

# 2024 SPECIAL OCCASION PACKAGES

plus a 25% service charge or billable per hour by position, and applicable sales tax  
Ice is customarily included; however, certain events may have an additional fee for ice.  
Minimum 50 guests



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

**Special Occasion Package One**                      \$87.00 per person

## Kahn's Bar

*Four hours included in package*

Svedka, beefeater, bacardi, jose cuervo, jim beam, johnnie walker red, jack daniels, amaretto disaronno, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, coors light, sun king beers: cream ale, pachanga, house red wine, house white wine, house rosé wine, monin cherry syrup, house-made sweet and sour, orange juice, cranberry juice, soft drinks, soda water, tonic water, ginger beer, bottled water, lemons, limes, queen olives, Kahn's house-made sweet black cherries

### **Upgrade your bar wines from our selections below.**

*Upgrade includes one white and one red wine.*

<b>Tier 3</b>	<b>Tier 2</b>	<b>Tier 1</b>
\$18.00 per person	\$12 per person	\$6 per person
Alpha omega two squared red blend	J lohr cabernet sauvignon	Hess cabernet sauvignon
Duckhorn merlot	Sonoma cutrer russian river	Fess parker chardonnay
Prisoner red blend	Palazzo della torre allegrini	Bouchard aine & fils pinot noir
Rombauer chardonnay	Joseph drouhin chablis	Ramon bilbao albarino
Cakebread chardonnay	Argyle pinot noir	Cloudline pinot noir
Duval leroy reserve champagne	Greywacke sauvignon blanc	Joel gott pinot gris
	Nicolas feuillatte champagne	Gloria ferrar blanc de blanc

## Stationary Hors d'oeuvres Display 1 hour

- Select 2*
- Crudités Display: Baby carrots, cauliflower florets, broccoli florets, squash, zucchini, snow peas, julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers *with your 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, 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

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## Special Occasion Package One

### First Course

Your choice of salad

Assorted breads and lemon rosemary flatbread with 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

Includes complimentary cake cutting.

Add a plated dessert selection, \$7.00 per person additional

Add a dessert station with three dessert choices, \$10.50 per person additional

Premium Coffee Station: house blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Assorted hot teas

Vanilla syrup, caramel syrup, whipped cream, cinnamon and cocoa shakers

Make it boozy: bailey's irish cream, amaretto disaronno, tempus fugit crème de cacao, frangelico and kahlua

*\$4.00 additional per person. Includes 45 minutes of complimentary attendant service.*

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## Special Occasion Package Two

\$92.00 per person

### Kahn's Bar

Four hours included in package

Svedka, beefeater, bacardi, jose cuervo, jim beam, johnnie walker red, jack daniels, amaretto disaronno, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, coors light, sun king beers: cream ale, pachanga, house red wine, house white wine, house rosé wine, monin cherry syrup, house-made sweet and sour, orange juice, cranberry juice, soft drinks, soda water, tonic water, ginger beer, bottled water, lemons, limes, queen olives, Kahn's house-made sweet black cherries

**Upgrade your bar wines from our selections below.**

*Upgrade includes one white and one red wine*

Tier 3	Tier 2	Tier 1
\$18.00 per person	\$12 per person	\$6 per person
Alpha omega two squared red blend	J lohr cabernet sauvignon	Hess cabernet sauvignon
Duckhorn merlot	Sonoma cutrer russian river	Fess parker chardonnay
Prisoner red blend	Palazzo della torre allegrini	Bouchard aine & fils pinot noir
Rombauer chardonnay	Joseph drouhin chablis	Ramon bilbao albarino
Cakebread chardonnay	Argyle pinot noir	Cloudline pinot noir
Duval leroys reserve champagne	Greywacke sauvignon blanc	Joel gott pinot gris
	Nicolas feuillatte champagne	Gloria ferrar blanc de blanc

## Butler Passed Hors d'oeuvres 1 hour - Select 3 total

### COLD HORS D'OEUVRES:

Cherry tomato BLT, applewood smoked bacon *GF/DF*  
Red curry cashew shrimp salad, endive leaf, cilantro *GF*  
Seared tuna, snow pea, charred pineapple ponzu *DF*  
Shrimp cocktail, kahn's signature cocktail sauce *GF/DF*  
Golden beets, pistachio goat cheese mousse, citrus cranberry jam, crostini *V*  
Torched apple bruschetta with fig, brie and balsamic reduction *V*  
Strawberry goat cheese bruschetta with basil balsamic reduction *V*  
Pear, fig, goat cheese bruschetta with blush wine reduction *V*  
Filet of beef, chipotle crème, pepper curl, mini toasta

