



KAHN'S CATERING
events • weddings • gatherings

DINNER DESSERTS

Trio Plates

\$7.75 additional per person

Chocolates trio: Chocolate decadence tower, chocolate dipped strawberry, white chocolate raspberry panna cotta martini

Fruit harvest trio: Blueberry pie, limoncello mousse, petite tropical fruit tart, strawberry shortcake martini

Napa trio: Berry mouse tower, chocolate pistachio tartelette, strawberry cheesecake martini

Bourbon trio: Bourbon bombe, pecan tart, white chocolate cherry mousse

Duo Plates

\$5.75 additional per person

Chocolates duo: Chocolate decadence tower, petite opera torte

Fruit harvest duo: Blueberry cobbler cheesecake, exotic fruit tart

Napa duo: Berry mouse tower, chocolate pistachio tartelette

Bourbon duo: Bourbon bombe, petite apple pie

Individual desserts

\$3.75 additional per person

Wild berry and chocolate mousse tower topped with fresh berries

Gâteau trois chocolate tower, white, milk and dark chocolate mousse

Bourbon chocolate bombe

Bananas foster tower

Sacher tower

Tarts

Key lime curd tart, raspberry, whipped cream

Blueberry pie graham cracker tart, limoncello mousse

Peaches and cream tart

S'mores tart, graham tart shell, cinnamon chocolate ganache, toasted marshmallows

Pistachio tart, ginger citrus mousse

Cherries jubilee tart, amaretto pastry cream

Cheesecake

Blueberry cobbler cheesecake

White chocolate raspberry cheesecake

N.Y. cheesecake, whipped cream, fresh berry compote

Dulce de leche cheesecake

Turtle cheesecake

Martini cheesecake parfait, "chef's choice"

Cakes, Tortes and Pies

Chocolate lava cake, banana mousse

Tiramisu with mascarpone cheese, lady fingers, cocoa powder and whipped cream

Carrot cake

Peanut butter pie

Strawberry shortcake torte with vanilla sponge cake, strawberries and white chocolate icing

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

Lemon berry mascarpone cake

plus a 25% service charge or \$35/hr service charge per server/chef and applicable sales tax
2020 menu prices subject to change without notice – Dinner Desserts Page 1 of 2

**All items are prepared in a kitchen or on shared equipment: Milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish are present.
We cannot guarantee any food to be completely free of allergens.**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



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Jam Jars *Buffet menu, select 1, Plated, select 2*

Blueberry mousse, pound cake crumbles, whipped cream, white chocolate curls

Chocolate cake, coconut caramel mousse, pecans

Cinnamon graham crust, lime curd, raspberry

Pie crust crumbles, apple pie filling, whipped cream, candied ginger

Chef's choice seasonal Jam Jar, ask your event specialist

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