



KAHN'S CATERING

events • weddings • gatherings

PASSED HORS D'OEUVRES

Minimum of 25 guests.

Select 3 hors d'oeuvres to be passed for 1 hour	\$14.75 per person
Select 6 hors d'oeuvres to be passed for 1 hour	\$21.75 per person
Select 6 hors d'oeuvres to be passed for 2 hours	\$28.75 per person

COLD HORS D'OEUVRES

Vegetarian

Fig, brie, blush wine reduction <i>GF</i>	\$314.00 per 100 pieces
Avocado tomato toasta, adobo creme, micro greens	\$314.00 per 100 pieces
Endive salad with asparagus, gorgonzola, hazelnuts, pear gastrique <i>GF</i>	\$314.00 per 100 pieces
Eggplant "cannelloni", boursin, pine nuts, red pepper basil relish <i>GF</i>	\$314.00 per 100 pieces
Baby pear, raspberry, brie bruschetta with balsamic glaze	\$314.00 per 100 pieces
Cucumber vegetable roll, sesame sweet chili vinaigrette <i>V/DF</i>	\$314.00 per 100 pieces
Peppadew pepper, feta crème, kalamata olive, frisée <i>GF</i>	\$314.00 per 100 pieces
Strawberry cups, lemon ricotta, micro herb <i>GF</i>	\$319.00 per 100 pieces
Pistachio crusted goat cheese, balsamic beets, basil	\$310.00 per 100 pieces
Golden beets, goat cheese, pistachio, citrus cranberry jam, crostini	\$319.00 per 100 pieces
Seared heirloom carrot, parsnip puree, micro green, crispy parsnip <i>GF/DF</i>	\$319.00 per 100 pieces
Roasted tomato, ciliegine mozzarella, basil emulsion <i>GF</i>	\$319.00 per 100 pieces
Avocado sushi roll, sticky rice, julienned vegetables, ginger wasabi sauce <i>GF/DF</i>	\$319.00 per 100 pieces
Champagne lentil salad, cucumber cup <i>GF</i>	\$319.00 per 100 pieces
Garden vegetable éclair, alloutte cheese	\$314.00 per 100 pieces

Meat

BLT cherry tomato <i>GF/DF</i>	\$345.00 per 100 pieces
Stuffed grape leaves, prosciutto, kalamata olive	\$366.00 per 100 pieces
Prosciutto wrapped asparagus, lemon oil <i>GF/DF</i>	\$376.00 per 100 pieces
Red curry cashew chicken salad, crispy lotus flower cup, cilantro <i>Shellfish</i>	\$392.00 per 100 pieces
Beef carpaccio crostini with crispy capers, truffled honey, arugula <i>DF</i>	\$397.00 per 100 pieces
Hickory-smoked duck breast, orange ginger marmalade, chili cheese crisp, micro herb	\$402.00 per 100 pieces
Filet of beef, scallions, gorgonzola garlic mousse rosettes, mini toast	\$412.00 per 100 pieces
Shaved lamb loin, tzatziki sauce, herb marinated feta, crispy pita	\$412.00 per 100 pieces
Bison tartare, pommery mustard, caper berries, micro green, toasted french baguette <i>DF</i>	\$417.00 per 100 pieces

Seafood

Adobo spiced shrimp, jicama, roasted pineapple chutney <i>DF/GF</i>	\$340.00 per 100 pieces
Sumac spiced tuna, mango, lemongrass coconut sauce <i>DF</i>	\$340.00 per 100 pieces
Smoked sea scallop, crispy rice cake, amaretto apricot lacquer, citrus sea salt flakes <i>GF/DF</i>	\$340.00 per 100 pieces
Blackened tuna nigiri, ginger wasabi aioli, tobiko <i>GF/DF</i>	\$340.00 per 100 pieces
Seared tuna, snow pea, charred pineapple ponzu <i>DF</i>	\$340.00 per 100 pieces
Smoked salmon tortitas, cucumber, alouette cheese	\$340.00 per 100 pieces
Tuna tar tare, crispy wonton, cilantro lime crème, micro wasabi	\$340.00 per 100 pieces
"Watermelon sushi", cucumber rind, tuna tar tare, black sesame seeds, spicy honey soy <i>DF</i>	\$386.00 per 100 pieces
Hickory smoked rainbow trout canapes, cucumber, lemon thyme crème fraiche <i>GF</i>	\$386.00 per 100 pieces
Spicy tuna rice cups, avocado crème, soy paper <i>GF/DF</i>	\$390.00 per 100 pieces



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Shrimp cocktail shooter, Kahn's signature cocktail sauce <i>GF/DF</i>	\$417.00 per 100 pieces
Lobster devilled eggs, salmon roe <i>GF/DF</i>	\$422.00 per 100 pieces

