

KIROO

CATERING



BUSINESS GETHERING SETUP

Kiros Catering offers your corporate gathering, or seminar associates, the experience of a leisurely breakfast that entices the time-crunched but food savvy individuals an extensive breakfast selection. Served Buffet Style; Healthy, Classic American, Best EUR/MEX Breakfast and if you are not delighted by that perfect early riser appetite pleaser, there is the Ultimate Breakfast Set just for your guests.

BREAKFAST BUFFET

SIGNATURE WRAP / SANDWHICH
PRESENTATION PLATTER

LUNCH BUFFET

SALADE ENTREES

HAUTE CUISINES

SIDES

HORS D'OEUVRES

SOUP ADD-ON

BARBECUE FLIGHT OF MEAT

SNACKS

LES DESSERTS

BEVERAGES

BAR PACKAGES

BREAKFAST BUFFET

HEALTHY BREAKFAST

CLASSIC AMERICAN BREAKFAST

BEST OF EUR / MEX BREAKFAST

ULTIMATE BREAKFAST SET



Breakfast Buffet • Signature Wrap/Sandwich Presentation Platter • Lunch Buffet • Salade Entrees • Haute Cuisines

Sides • Hors D'oeuvres • Soup Add-On • Barbecue Flight of Meat • Snacks • Les Desserts • Beverages • Bar Packages

BREAKFAST BUFFET

HEALTHY BREAKFAST

1. Breakfast Continental \$15/pp (excl. tax)

Fresh baked assortment of danish, scones, muffins, sliced banana bread, seasonal fruit platter, organic European style yogurt, crunchy granola, and locally sourced honey

2. Scottish Smoked Salmon \$19/pp (excl. tax)

Scottish smoked salmon with whipped dill-creme cheese garnished with chives, accompany with sliced hardboiled eggs garnish, sliced red onion, assorted toasted mini bagel, seasonal fruit platter

3. Individual Signature House Parfait \$10/pp (excl. tax)

Organic European style yogurt served with crunchy granola, locally sourced honey, and seasonal berries



BREAKFAST BUFFET

CLASSIC AMERICAN BREAKFAST

Served with fluffy organic scrambled eggs

Add \$2.00 for eggbeaters / egg whites / hard boiled egg

1. A Lite Californian \$15/pp (excl. tax)

Fluffy organic scrambled eggs and served with Virginia country ham or Applewood smoked bacon or artisan breakfast sausage links, country style potatoes, served with rolls and butter.

2. Bistro French Toast \$16/pp (excl. tax)

Golden brown cinnamon brioche French Toast, dusted with powdered sugar served with warm maple syrup, whipped butter, and topped with roasted pecans on the side served with fluffy organic scrambled eggs and crispy Applewood smoked bacon or Artisan breakfast sausage links

3. Farm Buttermilk Pancake \$16/pp (excl. tax)

Fresh blueberry buttermilk pancakes paired with maple syrup and whipped butter served with fluffy organic scrambled egg, Applewood smoked bacon, or Artisan breakfast sausage links

4. Corn Beef & Hash with an Egg \$15/pp (excl. tax)

Kiros house-made corn beef with a medley of toasted sweet potatoes and Yukon Gold Potatoes, red and green bell peppers, and onions. Topped with a poached egg served with rolls and butter

5. Veggie Omelet VEG \$11/pp (excl. tax)

Fluffy organic scrambled eggs, sauteed and filled with spinach, mushrooms, sundried tomatoes, and green onion, served with country style potatoes, rolls and butter.

BREAKFAST BUFFET

BEST OF EUR / MEX BREAKFAST

Served with your choice of whole egg

Add \$2.00 for eggbeaters / egg whites / hard boiled egg

1. Kiros Croissant Panini \$12/pp (excl. tax)

A croissant served warm with fluffy organic scrambled eggs, Gruyere Swiss cheese, herb roasted tomatoes.

2. Quiche Lorraine \$14/pp (excl. tax)

Pastry shell filled with savory custard made of farm fresh eggs, cream, and a various ingredient, such as sauteed onion, Gruyere Swiss cheese with Applewood smoked bacon.

3. Breakfast Pita Pockets \$12/pp (excl. tax)

Fluffy organic scrambled eggs mixed with sundried tomatoes, baby spinach, parsley topped with Feta cheese and baked in a pita pocket.

4. Sun Riser Burrito \$14/pp (excl. tax)

Choose between flour, whole wheat or Gluten Free tortilla +\$1, wrapped with a mixture of fresh fluffy organic scrambled eggs, seasoning, roasted breakfast potatoes and your choice of Virginia country ham or Applewood smoked bacon or Artisan breakfast sausage links and folded with peppers Jack cheese. On the side with Pico de Gallo and sour cream.

5. Firehouse Veggie Burrito \$14/pp (excl. tax)

VEG/VEGAN/GLUTEN FREE

Choose between flour, whole wheat or Gluten Free tortilla +\$1, wrapped with marinated and charbroiled mixture of eggplant, spinach, bell peppers, seasonal squashes, roasted breakfast potatoes, cilantro, avocado, tofu and vegan sour cream on the side. Served with Pico de Gallo.

6. The Right Kind of Meat Burrito \$14/pp (excl. tax)

Choose between flour, whole wheat or Gluten Free tortilla +\$1, wrapped with a mixture of fresh fluffy organic scrambled egg, roasted peppers, Monterey Jack cheese, Artisan turkey breakfast sausage with a dollop of tomatillo salsa. On the side served with Pico de Gallo and sour cream.

BREAKFAST BUFFET

ULTIMATE BREAKFAST SET



1. New York Set \$17/pp (excl. tax)

Variety of mini bagels, fresh strawberry whipped cream cheese, garlic, scallion and herb cream cheese, everything spice cream cheese with sliced tomatoes, avocado, red onions, sliced hard-boiled egg garnish and capers, served with whipped local butter and assorted jams, fresh seasonal fruit platter. Freshly brewed Starbucks coffee.

2. Coffee Break Service Set \$19/pp (excl. tax)

Assorted danish, muffins, scones, mini croissants, and assorted bagels with whipped creme cheese. Served with a seasonal fruit platter, individualized European style yogurt with granola topping on side, whipped butter and assorted jams, fresh squeezed orange juice, freshly brewed Starbucks coffee

3. Deluxe Meeting Planners Set \$31/pp (excl. tax)

Sliced seasonal fruit platter, domestic cheese tray, with toasted nuts. Organic Fluffy scrambled egg, served with your choice of cinnamon brioche French toast or buttermilk pancakes along with warm maple syrup, included with Applewood smoked bacon or Artisan breakfast sausages. You also have steel cuts oats with cinnamon & dried fruits on the side, assorted mini croissants, scones, danish, mini muffins. All served with freshly brewed Starbucks coffee.

Breakfast Buffet • Signature Wrap/Sandwich Presentation Platter • Lunch Buffet • Salade Entrees • Haute Cuisines

Sides • Hors D'oeuvres • Soup Add-On • Barbecue Flight of Meat • Snacks • Les Desserts • Beverages • Bar Packages

SIGNATURE WRAP/ SANDWICH PRESENTATION PLATTER

SANDWICHES

PANINI

SIGNATURE WRAP

VEGAN/VEGETARIAN WRAP/ SANDWICHES



SANDWICHES

\$15/pp (excl. tax)

*Comes with stylized baked
potato chips and cookie*

Add your choice of salad +\$3

Kiros Style Potato Salad

Classic potato salad with mayo, bacon bits, green onion, chopped deviled eggs, Dijon mustard vinaigrette.

Heirloom Tomato Salad

Tomato, roasted peppers, onions, fresh herbs tossed in Italian vinaigrette.

Farfalle Pasta Salad

Bow tie, cherry and sundried tomatoes, olives, capers, roasted red bell peppers, Parmesan cheese tossed in balsamic dressing.

Classic Caesar Salad

Romaine lettuce, Parmesan cheese, croutons, Caesar dressing

Mixed Garden Salad

Mixed greens, Heirloom cherry tomatoes, English cucumber, and roasted peppers with balsamic vinaigrette

1. Artisan Marinated Chicken

Herb marinated chicken breast grilled and sliced served with shredded Boston romaine, roasted peppers, smoked mozzarella cheese, and pesto mayonnaise on Ciabatta bread

2. Charboiled Steak Sandwich

Charbroiled marinated flat iron steak sliced and served with Boston lettuce, herb roasted tomatoes, caramelized onions with melted pepper Jack cheese on a Kaiser roll with a horseradish Aioli

3. Marinated & Grilled Portobello **VEG**

Marinated and grilled Portobello mushroom with baby greens, sundried tomato, melted Provolone cheese and a touch of vinaigrette on Focaccia bread

4. The California Veggie **VEG**

Sprouts, roast Roma tomatoes, red onion, avocado, English cucumbers and Provolone cheese with mayo, mustard dressing

5. The O.C. Classic

Sliced tender and juicy turkey breast with herb roasted tomatoes, Boston lettuce, Muenster cheese and avocado aioli on a Kaiser roll

SANDWICHES



6. BLT Plus Turkey

Roasted turkey breast sliced with shredded iceberg lettuce, crispy Applewood smoked bacon, grilled onion, sliced avocado, vine ripe tomatoes, with Dijon mayonnaise on Ciabatta bread

