

# 2024 LUNCHEONS

plus a 25% service charge or billable per hour by position, and applicable sales tax  
Minimum 25 guests.  
Add gluten free bread, rolls or wraps to any luncheon for \$1.50 additional per person



**KAHN'S CATERING**  
events • weddings • gatherings  
(317)577-3663 | info@kahncatering.com

## DELICATESSEN LUNCHEONS

### Chicken Sliders

\$38.00 per person

Fresh fruit salad  
Kahn's vegetable pasta salad  
Breaded chicken breast, chipotle maple aioli  
Garlic herb marinated chicken breast, honey mustard  
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

\$38.00 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

\$38.00 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

\$40.00 per person

Diced chicken, turkey breast, tiger shrimp, vegan sausage, chopped eggs  
Quinoa, farro, mixed greens, avocado, blueberries, edamame, garbanzo beans, marinated cucumber salad, sunflower seeds, 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

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## DELICATESSEN LUNCHEONS

### Wraps

\$38.00 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 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

\$40.00 per person

*Consider adding Assorted Petite Sandwiches: \$5.00 per person*

An assortment of quartered hearts of romaine, mixed field greens, applewood smoked bacon, 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 <i>GF/VG</i>	Smoked chicken corn chowder <i>GF</i>
Baked yukon potato, smoked bacon, leeks <i>GF</i>	Lemon rosemary chicken wild rice <i>GF</i>
Candied carrot ginger bisque <i>GF/V</i>	Butternut apple bisque <i>GF/V</i>
Broccoli cheddar <i>GF/V</i>	Lobster Bisque <i>GF</i>
Sante fe beef <i>GF</i>	Blue crab corn chowder <i>GF</i>
New England clam chowder <i>GF</i>	Black bean chili <i>GF/VG</i>
Chipotle red pepper bisque <i>GF/V</i>	Bison chili <i>GF</i>
Tomato basil bisque <i>GF/V</i>	Spanish pumpkin bisque, crème fraiche, pepitas <i>GF/V</i>

Assorted rolls, 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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## THEMED LUNCHEONS

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**Tacoria** \$43.50 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** \$43.50 per person  
Caesar salad with romaine lettuce, grape tomatoes, roasted garlic croutons, parmesan, caesar dressing Contains shellfish  
Chicken marsala, wild mushrooms, prosciutto, marsala sauce  
Potato gnocchi, spinach, peas, parmesan pesto cream  
Roasted vegetable ratatouille  
Tiramisu torte  
Assorted breads with butter balls & sundried tomato butter  
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

**Mediterranean** \$45.50 per person  
Tabouli, hummus, tzatziki, pita bread, crispy pita chips  
Romaine, garbanzo beans, feta, kalamata olives, red onions, cucumber, balsamic vinaigrette  
Lemon rosemary sauteed chicken breast, roasted roma tomatoes, kalamata olives, chardonnay caper cream  
Saffron orzo pilaf  
Roasted zucchini, fennel, artichokes  
Baklava  
Assorted breads with butter balls & sundried tomato butter  
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

**Cantonese** \$45.50 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  
Vegetable fried rice, peas, carrot, scrambled egg  
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

\$45.50 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

\$45.50 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, shrimp chicken, chorizo

Caramel cheesecake, whipped cream and coco nibs

Assorted rolls, butter balls, sundried tomato butter

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

### Pacific Coastline

\$45.50 per person

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

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

Cheese tortellini, roasted baby beets, arugula, pumpkin seeds, roasted garlic parmesan cream sauce

Asparagus, baby carrots

Strawberry sponge cake jam jars

Assorted rolls, butter balls, sundried tomato butter

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