



KAHN'S CATERING

events • weddings • gatherings

HORS D'OEUVRES STATION PARTIES

Minimum 50 guests.

Minimum of 3 stations.

3 station party *Select 1 accompaniment, 1 entrée and 1 dessert* \$50.00 per person

4 station party *Select 2 accompaniments, 1 entrée and 1 dessert* \$58.25 per person

5 station party *Select 2 accompaniments, 2 entrées and 1 dessert* \$68.50 per person

6 station party *Select 2 accompaniments, 2 entrées and 2 desserts* \$74.25 per person

Add an accompaniment station \$9.50 per person

Add an entrée station \$11.50 per person

Add a dessert station \$7.50 per person

ACCOMPANIMENT STATIONS

Salad & Platter Station

Served with assorted breads, lemon rosemary flatbread, sundried tomato herb butter and french butter balls

Select 3 salads or platters

Kahn's salad, candied almonds, onion confit, tomatoes, roasted red pepper vinaigrette

Mixed greens, smoked bacon, green apple slices, pink peppered goat cheese medallions, maple walnut vinaigrette

Mixed field greens, blue cheese, ginger spiced almonds, raspberries, raspberry vinaigrette dressing

Field Greens, hazelnut crusted goat cheese, sweet pickled golden beets, orange segments, dijon mustard vinaigrette

Artisan lettuce, brie, petite french pear, candied walnuts, pomegranate vinaigrette

Tuscany blend, roasted fennel, golden beets, candied cashews, orange goat cheese medallion, sambuca vinaigrette

Quartered hearts of romaine, grape tomatoes, basil garlic crostini, shaved parmesan, caesar dressing

Chopped romaine, grape tomatoes, avocado, sunflower seeds, smoked cheddar wedge, creamy avocado dressing

Spinach & frisée, strawberries, mandarin oranges, almonds, strawberry poppy seed vinaigrette

Tuscan kale medley, pickled red onions, marble carrots, grape tomatoes, bacon, goat cheese, maple vinaigrette

Baby iceberg wedge, cherry tomatoes, shaved fennel cucumber slaw, bacon, gorgonzola, peppery blue cheese dressing

Arugula & napa cabbage, asian pear, sesame crusted bacon, five spiced peanuts, red peppers, ginger honey dressing

Heirloom tomato caprese, mozzarella, basil, balsamic and pesto

Crudités of vegetables display: marinated baby carrots, cauliflower buds, broccoli florets, squash, zucchini, snow peas, medley of julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers with choice of spinach or artichoke parmesan dip

Fruit display: fresh melon, grapes, berries, pineapple, orange, kiwi and strawberry grand marnier dip

Mediterranean platter: Hummus, tabouli, grape leaves, tzatziki, roasted eggplant, baba ganoush served with pita bread & freshly fried pita chips

International cheese display: Manchego, emmental swiss, brie courrone, smoked cheddar, drunken goat cheese and gorgonzola served with crackers and fresh and dried fruit



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ACCOMPANIMENT STATIONS

Soup Station

Select 2 soups

Red pepper bisque

Creamy tomato basil

Chicken corn chowder

Yukon gold potato, peppered bacon and leek

Chipotle chili

Toppings: sour cream, cheese, parmesan croutons, tortilla strips, scallions and crispy onions

Edible Garden

Plated salad of petite artisan lettuce, with brie, petite french pear, candied walnuts, blackberry vinaigrette

Watermelon mojito

Cranberry almond quinoa salad, pomegranate vinaigrette

Cucumber fennel salad, red onion, tomato, champagne vinaigrette

Mac n' Cheese Station

Elbow quattro fromage with white truffle oil

Orecchiette, lobster, bacon and white cheddar sauce

Trottole florentine, sautéed spinach, wild mushrooms medley, parmesan pesto cream sauce

Penne pasta, smoked chicken, roasted green chilies, gouda cream sauce

Toppings: toasted herb bread crumbs, shredded parmesan and chopped scallion

Kahn's Potato Bar

Baked idaho potatoes

Garlic buttered broccoli florets

Whipped sweet potatoes

Yukon gold mashed potatoes

Cheddar cheese sauce

Chipotle chili

Toppings: shredded cheese, sour cream, scallions, bacon, butter balls, brown sugar, pecans, mini marshmallows

