



FARM *to* TABLE
CATERING
CENTRAL COAST

HERBS PLUCKED FRESH FROM A LUSH
COUNTRY GARDEN. ARTISANAL WINE SOURCED FROM
GRAPEVINES DOWN THE ROAD. FARM FRESH EGGS
PICKED DAILY FROM HENS FREE TO FEAST ON GRAIN.
THIS IS K'SYRAH CATERING.

OUR FARM IS NESTLED IN THE HEART OF
THE SANTA YNEZ VALLEY, AND OUR FOOD REFLECTS
ONLY THE BEST SEASONAL FLAVORS THE CENTRAL
COAST HAS TO OFFER. WE ARE PREPARED TO TAILOR
OUR DISHES TO YOUR EVERY NEED, SO CONSIDER THIS
MENU A STARTING POINT.

FARM-TO-TABLE
IS MORE THAN JUST A GOAL FOR US
- IT'S OUR WAY OF LIFE.

TO BOOK YOUR EVENT, CALL (805) 245-9564
4TH PLACE | SOLVANG, CA | 93463
WWW.KSCATERINGANDEVENTS.COM

CHARCUTERIE

3 IMPORTED PREMIUM MEATS & 4 IMPORTED CHEESES

With rosemary marcona almonds, dried fruit, roasted red peppers, pickles, assorted jams, jellies, bread, crackers & whatever else floats our boat!

JAMON IBERICO (IMPORTED FROM SPAIN)

Free-range, acorn-fed, heritage Iberian ham cured from 4-6 years

APPETIZERS

Cold

STEAK TARTARE

Freshly chopped filet mignon with onions, capers, farm egg yolk & parsley

GAZPACHO

Cold heirloom tomato soup with basil, EVOO, onion & garlic

HOUSE CURED SALMON

In house cured salmon sliced with chive & cream cheese served on flat bread

SEASONAL CEVICHE

Seasonal fish, avocado, onions, seasonal fruit, lemon juice & EVOO served with tortilla chips & avocado

WILD CAUGHT SHRIMP WITH SHAVED FENNEL

Cold shrimp, shaved fennel hearts, lemon & EVOO

SEARED TENDERLOIN SASHIMI

Seared filet mignon with soy, ponzu, ginger & garlic

Hot

SPINACH POPPERS

Wontons stuffed with spinach, feta & dill; deep-fried and served with house-made yogurt ranch

SEASONAL TRAY PASS SOUP

Prepared to chef's recommendation

WILD CAUGHT SCALLOP

Seared scallop over cauliflower puree with bacon & white truffle butter

ON THE SPIT

ROTISSERIE WHOLE PIG with dipping sauces

ROTISSERIE WHOLE LAMB with au jus

DESSERT

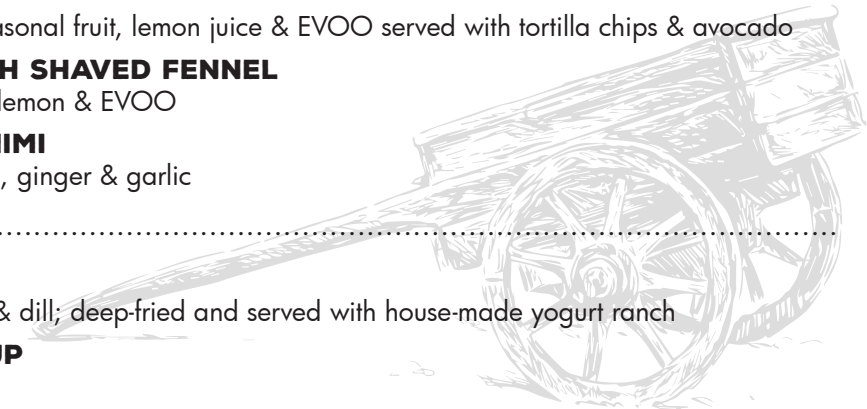
CHOCOLATE CAKE housemade

SEASONAL FRUIT TART CRUMBLE with vanilla bean ice cream

VANILLA BEAN ICE CREAM topped with macerated berries & drizzled with sweet balsamic reduction

BREAD PUDDING WITH VANILLA BEAN ICE CREAM

Housemade with a cognac sauce & crème anglaise drizzle



BUFFET / FAMILY STYLE

Entrées

TOMATO BRAISED CHICKEN

Braised bone-in chicken pieces simmered in housemade marinara, garlic & onions

CHICKEN SPINACH

Chicken breast stuffed with spinach, dodonis feta, onions & spices with a beurre blanc sauce