### HOT HORS D'OEUVRES:

Caribbean barbecue beef meatballs  
Chicken pot stickers, ginger soy sauce *DF*  
Mini cheese slider, dill pickle, ketchup  
Wild mushroom phyllo satchels *V*  
Coconut chicken bites, mango curry dipping sauce *GF/DF*  
Moroccan chicken satay, ginger mango chutney *GF/DF*  
Mini caprese pizza, balsamic glaze *V*  
Fingerling potatoes, camembert, truffle oil, scallion *GF*  
Apricot brie strudel, candied ginger, apple compote *DF*  
Ratatouille wellington, pesto *V*  
Short rib wellington, truffle oil, sautéed mushrooms, red wine demi-glace  
Five spice beef short rib wontons, ginger hoisin dipping sauce *DF*  
Fingerling potatoes, alouette herb cheese, smoked bacon *GF*  
Caribbean mango chicken skewers, pineapple rum glaze *GF/DF*

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Minimum 50 guests



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## Special Occasion Package Two

### First Course

Your choice of salad

Assorted breads and lemon rosemary flatbread with butter balls and sundried 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

Includes complimentary cake cutting.

Add a plated dessert selection, \$7.00 per person additional

Add a dessert station with three dessert choices, \$10.50 per person additional

Premium Coffee Station: house blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Assorted hot teas

Vanilla syrup, caramel syrup, whipped cream, cinnamon and cocoa shakers

Make it boozy: bailey's irish cream, amaretto disaronno amaretto, tempus fugit crème de cacao, frangelico and kahlua

*\$4.00 additional per person. Includes 45 minutes of complimentary attendant service.*

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## Special Occasion Package Three

\$105.00 per person

### Connoisseur Bar

*Four hours included in package*

Belvedere, bombay sapphire, maker's mark, jameson, crown royal, 1800 tequila, johnnie walker black, bacoo 3 year, aperol, st. germain, amaretto disaronno, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, coors light, sun king  
beers: cream ale, pachanga, house red wine, house white wine, house rosé wine, sparkling wine, monin cherry syrup, 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

### **Upgrade your bar wines from our selections below:**

*Upgrade includes one white and one red wine, and for Connoisseur and Reserve bars, a sparkling wine.*

<b>Tier 3</b>	<b>Tier 2</b>	<b>Tier 1</b>
\$18.00 per person	\$12 per person	\$6 per person
Alpha omega two squared red blend	J lohr cabernet sauvignon	Hess cabernet sauvignon
Duckhorn merlot	Sonoma cutrer russian river	Fess parker chardonnay
Prisoner red blend	Palazzo della torre allegrini	Bouchard aine & fils pinot noir
Rombauer chardonnay	Joseph drouhin chablis	Ramon bilbao albarino
Cakebread chardonnay	Argyle pinot noir	Cloudline pinot noir
Duval leroy reserve champagne	Greywacke sauvignon blanc	Joel gott pinot gris
	Nicolas feuillatte champagne	Gloria ferrar blanc de blanc

### 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

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Minimum 50 guests



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## Special Occasion Package Three

### First Course

Your choice of salad

Assorted dinner rolls and lemon rosemary flatbread with 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

Includes complimentary cake cutting.

Add a plated dessert selection, \$7.00 per person additional

Add a dessert station with three dessert choices, \$10.50 per person additional

Premium Coffee Station: house blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Assorted hot teas

Vanilla syrup, caramel syrup, whipped cream, cinnamon and cocoa shakers

Make it boozy: bailey's irish cream, amaretto disaronno, tempus fugit crème de cacao, frangelico and kahlua  
\$4.00 *additional per person. Includes 45 minutes of complimentary attendant service.*

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Minimum 50 guests



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**Special Occasion Package Four**                      \$131.00 *per person*

## Connoisseur Bar

*Four hours included in package*

Belvedere, bombay sapphire, maker's mark, jameson, crown royal, 1800 tequila, johnnie walker black, bacoo 3 year, aperol, st. germain, amaretto disaronno, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, coors light, sun king beers: cream ale, pachanga, house red wine, house white wine, house rosé wine, sparkling wine, monin cherry syrup, 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

### ***Upgrade your bar wines from our selections below:***

*Upgrade includes one white and one red wine, and for Connoisseur and Reserve bars, a sparkling wine.*

