

2024 BREAKFAST & BRUNCH

plus a 25% service charge or billable per hour by position, and applicable sales tax



KAHN'S CATERING

events • weddings • gatherings

(317)577-3663 | info@kahncatering.com

BREAKFAST BUFFETS

Minimum 35 guests.

Continental Breakfast Buffet

\$21.00 per person

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

Breakfast Buffet One

\$28.00 per person

Assorted breakfast pastries: petite danishes, 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 bottled juices
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia
Assorted hot teas

Consider substituting:

Turkey bacon for applewood smoked bacon

\$2.00 per person

Chicken breakfast sausage for applewood smoked bacon

\$3.00 per person

Breakfast Buffet Two

\$33.00 per person

Assorted breakfast pastries: petite danishes, classic & chocolate croissants, freshly baked muffins, butter
Fresh fruit display of fresh melon, grapes, berries, pineapple, kiwi, oranges and strawberry grand marnier dip

Select 1:

Petite frittata with diced ham, potatoes, peppers, onion and cheddar and monterey jack

Petite frittata with potatoes, spinach, asparagus, roasted tomatoes and cheddar and monterey jack

Petite frittata with chorizo, potatoes, peppers, onions, pepperjack

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

Applewood smoked bacon

Pork sausage

Assorted bottled juices

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

Assorted hot teas

Consider substituting:

Turkey bacon for applewood smoked bacon or sausage

\$2.00 per person

Chicken breakfast sausage for applewood smoked bacon or sausage

\$3.00 per person

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CONSIDER ADDING:

Available to add to an existing breakfast or brunch buffet.

Yogurt Parfait

Honey-sweetened greek yogurt, fresh berries, locally-made scholar's inn granola

\$62.00 per dozen

Overnight Oats Mason Jars

Rolled oats, oat milk, blueberries, chia seed, agave, cinnamon *GF/DF/VG*

\$62.00 per dozen

Trail Mix Bar *Minimum 35 guests.*

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

\$10.75 per person

Breakfast Sandwiches & Wraps *Minimum 1 dozen each flavor.*

Pork sausage, scrambled eggs, garlic herb alouette cheese, english muffin

\$8.75 each

Chorizo, scrambled eggs, potatoes, peppers, and pepper jack cheese, flour tortilla

\$8.75 each

Scrambled eggs, roasted tomatoes, mozzarella, spinach, basil pesto, spinach lavosh wrap

\$8.75 each

Applewood smoked bacon, smoked gouda, eggs, peppers, onions, flour tortilla

\$8.75 each

Mozzarella cheese, roasted tomatoes, spinach, basil, english muffin

\$8.75 each

Breakfast Hash *Minimum 35 guests.*

Roasted tofu, potatoes, peppers, onions, herbs

\$8.75 per person

Corned beef, sweet potatoes, caramelized onions, herbs

\$8.75 per person

Smoked Salmon Display *Serves 25.*

Traditional smoked salmon display served with egg, cucumber, onion, dill crème fraiche, and french baguette slices

\$222.00

Made-to-Order Omelet Station *Minimum 50 guests.*

Chef attendant(s) required, \$250.00 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

\$14.00 per person

Belgian Waffle Station *Minimum 50 guests.*

Chef attendant(s) required, \$250.00 per chef.

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

\$14.00 per person

Assorted Freshly Baked Muffins *2 dozen minimum.*

Chef's choice of blueberry, chocolate chip, cranberry orange and lemon-poppysseed

Served with butter

\$40.00 per dozen

Assorted Petite French Danishes *2 dozen minimum.*

Cinnamon swirl danish, petite apple danish, classic & chocolate croissants

\$40.00 per dozen

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PLATED BREAKFAST

Minimum 35 guests

All entrées below include:

Assorted breakfast pastries: Petite 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

Assorted hot teas

Breakfast Entrées

Roasted tomato basil and mozzarella strata served with chicken sausage \$39.00 *per person*

Quiche lorraine served with applewood smoked bacon \$39.00 *per person*

Roasted red pepper, spinach, smoked ham frittata, sweet potatoes lyonnaise \$39.00 *per person*

French toast stuffed, mascarpone, berry compote, served with applewood smoked bacon \$39.00 *per person*

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BRUNCH & TEA BUFFETS

Minimum of 35 guests

Brunch Buffet One

\$43.50 per person

Assorted breakfast pastries: Petite 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 cheddar and monterey 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 chicken sausage
Assorted bottled juices
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia
Assorted hot teas

Brunch Buffet Two

\$51.50 per person

Chef attendant(s) required, \$250.00 per chef.

Assorted breakfast pastries: Petite 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 chicken sausage
Assorted bottled juices
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia
Assorted hot teas

Classic Tea Buffet

\$41.50 per person

Assorted breakfast pastries: Petite danishes, classic croissants, blueberry scone, butter, 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
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia
Assorted hot teas