7. Indian Chicken Salad Croissant

Rotisserie chicken salad with Madras curry, golden raisins, toasted almonds, Boston lettuce, vine ripe tomatoes, with Tarragon mayonnaise on a croissant

8. Tofurky **VEG/VEGAN**

Delicious hickory smoked vegan turkey breast with Heirloom tomatoes, sliced English cucumber, Boston lettuce, sprouts, vegan Provolone cheese with vegan avocado aioli on a gluten free ciabatta roll

9. Niçoise

Spanish Albacore tuna with shredded iceberg lettuce, Niçoise olives, red onion, sliced radish, Heirloom tomatoes, sliced hardboiled egg, haricot vert with Dijon mayonnaise on a French baguette bread

10. Chicken Firenze

Herb marinated chicken breast, charbroiled with Petite arugula, vine ripe tomatoes and lemon aioli served on a Focaccia roll

SIGNATURE WRAP/SANDWICH PRESENTATION PLATTER

P A N I N I

\$15/pp (excl. tax)

*Comes with stylized baked
potato chips and cookie*

Add your choice of salad + \$3

Kiros Style Potato Salad

*Classic potato salad with mayo, bacon bits,
green onion, chopped deviled eggs, Dijon
mustard vinaigrette.*

Heirloom Tomato Salad

*Tomato, roasted peppers, onions, fresh
herbs tossed in Italian vinaigrette.*

Farfalle Pasta Salad

*Bow tie, cherry and sundried tomatoes,
olives, capers, roasted red bell peppers,
Parmesan cheese tossed in balsamic
dressing.*

Classic Caesar Salad

*Romaine lettuce, Parmesan cheese,
croutons, Caesar dressing*

Mixed Garden Salad

*Mixed greens, Heirloom cherry tomatoes,
English cucumber, and roasted peppers
with balsamic vinaigrette*

1. Marinated Herb Chicken

Herb marinated chicken breast roasted and sliced with baby
spinach, roasted tomatoes, melted Gouda cheese and sundried
tomato with mayo on Artisan Focaccia

2. A Delicious Homemade Mustard BBQ Sauce Chicken

Caramelized onion, creamy Kiros coleslaw, sliced Heirloom
tomato, with Golden BBQ sauce on Kaiser roll

3. Loaded Turkey

Roasted turkey, melted Brie cheese, fresh sliced pear, crispy
Applewood smoked bacon, butter lettuce with cranberry mayo
on Artisan Focaccia

4. Albacore Melt

Classic Albacore tuna salad with Arugula, fresh vine ripe tomatoes,
melted Muenster cheese with avocado aioli on a Kaiser roll

5. Balsamic Glazed Caprese VEG

Sliced Heirloom tomato, fresh mozzarella, and fresh basil, drizzled
with a balsamic glaze on Ciabatta bread

P A N I N I



6. Italian Sweet Sausages

Grilled sweet Italian sausage with roasted herb tomatoes, fresh Mozzarella cheese, fresh basil, roasted red bell pepper, with mayo on Focaccia bread

7. Manzo

Thinly sliced seasoned roast beef with vine ripe tomatoes, petite arugula with fresh lemon aioli on Ciabatta bread

SIGNATURE WRAP

\$15/pp (excl. tax)

*Comes with stylized baked
potato chips and cookie*

Add your choice of salad + \$3

Kiros Style Potato Salad

*Classic potato salad with mayo, bacon bits,
green onion, chopped deviled eggs, Dijon
mustard vinaigrette.*

Heirloom Tomato Salad

*Tomato, roasted peppers, onions, fresh
herbs tossed in Italian vinaigrette.*

Farfalle Pasta Salad

*Bow tie, cherry and sundried tomatoes,
olives, capers, roasted red bell peppers,
Parmesan cheese tossed in balsamic
dressing.*

Classic Caesar Salad

*Romaine lettuce, Parmesan cheese,
croutons, Caesar dressing*

Mixed Garden Salad

*Mixed greens, Heirloom cherry tomatoes,
English cucumber, and roasted peppers
with balsamic vinaigrette*

1. Quintessence of Luxe

Flour tortilla wrapped with roasted turkey breast sliced red onion,
herb roasted tomatoes, shredded Hearts of Romaine, avocado,
Provolone cheese, and a dollop of ranch dressing

2. Classic American Cobb

Flour tortilla wrapped with sliced roasted chicken breast,
Applewood smoked bacon, crumbled Blue cheese, sliced hardboiled
egg, shredded Hearts of Romaine, Heirloom Cherry Tomatoes with
a dollop of Ranch dressing

3. Mediterranean Grilled Vegetable VEG

Flour tortilla wrapped with an array of grilled vegetables, fresh
Mozzarella cheese and Kalamata olives

4. Mexicali Cantina Grilled Wrap

Flour tortilla wrapped in grilled sliced Southwest chicken breast,
lettuce, roasted corn, black beans, and a dollop chipotle Ranch
dressing

SIGNATURE WRAP



5. Marinated Chicken Caesar

Flour tortilla wrapped with charbroiled and sliced marinated chicken breast, shredded Romaine lettuce, avocado, shaved Parmesan cheese, sliced cherry tomatoes, pepitas with a dollop of Caesar dressing

6. Rabbi Reuben

Honey wheat tortilla wrapped with Kosher corned beef, Swiss cheese, white and red coleslaw, with a dollop of Thousand Island dressing



SIGNATURE WRAP/SANDWICH PRESENTATION PLATTER

VEGAN / VEGETARIAN WRAP / SANDWICHES

\$15/pp (excl. tax)

*Comes with stylized baked
potato chips and cookie*

Add your choice of salad + \$3

(Vegan/ Vegetarian)

Kiros Style Potato Salad

*Classic potato salad with mayo, bacon bits,
green onion, chopped deviled eggs, Dijon
mustard vinaigrette.*

Heirloom Tomato Salad

*Tomato, roasted peppers, onions, fresh
herbs tossed in Italian vinaigrette.*

Farfalle Pasta Salad

*Bow tie, cherry and sundried tomatoes,
olives, capers, roasted red bell peppers,
Parmesan cheese tossed in balsamic
dressing.*

Classic Caesar Salad

*Romaine lettuce, Parmesan cheese,
croutons, Caesar dressing*

Mixed Garden Salad

*Mixed greens, Heirloom cherry tomatoes,
English cucumber, and roasted peppers
with balsamic vinaigrette*

1. Meatless Twisted Muffuletta Picnic Sandwich

Jardinière, Kalamata olives, artichoke hearts, Heirloom tomatoes,
vegan Mozzarella cheese, and basil pesto on a Focaccia roll

2. Grilled Japanese Eggplant & Zucchini Wrap

Gluten free tortilla wrapped with spicy Tahini and Harissa coleslaw

3. Best Ever Grilled Cheese Sandwich

Vegan Provolone cheese, sautéed baby spinach, pepperoncini
pepper, fresh sliced avocado, with oven roasted tomato, and Green
Goddess spread on a Focaccia roll

4. Ultimate Hummus Avocado SandwichWrap

Roasted red pepper hummus, fresh avocado spread, sprouts, sliced
English cucumber, sliced vine ripened tomatoes, arugula drizzled
with aged balsamic on Focaccia roll

5. Chickpea Salad Wrap

Flour tortilla wrapped with lemon Tahini, Middle Eastern seasoned
chickpeas, oven roasted tomatoes, sliced apples, toasted pecans,
shredded baby lettuce, with a dollop roasted garlic vinaigrette

VEGAN/VEGETARIAN WRAP/ SANDWICHES



6. Grilled Vegetable Hummus Panini

Fresh arugula, slices of roasted butternut squash, fresh sliced avocado, sprouts, sliced vine ripened tomatoes, with a dollop of Zaatar seasoned hummus on ciabatta roll.

7. Spanish Grilled Tofu Wrap

Gluten free tortilla wrap with Spanish Smoked Paprika Tahini dressing, sliced English cucumber, cilantro, sliced cherry tomato and ground Sumac berry spice.



LUNCH BUFFET

DELIGHT

EUROPEAN BUTCHERS BLOCK

A pleasant to look at luncheon is a lovely way to welcome VIP's, business associates, special honored guest, or association members waiting to gather or celebrate an event. These menus are designed for just the right size group.



LUNCH BUFFET

DELIGHT

\$20/pp (excl. tax)

*Choice of 1 side salad, Fresh Baked Artisan Rolls,
Assorted Condiments, Signature Dessert, Stylized
Bake Chips*

Variety of Cold Cuts and Cheeses

CHOOSE 2 MEATS AND 2 CHEESES

Virginia country ham

Slow Roasted Sirloin of Beef.

Roasted turkey breast

Aged salami

Mortadella- Italian Artisan

Imported sliced Emmental cheese.

