HORS D’OEUVRES PARTIES
Minimum of 35 guests

Hors d’oeuvres Party One $28.00 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
2019 menu prices subject to change without notice – Hors d’oeuvres Parties Page 1 of 5
HORS D’OEUVRES PARTIES
Minimum of 35 guests

Hors d’oeuvres Party Two $32.00 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

plus a 25% service charge or $35/hr service charge per server/chef and applicable sales tax
2019 menu prices subject to change without notice – Hors d’oeuvres Parties Page 2 of 5
HORS D’ŒUVRES PARTIES

*Minimum of 35 guests*

**Hors d’oeuvres Party Three $38 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*

- 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

2019 menu prices subject to change without notice — Hors d’oeuvres Parties Page 3 of 5
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 courrhone, 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
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

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

plus a 25% service charge or $35/hr service charge per server/chef and applicable sales tax
2019 menu prices subject to change without notice – Hors d’oeuvres Parties Page 4 of 5
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
Portobella mushroom florentine with tomatoes, spinach
Alsation 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, amerena, opera torte and tiramisu cups