



Flexible Catering to meet your needs.

Classical French Cuisine

Soups & Salads:

French Onion Soup:

Caramelized onions in beef broth; seasoned with thyme, marjoram & bay leaf; served with a raft of bread & toasted gruyère cheese on top. (Requires rental of bowls for service & service area to prep melted cheese tops.)

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

Beef Bourguignon Soup:

A rich red wine broth with chunks of tender stewed beef, thick cut bacon, mushrooms & aromatic vegetables; seasoned with thyme, bayleaf & parsley. (Also available as an entree stew.)

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

Tomato Bisque:

Delicately roasted tomatoes, pureed into seafood stock; thickened with rice & enriched with heavy cream.

~ \$ 6^{.50} - 10^{.00}

Potage au Potiron:

A hearty mix of sweet pumpkin, potato, vegetables & cream; seasoned with aromatics & herbs; served hot with a splash of heavy cream.

~ \$ 6^{.50} - 10^{.00}

Potage Parmentier:

Potato & leek pureed into chicken broth, seasoned with thyme & served hot with a splash of heavy cream.

~ \$ 5^{.75} - 8^{.75}

Crème de Cauliflower Soup:

A rich, creamy veloute of cauliflower, vegetables & cream; seasoned with aromatics & herbs; served garnished with fresh chives.

~ \$ 5^{.75} - 8^{.75}

Salad d'Chaumière:

Arugula, roasted asparagus, glazed beets, walnuts & goat cheese crumbles with a lemon-balsamic dijon dressing that has just a hint of garlic.

~ \$ 12^{.75} - 18^{.00}

Salad d'Château:

A mix of baby romaine & butter lettuce; tossed with lemon dressing, tarragon & parsley; topped with pickled shallot & chives.

~ \$ 11^{.25} - 16^{.75}

Salad d'Épinards:

Baby spinach tossed with a raspberry vinaigrette; topped with crumbled bacon, mixed fresh berries, a sweet balsamic glaze & goat cheese crumble.

~ \$ 7^{.25} - 10^{.50}

Salad à la Moutarde:

Spring mix served with a honey mustard vinaigrette; garnished with curls of jambon de bayonne; & topped with shredded gruyère cheese.

~ \$ 7^{.25} - 10^{.50}

Single Appetizers:

Mussels au Vin:

Mussels steamed in white wine, cream, shallots, garlic, butter & a splash of lemon juice; served with crisp french bread slices. (Prepared on-site only; we will need an appropriate kitchen at the event location)

~ \$ 18^{.50} - 24^{.25}

Potatoes Au Gratin:

Thinly sliced ruby potatoes & onion, roasted in a creamy bechamel sauce with Cheddar & Gruyere cheeses until golden brown on top; optionally drizzled with a bit of dijon mustard.

~ \$ 15^{.50} - 17^{.75}

L'Petite 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)

~ \$ 12^{.50} - 15^{.75}

Onion Galette:

Caramelized onion, shallot, scallions, gruyère cheese & a hint of dijon mustard; baked atop a crisp, flakey pastry; served warm. (minimum order of 24 portions)

~ \$ 7^{.25} - 14^{.50}

Appetizer Platters:

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

Baked Brie Platter:

A delicately baked wheel of brie cheese, topped with honey; served with fresh fruit & french bread crostini. Serves 3-6 as an appetizer. (Prepared on-site only, oven required)

~ \$ 34^{.50} - 38^{.50}

Trois Canapés:

An assortment of three types of canapés served on a crisp slice of french bread: Smoked salmon rosettes with fresh dill & cream cheese; garlic sauté mushroom & brie cheese on beetroot paté; & herbed goat cheese with cucumber & scallions. Serves 5-10 as an appetizer.

~ \$ 75^{.00} - 90^{.00}

Plateau d' Charcuterie de Table:

Grapes, sliced apple, traditional cold cuts, brie & gruyere; served with sliced baguette. Serves 6-10 as an appetizer.

