

Marsala Peaches:

Marsala-poached peaches; served with a rich vanilla panna cotta & topped with a sweet marsala wine sauce.

Vino Cotto Strawberries:

Strawberries steeped in Vino Cotto & sugar; served with a rich vanilla panna cotta & topped with creme fraiche.

Espresso Panna Cotta:

Traditional Italian custard; flavoured with chocolate & Espresso syrup.

Yogurt Panna Cotta:

Traditional Italian custard; made with full-fat yoghurt & flavoured with vanilla.

Tiramisu Cheesecake:

An even more decadent twist on the classic, combining mascarpone with cream-cheese & ladyfingers baked right in. This cake is also topped with a rich amaretto & coffee syrup. (minimum order of 6 portions)

Mocha Tiramisu Cheesecake:

The most decadent twist on the classic yet, adding 100% pure cocoa & espresso syrup to the mascarpone & cream-cheese cake. Ladyfingers are baked in, & the base is chocolate cookie crumble in place of graham. This cake is also topped with a rich amaretto & coffee syrup. (minimum order of 6 portions)

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.