



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

**BREAKFAST BUFFETS**

*Minimum 25 guests.*

**Continental Breakfast Buffet**

*\$16.25 per person*

Assorted breakfast pastries: petite french danish, classic & chocolate croissants, freshly baked muffins, butter  
Fresh fruit display of fresh melon, grapes, berries, pineapple, kiwi, oranges and strawberry grand marnier dip  
Assorted nantucket juices  
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

**Breakfast Buffet One**

*\$22.00 per person*

Assorted breakfast pastries: petite french danish, classic & chocolate croissants, freshly baked muffins, butter  
Fresh fruit display of fresh melon, grapes, berries, pineapple, kiwi, oranges and strawberry grand marnier dip  
Cheddar and monterey jack scrambled eggs, diced bell pepper  
Applewood smoked bacon  
Assorted nantucket juices  
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

**Breakfast Buffet Two**

*\$26.50 per person*

Assorted breakfast pastries: petite french danish, classic & chocolate croissants, freshly baked muffins, butter  
Fresh fruit display of fresh melon, grapes, berries, pineapple, kiwi, oranges and strawberry grand marnier dip  
Petite frittata with diced ham, potatoes, peppers, onion and jack cheese  
Sweet baby golden potatoes, caramelized onions, peppers, fresh herbs  
Applewood smoked bacon  
Pork sausage  
Assorted nantucket juices  
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 – Breakfast 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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**CONSIDER ADDING:**

*Available to add to an existing breakfast or brunch buffet.*

**Yogurt Parfaits** *Minimum 25 guests.* \$5.50 per person  
Honey-sweetened greek yogurt, fresh berries and locally-made scholar's inn granola

**Yogurt Bar** *Minimum 25 guests.* \$8.00 per person  
Honey-sweetened greek yogurt with an assortment of toppings: mixed berries, dried fruits, locally-made scholar's inn granola

**Trail Mix Bar** *Minimum 25 guests.* \$9.00 per person  
Locally-made Scholar's Inn granola, yogurt covered pretzels, chocolate covered pretzels, dried apricots, dried cranberries, golden raisins, M&M's, mixed nuts, served in eco-friendly birch wood boats

**Breakfast Sandwiches, Wraps & Quesadilla** *Minimum 1 dozen.*

Pork sausage, scrambled eggs, garlic herb alouette cheese on english muffin	\$7.00 each
Chorizo, scrambled eggs, potatoes, peppers, and pepper jack cheese in flour tortilla	\$7.00 each
Scrambled eggs, roasted tomatoes, mozzarella, spinach, basil pesto, spinach lavosh wrap	\$7.00 each
Scrambled eggs, green chilis, sautéed mushrooms, colby jack cheese, flour tortilla	\$7.00 each

**Breakfast Bakes** *Minimum 1 dozen.*

Ham, smoked gouda, eggs, peppers, scallion, butter pastry shell	\$8.00 each
Heirloom tomato, cheese, basil, butter pastry shell	\$8.00 each
Smoked salmon, asparagus, hollandaise, butter pastry shell	\$9.00 each
Apples, golden raisins, dried cherries, spiced mascarpone, butter pastry shell	\$6.00 each

**Smoked Salmon Display** *Serves 25* \$189.00 each  
Traditional smoked salmon display served with egg, cucumber, onion, dill crème fraiche, and french baguette slices

**Made-to-Order Omelet Station** *Minimum 50 guests.* \$9.00 per person  
*Chef fee \$250 per chef.*

Chef-prepared omelets, traditional or egg-whites, ham, bacon, smoked salmon, onion, bell peppers, green onion, cheddar & jack cheese, diced tomato, spinach, mushroom, salsa

**Belgian Waffle Station** *Minimum 50 guests.* \$9.00 per person  
*Chef fee \$250 per chef.*

Chef-prepared belgian waffles, nutella, bananas, cinnamon whipped cream, berry compote, maple syrup, butter

**Assorted Freshly Baked Muffins** *2 dozen minimum.* \$30.00 per dozen

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Chef's choice of blueberry, chocolate chip, cranberry orange and lemon-poppyseed  
Served with butter

**Assorted Petite French Danishes** *2 dozen minimum.*  
Lattice top apple, cinnamon & chocolate filled danishes

\$30.00 *per dozen*

**PLATED BREAKFAST**

All entrées below include:

Assorted breakfast pastries: Petite french danishes, classic & chocolate croissants, freshly baked muffins, butter

Fresh fruit display of fresh melon, grapes, berries, pineapple, kiwi, oranges and strawberry grand marnier dip

Fresh-squeezed orange juice

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

**Breakfast Entrées**

Roasted tomato basil and mozzarella strata served with chicken sausage

\$29.00 *per person*

Quiche Lorraine served with smoked bacon

\$29.00 *per person*

Roasted red pepper, spinach serrano ham frittata, sweet potatoes lyonnaise

\$29.00 *per person*

French toast stuffed, mascarpone, berry compote, served with applewood smoked bacon

\$29.00 *per person*

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## BRUNCH & TEA BUFFETS

### **Brunch Buffet One** *Minimum of 25 guests*

**\$34.50 per person**

Assorted breakfast pastries: Petite french danishes, classic & chocolate croissants, freshly baked muffins, butter

Fresh fruit display of fresh melon, grapes, berries, pineapple, kiwi, oranges and strawberry grand marnier dip

Smoked salmon egg, cucumbers, onion, cream cheese and french baguette slices

Petite frittata with diced ham, potatoes, peppers, onion and jack cheese

Sweet baby golden potatoes, caramelized onions, peppers, fresh herbs

*Your choice of two of the following:* Applewood smoked bacon, cider glazed ham, pork sausage or turkey sausage

Assorted nantucket juices

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

### **Brunch Buffet Two** *Minimum 50 guests.*

**\$41.00 per person**

*Chef fee \$250 per chef.*

Assorted breakfast pastries: Petite french danishes, classic & chocolate croissants, freshly baked muffins, butter

Fresh fruit display of fresh melon, grapes, berries, pineapple, kiwi, oranges and strawberry grand marnier dip

Yogurt parfaits with honey sweetened greek yogurt, fresh berries and locally-made scholar's inn granola

Smoked salmon, egg, cucumbers, onion, cream cheese and french baguette slices

Made-to-Order Omelet Station with chef-prepared omelets, traditional or egg-whites, ham, bacon, smoked salmon, onion, bell peppers, green onion, cheddar & jack cheese, diced tomato, spinach, mushroom, salsa

Crispy yukon gold potatoes with caramelized onions

*Your choice of two of the following:* Applewood smoked bacon, cider glazed ham, pork sausage or turkey sausage

Assorted nantucket juices

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

### **Classic Tea Buffet** *Minimum 25 guest.*

**\$33.50 per person**

Assorted breakfast pastries: Petite french danishes, classic croissants, blueberry scone, butter and orange devonshire cream

Fresh fruit display of fresh melon, grapes, berries, pineapple, kiwi, oranges and strawberry grand marnier dip

Trio of tea sandwiches:

*Tuna, caper dill cream on wheat bread*

*Turkey, brie, orange cranberry chutney on sourdough bread*

*Cucumber, roasted red pepper, alouette cheese on classic white bread*

Fresh fruit tarts, opera torte, macarons, lemon curd tarts, chocolate covered strawberries

Hot tea, 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  
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