HORS D’OEUVRES STATION PARTIES
Minimum 50 guests.
Minimum of 3 stations.
3 station party Select 1 accompaniment, 1 entrée and 1 dessert $50.00 per person
4 station party Select 2 accompaniments, 1 entrée and 1 dessert $58.25 per person
5 station party Select 2 accompaniments, 2 entrées and 1 dessert $68.50 per person
6 station party Select 2 accompaniments, 2 entrées and 2 desserts $74.25 per person
Add an accompaniment station $9.50 per person
Add an entrée station $11.50 per person
Add a dessert station $7.50 per person

ACCOMPANIMENT STATIONS
Salad & Platter Station
Served with assorted breads, lemon rosemary flatbread, sundried tomato herb butter and french butter balls
Select 3 salads or platters
Kahn’s salad, candied almonds, onion confit, tomatoes, roasted red pepper vinaigrette
Mixed greens, smoked bacon, green apple slices, pink peppered goat cheese medallions, maple walnut vinaigrette
Mixed field greens, blue cheese, ginger spiced almonds, raspberries, raspberry vinaigrette dressing
Field Greens, hazelnut crusted goat cheese, sweet pickled golden beets, orange segments, dijon mustard vinaigrette
Artisan lettuce, brie, petite french pear, candied walnuts, pomegranate vinaigrette
Tuscany blend, roasted fennel, golden beets, candied cashews, orange goat cheese medallion, sambuca vinaigrette
Quartered hearts of romaine, grape tomatoes, basil garlic crostini, shaved parmesan, caesar dressing
Chopped romaine, grape tomatoes, avocado, sunflower seeds, smoked cheddar wedge, creamy avocado dressing
Spinach & frisée, strawberries, mandarin oranges, almonds, strawberry poppy seed vinaigrette
Tuscan kale medley, pickled red onions, marble carrots, grape tomatoes, bacon, goat cheese, maple vinaigrette
Baby iceberg wedge, cherry tomatoes, shaved fennel cucumber slaw, bacon, gorgonzola, peppery blue cheese dressing
Arugula & napa cabbage, asian pear, sesame crusted bacon, five spiced peanuts, red peppers, ginger honey dressing
Heirloom tomato caprese, mozzarella, basil, balsamic and pesto
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 with choice of spinach or artichoke parmesan dip
Fruit display: fresh melon, grapes, berries, pineapple, orange, kiwi and strawberry grand marnier dip
Mediterranean platter: Hummus, tabouli, grape leaves, tzatziki, roasted eggplant, baba ganoush served with pita bread & freshly fried pita chips
International cheese display: Manchego, emmental swiss, brie courrone, smoked cheddar, drunken goat cheese and gorgonzola served with crackers and fresh and dried fruit
ACCOMPANIMENT STATIONS

Soup Station
Select 2 soups
Red pepper bisque
Creamy tomato basil
Chicken corn chowder
Yukon gold potato, peppered bacon and leek
Chipotle chili
Toppings: sour cream, cheese, parmesan croutons, tortilla strips, scallions and crispy onions

Edible Garden
Plated salad of petite artisan lettuce, with brie, petite french pear, candied walnuts, blackberry vinaigrette
Watermelon mojito
Cranberry almond quinoa salad, pomegranate vinaigrette
Cucumber fennel salad, red onion, tomato, champagne vinaigrette

Mac n’ Cheese Station
Elbow quattro fromage with white truffle oil
Orecchiette, lobster, bacon and white cheddar sauce
Trottole florentine, sautéed spinach, wild mushrooms medley, parmesan pesto cream sauce
Penne pasta, smoked chicken, roasted green chilies, gouda cream sauce
Toppings: toasted herb bread crumbs, shredded parmesan and chopped scallion

Kahn’s Potato Bar
Baked idaho potatoes
Garlic buttered broccoli florets
Whipped sweet potatoes
Yukon gold mashed potatoes
Cheddar cheese sauce
Chipotle chili
Toppings: shredded cheese, sour cream, scallions, bacon, butter balls, brown sugar, pecans, mini marshmallows

Skewer Station
Lemongrass & ginger marinated shrimp skewers, cilantro coconut crème
Thai chicken satay, peanut ginger dipping sauce Contains fish
Garlic herb marinated NY strip & bell pepper kabobs, horseradish sauce
Balsamic marinated portabella, grape tomato skewers, basil pesto

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 Stations - Page 2 of 13
Shooter Station
Petite mozzarella, arugula pesto, grape tomato, balsamic glaze
Marinated thai beef salad, cucumbers, red onion, basil in a birch boat *Contains fish*
Red curry cashew shrimp salad, lotus wonton cup, cilantro emulsion
Jam jar chopped beet salad, citrus goat cheese mousse, ginger candied pistachios

Iced Seafood Display Station *$6.50 additional per person*
Shrimp cocktail, crab claws, half shell oysters, sliced lemons, parsley, cocktail sauce, mignonette, horseradish lime crème

Sushi Station
*An additional $250.00 can be added for.*
Chef’s choice of: tuna, smoked salmon, eel or shrimp nigiri, california rolls, spicy tuna rolls, tuna rolls, salmon rolls and veggie rolls served with wasabi, pickled ginger and soy sauce