Skewer Station

Lemongrass & ginger marinated shrimp skewers, cilantro coconut crème

Thai chicken satay, peanut ginger dipping sauce *Contains fish*

Garlic herb marinated NY strip & bell pepper kabobs, horseradish sauce

Balsamic marinated portabella, grape tomato skewers, basil pesto



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Shooter Station

Petite mozzarella, arugula pesto, grape tomato, balsamic glaze
Marinated thai beef salad, cucumbers, red onion, basil in a birch boat *Contains fish*
Red curry cashew shrimp salad, lotus wonton cup, cilantro emulsion
Jam jar chopped beet salad, citrus goat cheese mousse, ginger candied pistachios

Iced Seafood Display Station *\$6.50 additional per person*

Shrimp cocktail, crab claws, half shell oysters, sliced lemons, parsley, cocktail sauce, mignonette, horseradish lime crème

Sushi Station

A sushi chef can be added for \$250.00.

Chef's choice of: tuna, smoked salmon, eel or shrimp nigiri, california rolls, spicy tuna rolls, tuna rolls, salmon rolls and veggie rolls served with wasabi, pickled ginger and soy sauce

Tuna Crudo Station

Blackened tuna nigari, spicy aioli, wasabi pea
Sesame crusted tuna with sweet & sour chili garlic glaze, wrapped in a snow pea
Tuna niçoise salad in a birch wood boat
Tuna tartare lotus cups, cilantro avocado mousse, plum wine reduction



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ENTRÉE STATIONS

Quesadilla Station

Select 3

Smoked chicken quesadilla, anaheim chili and jack cheese

Cilantro lime pork carnitas, shredded cheese

Jerk shrimp, dried pineapple and pepper jack cheese

Adobo marinated beef, monterey jack cheese

Brie, dried pineapple and onion

Sweet corn, black bean and pepperjack cheese quesadilla

Served with sour cream, guacamole and salsa

Contemporary Slider Station

Select 4

Pulled pork barbecue

Angus beef slider, horseradish cream

Turkey burger slider, cranberry chutney

Grilled balsamic marinated portabella mushrooms, pine nut pesto

Red wine braised beef short ribs

Sesame crusted yellowfin tuna, napa cabbage kim chi, wasabi glaze *served cool*

Crab cakes, red pepper remoulade sauce

Served with petite brioche rolls

Taco & Nacho Station

Fresh fried tortilla chips

Crispy corn taco shells

Soft flour tortillas

Seasoned ground beef

Honey tequila lime smoked chicken

Adobo pork carnitas

Cilantro pepper jack cheese sauce

Toppings: sour cream, guacamole, black bean corn salad, salsa verde, shredded lettuce, pico de gallo

Craft Pizza Station

With garlic oregano crust.

Select 3

BBQ chicken, bacon

Portabella mushroom florentine with tomatoes, spinach

Alsatian with caramelized onions, bacon,

Four cheese & pesto

Artisan pepperoni

Andouille sausage & shrimp, peppers, onions



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Pasta Station

Select 3

Served with assorted breads, lemon rosemary flatbread, sundried tomato herb butter and french butter balls.

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
Trottole pasta, beef bolognese, mozzarella
Orecchiette, italian sausage, peppers, onions, sauce diavolo
Beef lasagna with ricotta, mozzarella and basil marinara

Stir Fry Station

Chef attendant(s) required, \$250.00 per chef.

Chicken pot stickers with sweet & sour chili garlic glaze

Vegetable egg roll, spicy mustard sauce

Beef, chicken, shrimp, bok choy, snow peas, sweet peppers, red onions, broccoli, cilantro, garlic, peanuts,

ginger stir fry sauce, orange miso sauce,

Served with white rice, fried rice

Pasta Action Station

Chef attendant(s) required, \$250.00 per chef.

Custom pasta prepared by a chef:

Tomato basil marinara, roasted garlic alfredo sauce

Penne pasta, trottole pasta, tri color tortellini, potato gnocchi

Toppings: sautéed shrimp, grilled chicken breast, italian sausage, smoked bacon, wild mushrooms, bell peppers, onions, garlic, fresh spinach, basil pesto, pine nuts, parmesan cheese

