

Catering Menu

2 COURSE PRICING \$40

SALAD COURSE • ENTRÉE COURSE OR ENTRÉE COURSE • DESSERT COURSE

3 COURSE PRICING \$49

SALAD COURSE • ENTRÉE COURSE • DESSERT COURSE

COMBINATION PRICING \$59

MEAT AND FISH COMBINATION • CHICKEN AND FISH COMBINATION • MEAT AND CHICKEN COMBINATION

SALAD

FRESH MOZZARELLA,
TOMATO, BASIL
Olive oil, balsamic vinegar

COAT CHEESE, FENNEL
AND ORANGE
Greens, red onion, toasted almonds

ORGANIC ARUGULA AND
GRILLED VEGETABLES
Virgin olive oil, pine nuts

ORGANIC GOLD BEET,
BABY TOMATO AND FETA CHEESE
Greens, candied walnuts,
mustard vinaigrette

CAESAR
White anchovy, shaved
parmesan cheese, croutons

HEARTS OF ROMAINE SALAD
Gorgonzola, dried cranberry,
candied pecans, garlic-basil dressing

SOUP AND STEW

COQ AU VIN
Chicken simmered in wine
with mushrooms and onions

BURGUNDY BEEF STEW
With carrots, mushrooms and onions

WHITE BEAN CASSOULET
Duck confit, beef short rib and sausage

MEAT

GRILLED FILET MIGNON
Spinach, organic polenta and blue cheese

ROASTED PORK LOIN
Sausage-pecan dressing, cranberry glaze

BRAISED BEEF SHORT RIB
Organic corncakes, porcini cream sauce

BLACKENED FLAT IRON STEAK
Grilled vegetables and chipotle A-1 sauce

GRILLED LAMB CHOPS
White bean salad, chimichurri sauce

CHICKEN

GRILLED CHICKEN BREAST
Organic brown basmati rice, lemon-caper sauce

SIMMERED RED CURRY CHICKEN
Potato, sweet pepper, green beans

BLACKENED CHICKEN
Fresh tomato, blue cheese slaw

CHICKEN MARSALA
Mushrooms, onions, organic polenta

HERB MARINATED CHICKEN
Grilled vegetables, dijon mustard sauce

FISH

GRILLED TUNA NICOISE SALAD
Green beans, egg, tomato, olives, greens,
red potato salad, dijon vinaigrette

CAJUN SHRIMP
Blue cheese slaw and tomato

CRISPY SKIN WILD OPAKAPAKA
Lemon salsa, eggplant tian

SEARED WILD SCALLOPS
Organic polenta, spinach,
mushrooms, lemon butter

GRILLED SALMON FILLET
Arugula, tomato salsa, caper vinaigrette

HIBACHI SALMON
Grilled vegetables, spicy coconut sauce

PASTA AND RISOTTO

THREE CHEESE MACARONI
Wild mushrooms, pesto, truffle crust,
Parmesan, Gruyere, Gorgonzola

LOBSTER MACARONI & CHEESE
Lobster-cognac cream, Parmesan crust

STEAK PORCINI PENNE
Filet mignon, mushrooms, onions, Parmesan

SHRIMP PENNE
Garlic shrimp, fresh tomato, basil

SPICY PENNE & SAUSAGE
Italian sausage, spicy tomato-cream
sauce, Parmesan cheese

TRUFFLE RISOTTO
White wine, Parmesan cheese

LOBSTER TRUFFLE RISOTTO
Caramelized onion, white wine,
Parmesan cheese

STRIPED CHEESE RAVIOLI
& LOBSTER
Wild mushrooms, lobster cream sauce

DESSERT

FLOURLESS CHOCOLATE CAKE
Chocolate sauce, crème Anglaise
and fresh berries

MASCARPONE CHEESECAKE
Served with fresh berries

LEMON TART
Garnished with fresh raspberries

FRESH SEASONAL BERRIES
Served with Gran Marnier vanilla-bean sauce



1287 S. Coast Hwy,
Laguna Beach, CA 92651

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kyabistro.com

(located in the legendary
La Casa del Camino)

... *Wine Menu* ...