HOT HORS D'OEUVRES

Vegetarian

Fingerling potatoes, camembert, truffle oil, scallion <i>GF</i>	\$314.00 per 100 pieces
Sweet corn, black bean and pepperjack cheese quesadilla	\$314.00 per 100 pieces
Apricot brie strudel, candied ginger, apple compote	\$314.00 per 100 pieces
Brie, dried pineapple & caramelized onion quesadillas	\$314.00 per 100 pieces
Wild mushroom phyllo satchels	\$314.00 per 100 pieces
Red pepper risotto arancini, pesto creme	\$314.00 per 100 pieces
Stuffed mushrooms with boursin, walnuts <i>GF</i>	\$314.00 per 100 pieces
Tempura portabella, sambal crème	\$325.00 per 100 pieces
Sweet plantain tamale, spiced calabaza, cotija cheese	\$325.00 per 100 pieces
Mini gruyere croissant, peach preserves	\$325.00 per 100 pieces
Tempura avocado, adobo crème	\$330.00 per 100 pieces
Mini caprese pizza	\$340.00 per 100 pieces
Ratatouille wellington, pesto	\$340.00 per 100 pieces
Spinach & artichoke bread pudding, blue cheese mousse	\$340.00 per 100 pieces
Eggplant parmesan, spicy tomato jam, grated parmesan	\$314.00 per 100 pieces
Sun kind battered cippolini onion rings, chili garlic crème	\$335.00 per 100 pieces

Meat

Caribbean beef meatballs	
Smoked spanish paprika chicken satay, citrus glaze <i>GF/DF</i>	\$279.00 per 100 pieces
Chicken pot stickers, ginger soy sauce <i>DF</i>	\$309.00 per 100 pieces
Coconut chicken bites, mango curry dipping sauce <i>GF/DF</i>	\$325.00 per 100 pieces
Moroccan chicken satay, ginger mango chutney <i>GF/DF</i>	\$325.00 per 100 pieces
Fingerling potatoes, alouette herb cheese, smoked bacon <i>GF</i>	\$325.00 per 100 pieces
Peppadew peppers stuffed with chorizo and pepperjack cheese	\$325.00 per 100 pieces
Jerk chicken skewers, pineapple rum glaze <i>GF/DF</i>	\$325.00 per 100 pieces
Cinnamon maple glazed pork belly and brie grilled cheese, citrus jam	\$330.00 per 100 pieces
Five spice beef short rib wontons, ginger hoisin dipping sauce <i>DF</i>	\$340.00 per 100 pieces
Polynesian rubbed pork belly, pineapple chipotle marmalade <i>GF/DF</i>	\$340.00 per 100 pieces
Short rib wellington, truffle oil, sautéed mushrooms, red wine demi-glace	\$340.00 per 100 pieces
Mini cheeseburger, dill pickle, ketchup	\$350.00 per 100 pieces
Mini cuban sandwiches, roasted pork, ham, swiss cheese, mustard	\$350.00 per 100 pieces
Maple leaf farms duck eggrolls, ginger beer glaze <i>DF</i>	\$350.00 per 100 pieces
Beef empanada, sofrito dipping sauce	\$350.00 per 100 pieces
Mole beef enchiladas, salsa verde	\$360.00 per 100 pieces
Foie gras strudel, chipotle peach chutney <i>DF</i>	\$381.00 per 100 pieces
Porcini scented beef tenderloin, red onion, portobello, demi-glace <i>GF/DF</i>	\$381.00 per 100 pieces
Confit duck pot pie, sweet peas and carrots	\$401.00 per 100 pieces
Garlic marinated lamb chops, chipotle adobo sauce <i>GF/DF</i>	\$530.00 per 100 pieces
Jalepeno brisket pepperjack poppers, salsa verde ranchero sauce	\$375.00 per 100 pieces



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Chipotle orange carnitas tacos, cojita, tomatillo & cactus salsa <i>GF</i>	\$375.00 <i>per 100 pieces</i>
Bison quesadilla	\$487.00 <i>per 100 pieces</i>
Fois gras & duck confit wellington, truffle demi glace	\$470.00 <i>per 100 pieces</i>
Seafood	
Mini shrimp Po'boys, cajun spiced aioli	\$340.00 <i>per 100 pieces</i>
Tempura sea scallop, togarashi dipping sauce	\$340.00 <i>per 100 pieces</i>
Alaskan salmon cakes, lemon caper aioli	\$355.00 <i>per 100 pieces</i>
Applewood-smoked bacon wrapped sea scallops, orange horseradish marmalade <i>GF</i>	\$381.00 <i>per 100 pieces</i>
Cilantro lime fish tacos, napa cabbage slaw <i>DF</i>	\$391.00 <i>per 100 pieces</i>
Crab cakes, key lime remoulade sauce <i>GF</i>	\$397.00 <i>per 100 pieces</i>
Atlantic swordfish kabob, pineapple, red pepper, ponzu glaze <i>DF</i>	\$407.00 <i>per 100 pieces</i>
Asian shrimp skewer, chili barbeque glaze <i>DF</i>	\$417.00 <i>per 100 pieces</i>
Crispy sesame shrimp, spicy mustard glaze <i>DF</i>	\$427.00 <i>per 100 pieces</i>
Lobster tarragon croquettes, parsnip brown butter puree	\$437.00 <i>per 100 pieces</i>
Lobster thermidor pot pie, mushroom brandy béchamel	\$437.00 <i>per 100 pieces</i>
Lobster claw, vanilla bean butter <i>GF</i>	\$448.00 <i>per 100 pieces</i>
Thai shrimp egg roll, sweet plum sauce <i>DF</i>	\$427.00 <i>per 100 pieces</i>