



KAHN'S CATERING
events • weddings • gatherings

HORS D'OEUVRES PARTIES

Minimum of 35 guests

Hors d'oeuvres Party One \$30.00 per person

Displays

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 *select spinach or artichoke parmesan dip*
Dip platter: Artichoke parmesan dip, con queso dip, spinach dip, hummus with fresh-fried tortilla & pita chips
Bruschetta display: grilled baguette slices rubbed with garlic, sea salt and olive oil and accompanied by three bruschetta toppings: cucumber olive salad; basil, tomato & garlic; roasted red pepper relish

Cold Hors d'oeuvres: *Select 2*

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: *Select 2*

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 – Hors d'oeuvres Parties Page 1 of 5

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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HORS D'OEUVRES PARTIES

Minimum of 35 guests

Hors d'oeuvres Party Two \$34.00 per person

Displays

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 *select spinach or artichoke parmesan dip*
Dip platter: Artichoke parmesan dip, con queso dip, spinach dip, hummus with fresh-fried tortilla & pita chips
Bruschetta display: grilled baguette slices rubbed with garlic, sea salt and olive oil and accompanied by three bruschetta toppings: cucumber olive salad; basil, tomato & garlic; roasted red pepper relish

Cold Hors d'oeuvres: Select 3

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: Select 3

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

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a kitchen or on shared equipment: Milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish are present.

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HORS D'OEUVRES PARTIES

Minimum of 35 guests

Hors d'oeuvres Party Three \$40.00 per person Displays

International cheese display: manchego, emmental swiss, brie courrone, canadian cheddar, drunken goat cheese and stilton blue served with crackers and fresh and dried fruit

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 *select spinach or artichoke parmesan dip*

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

Cold Hors d'oeuvres: Select 2 from our full hors d'oeuvres selection

Hot Hors d'oeuvres: Select 2 from our full hors d'oeuvres selection

Carving Station

Select 1

Attendant(s) required, \$250.00 each

Corned beef brisket served with dijon aioli, horseradish cream and petite brioche rolls

Garlic and herb roasted turkey breast with basil aioli, cranberry chutney and petite brioche rolls

Roast pork tenderloin served with brazilian mustard and petite brioche rolls Seared

Jail Island atlantic salmon, citrus basil reduction

Assorted miniature pastries: Chef's choice of: lemon tarts, fresh fruit tarts, chocolate macadamia nut tarts, chocolate dipped strawberries, caramel brownies, macarons, amarena, opera torte and tiramisu cups

plus a 25% service charge or \$35/hr service charge per server/chef and applicable sales tax

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HORS D'OEUVRES PARTIES

Minimum of 35 guests

Hors d'oeuvres Party Four \$46.00 per person

Displays

International cheese display: manchego, emmental swiss, brie courrone, canadian cheddar, drunken goat cheese and stilton blue served with crackers and fresh and dried fruit

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 *select spinach or artichoke parmesan dip*

Bruschetta display: grilled baguette slices rubbed with garlic, sea salt and olive oil and accompanied by three bruschetta toppings: cucumber olive salad; basil, tomato & garlic; roasted red pepper relish

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

Cold Hors d'oeuvres: Select 2 from our full hors d'oeuvres list

Hot Hors d'oeuvres: Select 2 from our full hors d'oeuvres list

Carving Station

Attendant(s) required, \$250.00 each

Select 1

Garlic and herb roasted turkey breast with basil aioli, cranberry compote and petite brioche rolls

Roast pork tenderloin with brazilian mustard glaze and petite brioche rolls

New York strip loin with smoked bacon demi-glace, dijon aioli, horseradish cream and petite brioche rolls

Seared Jail Island atlantic salmon, citrus basil reduction

Beef tenderloin with chianti demi-glace, horseradish cream , dijon aioli and petite brioche rolls Add \$5.25 per person

and your choice of one of the following stations

Pasta Station

Select 2

Gnocchi, roasted roma tomatoes, ratatouille vegetables, basil pine nut pesto

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, chorizo, swiss chard, red pepper cream sauce

Trottole pasta, beef bolognaise, mozzarella

Orecchiette, italian sausage, peppers, onions, sauce diavolo *DF*

Penne pasta, smoked chicken, jalapeño, gouda cream sauce

plus a 25% service charge or \$35/hr service charge per server/chef and applicable sales tax

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Stir Fry Station

Chicken stir fry, five spice marinated chicken, sell peppers, julienne carrots, onions, water chestnuts, ginger red chili sauce, fried rice, with petite chinese takeout containers

Paella

Spanish paella, grilled chicken, tiger shrimp, scallops, chorizo, mussels and saffron rice

Pad Thai with Chicken

Chicken Pad Thai, rice noodles, bean sprouts, chopped egg, peanuts, cilantro

Quesadilla Station

Select 2

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

Served with sour cream, guacamole and salsa

Nacho Station

Fresh fried tortilla chips

Seasoned ground beef

Cilantro pepper jack cheese sauce

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

Pizza Station

Petite pizzas, garlic oregano crust *Select*

2:

BBQ chicken, bacon

Portabella mushroom florentine with tomatoes, spinach

Alsatian with caramelized onions, bacon,

Beef short rib, gorgonzola, caramelized onions

Four cheese & pesto

Artisan pepperoni

Andouille sausage & shrimp, peppers, onions

Sliders & Dogs

Mini all-beef hotdogs, egg buns, wagyu beef sliders, brioche bun, lettuce, tomato, onion, ketchup, mustard, pickle, bacon mayonnaise

Assorted miniature pastries: Chef's choice of: lemon tarts, fresh fruit tarts, chocolate macadamia nut tarts, chocolate dipped strawberries, caramel brownies, macarons, amarena, opera torte and tiramisu cups

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