

Elegant Dinners

Sample Dinner Menu—\$30.00

Seasonal Salad

Chicken stuffed with Goat Cheese and Artichokes

Served with lemon, white wine & caper sauce

Wild Rice Pilaf

Baby Green Beans

Chocolate Crème Brulee

Sample Dinner Menu—\$50.00

Rustic Goat Cheese, Swiss Chard and

Toasted Pine Nut Tart

Roasted Pumpkin Soup with Parsnip Chips

Intermezzo

*Handmade seasonal sorbet finished with
a drizzle of champagne*

Entrée (choose 1)

Seared Scallops

*Served over creamy vegetable risotto
or*

Lamb Chops

*Encrusted with Dijon mustard and fresh herbs
and served with a creamy vegetable risotto*

Honey Goat Cheesecake

Creamy Belgium honey goat cheesecake

These are just samples of what we can do to create the perfect experience for your event size, theme and budget.

Your venue or ours, K'Syrah will take care of the details, creating a wonderful, memorable event

- * Business meetings
- * Client appreciation functions
- * Seminars
- * Networking parties

- * Weddings & rehearsal dinners
- * Birthday parties
- * Charity functions
- * And much more!



K'Syrah hosts private events on-site



- * Themed food selections to match your style
- * Professional staffing
- * Thousands of hand-picked & taste-tested wines
- * Freshly prepared gourmet foods
- * A repertoire of hundreds of dishes
- * Many years of event experience
- * Groups of up to 50 standing guests
- * Seated groups of up to 24 guests
- * Unique & private atmospheres
- * Locally owned & operated

K'Syrah catering, wine and bistro

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K'Syrah
catering wine and bistro



Bold flavors, beautiful presentation, effortless events for 4 or 400, with a repertoire of thousands of wines and gourmet dishes to impress and pamper your guests.

Visit us online for a full catering packet, photos, pricing, menus, and more at www.ksyrahcatering.com or ask any employee for information

Sample Appetizer Assortment

These are just a few of our delicious creations, ask for our full menu packet!
Prices listed are for small (10-15 guests), medium (15-25), or large (25-35) except where noted

Caramelized Onion, Bleu Cheese & Bacon

Potato Cups \$32 / \$42 / \$52

Roasted baby potato halves filled with creamy garlic potatoes, bleu cheese, bacon and caramelized onions

Bacon-wrapped Dates

\$35 / \$50 / \$60

Dates stuffed with goat cheese & crunchy roasted almonds, baked in a wrap of bacon

Marinated Lamb Chops

\$50 / \$80 / \$110

Herb marinated rack of lamb, grilled and sliced into succulent individual chops

Marinated Pork Tenderloin Slices

\$35 / \$50 / \$70

Thinly sliced pork tenderloin served with warm pear chutney

Provolone Pesto Torta Small

\$25 / Large \$40

A rich dome containing layers of garlic-pistachio cream cheese, basil pesto and sun dried tomato pesto, enveloped in provolone.

Flank Steak Bruschetta

\$40 / \$55 / \$70

Marinated and grilled flank steak, thinly sliced and rested on Bruschetta. Finished with a tomato, artichoke and caper tapenade

Stuffed Figs

\$30 / \$35 / \$40

Figs stuffed with Gorgonzola, wrapped in Prosciutto & drizzled with balsamic

Sesame Salmon Bites

\$35 / \$50 / \$65

Ginger glazed salmon dripped in black and white sesame seeds

Chipotle Baby Back Ribs

\$45 / \$65 / \$85

"Fall off the bone" tender ribs, barbecued with a zesty raspberry-chipotle sauce

Caramelized Onion & Goat Cheese Phyllo Cups

\$27 / \$40 / \$52

Mini phyllo cups filled with goat cheese and topped with caramelized onions

Business Lunch

Sandwich Selections \$22.50 per person
Served 'boxed' or buffet, with a choice of (2) salads and dessert

Chicken Curry Croissant

Diced chicken breast, apples, grapes and toasted almonds tossed with a light curry dressing

Vegetarian Muffuletta

A grilled Portobello mushroom, provolone, roasted red pepper, olive tapenade and pesto aioli layered on a fresh Ciabatta roll

Chipotle Pulled Pork Sandwiches

Slow roasted port loin, smothered in a zesty chipotle sauce.

Pork Tenderloin Sandwich

Sliced pork tenderloin, provolone, house chutney and garlic aioli, served on a ciabatta roll



Buffet-Style Menu \$25.00 per person
Served with foccacia bread and dessert

Chicken Skewers

*Italian marinated chicken skewers
Rosemary Roasted Red Potatoes*

Grilled Veggie Platter with Fresh Basil Vinaigrette

Grilled asparagus, red & yellow peppers, zucchini, yellow squash, eggplant, and mushrooms

Antipasti Salad

A bed of romaine topped with sliced prosciutto, salami, olives, sweet peppers, provolone, parmesan, and tomatoes. Drizzled with a red wine vinaigrette



We are always creating new, unique items from the freshest ingredients to tease the eyes and tempt the palate!