Wisconsin Cheddar

Smoked Provolone

Swiss cheese

Substitute Albacore tuna salad for any of the above selections

Bread & Condiments

Mixed Artisan Italian bread

Market basket of local Romaine lettuce

Platter of Sliced vine ripe tomatoes

Grain mustard with fresh mayonnaise

Side Salads

Kiros Style Potato Salad

*Classic potato salad with mayo, bacon bits, green onion, chopped
deviled eggs, Dijon mustard vinaigrette.*

Creamy Homemade coleslaw

*with red and green cabbage, julienne carrots, and apple cider
vinegar*

Mixed Garden Salad

*Mixed greens, Heirloom cherry tomatoes, English cucumber, and
roasted peppers with balsamic vinaigrette*

Farfalle Pasta Salad

*Bow tie, cherry and sundried tomatoes, olives, capers, roasted red
bell peppers Parmesan cheese tossed in balsamic dressing.*

Signature Dessert

Jumbo Home-baked cookies and Dark crunchy brownies

LUNCH BUFFET

EUROPEAN BUTCHERS BLOCK

\$25/pp (excl. tax)

Include Assorted Artisan Breads

Add your choice of salad + \$3

(Vegan/ Vegetarian)

Kiros Style Potato Salad

Classic potato salad with mayo, bacon bits, green onion, chopped deviled eggs, Dijon mustard vinaigrette.

Heirloom Tomato Salad

Tomato, roasted peppers, onions, fresh herbs tossed in Italian vinaigrette.

Farfalle Pasta Salad

Bow tie, cherry and sundried tomatoes, olives, capers, roasted red bell peppers, Parmesan cheese tossed in balsamic dressing.

Classic Caesar Salad

Romaine lettuce, Parmesan cheese, croutons, Caesar dressing

Mixed Garden Salad

Mixed greens, Heirloom cherry tomatoes, English cucumber, and roasted peppers with balsamic vinaigrette

Choice of Meats

CHOOSE 3

Imported Parma Prosciutto

Dry pepper salami

Slow Roasted Sirloin

Smoked turkey breast

Jambon de Vendee - French ham

Saucisson – French cured salami

Mortadella Italian Artisan

Choice of Cheeses

CHOOSE 2

Manchego - Spanish Sheep's milk cheese

Smoked Gouda

Saint Andres - Triple cream brie

Mine Shaft Blue cheese

Chenel Goat cheese

Boursin - garlic and herb farmer's cheese

Grana Padano

Morsels

Assortment fresh grapes,

strawberries, kiwis, pears

Figs & blackberry jam,

locally sourced honey,

grain mustard

Marinated Deli Items

Assorted green olives/ Kalamata olives

Marinated artichoke hearts

Marinated mushrooms

Roasted peppers

Cornichon – small French pickles

Dry Items

Apricot, apples, cherries

Caramelized walnuts,

salted cashews

SALAD ENTREES

The essence of a good salad is simplicity, clean bright flavors, when brought together bring out the best in one another. Kiro's 'Salad Buffet presents an array of garden to table varieties of perfectly ripe vegetables offering a plenitude of this universal favorite.

\$16/pp (excl. tax)

Comes with stylized baked potato chips and your choice of homemade dressing

Choice of handmade dressing

Aged Balsamic and Extra Virgin Olive Oil

Buttermilk Ranch Fresh Herbs

Kiro's Signature Creamy Caesar

Italian with red wine vinegar and fresh herbs

Blue Cheese with Crumbled Gorgonzola and Creamy Buttermilk

Honey Dijon emulsified with oil and vinegar

Oriental Pan Asian, sesame oil and yuzu

Artisan Raspberry vinaigrette

1. Chef Cobb Salad

A spiral of smoked ham, sliced roast beef, sliced turkey, sliced Swiss cheese, sliced Cheddar cheese, sliced hardboiled egg and sliced Heirloom tomato, served on a bed of mixed of Hearts of Romaine and Iceberg lettuce.

2. Ooh La La Chicken Almond

A bed of mixed garden greens topped by a mixture of grilled chicken, mayo, toasted almonds, sliced red grapes, and sliced apples

3. Chicken Caesar

Hearts of Romaine, herb marinated grilled chicken breast, shaved Parmesan cheese, and house-made croutons

4. Herb Marinated Grilled Chicken

Herb marinated grilled chicken breast served over garden baby greens, sliced cherry tomatoes, sliced English cucumbers, marinated Garbanzo beans, Kalamata olives, and julienne carrots

5. Sanoma Spinach

Spinach tossed with Roasted ruby and golden beets, crumbled feta cheese and toasted pine nuts

6. Endive

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

7. Salade Niçoise

Shredded butter lettuce, peewee potatoes, haricot vert, sliced hard boiled eggs, sliced cherry tomatoes, sliced radish, Niçoise olives, Spanish Albacore tuna

SALAD ENTREES



8. Chinese Noodle +Add \$3

Baby garden greens, chopped red and green cabbage, shredded carrots, water chestnuts, toasted peanuts, sliced Asian pear, fresh cut mango, mixed with Chinese egg noodles with marinated grilled flat iron steak

9. Grilled Vegetable Salad VEG/VEGAN/GLUTEN FREE

A mixture of Portobello mushrooms, roasted peppers, chopped asparagus spears, sliced zucchini, served over baby garden greens

10. Green Garden Salad VEG/VEGAN/GLUTEN FREE

Mixed baby garden greens, with sliced Heirloom tomatoes, sliced red and yellow bell peppers with sliced English cucumbers

11. Arugula Salad VEG/VEGAN/GLUTEN FREE

Petite arugula, Heirloom cherry tomatoes, sliced cucumber

12. Spicy Pico Mexican Chicken Salad VEG

Spicy grilled chicken, sliced English cucumber, julienne carrots, crumbled Queso Fresco cheese, roasted corn with Tajin spice, black bean, toasted pepitas mixed in Pico de Gallo and served over chopped of Hearts of Romaine

13. Wine Poach Prawns & Quinoa +Add \$3

White wine poached tiger shrimp, English cucumber ribbon, marinated roasted peppers, marinated artichoke hearts, fresh baby spinach folded in quinoa

HAUTE CUISINES

FRENCH CHEF'S DU JOUR

CIAO ITALIAN

GOOD OLD U.S.A.

ALOHA CHOICE

MEDITERRANEAN ADVENTURE

MEXICAN MAYAN SPLENDER

★ - Kiros Signature

Kiros' menu is filled with signature recipes that strike the perfect balance between elegance and casual comfort. Experience the adventuresome and unique dishes from virtually all four corners of the world, Chef's du Jour can transport you to exotic and faraway places. The salad course and side dish suggestions are paired with the recipes in a number of ways, according to richness, texture, and of course, complimentary flavor.



FRENCH CHEF'S DU JOUR

Your choice of 1 salad course *Add-on + \$5* (Please see page 36)

Includes 2 sides (see Sides menu / page 37) + assorted artisan rolls & butter

1. Port Au Jus Chicken ★ \$24

Sauteed Chicken breast in Port wine, Jus de Poulet, shallots, garlic, macerated dried Bing cherry and blueberries, fresh thyme

2. Dijonae Chicken \$24

Chicken breast in Chablis, Dijon mustard, fresh Tarragon light cream sauce

3. Parmesan-Crusted Hen of The Woods \$24

Pan roasted, Jus de Poulet, Fricassee of wild mushrooms; shitake, Oyster, and Cremini

4. Chicken Lingue \$24

Sauteed and lightly breaded French style thin chicken breast Schnitzel. With a lemon Beurre Blanc sauce

5. Chicken Casserole a la Normande \$24

Boneless chicken thighs slowly braised in dry apple cider, chicken broth, light cream, caramelized apples, shallots, and fresh thyme

6. Braised French Onion Chicken \$24

Boneless chicken thighs slowly braised in a French onion soup broth with Maderia wine and a creamy Gruyere and Dijon sauce

7. Chicken Fricassee \$24

Boneless chicken thighs slowly braised with Chablis, pearl onions, carrots, rosemary, thyme and light cream sauce

8. Salmon Meuniere \$25

Pan roasted with a lemon-scented melted brown butter Tarragon sauce

9. Wild Noily Prat Shrimp ★ \$26

Sauteed in a tomato butter sauce, roasted corn, Scallions, fresh spinach, Noily Prat Vermouth and fresh Tarragon

10. Provence Petrale Sole \$ 26

Pan roasted with Fresh yellow and red Heirloom cherry tomatoes, roasted red bell peppers, shallots, garlic, fresh fennel, Chablis and finished with Herbs de Provence

FRENCH CHEF'S DU JOUR

Your choice of 1 salad course *Add-on + \$5* (Please see page 36)

Includes 2 sides (see Sides menu / page 37) + assorted artisan rolls & butter

11. Marchand Steak \$26

Pan roasted Hanger grass-fed beef, caramelized shallot crust, Marchand de Vin sauce, Burgundy red wine and demi glaze, fines herb

12. Bourguignons Beef \$26

Beef short rib, slowly braised with root vegetables, caramelized, pearl onions, Cremini mushrooms, Burgundian Pinot Noir

13. Parisienne Skirt Steak \$26

Char broiled Grass-fed beef, sauteed Parisienne mushroom, shallots, and garlic with a sauce Bordelaise of red wine demi

14. St. Emilion Flat Steak \$26

Charbroiled flat iron grass-fed beef, St Emilion red wine, roasted shallot and garlic compound butter, fresh thyme

15. Cote De Roti Lamb Shank \$26

Slow braised lamb shank, Red wine, lamb broth, root vegetables, roasted garlic, and Herbs de Provence