CALIFORNIA WHITE WINE

Gls | Btl

CHARDONNAY

CHALONE, Monterey County, 07	7	21
KENDALL JACKSON, 07	10	32
SADDLE ROCK, Central Coast, 08	9	29
BERNARDUS, Monterey County, 06	13	40
LA CREMA, Sonoma Coast 07	13	40
MERRYVALE, Carneros, California 06		54
GROTH, Napa Valley, 06		59
CAKEBREAD CELLARS, Napa Valley, 07		88

OTHER GREAT WHITE WINES

PACIFIC RIM, RIESLING, Columbia Valley, 08	8	24
BRASSFIELD SERENITY, California, 06	8	24
ESTANCIA, PINOT GRIGIO, California, 08	9	28
ST. SUPERY, SAUVIGNON BLANC, Napa Valley, 07	13	40
CAKEBREAD, SAUVIGNON BLANC, Napa Valley, 07		54

INTERNATIONAL WHITE WINE

PACO & LOLA, ALBARIÑO, Spain, 08	10	30
FERRARI-CARANO, FUME BLANC, Sonoma County, 07	12	38
JASCI & MARCHESANI, Trebiano d' Abruzzo, Chieti, Abruzzo, Italy 07	10	30
DANZANTE, PINOT GRIGIO, Venetie Italia, 08	10	30

BUBBLY

CHANDON, BRUT CLASSIC, California, "split"	10	
DOMAINE STE. MICHELLE, BRUT, NV	8	24
LUNA DI MARZO, Lambrusco Mantovano Mantova, Lombardia, Italy 07	11	33
VEUVE CLICQUOT "YELLOW LABEL" (half)		48
VEUVE CLICQUOT "YELLOW LABEL" (750ml)		88
DOM PERIGNON 2000		275

* vintage is subject to change

CALIFORNIA RED WINE

Gls | Btl

PINOT NOIR

ACACIA, Central Coast, 07	12	36
LA CREMA, Sonoma Coast, 07	15	48
WILD HORSE, Central Coast, 07	16	52

MERLOT

HAHN, Monterey County, 06	7	22
CHALONE, Monterey, 06	9	29
FERRARI CARANO, Sonoma County, 06	15	55

CABERNET SAUVIGNON

HAHN, Monterey County, 06	7	22
SADDLE ROCK, Central Coast, 06	9	29
CONN CREEK, Napa Valley, 05	15	48
LAYER CAKE, Napa Valley, 07		54
GROTH, Oakville, 05		110
BURGESS VINTAGE SELECT, Napa Valley, 95		115

MERITAGE

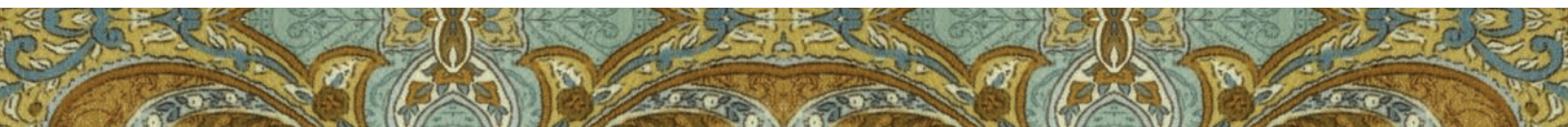
ESTANCIA, Paso Robles, 06	15	55
LANCASTER ESTATE, Alexander Valley, 05		130
QUINTESSA, RUTHERFORD, Napa Valley, 05		252
RAVENSWOOD, ZINFANDEL, Sonoma County, 06	8	24

INTERNATIONAL RED WINES

GREEN POINT, SHIRAZ, Australia, 04	7	21
KOONUNGA HILL SHIRAZ-CABERNET, Australia, 07	8	24
CHIANTI SUPERIORE, Italy, 06	9	28
EL COTO RIOJA, Spain, 04	9	26
RUDHIR, Montepulciano d' Abruzzo, Chieti, Abruzzo, Italy, 01		90

ORGANIC WINES

PACIFIC RIM RIESLING, Columbia Valley 08	7	22
CUMA (Lite White), Argentina 08	7	22
STERLING CHARDONNAY, Sonoma Valley 07	7	22
KUNDE CABERNET, Sonoma 06	10	30



• • • *Hors d'oeuvres Menu* • • •

Passed or Stationary Hors d'oeuvres
Priced per piece/per person

HOT OFFERINGS

- MINI CRAB CAKE \$3
- PORK WONTON WITH SESAME-SOY DIPPING SAUCE \$3
- CHEDDAR-CHICKEN EMPANADA WITH CILANTRO-CHILI SAUCE \$3
- HERB SEARED CHICKEN SKEWER WITH CAPER VINAIGRETTE \$3
- GRILLED PETIT LAMB CHOP WITH CHIMICHURRI SAUCE \$4
- GRILLED SPICY GARLIC & HERB SHRIMP WITH CHARDONNAY-LEMONGRASS BUTTER \$3
- ISLAND STYLE BBQ MEATBALL \$3PP
- SPICY GRILLED LINGUICA SAUSAGE WITH ONION MUSTARD JAM \$3
- BAKED MOZZARELLA & PROSCIUTTO CROSTINI \$3
- BLACKENED SHRIMP WITH REMOULADE \$3
- LAMB MEATBALLS WITH BASIL-CUMIN AIOLI \$3