SEASONAL FISH Prepared to chef's recommendations

CEDAR PLANK SALMON

Salmon slow cooked on a cedar plank with dill & EVOO, served with lemon wedges & dill dipping sauce

WILD CAUGHT MEXICAN SHRIMP BUTTERFLIED ON SHELL (PREPARED 2 WAYS)

Housemade marinara with dodonis feta - or - topped with garlic, wine, butter & basil

DOUBLE FRENCH LAMB CHOPS

Double cut lamb chops marinated in EVOO, lemon juice & seasoning; charbroiled & drizzled with balsamic reduction

BRAISED SHORT RIBS

Meltingly tender, seasoned with select spices, marinated in Syrah & housemade beef stock

PRIME TRI-TIP

Seasoned prime tri-tip, slow cooked over red oak fire & served with housemade chimichurri sauce

Starches

ROSEMARY RED POTATOES Baby red potatoes, fresh rosemary, garlic & EVOO

FRIED FINGERLING POTATOES With garlic & topped with shaved parmesan

HOUSEMADE POLENTA With housemade chicken stock & wilted arugula

BAKED ORZO IN TOMATO SAUCE

Orzo pasta, housemade chicken stock, fresh marinara, dodonis greek feta & EVOO

ORZO RISOTTO

Orzo pasta, housemade chicken stock, butter, mushroom, hand stirred & topped with shaved parmesan

Salads

ROASTED BEETS AND GOAT CHEESE

With arugula, toasted salted pistachios & sherry vinaigrette dressing

HEIRLOOM TOMATO AND DODONIS GREEK FETA

With cucumbers, mint, pickled onions, kalamata olives & housemade greek dressing

HEIRLOOM TOMATO AND BLEU CHEESE

With pickled onions, fresh basil, balsamic vinaigrette finished with sea salt & cracked pepper

ORGANIC MIXED FIELD GREENS AND GOAT CHEESE

With candied walnuts, mixed cherry tomatoes, pickled red onions & citrus vinaigrette

Vegetables

WILTED SPINACH With bacon, onions & tossed with a vinaigrette dressing

GRILLED ASPARAGUS Topped with hand shaved aged parmesan & EVOO

BRUSSELS SPROUTS Roasted with garlic, lemon & EVOO

ROASTED SEASONAL VEGETABLES (PREPARED 2 WAYS)

Grilled with lemon & EVOO - or - roasted with onion & garlic

Price List

all prices per person except for jamon iberico // prices are subject to change

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|--|---------------|
| CHARCUTERIE | \$15 |
| JAMON IBERICO (IMPORTED FROM SPAIN)..... | \$750 |
| APPETIZERS: | |
| CHOICE OF 3..... | \$20 |
| CHOICE OF 5..... | \$30 |
| BUFFET: | |
| 2 ENTRÉES, 2 SALADS, 1 STARCH + 1 VEGETABLE..... | IN-HOUSE \$50 |
| | OFF-SITE \$60 |
| 3 ENTRÉES, 2 SALADS, 1 STARCH + 1 VEGETABLE..... | IN-HOUSE \$60 |
| | OFF-SITE \$70 |
| FAMILY STYLE: | |
| 2 ENTRÉES, 2 SALADS, 1 STARCH + 1 VEGETABLE..... | IN-HOUSE \$60 |
| | OFF-SITE \$70 |
| 3 ENTRÉES, 2 SALADS, 1 STARCH + 1 VEGETABLE..... | IN-HOUSE \$70 |
| | OFF-SITE \$80 |
| ON THE SPIT: | |
| SUBSTITUTE ONE OF YOUR ENTRÉES FOR AN ADDITIONAL.... | \$10 |
| DESSERT | \$7 |

What's Included

IN-HOUSE

PROFESSIONAL WAIT STAFF,
HANDMADE FARM TABLES,
WOOD CHAIRS, BENCHES,
CHINA, FLATWARE, GLASSWARE,
RUNNERS, VASES, CANDLEHOLDERS,
& NAPKINS

OFF-SITE

PROFESSIONAL WAIT STAFF,
PORTABLE SELF-CONTAINED
KITCHEN,
& ON-SITE CHEFS
**FOOD & BEVERAGE MINIMUM
APPLIES*

Additional Charges

20% SERVICE CHARGE (OFF-SITE ONLY)
EVENT CAPTAIN \$200 (OFF-SITE ONLY)
8% TAX
18% GRATUITY

Also Available

BAR AND NON-ALCOHOLIC DRINK PACKAGES
CUSTOM BRUNCH & LATE-NIGHT MENUS