



KIROS

HOLIDAY

- MENU -

APPETIZER

\$7/PP

Stuffed Mushroom

Large mushroom cap stuffed with mushroom Duxelles, wild rice and sautéed chicken livers, shallots, garlic, Sauvignon Blanc and melted Gruyere cheese

Smoke Salmon Canape

Smoked salmon rolled charbroiled asparagus and Dill crème cheese on toast points



SALAD

Arugula Salad

Petite arugula, Heirloom cherry tomatoes, sliced cucumber

Endive Salad

A mixture of red and white endive spears, garden baby mixed greens, crumbled Gorgonzola blue cheese, candied walnuts and thinly sliced green apple





ENTREE

(2 Sides Item + 1 Salad Item + Dinner Rolls & Butter Included)

Traditional Butter Roasted Turkey

Grass-fed organic slice breast & thigh, with roasted turkey gravy
\$50/pp

Rosemary Brined Duroc Rack of Pork

*Coated with organic honey and Dijon mustard. Makers Mark caramelized
granny smith apples*
\$50/pp

English Country Side Sea Salt Crusted Roast Prime Rib

Natural fresh herb and Morey Saint Deni jus. With creamy horseradish
\$52/pp

Oven Roasted Boneless Pasture Raised Leg of Lamb

Rosemary, roasted garlic, aged balsamic vinegar and roasted garlic jus
\$50/pp

Certified Angus N.Y. Strip

*Rubbed with fines herb and roasted whole. Served with a Madagascar green
peppercorn sauce with Remi Martin cognac flambé*
\$52/pp

Cherry Wood Smoked Virginia Country Ham

With a pineapple and blood orange glaze
\$50/pp

Roasted Side of Wild Scottish Salmon

With sauce Meyer lemon beurre blanc
\$50/pp





SIDES



Roasted garlic Yukon gold mashed potato

San Francisco sourdough stuffing with traditional mirepoux, fresh herbs and slowly simmered roast turkey broth

Roasted butternut squash with cinnamon and freshly grated nutmeg. Topped with Brulee marshmallows

Roasted baby heirloom carrots with honey and fresh thyme

Roasted assorted forest mushroom

Upscale green bean casserole with haricot vert, porcini mushroom, gruyere de Comte cheese and crispy onion crust

Shaved Brussel sprouts with Nueske's Bacon and Quebec maple syrup gastrique

Rainbow colored fingerling potatoes roasted with fresh herbs and roasted shallots

Medley of baby zucchini, patty pan and sunburst squashes

Roasted rainbow cauliflower and broccolini topped with buerre noisette





DESSERT



Apple Cranberry Crumble Tartlet - \$7

Gluten Free Shortbread Cookie Dough, Diced Apples, Cranberries Crumble, Salted Caramel

Italian Lemon Meringue Tartlet - \$7

Gluten Free Shortbread Cookie Dough, Lemon Curd, Italian Meringue

Chocolate Espresso Tartlet - \$7

Gluten Free Shortbread Cookie Dough, Coffee Cake, Espresso Cream, Chocolate Ganache

Traditional Pumpkin Pie - \$7 per piece

Pumpkin Cheesecake - \$7 per piece

Mini Pastries Assortment - \$4 per piece

(Mini Praline Cream Puff, Moelleux Chocolate, Moelleux Pistachio-Lemon, Moelleux Coco-Dulce, Red Berry Opera Cake, Tiramisu Cake, Opera Cake)

ADD-ON

Housemade Infused Water (Dispenser)

Lemon & Mint / Cucumber / Watermelon
\$2.50/pp

Carving Board Station - Chef Attendant

\$250/Chef

Additional Entree

\$25/pp/entree

Additional Side

\$10/pp/side

*There will be a \$500 minimum order excluding sales tax & delivery fee/ service charge.
Includes All Disposable Serving Ware, Napkins, Plates, and Flatware.
For a full-service setup like china, silver, and glassware rental also service attendants please
contact us for further assistance. Holiday Themed Decor included in buffet setup.*



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