~ \$ 75^{.00} - 90^{.00}

Plateau à Fromage de Table:

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

~ \$ 75^{.00} - 90^{.00}

Side Dishes:

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

Starches: ~ \$ 2^{.75} - 4^{.50}

Duchess potato
(creamy whipped potato)
Lyonnaise potatoes
(sauteed in butter & onion)
Potato Sauté
(with onion & red pepper)
Roasted Potato
(with French flair)
Riz Basquaise
(Rice with veg & wine)

Glazed Veg: ~ \$ 2^{.50} - 4^{.50}

Asparagus
Beets
Broccoli
Carrots
Green beans
Parsnips
Snow peas
Wax beans

Sautéed Veg: ~ \$ 2^{.50} - 4^{.50}

Asparagus
Beets
Broccoli
Carrots
Scallions
Mushrooms
Spinach
Green peas

Entree Dishes:

Filet Mignon à la Provençale (Chateaubriand):

Roasted heart of beef tenderloin seasoned with provençale herbs, butter and a red-wine reduction; served with tomato provençale, potatoes duchess & your choice of veg.

(minimum orders of 6 portions, prepared on-site only; we will need an appropriate kitchen or grill at the event location)

~ \$ 85^{.00} - 115^{.00}

Filet Mignon à la Jambon:

Bacon-wrapped medallions of tenderloin; seasoned with chef's select herbs & spices, then grilled; served with your choice of starch & veg.

(Prepared on-site only; we will need an appropriate kitchen or grill at the event location)

~ \$ 75^{.00} - 87^{.50}

Rib-Eye au Jus Forté:

Grilled or pan-seared rib-eye (with or without bone), served with jus and a red wine reduction and your choice of starch and veg.

(Prepared on-site only; we will need an appropriate kitchen at the event location)

~ \$ 60^{.00} - 70^{.00}

Steak Diane:

Thin-pounded loin-steak; pan seared & topped with a sauce of cognac, butter, shallot parsley & chives; served with your choice of starch & veg.

~ \$ 50^{.00} - 60^{.00}

Chicken Cordon Rouge:

You've heard of it's bleu cousin; this twist adds roasted red pepper, chopped basil & parsley to the classic ham & cheese wrapped in breaded chicken breast. Served with your choice of starch & veg.

~ \$ 36^{.50} - 40^{.00}

Coq au Vin:

Marinated bone-in chicken; braised with burgundy wine, lardons, mushrooms, onions & garlic. Served with braised carrots, beets & your choice of starch.

~ \$ 38^{.50} - 44^{.75}

Chicken Chasseur:

Bone in chicken, fried till golden & crisp; then braised in chasseur sauce (beef demi-glace, tomato, parsley sauteed shallot & mushroom); served with your choice of starch & veg.

~ \$ 29^{.50} - 32^{.75}

Chicken Basquaise:

A stew of chicken & sweet peppers; seasoned with aromatic vegetables, chorizo, garlic, tomato, white wine & spicy peppers. Served with your choice of starch.

~ \$ 27^{.50} - 28^{.00}

Jambon de Miel Rôti:

Honey-roasted pork tenderloin; seasoned with rosemary & thyme; served with roasted apples, onion, & a tart apple cider & honey sauce; with your choice of starch & veg.

(minimum order of 2 portions)

~ \$46^{.50} - 52^{.50}

Cassolette de Jambon:

A hearty stew of tender chunks of pork, beans & aromatic vegetables in a sweet reducté of red wine, beef stock & caramelized molasses; served with stewed potatoes.

(minimum order of 4 portions)

~ \$25^{.50} - 28^{.50}

Salmon Meunière:

Pan-fried salmon fillets; cooked in butter & served with an herb, lemon & butter sauce. Served with your choice of starch & veg.

(Prepared on-site only; we will need an appropriate kitchen or grill at the event location)

~ \$ 55^{.00} - 65^{.00}

Basque-Style Fish:

Cod fish & clams braised on a bed of green-peppers, onion, garlic & parsley; lightly seasoned with red spicy pepper; & served in a white wine sauce with your choice of starch.

(Prepared on-site only; we will need an appropriate kitchen at the event location)

~ \$ 30^{.00} - 34^{.00}

Dessert:

Creme Bruleé:

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

(Requires additional rental of ramekins for orders exceeding 12 portions & service area to prep melted the tops.)

~ \$ 12^{.50} - 15^{.00}

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^{.50} - 12^{.50}

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^{.50} - 16^{.50}

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^{.50} - 16^{.50}

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^{.50} - 20^{.50}

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^{.50} - 12^{.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 Kisal Catering at (705)-943-6700 or at Kiasal.Catering@gmail.com
You can also visit our website at Kiasal.Catering for further information.