



KAHN'S CATERING
events • weddings • gatherings

SPECIAL OCCASION PACKAGES

Minimum 25 guests.

Ice is customarily included, however certain events may have an additional fee for ice.

Special Occasion Package One \$74.00 per person

The Vineyard Bar Package

Four hours included in package

House red wine, house white wine, house blush wine, coor's light, heineken, soft drinks, club soda, bottled nantucket juices, and bottled water

Stationary Hors d'oeuvres Display 1 hour

Select 2

Crudités of Vegetables Display: Baby carrots, cauliflower florets, broccoli florets, squash, zucchini, snow peas, julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers *with choice of spinach or artichoke parmesan dip*

Fruit Display: Fresh cantaloupe, grapes, berries, pineapple, orange, kiwi, and strawberry grand marnier dip

Dip Platter: Artichoke parmesan dip, con queso dip, spinach dip, hummus with fresh-fried tortilla & pita chips

Hummus Platter: Traditional hummus, chipotle hummus, white bean & roasted garlic hummus served with fresh-fried tortilla chips & pita chips

Bruschetta Display: Toasted baguette slices, cucumber olive salad; basil, tomato & garlic; roasted red pepper relish

First Course

Your choice of salad

Assorted breads and lemon rosemary flatbread with french butter balls and sun dried tomato butter

Second Course

Select your choice of chicken entrée

Accompanied by your choice vegetable and starch

For choice-of entrée: add \$5.00 per person, plus difference in entrée selection per person

Third Course

Buttercream wedding cake individualized to your specifications: choice of design, cake type and filling

House blend and decaffeinated coffee with cream, 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 – Special Occasion Package Page 1 of 8

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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SPECIAL OCCASION PACKAGES

Minimum 25 guests.

Ice is customarily included, however certain events may have an additional fee for ice.

Special Occasion Package Two \$81.00 per person

The Vineyard Bar Package

Maximum of 4 hours.

A wine, beer and soft drink bar open throughout the evening featuring the following:

House red wine, house white wine, house blush wine, coor's light, heineken, soft drinks, bottled nantucket juices, and bottled water

Butler passed hors d'oeuvres 1 hour

SELECT 3

COLD HORS D'OEUVRES:

BLT cherry tomato

Red curry cashew shrimp salad, crispy lotus flower cup, cilantro

Seared tuna, snow pea, charred pineapple ponzu

Shrimp cocktail shooter, kahn's signature cocktail sauce

Golden beets, pistachio goat cheese mousse, citrus cranberry jam, crostini

Torched apple bruschetta with fig, brie and balsamic reduction

Strawberry goat cheese bruschetta with basil balsamic reduction

Pear, fig, goat cheese bruschetta with blush wine reduction

Filet of beef, scallions, gorgonzola garlic mousse rosettes, mini toast

HOT HORS D'OEUVRES:

Caribbean beef meatballs

Chicken pot stickers, ginger soy sauce

Mini cheese slider, dill pickle, ketchup

Wild mushroom phyllo satchels

Coconut chicken bites, mango curry dipping sauce

Moroccan chicken satay, ginger mango chutney

Mini caprese pizza

Fingerling potatoes, camembert, truffle oil, scallion

Apricot brie strudel, candied ginger, apple compote

Ratatouille wellington, pesto

Short rib wellington, truffle oil, sautéed mushrooms, red wine demi glace

Five spice beef short rib wontons, ginger hoisin dipping sauce

Fingerling potatoes, alouette herb cheese, smoked bacon

Jerk chicken skewers, pineapple rum glaze

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 – Special Occasion Package Page 2 of 8

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First Course

Your choice of salad

Assorted breads and lemon rosemary flatbread with french butter balls and sun dried tomato butter

Second Course

Select your choice of chicken entrée

Accompanied by your choice vegetable and starch

For choice-of entrée: add \$5.00 per person, plus difference in entrée selection per person

Third Course

Buttercream wedding cake individualized to your specifications: choice of design, cake type and filling

House blend and decaffeinated coffee with cream, 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 – Special Occasion Package Page 3 of 8

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SPECIAL OCCASION PACKAGES

Minimum 25 guests.

Ice is customarily included, however certain events may have an additional fee for ice.

Special Occasion Package Three \$93.00 per person

Kahn's Bar Package

Maximum of 4 hours

Four hours included in package

Svedka vodka, beefeater gin, cruzan light rum, jose cuervo tequila, jim beam, johnnie walker red, canadian club, amaretto di saronno, kahlua, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, peachtree schnapps, triple sec, coor's light, heineken, amstel light, house red wine, house white wine, house blush wine, house-made sweet and sour, orange juice, cranberry juice, soft drinks, soda water, tonic water, ginger beer, bottled water, fruit garnish, including Kahn's house-made sweet black cherries

Butler passed hors d'oeuvres 1 hour

Select 6 from our full list of hors d'oeuvres

Sparkling wine toast

A toast with house cava served to all of your guests

First Course

Your choice of salad

Assorted dinner rolls and lemon rosemary flatbread with french butter balls and sun dried tomato butter

Second Course

Select your choice of chicken entrée

Accompanied by your choice vegetable and starch

For choice-of entrée: add \$5.00 per person, plus difference in entrée selection per person

Third Course

Buttercream wedding cake individualized to your specifications: choice of design, cake type and filling

House blend and decaffeinated coffee with cream, 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 – Special Occasion Package Page 4 of 8

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SPECIAL OCCASION PACKAGES

Minimum 25 guests.

Ice is customarily included, however certain events may have an additional fee for ice.