16. Classic Bordeaux Pork Medallions \$26

Pan sauteed Classic Bordeaux with Cremini mushrooms and fresh herbs in a light cream sauce

17. Savory Crepes Ratatouille VEG \$21

Filled with Provencal vegetable medley of tomato, red peppers, eggplant, red onion, zucchini sauteed in extra virgin olive oil and fresh garlic and topped with a Pesto cream sauce

18. Champignon Bourguignon VEG \$26

A stew of Cremini, Parisienne, Shitake and Oyster mushrooms, slowly cooked with garlic, Burgundy red wine, baby carrots, pearl onions, hint of tomato paste and fresh herbs

HAUTE CUISINES

CIAO ITALIAN

Your choice of 1 salad course *Add-on \$5* (Please see page 36)

Includes 2 sides (see Sides menu / page 37) + assorted artisan rolls & butter

1. Saltimbocca Chicken Scaloppine \$24

Pan roasted Crispy fresh sage, Parma Prosciutto, Fontina cheese,
Sherry wine sauce

2. Florentine Chicken Medallions \$24

Sauteed on a bed of spinach, Heirloom cherry tomatoes, artichokes
hearts, Parmigiano cheese cream sauce

3. Gorgonzola Chicken \$24

Sauteed chicken breast in Soave wine, finished in a light Blue
cheese cream sauce, with fresh Tarragon

4. Chicken Piccata \$24

Sauteed chicken breast in Soave wine, Cremini mushrooms, capers
Amalfi coast lemon juice, light chicken Jus, parsley

5. Chicken Marsala \$24

Sauteed classic Marsala with Cremini mushrooms and fresh herbs in
a light cream sauce

6. Chicken Capri al Limone \$24

Charbroiled, an Amalfi coast fresh lemon sauce with fresh rosemary
and oven blistered cherry tomatoes

7. Sicilian Chargrilled Salmon \$26

Pan roasted, with Cioppino cream sauce and topped with crispy
basil

8. San Marzano Seabass ★ \$26

Charbroiled lemon-scented melted Pomodoro cherry tomato basil
sauce

9. Madeira Demi Glaze Cod \$26

Pan roasted, roasted garlic and Porcini dust crust, light Madeira
demi glaze

C I A O I T A L I A N

Your choice of 1 salad course *Add-on +\$5*(Please see page 36)

Includes 2 sides (see Sides menu / page 37) + assorted artisan rolls & butter

10. Barolo Braised Short Rib ★ \$26

6 Hours braised grass-fed beef with Barolo wine, veal demi, root vegetables, assorted fresh herbs, and roasted shallots

11. Top Sirloin a La Mattone \$26

Grilled baseball cut grass-fed beef, Brandy, and Cremini mushroom cream sauce with fresh thyme

12. Maggiodomo Flat Steak Arrabbiata \$26

Grilled flat Iron grass-fed beef, spicy San Marzano tomatoes Jus, brandy, pepperoncini

13. Hanger Steak Diavola \$26

charbroiled, Soave wine, with a Calabrian chili tomato Jus, fresh rosemary

14. Classic Marsala Pork Medallions \$26

Sauteed Classic Marsala with Cremini mushrooms and fresh herbs in a light cream sauce

15. Saltimbocca Pork Scallopine \$26

Sauteed Sicilian Sherry wine, Prosciutto ham, Fontina cheese and crispy sage

16. Eggplant Napolitano VEG \$21

Marinated and charbroiled Italian eggplant slices, layered with San Marzano tomato sauce, Mozzarella and Parmigiana

17. Forest Mushroom Risotto VEG \$21

Imported Arborio rice slowly cooked in a homemade vegetable stock, with sauteed Cremini, Oyster, and Shitake mushrooms. Finished with Parmigiano Reggiano



CIAO ITALIAN (PASTA)

Your choice of 1 salad course *Add-on + \$5* (Please see page 36)

Choose 1 vegetable side included for pasta (see Sides menu / page 37)+ assorted artisan rolls & butter

18. Sicilian Rigatoni \$21

A migration of San Marzano tomatoes, charred eggplant, capers, red onion, garlic, artichoke hearts and roasted red bell peppers and fresh oregano

19. Naplitano Basil Penneon \$21

San Marzano tomatoes, sweet Italian sausage, Pancetta, Soave wine, Calabrian chili, Ricotta Salata, and basil

20. Farfalle Primavera \$21

Heirloom red and yellow cherry tomatoes, zucchini, broccoli, rainbow cauliflower, red and yellow peppers garlic and pesto sauce

21. Cheese Ravioli A la Vodka \$21

with Ricotta, Parmesan and Fontina filled ravioli, San Marzano tomato light cream sauce, green peas, splash of Kettle One vodka with Parmigiano Reggiano

22. Parmigiano Butternut Squash Raviolin \$21

Brown butter, garlic, crispy sage, fresh ground black pepper, Parmigiano Reggiano

For pastas add-on chicken \$2

OR shrimp \$3

23. Creamy Classic Alfredo Cheese Tortellini \$21

Creamy classic alfredo, Ricotta, Parmigiano Reggiano, petite peas, Cremini mushrooms, sauteed leeks

24. Portobello Mushroom Stroganoff \$21

Classic cream sauce, with Sherry wine, grilled Portobello mushrooms and eggplant on a bed of Artisan egg noodles

25. Cellentani Carbonara \$21

Olive oil, crispy Pancetta, garlic, whole eggs, light cream, freshly ground black pepper and fresh parsley

26. Toscana Fettucine \$21

Spinach fettucine, crispy Prosciutto, fresh spinach, Cremini mushrooms, petite peas, sundried tomatoes, fresh basil in a creamy sauce

27. Penne Aglio Olio \$21

Extra Virgin Olive Oil, minced fresh garlic, crushed red pepper, chopped Italian parsley, and grated Parmigiano Reggiano

HAUTE CUISINES

GOOD OLD U.S.A.

Your choice of 1 salad course *Add-on + \$5* (Please see page 36)

Includes 2 sides (see Sides menu / page 37) + assorted artisan rolls & butter

1. BBQ Chicken \$24

Organic Chicken Breast charbroiled in tangy apple cider, brown sugar BBQ sauce

2. Southern Roast Chicken \$24

Organic chicken breast, 24 Hr. buttermilk brine with secret spices. Creamy thyme gravy

3. Texas Dry Rubbed BBQ Boneless Chicken Thigh \$24

Charbroiled in an Espresso BBQ sauce

Cajun Jambalaya \$26

Heirloom rice simmered in Cajun spiced tomato sauce with shrimp, and Andouille sausage

5. Creole Gumbo \$26

Boneless chicken thighs, Gulf shrimp and Andouille sausage, Holy Trinity and gumbo filé simmered slowly

6. South Carolina Smothered Chicken \$24

Boneless chicken thighs slowly cooked in a creamy homemade onion and garlic gravy

7. The Ultimate Chicken Steak \$24

Tender cube steak of chicken breast, pan sautéed coated in sea-soned flour, buttermilk and egg batter with a hint of Tabasco, creamy black pepper gravy

8. Twice Baked Sweet Potatoes VEG \$21

Oven baked sweet potatoes filled with fresh corn, cream cheese, black eyed peas, sautéed spinach and roasted red bell pepper

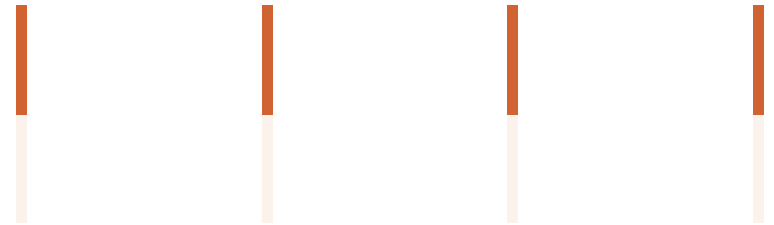
9. 4 Cheese Mac and Cheese VEG \$24

Classic elbow macaroni, Sharp Cheddar, Gruyere, smoked Gouda, and Parmigiano Reggiano

GOOD OLD U.S.A.