COLD OFFERINGS

- SPICY TUNA ROLL WITH WASABI-PONZU SAUCE \$3
- GRILLED CILANTRO PESTO SHRIMP WITH CHIPOTLE-HONEY KETCHUP \$3
- POACHED SHRIMP WITH HORSERADISH-COCKTAIL SAUCE \$3
- AHI TUNA POKE ON CRISPY WONTONS \$3
- CROSTINI WITH BEEF TENDERLOIN, HORSERADISH AIOLI & BLUE CHEESE \$3
- CURRY CHICKEN IN FLATBREAD \$3
- JERK CHICKEN SALAD ON WONTON CRISP \$3
- CAPRESE SKEWERS WITH FRESH MOZZARELLA, BASIL & TOMATO \$3
- GRAVLAX & ROASTED TOMATO ON PITA \$3
- SALAMI AND PESTO CREAM CHEESE \$3
- COUNTRY PATE ON FRENCH BREAD WITH MUSTARD \$3

VEGETARIAN OFFERINGS

- TOMATO BASIL BRUSCHETTA \$3
- WILD MUSHROOM-PARMESAN TART \$3
- SPINACH-FETA TART WITH BASIL AIOLI \$3
- CROSTINI WITH SUN DRIED TOMATO AIOLI, ARTICHOKE & BASIL OIL \$3
- CROSTINI WITH ARUGULA, PESTO, TOMATO & FRESH MOZZARELLA \$3
- A LA CARTE STATIONARY PRESENTATIONS
- IMPORTED DOMESTIC CHEESE WITH SEASONAL FRUIT, ARTISAN BREAD & CRACKERS \$12 PER PERSON
- VEGETABLE CRUDITÉS WITH PESTO AIOLI, TZATZIKI AND HUMMUS DIP \$6 PER PERSON



• • • *Dinner Buffets* • • •

\$49.95pp++

ITALIAN BUFFET

CLASSIC CAESAR SALAD, GOLD BEET, BABY TOMATO & FETA CHEESE SALAD
ITALIAN STYLE GRILLED CHICKEN BREAST, ROSEMARY ROASTED PORK LOIN
PENNE PASTA MARINARA, STRIPED CHEESE RAVIOLIS, MEATBALLS
SEASONAL SAUTÉED VEGETABLES

ASIAN BUFFET

HEARTS OF PALM & PAPAYA SALAD, ASIAN VEGETABLE SALAD
ASIAN STYLE GRILLED CHICKEN BREAST, GRILLED SALMON AND MAHI MAHI, HUNAN BBQ ROAST PORT LOIN
WOK FIRED VEGETABLES, STEAMED WHITE RICE

SANDWICH AND DELI BUFFET

CLASSIC CAESAR SALAD, POTATO SALAD
GRILLED & BLACKENED CHICKEN, ASSORTED DELI MEATS & CHEESES
ASSORTED BREADS, RELISH & GARNISH TRAY AND KETTLE POTATO CHIPS

MEXICAN BUFFET

MEXICAN SALAD
CARNITAS TACOS, BEEF & SHRIMP FAJITAS, CHICKEN TAMALES
RICE, BEANS, SOUR CREAM, GUACAMOLE, CHIPS AND SALSA

CARIBBEAN BUFFET

SWEET PEPPER AND MANGO SALAD, CONCH CHOWDER
JERK CHICKEN, COCONUT CURRY SHRIMP WITH PAPAYA, ROAST PORK LOIN WITH MANGO CHUTNEY
SEASONAL VEGETABLES AND BROWN RICE

GREEK BUFFET

GREEK SALAD, STUFFED GRAPE LEAVES
GRILLED CHICKEN, GRILLED FISH SKEWERS, CYRO MEAT
MEDITERRANEAN GARNISH PLATTER, HUMMUS, TZATZIKI, SOFT PITA BREAD, GRILLED VEGETABLES

HAWAIIAN BUFFET

GREEN SALAD, HEARTS OF PALM AND PAPAYA SALAD
GRILLED CHICKEN BREAST, MACADAMIA NUT CRUSTED MAHI-MAHI, KAL-BI BEEF RIBS
GUAVA BBQ MEATBALLS, STEAMED WHITE RICE, SEASONAL SAUTÉED VEGETABLES

