



KAHN'S CATERING

events • weddings • gatherings

BUFFET DINNER ENTREES

Minimum 25 guests.

All plated dinners are served with:

Assorted breads with french butter balls and sun dried tomato butter

House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Select 2 salads, 2 entrées from below, 2 sides and 2 desserts

\$51.00 per person

Select 3 salads, 3 entrées from below, 3 sides and 3 desserts

\$60.00 per person

DF = Dairy Free/ V = Vegan/ GF = Gluten Free

Chicken

Tandori grilled chicken breast, roasted pineapple chutney, macadamia coconut cream GF

Sherry shallot chicken breast, fresh thyme jus lie DF/GF

Rosemary & orange marinated chicken breast, roasted garlic cream sauce GF

Cilantro grilled chicken breast, peanut ginger sauce

Herb grilled breast of chicken, shallot velouté GF

White balsamic marinated chicken, roasted tomatoes, fresh basil, smoked mozzarella mornay GF

Tarragon cider brined chicken breast, fennel apple marmalade, demi glace, GF/DF

Five spice marinated chicken breast, plum wine miso sauce GF

Seared chicken breast, sautéed mushrooms, smoked bacon demi glace GF/DF

Moroccan spiced chicken breast, sweet & spicy mango sauce GF/DF

Thai lemongrass marinated chicken, coconut cream sauce GF/DF

Garlic & herb marinated breast of chicken, lemon butter sauce, citrus basil relish GF

Adobo-marinated chicken breast, cactus jalapeno salsa, smoked corn puree GF

Caribbean jerk spiced chicken breast, mango chili glaze GF/DF

Honey sambal breast of chicken, orange basil reduction GF/DF

Chicken breast, apricot & fig jam, honey quince glaze GF/DF

Chicken saltimbocca, crispy prosciutto, fontina sage fondue GF

Roast breast of chicken, roasted tomatoes, capers, pinenuts, pesto cream GF

Mushroom & boursin stuffed breast of chicken, herb cream sauce GF

Manchego & chorizo stuffed chicken, yellow pepper saffron coulis GF

Spinach & feta stuffed chicken, rosemary lemon cream sauce GF

Pork

Pecan crusted pork medallions, bourbon apricot reduction GF/DF

Adobo pork tenderloin, cilantro lime honey glaze GF/DF

Roast pork shoulder, chipotle agave barbeque GF/

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plus a 25% service charge or \$35/hr service charge per server/chef and applicable sales tax
2019 menu prices subject to change without notice – Buffet Dinner Page 1 of 4



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Minimum 25 guests.

Pasta Entrées

Gnocchi, roasted roma tomatoes, ratatouille vegetables, basil pine nut pesto
Mushroom ravioli, sautéed garlic spinach & roasted wild mushrooms, truffle cream sauce
Butternut squash ravioli, zucchini noodles, pine nuts, brown butter sage cream sauce
Gnocchi, smoked bacon, caramelized leeks, sweet peas, vermouth brie cream sauce
Penne pasta, artichokes, fennel, chopped herbs, roasted garlic tomato sauce V/DF
Tri color tortellini, grilled herb chicken, pesto cream sauce
Beet and goat cheese pasta purse, sautéed spinach, pumpkin seeds, garlic herb butter, parmesan
Six cheese and herb pasta purse, peas, roasted leeks, lemon rosemary ricotta
Trottole pasta, grilled chicken, chorizo, swiss chard, red pepper cream sauce
Trottole pasta, beef bolognese, mozzarella
Orecchiette, italian sausage, peppers, onions, sauce diavolo DF
Penne pasta, smoked chicken, jalapeño, gouda cream sauce

Beef

Red wine braised beef short rib, sauce bordelaise GF
Beef short rib wellington, smoked portabella demi-glace DF
Gorgonzola crusted beef short rib, roasted cipollini demi-glace
Green peppercorn-crusted strip loin, cognac demi-glace GF/DF
Smoked sea salt ribeye, horseradish cream GF
Porcini crusted filet of beef, pink peppercorn demi-glace GF/DF add \$3.50 per person
Applewood smoked bacon wrapped filet mignon, gorgonzola cream sauce GF add \$3.50 per person
Grilled beef tenderloin, mushroom truffle demi-glace GF/DF add \$3.50 per person
Kahn's pepper spiced filet of beef, peppercorn demi-glace GF/DF add \$3.50 per person
Garlic and fresh herb crusted filet of beef, sherry wine demi-glace GF/DF add \$3.50 per person