Your choice of 1 salad course *Add-on + \$5* (Please see page 36)

Includes 2 sides (see Sides menu / page 37) + assorted artisan rolls & butter



10. Cajun Baked Catfish \$24

Cornmeal crusted catfish with Cajun tartar sauce

11. Mardi Gras Blackened Sea Bass ★ \$24

In a Creole spiced cream sauce, with whole grain mustard and shallots

12. South Carolina Style Pulled Pork \$26

Signature dry rub, slow roasted with a tangy mustard BBQ sauce

13. Southern Smothered Pork Chops \$26

Slowly cooked with sautéed white onions and creamy mushroom gravy

14. Jack Daniels Glazed Baby Back Ribs ★ \$26

Jack Daniels, BBQ glazed ribs roasted to perfection

15. Memphis Smoked Tri-Tip \$26

Charbroiled seasoned and smokey Tri-Tip slow cooked finished with cider vinegar BBQ sauce

16. East Texas Dry Rubbed Brisket \$26

Dry rubbed brisket slow braised till tender sliced and finished with house BBQ sauce

17. Mama's Country Pot Roast \$24

Slowly cooked with root vegetables and homemade beef broth, Cremini mushroom gravy

HAUTE CUISINES

A LOHA CHOICE

Includes 2 sides (see Sides menu / page 37)

+ assorted artisan rolls & butter

Choice of Aloha salad or rice (for “Aloha” only) + Add \$5

Hawaiian Style Mac Salad – Rice vinegar, julienne carrot, cucumbe

Garden Salad – Mixed greens of Hearts of Palm, Maui sweet onion, fresh

pineapple, guava, rice vinegar, sesame oil vinaigrette

Taiwanese Fried rice with fresh vegetables

Japanese steamed rice



1. Polynesian Style Chicken \$24

Charbroiled organic chicken breast, soy and lemongrass, coconut milk glaze, pineapple mango salsa, sprinkled with toasted coconut

2. Sweet & Sour Chicken \$24

Sauteed organic chicken breast in sweet and tangy sauce with onions, red and green peppers, fresh pineapple

3. Five-Spice BBQ Chicken \$24

Charbroiled organic chicken breast, Hoisin, soy sauce, Chinese five-spice, garlic, ginger, molasses, sesame oil, Mirin

4. Tropical Island Chicken \$24

Soy-ginger marinated chicken breast, sesame seeds, charbroiled with fresh mango salsa

5. Marinated Char-Grilled Alaska Salmon ★ \$26

Char-grilled salmon and basted in a soy, ginger, passion fruit- sauce, strawberry papaya relish, chopped scallion

6. Hawaiian Shrimp Truck \$24

Shrimp sautéed in garlic butter, paprika and lemon

7. Asian Penne Pesto VEG \$24

With marinated grilled tofu and mint, cilantro, Thai basil, macadamia nut, ginger, garlic Pesto and topped with green onion

A LO H A C H O I C E



8. Asian Pesto Shrimp \$26

Marinated pan roasted shrimp, drizzled with, mint, cilantro, Thai basil, macadamia nut, ginger, garlic Pesto

9. The Wok of Life Mongolian Beef \$26

Woked thinly sliced skirt steak, low sodium soy sauce, ginger, garlic, red chili, and green onions

10. Special Kalbi Short Ribs ★ \$26

Tender slow-braised short ribs, Asian pear, soy sauce; sesame oil garlic, ginger, lemon lime soda, Sambal Oelek marinade

11. Oahu Teriyaki Tri-Tip \$26

Charbroiled fresh pineapple juice, rice vinegar, sesame oil, Mirin, soy, garlic, ginger, brown sugar

12. Kalua Pork \$26

Slowly roasted smokey pork shoulders, cooked in banana leaves with sweet chili pineapple sauce, Hawaiian pink sea salt

13. Chinese BBQ Baby Back Ribs \$26

Slow roasted with plum, Hoisin, sweet chili, sesame oil soy sauce, ginger, garlic, Chinese five-spice sauce

14. Roasted stuffed Eggplant VEG \$21

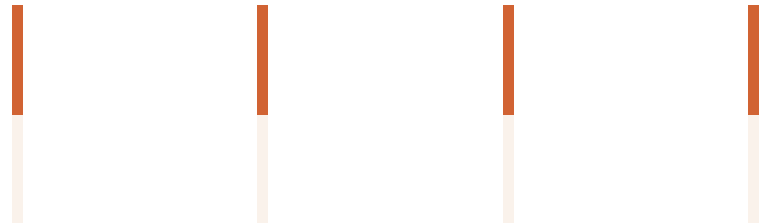
Roasted eggplant, Asian spiced Panko breadcrumbs tossed with black pepper roasted garlic sauce and green onion

HAUTE CUISINES

MEDITERRANEAN ADVENTURE

Your choice of 1 salad course *Add-on + \$5* (Please see page 36)

Includes 2 sides (see Sides menu / page 37) + assorted artisan rolls & butter



1. Pan Roasted Santorini Chicken ★ \$24

Pan roasted, fresh cherry tomatoes, shallots garlic, Kalamata olives, Sigalas white wine, oregano, and Feta cheese

2. Greek Lemony Chicken \$24

Grilled Marinated in fresh lemon zest, garlic, and Greek herb mixture in a light lemon sauce

3. Naxos Grilled Chicken \$24

Grilled chicken breast, roasted red bell pepper, grilled eggplant, artichoke hearts, light tomato sauce, hint of Ouzo

4. Chicken Kabab \$24

Harissa spice & charbroiled with gourmet Tzatziki sauce and fresh mint Pesto

5. Greek Dry Rubbed Salmon \$26

Greek dry rubbed wild Scottish salmon, pan roasted, fresh lemon sauce on a bed of sautéed fennel

6. Santorini Style Baked Seabass \$26

Greek style lemon butter sauce with fresh oregano

7. Saganaki Tiger Shrimp \$26

Sauteed shrimp, splash of Ouzo, fresh yellow cherry tomatoes, Kalamata olives, crumbled Feta, and fresh dill

8. Fisherman's Petrale Sole \$26

Sauteed with fresh chopped tomatoes, Bay shrimp, baby clams and white wine, fresh oregano

MEDITERRANEAN ADVENTURE



9. Moroccan Grilled Flat Iron \$26

Moroccan dry rub, cumin, turmeric, coriander, cayenne, cilantro, garlic, Pesto sauce

10. Shawarma Grilled Flank Steak \$26

Shawarma spice with char-grilled onion and tomatoes, Tahini yogurt garlic mint sauce

11. Kabab Filet Mignon or Lamb Kebab ★ \$26

Harissa spice & charbroiled with gourmet Tzatziki sauce and fresh mint pesto

12. Turkish Heritage Pork Loin \$26

Grilled with a roasted red pepper sauce, fresh fennel, Kalamata olives and fresh oregano

13. Charbroiled Eggplant Moussaka VEG \$21

Layers of seasoned ground impossible meat (plant based) fire roasted tomato sauce, eggplant and Bechamel topped with Kefalotyri cheese and baked

14. Spiced Roasted Cauliflower Steak VEG / VEGAN \$21

Fresh lemon, Zaatar spice and extra virgin olive oil

HAUTE CUISINES

MEXICAN MAYAN SPLENDER

Your choice of 1 salad course *Add-on + \$5* (Please see page 36)
Includes 2 sides (see Sides menu / page 37) + assorted artisan rolls & butter

Additional Accompaniments:

Cilantro - Lime Fiesta Rice \$2 pp

Norteno Black Beans \$2 pp

Classic refried pinto beans \$2 pp

Tortilla chips with Homemade red and green salsa \$4 pp

Guacamole \$3 pp

Sour Cream \$2 pp

Chopped cilantro and white Onion \$2 pp

Pickled jalapeno, onion and carrots \$2 pp

1. Adobo Marinated Chicken \$24

Marinated tender charbroiled chicken breast in a lime cilantro sauce

2. South of The Border Fajitas \$24

Adobo spiced seared thinly sliced chicken breast, with white chopped onion, red and yellow julienne peppers, and garlic

3. Chicken Chili Rojo \$24

Braised boneless chicken thighs slowly cooked in a roasted Ancho chili sauce with fresh cilantro and garlic

4. Mole Poblano \$24

Tender chicken thighs slowly cooked in a Puebla style mole sauce with Mexican chocolate and assorted chilis

5. Chicken Chili Relleno Roulade ★ \$24

Oven roasted thin chicken breast, stuffed with Hatch green chilis, pepper Jack cheese, cream cheese, fresh cilantro, lime zest, served in a light cream and cilantro lime sauce

6. Enchiladas Chili Verde \$24

Corn tortillas filled with braised shredded chicken thigh with melted Monterey Jack cheese and cheddar cheese, garlic, and then slowly baked in roasted tomatillo sauce, sprinkled with fresh cilantro

7. Fire Roasted Vegetable Enchilada Casserole VEG \$21

Cauliflower, butternut squash, fresh corn, Hatch green chili, red bell pepper, carrots, layers of corn tortillas, chili Rojo and Cheddar and Jack cheese finished with cilantro

MEXICAN MAYAN SPLENDER



8. Sizzling Beef Fajitas ★ \$26

Adobo spiced seared thinly sliced skirt steak, with white chopped onion, red and yellow julienne peppers, and garlic

9. Enchiladas Chili Rojo \$26

Corn tortillas filled with braised shredded slow cooked beef short rib, Birria with melted Monterey Jack cheese and Cheddar cheese, garlic, and then slowly baked in roasted Guajillo chili sauce, sprinkled with fresh cilantro

10. Charbroiled Bistec Ranchero \$26

Flat iron, topped with a sauce of fresh chopped onions, yellow bell pepper, roma tomato, Poblano chili, roasted garlic and fire roasted tomato sauce finished with fresh cilantro

11. Chili Verde \$26

Slow braised pork shoulder in a roasted tomatillo sauce, white onion, fresh cilantro, and cumin

12. Classic Carnitas of Pork \$26

Pork shoulder marinated in fresh orange juice, Coca Cola, cumin, oregano, and fresh garlic. Slow roasted until tender

13. Roasted Stuffed sweet potato VEG \$21

Stuffed with a fresh corn and black bean salsa including diced tomato, red onion, red bell pepper, ground cumin, fresh garlic, lime juice and cilantro. Topped with a dollop of sour cream

