



Kiasal Catering

Flexible Catering to meet your needs.

Sandwiches, Charcuterie & Canapés

Classic Sandwiches:

All sandwiches are cut into finger-size portions or triangles (where applicable) for a self-serve platter.

Classic Tea:

Cucumber, goat cheese & dill, on white, whole-wheat or multigrain.

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

Watercress Tea:

Watercress, cream cheese and scallions, on white, whole-wheat or multigrain.

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

Ploughman's:

Sharp cheddar, pickled onions, dill pickle and tomato with your choice of hard boiled egg, ham or without meat, served on crusty stick-bread.

~ \$ 8^{.50} - 14^{.50}

Chicken Salad:

Minced chicken, homemade mayonnaise, aromatic vegetables and a selection of chopped nuts, on white, whole-wheat or multigrain.

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

Egg Salad:

Classic egg salad sandwiches, on white, whole-wheat or multigrain.

~ \$ 10^{.50} - 11^{.50}

Ham & Cheese:

Ham, cheddar, red onion, shredded iceberg and crispy bacon on a soft sub-roll with a drizzle of hot mustard and a spread of homemade mayo.

~ \$ 15^{.50} - 17^{.50}

Home-Style Hoagie:

Ham, summer sausage, cheddar, swiss, sliced tomato, onion & shredded iceberg lettuce on a soft sub roll with a drizzle of 'secret sauce'.

~ \$ 15^{.50} - 17^{.50}

Chicken & Mustard Wrap:

Grilled chicken breast, red onion, iceberg lettuce & hot mustard in you choice of a white, whole wheat or multigrain wrap.

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

Apple Pecan:

Fresh apple, diced pecan, baby spinach with a raspberry & goat cheese vinaigrette sauce, on white, whole-wheat or multigrain. Add grilled chicken for \$1^{.75}

~ \$ 9^{.50} - 11^{.50}

Smoked Salmon:

Smoked salmon, cream cheese, dill and a hint of lemon, served on crusty stick bread, or fresh bagels. Make it homemade bagels for \$3^{.75}

~ \$ 16^{.50} - 18^{.50}

Chicken or Turkey Club:

The poultry of your choice, bacon, romaine lettuce, tomato, mustard, mayo & pickles on your choice of toasted white, rye, whole-wheat or multigrain; served with olive spears.

~ \$ 15^{.50} - 17^{.50}

Cuisine Inspired Sandwiches:

All sandwiches are cut into finger-size portions or triangles (where applicable) for a self-serve platter.

Classical French Inspired Sandwiches:

Beetroot, Brie & Garlic Mushroom:

A creamy pate of beetroot & cashews, combined with a rich brie spread and garlic sauteed mushroom, served on crusty french bread.

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

Jambon d'Chaumière:

French-style ham, emmental cheese, arugula, pickled beets & sliced onion on a crusty french bread with a drizzle of lemon-balsamic dijon dressing.

~ \$ 14^{.50} - 16^{.50}

Lardon Cuit au Epinard:

Crispy bacon, baby spinach, fresh blueberries & raspberries, baby spinach, goat cheese & our raspberry vinaigrette with a drizzle of balsamic reduction all wrapped up in a spinach tortilla.

~ \$ 13^{.75} - 15^{.50}

Croque Monsieur:

Crusty french bread, rich bechamel, white cheddar, gruyere cheese & savoury ham; stacked neatly then topped with cheese and baked under the broiler, served warm. (Prepared on-site only, broiler preferred)

~ \$ 13^{.25} - 16^{.75}

French Club:

Chicken, French-style ham, bacon, butter lettuce, tomato, red onion and a tangy dijon-garlic-horseradish mayo on toasted French bread.

~ \$ 16^{.25} - 17^{.75}

Classical Italian Inspired Sandwiches:

Classic Italian:

Mortadella, Genoa salami, provolone, sliced tomato, onion & shredded romaine lettuce on focaccia bread with a drizzle of italian dressing.

~ \$ 15^{.50} - 17^{.50}

Honey Mustard Mortadella:

Mortadella, baby spinach and a honey-mustard vinaigrette spread in a spinach wrap.

~ \$ 11^{.50} - 13^{.50}

Mista Chicken Wraps:

Grilled chicken breast, spring mix and a roasted red-pepper vinaigrette sauce in a white, whole wheat or multigrain wrap.

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

Chicken Caesar Wrap:

Crisp romaine lettuce, grilled chicken, crisp bacon & plenty of our house-made caesar dressing with real parmesan cheese.

~ \$ 16^{.25} - 17^{.75}

Italian Club:

Turkey, mortadella, fried pancetta, romaine lettuce, tomato, Italian dressing, garlic mayo & red onion on toasted focaccia bread.

~ \$ 16^{.25} - 17^{.75}

Mediterranean & Persian Inspired Sandwiches:

Greek Chicken Pita:

Greek-style grilled chicken breast, romaine lettuce, red onion, tomato, cucumber, feta cheese & plenty of tzatziki sauce packed into a pita bread; your choice of white or whole-wheat.

~ \$ 13^{.75} - 15^{.75}

Sabzi Khordan Pita:

A fresh veggie pita-sandwich with traditional herbs, sweet onion, radish, scallions, walnuts; with seasoned Lighvan or Paneer cheese; your choice of white or whole-wheat pita.

