



**KAHN'S CATERING**  
*events • weddings • gatherings*

**DELICATESSEN LUNCHEONS**

*Minimum 25 guests.*

*Add gluten free bread, rolls or wraps \$1.50 per person*

**Chicken Breast "Slider"**

*\$30.75 per person*

Fresh fruit salad

Kahn's vegetable pasta salad

Herb marinated grilled chicken breast, herb aioli

Five spiced seared chicken breast, wasabi honey mustard aioli

Brioche slider buns, sliced tomatoes, onions, lettuce, pickles

Assorted cookies, ghirardelli dark chocolate brownies, and bars

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

**Assorted Petite Sandwiches**

*\$30.75 per person*

Fresh fruit salad

Kahn's vegetable pasta salad

Petite brioche sandwiches made with deli meats & cheeses

Sliced tomatoes, onions, lettuce, yellow mustard, mayonnaise

Assorted cookies, ghirardelli dark chocolate brownies, and bars

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

**Build-Your-Own Sandwich**

*\$30.75 per person*

Fresh fruit salad

Kahn's vegetable pasta salad

Oven roasted turkey breast, brown sugar ham, medium rare roast beef

Sliced cheddar, swiss and monterey jack cheeses

Sliced tomatoes, onions, lettuce, pickles, dijon mustard, mayonnaise

Wheatberry, sourdough and gluten free breads, flour tortillas

Assorted cookies, ghirardelli dark chocolate brownies, and bars

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

**Build-Your-Own Power Bowl**

*\$32.75 per person*

Diced chicken, turkey breast, tiger shrimp, vegan sausage, chopped eggs

Mixed greens, broccoli, blueberries, edamame, garbanzo beans, marinated cucumber salad, red quinoa, turmeric toasted

hemp seeds, walnuts, pumpkin seeds, raw apple cider honey ginger vinaigrette, avocado lime yogurt dressing

Assorted cookies, ghirardelli dark chocolate brownies, and bars

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

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 – Lunch Page 1 of 4

**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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**DELICATESSEN LUNCHEONS**

*Minimum 25 guests.*

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**Wraps**

**\$30.75 per person**

Fresh fruit salad

Kahn's vegetable pasta salad

An assortment of ready to eat wraps (*select 3*):

Roasted turkey breast, citrus basil crème de brie, cranberry chutney

Turkey club wrap, applewood smoked bacon, swiss cheese, leaf lettuce, tomato, roasted garlic aioli

Cherry, green apple, walnut chicken salad

Jamaican jerk pineapple chicken salad

Classic chicken salad

Spanish saffron shrimp salad

Medium rare roast beef, blue cheese and horseradish cream sauce

Grilled portabella mushrooms, bacon, lettuce and pesto

Kahn's classic hummus, avocado, artichokes and cucumbers

Roasted tomato, tofu, arugula and spinach

Assorted cookies, ghirardelli dark chocolate brownies, and bars

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

**Soup & Salad**

**\$30.75 per person**

*Consider adding Assorted Petite Sandwiches: \$4 per person*

An assortment of quartered hearts of romaine, mixed field greens,

Grilled chicken breast, applewood smoked bacon, diced turkey breast, ~~ham~~,

grape tomatoes, diced bell peppers, julienne marble carrots, cauliflower florets, cucumbers,

mandarin oranges, sliced strawberries, pecans, sunflower seeds,

garlic herb crostini, smoked cheddar, shaved parmesan cheese,

blue cheese crumbles, champagne raspberry vinaigrette, caesar, pink peppercorn ranch

*Select 2 soups*

Garden vegetable minestrone

Yukon gold potato, peppered bacon and leek

Lentil cassoulet

Broccoli cheddar

New england clam chowder

Chipotle red pepper bisque

Tomato basil bisque

Smoked chicken corn chowder

Thai curry chicken and rice *Shellfish*

Butternut apple bisque

Sante fe beef

Vegan black bean chili

Soup du jour (*chef's choice*)

Assorted rolls, french butter balls, sundried tomato butter

Assorted mini cookies, ghirardelli dark chocolate brownies, and bars

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

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**KAHN'S CATERING**  
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**THEMED LUNCHEONS**

*Minimum 25 guests.*

**Tacoria**

*\$35.75 per person*

Black bean gazpacho salad  
Cilantro lime chicken  
Seasoned ground beef  
Corn taco shells, flour tortillas  
Shredded lettuce, pico de gallo, guacamole, shredded cheese and sour cream  
Ranchero rice  
Tequila & lime curd tarts, fresh raspberries, whipped cream  
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

**Trattoria**

*\$35.75 per person*

Caesar salad with romaine lettuce, grape tomatoes, roasted garlic croutons, parmesan, caesar dressing *Shellfish*  
Sautéed chicken, capers, artichokes, pinot grigio lemon cream sauce  
Tortellini with sautéed mushrooms, spinach, alfredo pesto cream  
Roasted vegetable ratatouille  
Tiramisu torte  
Assorted breads with french butter balls & sundried tomato butter  
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

**Isle of Crete**

*\$37.75 per person*

Tabouli, hummus, tzatziki, pita, crispy pita chips  
Romaine, garbanzo beans, feta, kalamata olives, red onions, cucumber and basil vinaigrette  
Chicken stuffed with spinach & feta, lemon rosemary cream sauce  
Saffron orzo pilaf  
Roasted eggplant, fennel & artichokes  
Baklava  
Assorted breads with french butter balls & sundried tomato butter  
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

**Cantonese**

*\$37.75 per person*

Mixed greens, napa cabbage, julienne peppers, carrots, snow peas, onion, wonton, peanut coconut dressing  
Chicken pot stickers, ginger dipping sauce  
Kung pao chicken, crushed peanuts, broccoli florets  
Stir fried baby corn, water chestnuts, carrots, peppers, onions  
Jasmine rice  
Coconut pastry cream tart, mango compote, candied ginger  
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

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**Game Time**

*\$37.75 per person*

Rustic potato salad with applewood smoked bacon, chopped eggs

Dip platter of artichoke parmesan dip, con queso dip, spinach dip, hummus with fresh-fried tortilla and pita chips

Buffalo chicken wings, blue cheese dip, celery sticks

Wagyu beef sliders

Brioche slider buns, sliced cheese, lettuce, tomato, onion, pickle, ketchup and mustard

Jalapeño bacon mac and cheese

Assorted dessert bars

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

**Espana**

*\$37.75 per person*

Mixed field greens, roasted tomatoes, artichoke hearts, kalamata olives fennel, almonds, roasted shallot sherry vinaigrette

Beef empanadas, chermoula

Manchego & chorizo stuffed chicken, yellow pepper saffron coulis

Paella with shrimp chicken, chorizo

Caramel cheesecake, whipped cream and coco nibs

Assorted rolls, french butter balls, sundried tomato butter

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

**Pacific Coastline**

*\$37.75 per person*

Kale & arugula, candied almonds, strawberries, mandarin oranges, goat cheese, raspberry vinaigrette

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

Beet pasta purse, sautéed beets, arugula, pumpkin seeds, garlic butter, parmesan cheese

Asparagus, roasted garlic butter

Berry trifle parfaits

Assorted rolls, french butter balls, sundried tomato butter

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

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