



# Kiasal Catering

Flexible Catering to meet your needs.

## Italian Desserts:

### **Tiramisu:**

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

~ \$ 15<sup>.50</sup> - 16<sup>.50</sup>

### **Marsala Peaches:**

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

~ \$ 15<sup>.50</sup> - 16<sup>.50</sup>

### **Vino Cotto Strawberries:**

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

~ \$ 15<sup>.50</sup> - 16<sup>.50</sup>

### **Espresso Panna Cotta:**

Traditional Italian custard; flavoured with chocolate & Espresso syrup.

~ \$ 6<sup>.50</sup> - 7<sup>.50</sup>

### **Yogurt Panna Cotta:**

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

~ \$ 5<sup>.00</sup> - 6<sup>.50</sup>

### **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)

~ \$ 12<sup>.50</sup> - 20<sup>.50</sup>

### **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)

~ \$ 15<sup>.50</sup> - 25<sup>.00</sup>

### **Chocolate Ravioli:**

A decadent cocoa flavoured fresh pasta, filled with spiced mascarpone cheese; simmered in port wine with pears and served hot with a scoop of ice cream.

~ \$ 14<sup>.50</sup> - 22<sup>.00</sup>

## French Desserts:

### **Creme Bruleé:**

A classic French baked custard; served with caramelized sugar on top.

~ \$ 12<sup>.50</sup> - 15<sup>.00</sup>

### **Grand Marnier Chocolate Mousse:**

A rich two-layer dark chocolate mousse flavored with orange liquor; topped with a delicate white-chocolate mousse; garnished with whipped cream & cocoa powder.

~ \$ 10<sup>.50</sup> - 12<sup>.50</sup>

### **Port Pear à la Crème:**

Sweet pears poached in a port wine syrup; served atop of a scoop of rich vanilla ice cream with a drizzle of reduced port syrup on top.

~ \$ 15<sup>.50</sup> - 16<sup>.50</sup>

### **Apple Cranberry Galette:**

Flakey, buttery crust; topped with baked apple, pear & cranberry; optionally served hot with a scoop of rich vanilla ice cream & a drizzle of caramel.

~ \$ 15<sup>.50</sup> - 16<sup>.50</sup>

### **Brie Cheesecake:**

A decadent cheesecake that substitutes brie for part of the cream cheese; topped with fresh berries & a drizzle of port-infused fruit syrup.

~ \$ 12<sup>.50</sup> - 20<sup>.50</sup>

### **Cafe Liegeois:**

One scoop each of vanilla & coffee ice creams; paired with iced coffee, whipped cream; served with a drizzle of chocolate & caramel sauces & a dusting of cocoa powder.

~ \$ 10<sup>.50</sup> - 12<sup>.50</sup>

## Homestyle Desserts:

### **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.

~ \$ 12<sup>.00</sup> - 20<sup>.00</sup>

### **Chocolate Cheesecake:**

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

~ \$ 13<sup>.50</sup> - 20<sup>.00</sup>

### **Bailey's Mousse:**

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

~ \$ 7<sup>.50</sup> - 10<sup>.00</sup>

### **Chocolate Bailey's Mousse:**

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

~ \$ 8<sup>.50</sup> - 12<sup>.00</sup>

### **Belgian Chocolate Mousse:**

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

~ \$ 6<sup>.50</sup> - 8<sup>.50</sup>

### **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.

~ \$ 10<sup>.00</sup> - 15<sup>.00</sup>

### **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.

~ \$ 3<sup>.50</sup> - 4<sup>.00</sup>

## Other Desserts:

### **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.

~ \$ 12<sup>.50</sup> - 15<sup>.50</sup>

### **Persian Halva:**

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

~ \$ 12<sup>.50</sup> - 15<sup>.50</sup>

### **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.

~ \$ 12<sup>.50</sup> - 15<sup>.50</sup>

### **Honeyed Watermelon:**

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

~ \$ 6<sup>.50</sup> - 7<sup>.50</sup>

### **Dessert Spring Roll:**

Spring Roll pastry filled with tropical fruit and a rich caramel sauce. Served hot with a scoop of ice cream.

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

~ \$ 14<sup>.50</sup> - 18<sup>.50</sup>

## **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](mailto:Kiasal.Catering@gmail.com)  
You can also visit our website at [Kiasal.Catering](http://Kiasal.Catering) for further information.