<b>Tier 3</b>	<b>Tier 2</b>	<b>Tier 1</b>
\$18.00 per person	\$12 per person	\$6 per person
Alpha omega two squared red blend	J lohr cabernet sauvignon	Hess cabernet sauvignon
Duckhorn merlot	Sonoma cutrer russian river	Fess parker chardonnay
Prisoner red blend	Palazzo della torre allegrini	Bouchard aine & fils pinot noir
Rombauer chardonnay	Joseph drouhin chablis	Ramon bilbao albarino
Cakebread chardonnay	Argyle pinot noir	Cloudline pinot noir
Duval leroy reserve champagne	Greywacke sauvignon blanc	Joel gott pinot gris
	Nicolas feuillatte champagne	Gloria ferrar blanc de blanc

## 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

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## Special Occasion Package Four

### First Course

Your choice of salad

Assorted breads and lemon rosemary flatbread with 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 | Add \$3.50 additional per person

For duo fish and beef entrée | Add \$6.50 additional per person

For choice-of entrée | Add \$5.00 per person, plus difference in entrée selection per person

### House Red and White Wine

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

### Third Course

Includes complimentary cake cutting.

Add a plated dessert selection, \$7.00 per person additional

Add a dessert station with three dessert choices, \$10.50 per person additional

Premium Coffee Station: house blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Assorted hot teas

Vanilla syrup, caramel syrup, whipped cream, cinnamon and cocoa shakers

Make it boozy: bailey's irish cream, amaretto disaronno, tempus fugit crème de cacao, frangelico and kahlua  
\$4.00 additional per person. Includes 45 minutes of complimentary attendant service.



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## Special Occasion Package Five

\$143.00 per person

### Reserve Collection Bar

*Four hours included in package*

Belvedere, tito's, ketel grapefruit rose, bombay sapphire, whitley neill blood orange, hendricks, woodford reserve, makers mark, jameson, bacoo 5 year, casamigos, glenlivet, aperol, st. germain, amaretto disaronno, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, coors light, sun king beers: cream ale, pachanga, house red wine, house white wine, house rosé wine, sparkling wine, monin cherry syrup, monin orange syrup, monin mint syrup, house-made sweet and sour, orange juice, cranberry juice, grapefruit 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, ice spheres

### **Upgrade your bar wines from our selections below:**

*Upgrade includes one white and one red wine, and for Connoisseur and Reserve bars, a sparkling wine.*

<b>Tier 3</b>	<b>Tier 2</b>	<b>Tier 1</b>
\$18.00 per person	\$12 per person	\$6 per person
Alpha omega two squared red blend	J lohr cabernet sauvignon	Hess cabernet sauvignon
Duckhorn merlot	Sonoma cutrer russian river	Fess parker chardonnay
Prisoner red blend	Palazzo della torre allegrini	Bouchard aine & fils pinot noir
Rombauer chardonnay	Joseph drouhin chablis	Ramon bilbao albarino
Cakebread chardonnay	Argyle pinot noir	Cloudline pinot noir
Duval leroy reserve champagne	Greywacke sauvignon blanc	Joel gott pinot gris
	Nicolas feuillatte champagne	Gloria ferrar blanc de blanc

### Butler Passed Hors d'oeuvres 1 hour

*Select 6 from our full list of hors d'oeuvres*

### Sparkling Wine Toast

A toast with Tier 1 gloria ferrar blanc de blanc sparkling wine

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## Special Occasion Package Five

### First Course

Your choice of salad

Assorted breads and lemon rosemary flatbread with 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 \$3.50 additional per person

### Premium Tier 1 Red and White Wine

*Guests will be offered a choice of 2 of our Tier 1 wines throughout the course of the meal.*

### Third Course

Includes complimentary cake cutting.

Add a plated dessert selection, \$7.00 per person additional

Add a dessert station with three dessert choices, \$10.50 per person additional

Premium Coffee Station: house blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Assorted hot teas

Vanilla syrup, caramel syrup, whipped cream, cinnamon and cocoa shakers

Make it boozy: bailey's irish cream, amaretto disaronno, tempus fugit crème de cacao, frangelico and kahlua

*\$4.00 additional per person. Includes 45 minutes of complimentary attendant service.*

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## Special Occasion Package Six

\$147.00 per person

### Reserve Collection Bar

*Four hours included in package*

Belvedere, tito's, ketel grapefruit rose, bombay sapphire, whitley neill blood orange, hendricks, woodford reserve, markers mark, jameson, bacoo 5 year, casamigos, glenlivet, aperol, st. germain, amaretto disaronno, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, coors light, sun king beers: cream ale, pachanga, house red wine, house white wine, house rosé wine, sparkling wine, monin cherry syrup, monin orange syrup, monin mint syrup, house-made sweet and sour, orange juice, cranberry juice, grapefruit 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, ice spheres