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

Charcuterie Boards:

Antipasto Platter:

Prosciutto, capocollo, sliced baby mozzarella, olives & Italian pickles; served with fresh bread.

Small (serves ~25)	~ \$ 250
Large (serves ~50)	~ \$ 450
Individual	~ \$ 12 - 15

Italian Coldcuts:

Pancetta, mortadella, salami & capocollo; served with sliced provolone cheese and fresh bread.

Small (serves ~25)	~ \$ 275
Large (serves ~50)	~ \$ 475
Individual	~ \$ 14 - 16

French Charcuterie:

Grapes, sliced apple, traditional cold cuts, brie & gruyere; served with sliced baguette.

Small (serves ~25)	~ \$ 260
Large (serves ~50)	~ \$ 475
Individual	~ \$ 13 - 16

French Cheese Tray:

Brie, Roquefort, Gruyere & Munster cheeses, sliced thin and optionally served with fresh bread or crackers.

Small (serves ~25)	~ \$ 275
Large (serves ~50)	~ \$ 475
Individual	~ \$ 14 - 16

Relish Tray:

Flavorful assortment of pickled cucumber, beetroot, onion, carrot & cauliflower.

Small (serves ~25)	~ \$ 100
Large (serves ~50)	~ \$ 185
Individual	~ \$ 4 - 6

Vegetable Platter:

Carrot, celery, broccoli, sweet vidalia onion & sliced tomato; served with a sour cream and chive dip.

Small (serves ~25)	~ \$ 50
Large (serves ~50)	~ \$ 75
Individual	~ \$ 4

Bread Basket:

A variety of fresh bread, sliced and served with whipped butter. Perfect to compliment other Charcuterie that don't include breads.

Small (serves ~25)	~ \$ 35
Large (serves ~50)	~ \$ 50
Individual	~ \$ 2

Bread & Dip:

Our classic bread basket, served with a bowl of dip. Your choice of sour cream and chive, herbed goat cheese, or caramelized onion and cream cheese.

Small (serves ~25)	~ \$ 60
Large (serves ~50)	~ \$ 85
Individual	~ \$ 4

Bagel & Lox:

Fresh, toasted bagel quarters, smoked salmon rosettes, whipped cream cheese spread & fresh dill.

Small (serves ~25)	~ \$ 275
Large (serves ~50)	~ \$ 475
Individual	~ \$ 14 - 16

Bruschetta Board:

Classic tomato Bruschetta along with our delectable mushroom bruschetta, paired with fresh, sliced crusty calabrese stick to enjoy the bruschetta toppings on.

Small (serves ~25)	~ \$ 200
Large (serves ~50)	~ \$ 300
Individual	~ \$ 12 - 14

Greek Charcuterie:

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.

Small (serves ~25)	~ \$ 250
Large (serves ~50)	~ \$ 450
Individual	~ \$ 12 - 15

Canapés:

Smoked Salmon Rosettes:

Served on toasted baguette crostini with fresh dill cream cheese.

~ \$ 7.⁵⁰ - 9.⁰⁰

Beetroot Pate & Brie:

Creamy whipped brie, with a rich beetroot pate, topped with garlic sauteed mushroom on a baguette crostini.

~ \$ 4.⁵⁰ - 5.⁰⁰

Herbed Goat's Cheese & Scallion:

Sauteed Scallions, herbed goat's cheese and cucumber served on a toasted baguette crostini.

~ \$ 4.⁵⁰ - 5.⁰⁰

Gruyere et Ail Roti:

Roasted garlic & caramelized onion pate with melted gruyere cheese served on a toasted baguette crostini.

~ \$ 4.⁵⁰ - 5.⁰⁰

Pumpnickel & Spinach:

Spinach & herb cream cheese spread on a pumpnickel crisp, topped with cucumber and seasalt.

~ \$ 4.⁵⁰ - 5.⁰⁰

Peaches & Cream Crostini:

Whipped cream cheese, heavy cream and peaches simmered in wine reduction on a light crostini.

~ \$ 4.⁵⁰ - 5.⁰⁰

Spinach & Berry Crostini:

Goat cheese, baby spinach and fresh berries on a light crostini with a drizzle of balsamic reduction.

~ \$ 6.²⁵ - 7.²⁵

Bruschetta:

Classic tomato bruschetta, with fresh basil and garlic, served on toasted Italian stick bread.

~ \$ 4.⁵⁰ - 5.⁰⁰

Mushroom Bruschetta:

A medley of mushrooms, lightly sauteed with garlic and drizzled with balsamic reduction; served on Italian stick bread.

~ \$ 5.⁰⁰ - 5.⁵⁰

Garlic & Cheese Toasts:

Savoury rosemary focaccia bread, cut into fingers and toasted; before being covered in a buttery herb & garlic spread, and plenty of italian style cheese.

~ \$ 5.⁰⁰ - 5.⁵⁰

Greek Canape:

Greek style ham, fresh oregano, feta cheese, hummus & olive oil on toasted pita crisps.

~ \$ 6.⁵⁰ - 7.⁵⁰

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