Game

Ginger spiced duck breast, pomegranate reduction GF/DF
Sumac dusted duck breast, cherry hibiscus demi glace GF/DF
Mojo marinated duck breast, guava gastrique GF/DF
Pistachio crusted lamb loin, port wine fig sauce GF/DF add \$3.50 per person
Braised veal osso bucco, 12 oz., chianti demi-glace, lemon gremolata DF



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FISH

Aqua-cultured Fresh Fish Entrées

- Pecan crusted rainbow trout, bourbon peach glaze *GF/DF*
- Lemon & herb marinated steelhead salmon, tarragon cream sauce *GF*
- Atlantic salmon wellington, fennel leek fondue
- Atlantic salmon, caper chardonnay cream *GF*
- Grilled atlantic salmon, vermouth butter sauce, citrus basil salsa *GF*
- Five spiced seared icelandic arctic char, coconut lime reduction *GF/DF*
- Copper shoals farm redfish, crawfish etoufee, creole trinity *GF*
- Blue sea farms caribbean spiced cobia, plum wine miso glaze *GF*
- New zealand ora king salmon, parsnip saffron puree *GF* *add \$2.50 per person*

Wild-Caught Fresh Fish Entrées

- Pan seared wahoo, peanut ginger sauce *GF/DF*
- Caribbean spiced mahi mahi, coconut crème sauce, pineapple cilantro salsa *GF/DF*
- Mojo marinated atlantic swordfish, mango sweet chili sauce *GF/DF*
- Ancho marinated caribbean corvina, orange ginger gastrique *GF/DF* *add \$2.50 per person*
- Tarragon crusted tilefish, champagne caviar butter sauce *add \$2.50 per person*
- Seared gulf snapper, oven roasted tomatoes, garlic, basil *GF/DF* *add \$2.50 per person*
- Coconut crusted caribbean corvina, pineapple miso glaze *GF/DF* *add \$2.50 per person*
- Pan seared snapper, vanilla brown butter sauce *GF* *add \$2.50 per person*
- Hazelnut crusted gulf grouper, sweet pea cream sauce *GF* *add \$2.50 per person*
- Chipotle scented grouper, sweet corn emulsion *GF* *add \$2.50 per person*
- Bronzed chilean sea bass, fennel vermouth butter sauce *GF* *add \$3.50 per person*
- Sesame crusted chilean sea bass, plum wine miso sauce *GF* *add \$3.50 per person*
- Pan seared seabass, honey soy ginger glaze *DF* *add \$3.50 per person*

Shellfish Entrées

- Colossal shrimp scampi, lemon caper butter sauce *GF*
- Atlantic sea scallops, sweet corn truffle nage *GF*
- Seafood cioppino, seabass, mussels, clams, bay shrimp, fennel, roasted tomatoes, saffron orzo *add \$2.50 per person*



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Vegetarian Entrées

Cauliflower and artichoke schnitzel, chardonnay caper cream
Shitake mushrooms, tofu and peanut stir fry, sticky rice cake *DF*
Sweet bell pepper stuffed with quinoa pilaf, chimichurri sauce *DF/GF*
Grilled vegetable wellington, red pepper coulis *V/DF*
Caponata stuffed baby eggplant, smoked tomato chutney *V/DF/GF*
Spinach & garlic herb alouette stuffed artichoke, herb emulsion
Lentil cassoulet napa cabbage roll *V/DF/GF*
Parmesan vegetable terrine, balsamic reduction *GF*
Grilled zucchini roulade, roasted tomato, spinach, pesto *GF*
Turkish chick pea cake, rosemary pepper relish *DF/GF*
Mediterranean quinoa phyllo strudel, yellow pepper saffron coulis *V/DF*

Pasta Entrées

Gnocchi, roasted roma tomatoes, ratatouille vegetables, basil pine nut pesto
Mushroom ravioli, sautéed garlic spinach & roasted wild mushrooms, truffle cream sauce
Butternut squash ravioli, zucchini noodles, pine nuts, brown butter sage cream sauce
Gnocchi, smoked bacon, caramelized leeks, sweet peas, vermouth brie cream sauce
Penne pasta, artichokes, fennel, chopped herbs, roasted garlic tomato sauce *V/DF*
Tri color tortellini, grilled herb chicken, pesto cream sauce
Beet and goat cheese pasta purse, sautéed spinach, pumpkin seeds, garlic herb butter, parmesan
Trottole pasta, grilled chicken, chorizo, swiss chard, red pepper cream sauce
Trottole pasta, beef bolognese, mozzarella
Orecchiette, italian sausage, peppers, onions, sauce diavolo *DF*
Penne pasta, smoked chicken, jalapeño, gouda cream sauce