Salmon Station

Tequila lime pesto roasted salmon, cucumbers, lemons, onions, eggs, and capers

Smoked salmon, egg, cucumber, onion, dill crème fraiche

Raspberry barbecue glazed salmon, cucumbers, lemons and onions

Served with herb oil crostini

Caribbean Seafood Station

Caribbean spiced blue ocean farms cobia, grilled pineapple salsa

Sugarcane shrimp skewer, cilantro lime glaze

Key west conch fritters, key lime remoulade

Shellfish ceviche, freshly fried tortilla chips



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Off the Bone Station

Rosemary garlic marinated lamb chop, chipotle adobo sauce
Slow roasted baby back ribs, pineapple rum BBQ sauce
Garlic honey wings, sweet ginger chili sauce

Late-Night Station

Beef sliders, sliced cheese, lettuce, tomato, onion, pickle, ketchup and mustard
Buffalo chicken tenders, blue cheese dip with celery sticks
Mini hot dogs, ketchup and mustard
Freshly fried tortilla chips, con queso dip

Small Plates Station

Minimum of 2 Chef attendant(s) required, \$250.00 per chef.

Select 2

Ratatouille wellington, smoked tomato chutney, asparagus tips
Blackened jumbo tiger shrimp, three cheese grits, bacon braised green beans
Braised beef short rib, red wine demi-glace, truffle polenta, baby stem on carrots
Petite filet of beef, roasted shallot demi-glace, horseradish chive potato, asparagus tips
Grilled salmon, coconut lime cream, pistachio curried couscous, julienne bell pepper
Tarragon cider brined chicken breast, fennel demi, roasted baby golden potatoes, broccolini
Five spiced maple leaf farms duck breast, pomegranate glaze, sesame rice, szechuan sugar snap peas

Barcelona Tapas Station

Stuffed peppadew peppers, marinated artichokes, olive feta salad, oven dried yellow tomatoes, roasted red peppers, olive oil & sea salt roasted almonds, sliced manchego cheese, shaved serrano ham, herb toasted crostini, lemon rosemary flatbread
Beef empanadas, roasted garlic aioli
Smoked bacon wrapped dates, sherry fig glaze
Spanish paella, grilled chicken, tiger shrimp, scallops, chorizo, mussels and saffron rice
Caramel flan with amaretto whipped cream

New England Seafood Station

Kahn's clam chowder, oyster crackers
Blue lump crab cakes, lemon caper remoulade
Applewood smoked bacon wrapped scallop, lemon herb butter
Maine lobster salad slider
Blueberry cobbler, spiced whipped cream

Smokehouse BBQ Station

Iceberg wedge, grape tomatoes, cucumber, bacon, onion, pink peppercorn ranch
Hickory smoked pork shoulder, chipotle BBQ glaze
Braised green beans, crispy onions
Petite jalapeno corn bread muffins, honey butter
Bourbon pecan shortcake, peaches & whipped cream



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Steakhouse Station

Caesar salad
Peppercorn crusted ribeye steaks, horseradish cream
Steamed asparagus, hollandaise sauce
Twice baked yukon gold potatoes with parmesan
Individual chocolate flourless cake, whipped cream, fresh raspberries

Indiana Comfort Station

Chopped garden salad, pink peppercorn ranch
Bacon wrapped meatloaf, apple cider BBQ
Sunking beer battered pork tenderloin sliders, whole grain mustard aioli
Creamy corn pudding
Maple sugar cream pie tarts

Taste of India Station

Samosas
Biryani
Vegetable korma
Tandoori chicken
Gulab jamun
Riata, naan bread, mango chutney, tamarind sauce, mint sauce, pickles

Taste of Thai Station

Marinated thai beef salad, cucumber, onion, grape tomatoes & fresh basil *Contains fish*
Red curry shrimp salad lotus wonton cup
Chicken pot stickers, tamarind glaze
Chicken pad thai, rice noodles, bean sprouts, chopped egg, peanuts, cilantro *Contains fish*
Coconut sticky rice, mango puree, kiwi

Mexicana Station

Black bean gazpacho salad
Achiote corn pinwheels
Pinto bean gorditas, jalapeño cheese dip
Carne asada with corn tortillas, cilantro lime salsa verde, avocado tomato salsa, shredded cheese, lettuce
Churros, spicy chocolate sauce

Farm to Table Station

Mixed greens, cherry tomato, cucumber, red radish red onion, wild flower ridge honey vinaigrette
White marble farms maple glazed pork belly corn cake sliders
Maple leaf farms spiced duck breast, sweet cherry glaze
Kale, swiss chard, roasted leeks
Lemon shortcakes, blueberry compote, ginger whipped cream



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California Contemporary Station