HAUTE CUISINES

SALAD COURSE

Add-on for haute cuisines *Add-ons+* \$5



1. Garden Fresh Salad

Chopped romaine hearts, English cucumber, Heirloom cherry tomatoes, shaved carrot, herb croutons

2. Baby Spinach Salad

Baby spinach, pulled frisee, cherry tomato, English cucumber, toasted almonds

3. Arugula Salad

Petite arugula, red onion, candied walnuts, sundried cranberries, julienne carrots

4. Vine Ripe Tomato Salad

Tomato, roasted yellow peppers, Persian cucumber slices, red onions, fresh basil

5. Classic Caesar Salad

Romaine lettuce, Parmesan cheese, croutons

6. Mixed Garden Salad

Mixed greens, Heirloom cherry tomatoes, English cucumber, and roasted peppers



S I D E S

STARCHES

VEGETABLE



Breakfast Buffet • Signature Wrap/Sandwich Presentation Platter • Lunch Buffet • Salade Entrees • Haute Cuisines

Sides • Hors D'oeuvres • Soup Add-On • Barbecue Flight of Meat • Snacks • Les Desserts • Beverages • Bar Packages

SIDES

STARCHES

Whipped Potatoes

Roasted garlic

Boursin cheese

Yukon gold aged sharp Cheddar and scallion

Sweet potato drizzled brown butter and crispy sage

Caramelized onion and Emmenthaler cheese

Red bliss potatoes with crème fraîche and fresh chives

Other Starches

Four cheese mac and cheese (Gruyere, aged sharp Cheddar, smoked Gouda and Grana Padano)

Potatoes dauphinoise, Gruyere cheese & fresh thyme

Wisconsin sharp Cheddar and jalapenos smashed potato

Roasted Heirloom peewee potatoes with roasted garlic and fresh herbs

White Heirloom creamy Wisconsin sharp Cheddar grits

Risotto Milanese with Persian saffron

Risotto with forest mushrooms; Cremini, Oyster, Shitake

Wild rice pilaf roasted shallot and fresh herb and toasted almonds

Creamy polenta with Crème Fraiche and Grana Padano

Curried cous-cous with Zaatar, roasted garlic and green onion.

SIDES

VEGETABLE



1. Asparagus with Parmesan breadcrumbs and lemon truffle vinaigrette
2. Roasted baby green and yellow zucchini glazed with aged balsamic
3. Roasted rainbow cauliflower with Zaatar, Tahini and golden raisins
4. Roasted forest mushrooms; Cremini, and Oyster, sautéed, fennel, leeks
Chablis shallots and fresh herbs
5. Sautéed baby spinach, kale, Swiss chard with garlic and toasted pine nuts
6. Honey roasted assorted baby Heirloom carrots
7. Pan roasted baby turnips
8. Stir fried Chinese long beans with garlic and ginger
9. Roasted butternut squash with Chinese five-spice
10. Haricot vert with buttery shallots and parsley
11. Charred broccolini with garlic olive oil and Calabrian chili
12. Yellow wax beans and zucchini ribbons with lemon butter and rosemary
13. Broccoli Rabe sautéed with garlic Extras Virgin Olive Oil and red chili flakes
14. Fire roasted seasonal vegetables olive oil and roasted garlic
15. Steamed broccoli and cauliflower
16. Trio of Heirloom quinoas, red, white, and black with shallots and garlic
and toasted pine nuts

HORS D'OEUVRES

SAVORY TARTS

GOURMET LITTLE TOASTS

BROCHETTE

LES TARTINES

TRADITIONAL

CONTEMPORARY

CANAPES

HORS D'OEUVRES DE LEGUMES

These appetizers are of great elegance and make an excellent small plate for lunch, brunch, or a light supper. Canapés give diners the chance to ease into a meal while offering an opportunity to experiment with new tastes and out-of-the-ordinary combinations.



HORS D'OEUVRES

SAVORY TARTS

Charged per piece **\$8**

Kiros signature *

Tray Passed/Stationary

★ - Kiros Signature

1. Alsace Tart Flambe ★

Puff pastry with Applewood smoked bacon, Crème fraiche, caramelized onion, and micro thyme

2. Mini Beef Wellington

Angus beef filet with a classical mushroom Duxelles wrapped in puff pastry

3. Prosciutto Pizza

Prosciutto slices atop our in-house Pomodoro with chopped basil, mozzarella, and parmesan cheeses

4. Italian Sausage Calzone

House-made Italian sausage with Mozzarella and Parmesan cheeses in puff pastry

5. Roasted Portobello Turnover **VEG**

Grilled Portobello mushroom, fresh diced tomato, garlic. With Monterey Jack and Sanoma goat cheese in flaky puff pastry

6. Miniature Florentine Quiche

A tasty blend of chopped spinach, swiss cheese with cage free egg royal in a homemade pastry shell

7 Curry Chicken Turnover

A creamy blend of Kiros chicken and creamy curry with Indian spiced and flaky puff pastry

8. Angus Beef Empanada

Seasoned ground beef in puff pastry, smoked paprika, Piquillo pepper, roasted fresh corn, Argentinian chimichurri dip

9. Goat Cheese Pear Tart

Caramelized pear with fresh thyme and crumbled Goat cheese served in a savory pastry tart

HORS D'OEUVRES

GOURMET LITTLE TOASTS

Charged per piece **\$8**

Kiros signature *

Tray Passed/Stationary

★ - Kiros Signature



1. Shrimp Toast

Sourdough crostini poached wild caught shrimp, classic remoulade with capers and cornichon

2. Steak House ★

Crispy baguette seared filet mignon, Mineshaft Blue cheese aioli, Kiros steak sauce and crispy shallots

3. Smoked Rainbow Trout

Brioche crostini, smoked trout salad with crème fraiche, capers, red onion, and Meyer lemon zest and fresh dill

4. Avocado Toast VEG

Brioche crostini, Calabrian chili garlic oil, Meyer lemon zest and scallion

5. Bruschetta VEG

Crispy baguette, Heirloom tomatoes, opal basil, shaved Parmigiano Reggiano, Fleur de Sel

6. Herbed Sanoma Goat Cheese VEG

Brioche crostini, red and yellow roasted tomatoes and Kalamata olive

HORS D'OEUVRES

B R O C H E T T E

Charged per piece **\$8**

Tray Passed/Stationary

★ - Kiros Signature

1. Beef Teriyaki Skewer

Grass fed beef marinated in a soy garlic glaze and charbroiled to perfection finished with a sweet Teriyaki sauce.

2. Jerk Shrimp ★ +Add \$1

Jamaican spiced shrimp with a mango, cilantro, mint sauce

3. Coconut Shrimp +Add \$1

Mexican wild caught shrimp, sweetened coconut flakes and Japanese panko. Mango apricot sauce

4. Guacho Beef and Chorizo

Marinated in smoked paprika and roasted garlic, Chimichurri pesto

5. Miso Chicken Yaka Tori ★

Charred scallion Togarashi aioli

6. Guajillo Marinated Chicken Breast & Plantain Brochette **Gluten Free / GF**

Kiros chicken cubes marinated with Guajillo chili, garlic and spices combined with sweet plantain on a bamboo skewer.

7. Breaded Cajun Chicken Brochette

Chicken tenders hand breaded in a Cajun spice blend with cage free eggs and breadcrumbs

8. Chicken Teriyaki Skewer

Organic chicken thigh marinated in a soy garlic glaze and charbroiled to perfection finished with a sweet Teriyaki sauce

9. Tuscan Antipasto Skewer

Genoa salami, cherry tomato, smoked Mozzarella and Kalamata olive

10. Caprese Skewers with Balsamic Drizzle **VEG**

Traditional caprese with fresh basil, baby Heirloom tomatoes and pearled Mozzarella balls drizzled with aged balsamic glaze.

11. Seasonal Fruit Skewer **VEG**

Variety of your favorite seasonal fruits

HORS D'OEUVRES

LES TARTINES

Charged per piece **\$8**

Tray Passed/Stationary

★ - Kiros Signature



1. Mini Lobster Brioche Roll ★ +Add \$2

Bite sized chunk of fresh Maine lobster wrapped with lemon Tarragon aioli

2. Italian Meatball Slider

Sherry wine tomato sauce, with melted Provolone cheese on a Ciabatta slider bun

3. Pork Belly Bahn-Mi Slider

Tender and tasty roasted pork belly in five-spice, pickled vegetables, cilantro, and roasted garlic and Siracha aioli

4. Angus Beef Slider with Cheese

Tender juicy sirloin sliders served with roasted roma tomato; sharp aged Cheddar cheese served on mini brioche roll with Chipotle Ranch mayo

5. Mini Angus Short Ribs ★

Slowly cooked and shredded Angus short rib and Gruyere cheese served on toasted Brioche

6. Mini Grilled Cheese

On Brioche with St. Andre Brie and apricot preserve

7. Mini Brooklyn Style Pastrami Sandwich

Kiros designer pastrami, Russian dressing, Swiss cheese on marbled rye

8. Tri Colored Finger Sandwiches

Oven roasted turkey crème cheese mousse, black forest ham and roast beef on dark Pumpernickel slices

HORS D'OEUVRES

TRADITIONAL

Charged per piece **\$8**

Tray Passed/Stationary

★ - Kiros Signature

1. Crab Stuffed Mushroom **+Add \$1**

Large mushroom cap filled with wild caught crab, breaded with seasoned breadcrumbs, and baked

2. Stuffed Mushroom

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

3. Ahi Tuna Tartar

Cucumber cup, topped with Ahi tuna mixed with sesame oil, light Madras curry, fresh mango, cilantro

4. Yukon Gold Blini

Potato blini topped with crème fraîche, American Sturgeon caviar, and sliver of green onion

5. Bacon Wrapped Scallops ★ **+Add \$1**

Ocean fresh scallops wrapped with Applesmoked bacon and finished with a honey glaze.