Special Occasion Package Four \$103.00 per person
Minimum of 25 guests

Kahn's Bar Package

Four hours included in package

Svedka vodka, beefeater gin, cruzan light rum, jose cuervo tequila, jim beam, johnnie walker red, canadian club, amaretto di saronno, kahlua, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, peachtree schnapps, triple sec, coor's light, heineken, amstel light, house red wine, house white wine, house blush wine, house-made sweet and sour, orange juice, cranberry juice, soft drinks, soda water, tonic water, ginger beer, bottled water, fruit garnish, including Kahn's house-made sweet black cherries

Butler passed hors d'oeuvres 1 hour

Select 6 from our full list of hors d'oeuvres

Sparkling wine toast

A toast with house cava served to all of your guests

First Course

Your choice of salad

Assorted breads and lemon rosemary flatbread with french butter balls and sun dried tomato butter

Second Course

Your choice of beef entrée

Accompanied by your choice of vegetable and starch

For duo chicken and beef entrée: \$3.00 additional per person

For duo fish and beef entrée: \$6.00 additional per person

For choice-of entrée: \$5.00 additional per person, plus difference in entrée selection per person

Third Course

Buttercream wedding cake individualized to your specifications: choice of design, cake type and filling

House blend and decaffeinated coffee with cream, 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 – Special Occasion Package Page 5 of 8

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SPECIAL OCCASION PACKAGES

Minimum 25 guests.

Ice is customarily included, however certain events may have an additional fee for ice.

Special Occasion Package Five \$120.00 *per person*

Connoisseur Club Bar Package

Four hours included in package

Belvedere vodka, tanqueray 10 gin, johnnie walker black, maker's mark bourbon, jack daniels, jameson, crown royal, 1800 tequila, Bacardi silver, aperol, st germain, amaretto di saronno, kahlua, bailey's irish cream, aperol, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, peachtree schnapps, coor's light, heineken, amstel light, house red wine, house white wine, house rosé wine, prosecco, house-made sweet and sour, orange juice, cranberry juice, soft drinks, soda water, tonic water, ginger beer, ginger ale, bottled water, lemons, limes, oranges, queen olives, Kahn's house-made sweet black cherries

Butler passed hors d'oeuvres 1 hour

Select 6 from our full list of hors d'oeuvres

Sparkling wine toast

A toast with house cava served to all of your guests

Amuse Bouche

Your choice of amuse bouche

First Course

Your choice of salad

Assorted breads and lemon rosemary flatbread with french butter balls and sun dried tomato butter

Second Course

Your choice beef and chicken duo entrée

Accompanied by your choice of vegetable and starch

Beef and fish duo entrée: \$3.00 additional per person

Third Course

Buttercream wedding cake individualized to your specifications: choice of design, cake type and filling

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

House Red and White Wine

Guests will be offered a choice between our selections of house wines throughout the course of the meal

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 – Special Occasion Package Page 6 of 8

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SPECIAL OCCASION PACKAGES

Minimum of 25 guests

Ice is customarily included, however certain events may have an additional fee for ice.

Special Occasion Package Six \$130.00 per person

Connoisseur Club Bar Package

Four hours included in package

Belvedere vodka, tanqueray 10 gin, johnnie walker black, maker's mark bourbon, jack daniels, jameson, crown royal, 1800 tequila, Bacardi silver, aperol, st germain, amaretto di saronno, kahlua, bailey's irish cream, aperol, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, peachtree schnapps, coor's light, heineken, amstel light, house red wine, house white wine, house rosé wine, prosecco, house-made sweet and sour, orange juice, cranberry juice, soft drinks, soda water, tonic water, ginger beer, ginger ale, bottled water, lemons, limes, oranges, queen olives, Kahn's house-made sweet black cherries

Butler passed hors d'oeuvres 1 hour

Select 6 from our full list of hors d'oeuvres

Sparkline wine toast

A toast with premium Gloria Ferrar Blanc de Blanc sparkling wine

Amuse Bouche

Your choice of amuse bouche

First Course

Your choice of salad

Assorted breads and lemon rosemary flatbread with french butter balls and sun dried tomato butter

Second Course

Your choice beef and chicken duo entrée

Accompanied by your choice of vegetable and starch

Beef and fish duo entrée Add \$3.00 per person

Third Course

Buttercream wedding cake individualized to your specifications: choice of design, cake type and filling

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

Premium Tier 2 Red and White Wine

Guests will be offered a choice between our Tier 2 wines throughout the course of the meal.

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 – Special Occasion Package Page 7 of 8

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Minimum of 25 guests

Ice is customarily included, however certain events may have an additional fee for ice.

Special Occasion Package Buffet or Station Package \$103.00 per person

Kahn's Bar Package

Four hours included in package

Svedka vodka, beefeater gin, cruzan light rum, jose cuervo tequila, jim beam, johnnie walker red, canadian club, amaretto di saronno, kahlua, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, peachtree schnapps, triple sec, coor's light, heineken, amstel light, house red wine, house white wine, house blush wine, house-made sweet and sour, orange juice, cranberry juice, soft drinks, soda water, tonic water, ginger beer, bottled water, fruit garnish, including Kahn's house-made sweet black cherries

Butler passed hors d'oeuvres 1 hour

Select 6 from our full list of hors d'oeuvres

Sparkling wine toast

A toast with house cava served to all of your guests

Three Station Party

Select 2 accompaniment and 1 entrée stations

Add an accompaniment station \$8.50 per person

Add an entrée station \$10.50 per person

Add a dessert station \$6.50 per person

OR

Buffet Dinner

Select your choice of 2 salads, entrées and sides

Select your choice of 3 salads, entrées and sides: *\$6.00 additional per person*

Custom Wedding Cake

Buttercream wedding cake individualized to your specifications: choice of design, cake type and filling

House blend and decaffeinated coffee with cream, 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 – Special Occasion Package Page 8 of 8

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