Heirloom tomato caprese, fresh mozzarella, basil pesto, balsamic glaze
Smoked salmon tortitas, cucumber and allouette cheese
Smoked bacon braised brussels sprouts with caramelized onions
Braised beef short ribs, roasted garlic mashed potatoes, point reyes blue cheese cream sauce
Strawberry shortcake jam jars

Pub House Station

Creamy cheddar ale bisque, soft pretzels
Crispy battered cod sliders, caper lemon tartar sauce
Corned beef, cabbage, red bliss potatoes
Warm potato salad with onions, parsley and champagne vinaigrette
Banoffee toffee tarts, whipped cream

Trattoria Station

Caesar salad with romaine lettuce, grape tomatoes, roasted garlic croutons, parmesan, caesar dressing
Caprese salad display
Braised veal osso bucco, egg noodles, carrots
Wild mushroom truffle risotto
Roasted vegetable ratatouille
Tiramisu torte

Biergarten Station

Red cabbage cole slaw
Warm german potato salad
Flammkuchen flatbread, caramelized onions, crispy bacon, gruyere cheese, chive crème fraiche
Brats on a stick, whole grain mustard, sauerkraut, hoagie rolls
Apple strudel, cinnamon caramel dipping sauce



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Entrée Carving Station

Add two sides for \$7.00 per person

Attendant(s) required, \$250.00 each

Select 2

Garlic herb roasted turkey breast, mustard sage aioli, cranberry compote

Turkey roulade stuffed with duck confit and dried cherries, rosemary sherry veloute

Berkshire pork steamship, pineapple clove chutney

Adobo rubbed slow roasted pork shoulder, chipotle agave barbeque sauce

Brined pork loin with aromatic spices, ginger peach chutney

Cider marinated pork tenderloin, bourbon apricot glaze

Atlantic salmon wellington, chardonnay caper cream

Coffee rubbed beef brisket, ancho demi glace

Corned beef brisket, horseradish cream

Hickory smoked beef brisket, roasted garlic demi glace

Dry aged angus beef flat iron, smoked tomato demi glace

N.Y. strip loin with smoked bacon demi-glace, horseradish cream and dijon aioli

Smoked sea salt crusted premium angus ribeye, wild mushroom demi glace

Kahn's pepper spiced beef tenderloin, roasted shallot demi-glace, horseradish cream

Roasted beef tenderloin with fennel peppercorn crust, chianti demi glace, horseradish cream and dijon aioli

Served with petite brioche rolls



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Starches

Garlic white cheddar & chipotle mashed potatoes
Roasted garlic mashed potatoes
Garlic & herb roasted fingerling potatoes
Gruyere & leek potato gratin
Brie & fennel dauphinoise potatoes
Truffle mushroom potato soufflé
Loaded potato soufflé
Roasted sweet potatoes, brown sugar, cinnamon pecan butter
Creamy pearl cous cous, sautéed mushrooms, truffle oil
Chimicurri quinoa
Saffron orzo pilaf
Creamy three cheese polenta, pine nut pesto
Sweet corn pudding
Cherry, apple, walnut wild rice
Roasted red pepper risotto
Green pea & spinach, parmesan risotto
Parmesan mushroom risotto
Coconut sticky rice

Vegetables

Stem-on honey glazed marble carrots
Stem-on carrots, asparagus tips, julienne bell pepper
Asparagus, pine nuts, sundried tomato butter
Green beans, crispy fried onions
Haricot vert, stem on-carrots
Broccolini, roasted garlic oil
Bacon braised brussels sprouts
Szechuan sugar snap peas, julienne bell peppers
Roasted zucchini wheels, yellow squash, onion, peppers, asparagus, garlic herb olive oil



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DESSERT STATIONS

Assorted Dessert Station

Assorted miniature pastries: chef's choice of chocolate caramel brownies, chocolate dipped strawberries, chocolate walnut strudel, rugelach, lemon tarts, fresh fruit tarts, chocolate macadamia nut tarts

Select 2

Tiramisu

White chocolate raspberry cheesecake

N.Y. cheesecake, fresh berry compote

Caramel cheesecake

Turtle cheesecake with layered chocolate cheesecake and caramel cheesecake with toasted pecans

Carrot cake

Peanut butter pie

Strawberry shortcake torte with vanilla sponge cake, strawberries and vanilla buttercream