6. Red-Hot Buffalo Deviled Eggs

Stuffed egg whites with classic Dijon mayo yolk mixture with Blue cheese and Franks red hot sauce

7. Buffalo Hot Wings

Free range boneless chicken wings tossed in House Buffalo sauce served with carrot, celery sticks and Blue cheese dressing

8. Mini Gourmet Mac & Cheese Balls ★ **VEG**

Gruyere cheese, aged sharp Cheddar, smoked Gouda, and grana Padano Parmesan

9. Saint-Andre Cheese

Port wine poached cherries in puff pastry bouche

10. Firecracker Burrito

A spicy assortment of Kiros chicken with Chipotle peppers, corn, House cooked black beans and onions in a hand pressed flour tortilla

11. Carnitas Quesadilla

Authentically seasoned and slow roasted American Homestead all-natural pork, Monterey Jack cheese, caramelized onions and spices in a traditional hand pressed flour tortilla

12. Black Bean and Cheese Quesadilla **VEG**

A mixture of black beans, caramelized onions, bell pepper, Monterey Jack and sharp Wisconsin Cheddar folded in a hand pressed flour tortilla

HORS D'OEUVRES

CONTEMPORARY

Charged per piece **\$8**

Tray Passed/Stationary

★ - Kiros Signature



1. Mini Poke Taco ★

Ahi Tuna poke featured in a crispy wonton shell, wasabi cream, flying fish roe and julienne Wakame seaweed

2. Parma Prosciutto Tiger Shrimp +Add \$1

Wrapped Parma Prosciutto with roasted tomato, toasted with garlic aioli

3. Bloody Mary Shrimp Cocktail ★ +Add \$1

Citrus poached shrimp, julienne lemon, and celery garnish with Vodka Bloody Mary cocktail sauce

4. Charbroiled Australian Lamb Chop +Add \$2

Olive oil, rosemary, roasted garlic, and balsamic glaze

5. Albacore Mini Tostada

Seared rare, avocado tomatillo puree, shaved purple cabbage, lime, cilantro and Tapatio

6. Mini Stuffed Potato

Roasted fingerling potatoes stuffed with a mixture of rich smooth and nutty domestic Paddlefish caviar & Crème Fraiche

HORS D'OEUVRES

CANAPES

Charged per piece **\$8**

Tray Passed/Stationary

★ - Kiros Signature

1. Beef Filet with Boursin

Seared peppered beef filet with Boursin cheese and chive on creamy polenta

2. Shrimp and Pesto ★ +Add \$1

Wild caught Mexican shrimp with basil Pesto mousse on multi-grain baguette

3. Smoked Duck and Cranberry

Cured duck breast with a cranberry, blackberry and honey mousse with mandarin orange and pistachio on rye

4. Smoked Salmon Rosette ★

Sustainably farmed Atlantic smoked salmon with dill and caper garnish on pumpernickel

5. Smoked Salmon Canape

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

6. Peppered Ahi with Wasabi Caviar

Peppered center cut Ahi seared with wasabi aioli and wasabi caviar on multi-grain baguette

7. Smoked Chicken with Papaya

Wedge of smoked chicken with papaya relish and fromage blanc on multi-grain baguette

8. Cajun Chicken and Paprika Aioli

Grilled Kiros chicken with Cajun rub and paprika aioli on pumpernickel

9. Ciliegine and Sundried Tomato **VEG**

Fresh Ciliegine Mozzarella, sundried tomato relish and Basil Pesto drizzle on Focaccia

10. Salami Cornet

Genoa salami with Fromage Blanc on French bread

11. Prosciutto Bowtie

Thinly sliced Prosciutto, sundried tomato-basil mousse, and Greek Kalamata olive on creamy polenta

HORS D'OEUVRES

HORS D'OEUVRES DE LEGUMES

Charged per piece **\$8**

Tray Passed/Stationary

★ - Kiro's Signature

1. Artichoke and Goat Cheese **VEG**

Artichoke half filled with hormone free Goat cheese and Cheddar cheeses mousse lightly hand-breaded with cage free eggs and unbleached panko

2. Black Bean Empanada **VEG**

In house cooked black beans mixed with corn, onions, garlic, jalapeno, and Jamaican inspired seasonings with shredded Jack cheese folded into our home-made short dough crust

3. Caribbean Empanada **VEG**

Callaloo leaves, caramelized onions, cooked white rice, corn, green peas, and curry in our home-made short dough crust

4. Wild Mushroom Filo Pouch **VEG**

Shiitake and Button mushrooms combined with our own Saucier Bechamel sauce, savory seasonings, and sea salt in a flaky filo pouch

5. Spanakopita ★ **VEG**

A Greek classic of chopped fresh spinach, zesty Feta cheese and flavorful spices in a flaky filo triangle

6. Brie, Pear and Walnut Filo Pouch **VEG**

Harmonious sweet and savory pairing of double cream brie cheese, caramelized pear, walnut and Fromage Blanc wrapped in flaky filo pouch

7. Vegetable Samosa ★ **VEG**

A combination of potato, peas, onions, and authentic Indian spices hand folded in a triangle wrapper

8. South Western Spring Rolls **VEG**

Lumpia wrapped with black bean, roasted corn, Monterey Jack cheese, baked to perfection and served with creamy avocado Tomatina

9. Stuffed Spanish Peppadew Peppers **VEG**

Garlic and herbed Boursin, aged balsamic glaze

10. Falafel with Spinach **VEG**

Green chickpeas blended with fresh lemon juice, cilantro, spinach, and chickpea flour in a patty shape. Homemade Tzatziki dipping sauce

11. Caramelized Onions and Feta in Filo Cup **VEG**

Slow cooked caramelized onions with balsamic vinegar, Belfiore Feta cheese and chive

SOUP ADD ON

Available as a soup course at **\$8/pp (excl. tax)**

Minimum of 15 guests and can only be served for buffet style only



a. Grandma's Homemade Chicken Noodle

with fresh vegetables, and herbs

b. Italian Minestrone **VEG / VEGAN / GF**

with Artisan pasta (Gluten Free) and assorted fresh vegetables

c. Roasted Tomato Cream

with Basil Pesto and fresh basil

d. New England Style Clam Chowder

e. Classic Chili and Beans

with chopped onion and Cheddar cheese

f. Cream of Wild Mushroom

with Cremini, Oyster, Shitake with garlic and white wine with fresh herbs

BARBECUE FLIGHT OF MEAT

Kiros' menu is a stunning array of sophisticated foods designed to ensure conscious foodies and grill masters alike to sample a wide variety of small-batch craft meats. What's more worthy than a round up, staged in a backyard, on a boat, or just at the beach where the food is intriguing, using large plates and oversized napkins. All the dishes are deliciously served at ambient temperature.



BARBECUE FLIGHT OF MEAT

\$27/pp (excl. tax)

Included select 1 Meat below and 2 Sides (see Sides menu / page 37) and choice of homemade corn bread with whipped honey butter OR Texas toast

1. Texas Dry-Rubbed BBQ Chicken

Boneless chicken thigh with Espresso BBQ sauce

2. Drunken BBQ Chicken

Glazed chicken thighs charbroiled and tossed in tangy Alabama white sauce or Jack Daniels BBQ sauce.

3. Santa Fe Brisket

East Texas dry rubbed brisket slow braised till tender sliced and finished with House BBQ sauce on the side.

4. Memphis Smoked Tri-tip BBQ

Seasoned and smoked Tri-Tip slow cooked finished with cider vinegar BBQ sauce

5. Korean Style BBQ Ribs

Sesame-soy marinated ribs and charbroiled.

6. Whiskey Baby Back Ribs

Coca-Cola BBQ glazed ribs roasted to perfection

7. Pork Tenderloin Backyard BBQ

Tender & mouthwatering pork tenderloin roasted in House Blackberry BBQ sauce.

8. Carolina Style Pulled Pork

Signature dry rub, slow roasted with a tangy BBQ sauce

S N A C K S

Whole Fresh Fruit \$4 pp

Bananas, apples, oranges, red and green grapes

Bowl of Fresh Fruit Display \$6 pp

Assortment of freshly cut seasonal fruits and berries

Assortment of Individual low-fat Yoplait Yogurt cups \$5 pp

Raspberry, blueberry, peach flavors

Non-Fat Greek Yogurt Cups \$5 pp

Plain or vanilla

Individual Yogurt Parfaits \$7 pp

with Housemade Granola and fresh seasonal berries

Assorted Energy Bars \$6 pp

Luna Bar brand

Assorted Granola Bars \$5.66 pp

Kind Bar brand

Assorted Power Bars \$6 pp

Cliff Bar brand

Assorted Individual Candy Bars \$5 pp

Hershey's chocolate bar and Hershey's chocolate bar with almonds, Snickers, Original Kit-Kat, and Reese's Peanut Butter cup.