### **Upgrade your bar wines from our selections below:**

*Upgrade includes one white and one red wine, and for Connoisseur and Reserve bars, a sparkling wine.*

**Tier 3**  
\$18.00 per person  
Alpha omega two squared red blend  
Duckhorn merlot  
Prisoner red blend  
Rombauer chardonnay  
Cakebread chardonnay  
Duval leroy reserve champagne

**Tier 2**  
\$12 per person  
J lohr cabernet sauvignon  
Sonoma cutrer russian river  
Palazzo della torre allegrini  
Joseph drouhin chablis  
Argyle pinot noir  
Greywacke sauvignon blanc  
Nicolas feuillatte champagne

**Tier 1**  
\$6 per person  
Hess cabernet sauvignon  
Fess parker chardonnay  
Bouchard aine & fils pinot noir  
Ramon bilbao albarino  
Cloudline pinot noir  
Joel gott pinot gris  
Gloria ferrar blanc de blanc

### Butler Passed Hors d'oeuvres 1 hour

*Select 6 from our full list of hors d'oeuvres*

### Sparkling Wine Toast

A toast with Tier 2 nicolas feuillatte champagne

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## Special Occasion Package Six

### First Course

Your choice of salad

Assorted breads and lemon rosemary flatbread with 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 \$3.50 additional per person

### Premium Tier 2 Red and White Wine

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

### Third Course

Includes complimentary cake cutting.

Add a plated dessert selection, \$7.00 per person additional

Add a dessert station with three dessert choices, \$10.50 per person additional

Premium Coffee Station: house blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Assorted hot teas

Vanilla syrup, caramel syrup, whipped cream, cinnamon and cocoa shakers

Make it boozy: bailey's irish cream, amaretto disaronno, tempus fugit crème de cacao, frangelico and kahlua

*\$4.00 additional per person. Includes 45 minutes of complimentary attendant service.*

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**Special Occasion Package Buffet or Station Package**                      \$123.00 per person

## Connoisseur Bar

*Four hours included in package*

Belvedere, bombay sapphire, maker's mark, jameson, crown royal, 1800 tequila, johnnie walker black, bacoo 3 year, aperol, st. germain, amaretto disaronno, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, coors light, sun king beers: cream ale, pachanga, house red wine, house white wine, house rosé wine, sparkling wine, monin cherry syrup, 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

### ***Upgrade your bar wines from our selections below:***

*Upgrade includes one white and one red wine, and for Connoisseur and Reserve bars, a sparkling wine.*

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\$18.00 per person	\$12 per person	\$6 per person
Alpha omega two squared red blend	J lohr cabernet sauvignon	Hess cabernet sauvignon
Duckhorn merlot	Sonoma cutrer russian river	Fess parker chardonnay
Prisoner red blend	Palazzo della torre allegrini	Bouchard aine & fils pinot noir
Rombauer chardonnay	Joseph drouhin chablis	Ramon bilbao albarino
Cakebread chardonnay	Argyle pinot noir	Cloudline pinot noir
Duval leroy reserve champagne	Greywacke sauvignon blanc	Joel gott pinot gris
	Nicolas feuillatte champagne	Gloria ferrar blanc de blanc

## 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

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## Special Occasion Package Buffet or Station Package

### Three Station Party

Select 2 accompaniment stations and 1 entrée station

*Add an accompaniment station \$10.50 per person*

*Add an entrée station \$13.50 per person*

*Add a dessert station \$8.50 per person*

OR

### Buffet Dinner

Select your choice of 2 salads, entrées and sides.

Add a dessert station with two dessert choices, \$8.50 per person additional

Select your choice of 3 salads, entrées and sides: *\$9.50 additional per person*

Add a dessert station with three dessert choices, \$10.50 per person additional

### Also included:

Includes complimentary cake cutting.

Add a plated dessert selection, \$7.00 per person additional

Add a dessert station with three dessert choices, \$10.50 per person additional

Premium Coffee Station: house blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Assorted hot teas

Vanilla syrup, caramel syrup, whipped cream, cinnamon and cocoa shakers

Make it boozy: bailey's irish cream, amaretto disaronno, tempus fugit crème de cacao, frangelico and kahlua

*\$4.00 additional per person. Includes 45 minutes of complimentary attendant service.*