Chocolate tuxedo torte with white cake, white chocolate and milk chocolate mousse and chocolate ganache

Lemon berry mascarpone cake

Shortcake Station

House made mini shortcake biscuits

Toppings: lemon marinated blueberries, minted strawberries, peaches with raspberries and fresh vanilla bean whipped cream

Parfait Station

Blueberry lemon curd, crumb cake topping

Chocolate espresso mousse, chocolate cookie crust

Raspberry pomegranate mousse, white chocolate shavings

Chocolate pecan pie parfait

Sundae Bar

Ice cream attendant(s) required, \$250.00 each

Chocolate and vanilla ice cream

Toppings: caramel, hot fudge, godiva whipped cream, kahlua whipped cream, banana chips, chocolate covered bacon, sprinkles, fresh berry compote, chopped peanuts, cherries, toffee crumbles, mini chocolate chip cookies

Assorted Verine Station

Select 3

Blueberry, lemon curd, cake crumbles, ginger whipped cream, candied lemon zest

Espresso chocolate mousse, chocolate cookie crumbles, caramel drizzle, whipped cream, espresso bean

Mango puree, pastry cream, coconut sticky rice, whipped cream, green sugar glass

Sweet whipped mascarpone cream, shaved chocolate, pirouette

Hibiscus gelée, lime curd, whipped cream, raspberries

Nutella mousse, banana cream, vanilla wafers, chopped hazelnuts



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Crème Brulee Station

Chef attendant(s) optional \$250.00 per chef.

Chocolate mocha, vanilla bean & bourbon, raspberry white chocolate

Ice Cream Sandwich Dipping Station

Attendant(s) required, \$250.00 each

Ghirardelli chocolate brownie ice cream sandwiches dipped to order in chocolate, caramel, toffee crumbles, chopped walnuts, rainbow sprinkles, white chocolate curls, espresso scented coco nibs

Caramel Apple Dipping Station

Attendant(s) required, \$250.00 each

Mini gala apples dipped to order in caramel or chocolate, peanuts, crushed caramel popcorn, rainbow sprinkles, toffee crumbles, espresso scented coco nibs

Rice Crispy Chocolate Dipping Station

Attendant(s) required, \$250.00 each

Rice crispy treats dipped to order in chocolate, caramel, reese's pieces, toffee crumbles, chopped walnuts, rainbow sprinkles, white chocolate curls, espresso scented coco nibs

Donut Sundae Bar *\$2.00 additional per person*

Minimum 100 guests.

Chef attendant(s) required, \$250.00 per chef

Ice cream attendant(s) required, \$250.00 each

Donut machine rental required.

Freshly-made hot mini cake donuts dusted in cinnamon sugar and powdered sugar

Chocolate and vanilla ice cream

Toppings: caramel, hot fudge, maple whipped cream, bavarian cream, banana pudding, banana chips, chocolate covered bacon, sprinkles, fresh berry compote, chopped peanuts, cherries, toffee crumbles

Thai Rolled Ice Cream Station

Minimum 100 guests.

Chef attendant(s) required, \$250.00 per chef.

Ice cream attendant required, \$250.00 each

Thai Ice Cream machine rental required.

Scratch made thai-style rolled vanilla ice cream

Mix-ins: Brownie bits, black cherry

Toppings: Hot fudge, whipped cream, sprinkles



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Affogato

Minimum 100 guests.

Barista attendant(s) required, \$250.00

Ice cream attendant(s) required, \$250.00 each

Espresso machine rental required.

Locally-made vanilla gelato

Freshly-ground and brewed hubbard & cravens espresso

Toppings: Hot fudge, caramel sauce, pirouette cookies, shaved chocolate, toffee crumbles, whipped cream

Add after-dinner liquors: Bailey's irish cream, frangelico and kahlua \$4.00 *additional per person*

Boozy Milkshakes

Ice cream attendant(s) required, \$250.00 each

Minimum 50 guests

Brandy alexander: Vanilla ice cream, milk, brandy, crème d cacao, almonds

Mocha: Vanilla ice cream, milk, coffee, chocolate, kahlua, chocolate covered espresso bean

Chocolate mint: Vanilla ice cream, milk, crème d menthe, crème de cacao, mint stick

Flambe Station

Chef attendant(s) required, \$250.00 per chef.

Select 2

Bananas foster

Cherries jubilee

Peaches & cream

Mangos diablo

Served with cinnamon ice cream & grand marnier whipped cream