Assorted Chips \$4 pp

Dirty Baked Variety's

Housemade Tortilla Chips \$5 pp

Salsa roja and salsa Verde **Add guacamole at \$3 pp

Assorted Roasted Mixed Nuts \$5 pp

Peanuts, cashews, walnuts, pistachio, almonds

Chex Party Mix \$5 pp

Chex cereal, pretzels, nuts, and bagel chips

Vegetable crudité & Dip \$6 pp Freshly

cut veggies with Dill buttermilk ranch dip

Homemade Hummus & Pita Chips \$7 pp

Roasted red bell pepper and sprinkled with Zaatar and Extra Virgin Olive Oil

Protein Package \$9 pp

Hard boiled egg, raw almonds, organic peanut butter, celery sticks, Sharp Wisconsin Cheddar, and dried fruits

Tuscan Snack Box \$10 pp

Assorted Italian salamis, Soppressata and Genoa, Fontina and Parmigiano Reggiano cheeses, Gourmet crackers and freshly made Ciabatta

Assorted Housebaked Cookies and Brownies \$6 pp

Chocolate chip, peanut butter, oatmeal raisin, sugar cookies and fudge brownies

LES DESSERTS

A signature dessert has always been to make a lasting impression. Desserts are often what's remembered most about the meal. Serving desserts that are exciting, yet familiar, jazzed-up versions of a familiar classic. \$9



Cakes

1. Tiramisu <GF>
2. Chocolate Chocolate <GF>
3. Opera Traditional <GF>
4. Dulce de leche <GF>
5. Carrot Cake <GF>
6. Mango Opera <GF>
7. Red Berry Opera <GF>
8. Vegan Gluten Free Chocolate Cake <GF>
9. Lemon Meringue Cake <GF>
10. Red Berry Mascarpone <GF>
11. Chocolate Trilogy <GF>
12. New York Style Cheesecake
13. Chocolate Marquise <GF>
14. Chocolate Flourless <GF>
15. Red Velvet Marquise <GF>
16. Banana Butterscotch <GF>
17. Chocolate Dome
18. Key Lime Cheesecake

Tartlets

1. 3" Lemon Meringue Tartlet <GF>
2. 3" Chocolate Espresso Tartlet <GF>
3. 3" Apple Cranberry Crumble Tartlet <GF>

Bars

1. S'mores Bar
2. Cheesecake Bar
3. Chocolate Fudge Brownie Bar
4. Lemon Bar
5. Apple Cranberry Crumble Bar <GF>
6. Salted Caramel Brownie Bar
7. 4 Berry Crumble Bar <GF>



BEVERAGES

KIROS Bottle of Spring Water \$3

S. Pellegrino Mineral Sparkling Water \$4

S. Pellegrino Mineral ESSENCA of LEMON \$4

S. Pellegrino Mineral ESSENCA of BLOOD ORANGE \$4

S. Pellegrino Mineral ESSENCA of BLACKBERRY \$4

Health Aid Ginger Lemon Kombucha \$4

Assorted SNAPPLE Regular \$3

Assorted SNAPPLE Diet Lemon Ice Tea \$3

Arnold Palmer Lemonade Iced Tea \$3

Assorted Regular Sodas \$3

Assorted Diet Sodas \$3

Fresh Squeezed Orange Juice \$3

Fresh Brewed STARBUCKS Coffee \$4

Fresh Brewed STARBUCKS DECAF Coffee \$4

TEAVANNA Hot Tea \$4

BAR PACKAGES

CITY OF ATHENS BEVERAGE PACKAGE

LOIRE VALLEY BEVERAGE PACKAGE

CATANIA BEVERAGE PACKAGE

ADD ON



Breakfast Buffet • Signature Wrap/Sandwich Presentation Platter • Lunch Buffet • Salade Entrees • Haute Cuisines

Sides • Hors D'oeuvres • Soup Add-On • Barbecue Flight of Meat • Snacks • Les Desserts • Beverages • Bar Packages

BAR PACKAGES

CITY OF ATHENS BEVERAGE PACKAGE

\$64/pp (excl. tax) for 4 hours event

Additional hour \$15 pp

Minimum 50 Guests

*PACKAGE TO INCLUDE SOFT DRINKS,
JUICES, STILL & SPARKLING WATERS,
ICE CUBES, MIXERS, AND GARNISHES*

Liquors to Include

1. Chopin Vodka
2. Azunia Blanco & Anejo Tequila
3. Balvenie Single Malt Scotch 12 yr.
4. Widow Jane Bourbon
5. Remy Martin VSOP Cognac
6. Redbreast Irish Whiskey
7. Templeton Rye
8. Vida Mezcal
9. Botanist Gin
10. St. Germain
11. Carpano Antica Vermouth
12. Dolin White Sweet Vermouth
13. Flor de Cana Rum
14. Zaya Dark Rum
15. Yellow Chartreuse
16. Creme de Violette
17. Luxardo
18. Pimm's

*Additional charged at \$4 per
person upgrading liquor based on
availability.*

*Selections are subject to change
due to the market and inventory
stocks.*

Beers to Include

1. Modern Times Dungeon Map IPA
2. Golden Road Mango Cart

Wines to Include

1. Chardonnay
2. Cabernet Sauvignon
3. Champagne **Free Flow**

*Add-on wine option at additional
charged at \$4 per person per wine
based on availability.*

*Brands to be determined upon
what is in the stock*

BAR PACKAGES

LOIRE VALLEY BEVERAGE PACKAGE

\$49/pp (excl. tax) for 4 hours event

Additional hour \$11 pp

Minimum 50 Guests

*PACKAGE TO INCLUDE SOFT DRINKS,
JUICES, STILL & SPARKLING WATERS,
ICE CUBES, MIXERS, AND GARNISHES*

Liquors to Include

1. Grey Goose Vodka
2. Casamigos Tequila
3. Johnnie Walker Black Label
4. Highland Park 12 yr. Scotch
5. Jameson
6. Buffalo Trace Bourbon
7. Hennessy Cognac
8. St. George Gin
9. Aperol
10. Triple Sec
11. Dry & Sweet Vermouth
12. Flor de Cana Rum
13. Zaya Dark Rum

*Additional charged at \$4 per
person upgrading liquor based on
availability.*

*Selections are subject to change
due to the market and inventory
stocks.*

Beers to Include

1. Coors Light
2. Stella

*Additional charged at \$3 per person
upgrading Domestic Beer to Imported
/ Craft Beers selection based on
availability*

Wines to Include

1. Chardonnay
2. Sauvignon Blanc
3. Cabernet Sauvignon
4. Pinot Noir
5. Red Blend
6. Rose

*Client to choose 3 wines option
from the above to be served at
their event*

*Brands to be determined upon
what is in the stock*

BAR PACKAGES

CATANIA BEVERAGE PACKAGE

\$41/pp (excl. tax) for 4 hours event

Additional hour \$9 pp

Minimum 50 Guests

*PACKAGE TO INCLUDE SOFT DRINKS,
STILL & SPARKLING WATERS
AND GARNISHES*

Beers to Include

1. Bud Light
2. Modelo

*Additional charged at \$3 per person
upgrading Domestic Beer to Imported
/ Craft Beers selection based on
availability.*

*Selections are subject to change due
to the market and inventory stocks.*

Wines to Include

1. Chardonnay
2. Sauvignon Blanc
3. Cabernet Sauvignon
4. Pinot Noir
5. Red Blend
6. Rose

*Client to choose 2 wines option
from the above to be served at
their event.*

*Add-on wine option at
additional charged at \$4 per
person per wine based on
availability*

*Brands to be determined upon
what is in the stock.*



BAR PACKAGES

A D D O N

Coffee / Tea \$5/pp

Provides a full coffee & Tea bar for guests at the clients decided time

Pre-ceremoney Beverages \$6/pp

(Non-Alcohol)

1. Cucumber Water and Fresh Lemonade
2. To include dispensers, tables & linen

Signature Cocktail \$7/pp

(Upon request subject to availability)

A signature drink with client's choice of name and proper signage provided

** I.E The Sarah Mule (Named after the guest of honor)

Champagne Toast / Greet \$9/pp

To include Champagne Flute Rental Cost

Note

BARTENDERS/ BAR CAPTAIN/ BAR BACKS WILL BE CHARGED WHEN THE STAFF ARRIVE ONSITE AT EVENT LOCATION.

ALL STAFF HAVE A MINIMUM OF 4 HOURS AT EACH EVENT, NOT INCLUDING 2 HOURS OF SETUP AND 1 HOUR BREAKDOWN.

WE RECOMMEND ONE BARTENDER PER 50 GUESTS

ALL BAR PACKAGES INCLUDES ABC 58 LICENSE, LIQUOR LIABILITY INSURANCE, MOBILE BAR, BLACK LINEN, AND VEHICLE TRANSPORTATION.

KIROE

CATERING

*All prices listed exclusive of Delivery Fee and 7.75%
California Sales Tax and Delivery Fee. Additional service
charge may be applicable depending on the event.*