Tuna Crudo Station
Blackened tuna nigari, spicy aioli, wasabi pea
Sesame crusted tuna with sweet & sour chili garlic glaze, wrapped in a snow pea
Tuna nicoise salad in a birch wood boat
Tuna tartare lotus cups, cilantro avocado mousse, plum wine reduction

*2019 menu prices subject to change without notice*
ENRÉE STATIONS

Quesadilla Station
Select 3
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
Sweet corn, black bean and pepperjack cheese quesadilla
Served with sour cream, guacamole and salsa

Contemporary Slider Station
Select 4
Pulled pork barbecue
Angus beef slider, horseradish cream
Turkey burger slider, cranberry chutney
Grilled balsamic marinated portabella mushrooms, pine nut pesto
Red wine braised beef short ribs
Sesame crusted yellowfin tuna, napa cabbage kim chi, wasabi glaze served cool
Crab cakes, red pepper remoulade sauce
Served with petite brioche rolls

Taco & Nacho Station
Fresh fried tortilla chips
Crispy corn taco shells
Soft flour tortillas
Seasoned ground beef
Honey tequila lime smoked chicken
Adobo pork carnitas
Cilantro pepper jack cheese sauce
Toppings: sour cream, guacamole, black bean corn salad, salsa verde, shredded lettuce, pico de gallo

Craft Pizza Station
With garlic oregano crust.
Select 3
BBQ chicken, bacon
Portabella mushroom florentine with tomatoes, spinach
Alsatian with caramelized onions, bacon,
Four cheese & pesto
Artisan pepperoni
Andouille sausage & shrimp, peppers, onions

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2019 menu prices subject to change without notice – Hors d’oeuvres Stations - Page 4 of 13
**Pasta Station**
Select 3
*Served with assorted breads, lemon rosemary flatbread, sundried tomato herb butter and french butter balls.*
- Gnocchi, roasted roma tomatoes, ratatouille vegetables, basil pine nut pesto
- Mushroom ravioli, sautéed garlic spinach & roasted wild mushrooms, truffle cream sauce
- Butternut squash ravioli, zucchini noodles, pine nuts, brown butter sage cream sauce
- 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, beef bolognaise, mozzarella
- Orecchiette, Italian sausage, peppers, onions, sauce diavolo
- Beef lasagna with ricotta, mozzarella and basil marinara

**Stir Fry Station**
*Chef attendant(s) required, $250.00 per chef.*
- Chicken pot stickers with sweet & sour chili garlic glaze
- Vegetable egg roll, spicy mustard sauce
- Beef, chicken, shrimp, bok choy, snow peas, sweet peppers, red onions, broccoli, cilantro, garlic, peanuts, ginger stir fry sauce, orange miso sauce,
  - Served with white rice, fried rice

**Pasta Action Station**
*Chef attendant(s) required, $250.00 per chef.*
Custom pasta prepared by a chef:
- Tomato basil marinara, roasted garlic alfredo sauce

  - Penne pasta, trottole pasta, tri color tortellini, potato gnocchi
  - Toppings: sautéed shrimp, grilled chicken breast, Italian sausage, smoked bacon, wild mushrooms, bell peppers, onions, garlic, fresh spinach, basil pesto, pine nuts, parmesan cheese

**Salmon Station**
- Tequila lime pesto roasted salmon, cucumbers, lemons, onions, eggs, and capers
- Smoked salmon, egg, cucumber, onion, dill crème fraiche
- Raspberry barbecue glazed salmon, cucumbers, lemons and onions
  - Served with herb oil crostini

**Caribbean Seafood Station**
- Caribbean spiced blue ocean farms cobia, grilled pineapple salsa
- Sugarcane shrimp skewer, cilantro lime glaze
- Key west conch fritters, key lime remoulade
- Shellfish ceviche, freshly fried tortilla chips

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For more information or to place an order, please contact:

**Kahn’s Catering**
8580 Allison Pointe Boulevard, Indianapolis, Indiana 46250

Phone: 317.577.3663  Fax: 317.841.0140  kahncatering.com

2019 menu prices subject to change without notice – Hors d’oeuvres Stations - Page 5 of 13
Off the Bone Station
Rosemary garlic marinated lamb chop, chipotle adobo sauce
Slow roasted baby back ribs, pineapple rum BBQ sauce
Garlic honey wings, sweet ginger chili sauce

Late-Night Station
Beef sliders, sliced cheese, lettuce, tomato, onion, pickle, ketchup and mustard
Buffalo chicken tenders, blue cheese dip with celery sticks
Mini hot dogs, ketchup and mustard
Freshly fried tortilla chips, con queso dip

Small Plates Station
Minimum of 2 Chef attendant(s) required, $250.00 per chef.
Select 2
Ratatouille wellington, smoked tomato chutney, asparagus tips
Blackened jumbo tiger shrimp, three cheese grits, bacon braised green beans
Braised beef short rib, red wine demi-glace, truffle polenta, baby stem on carrots
Petite filet of beef, roasted shallot demi-glace, horseradish chive potato, asparagus tips
Grilled salmon, coconut lime cream, pistachio curried couscous, julienne bell pepper
Tarragon cider brined chicken breast, fennel demi, roasted baby golden potatoes, broccoli
Five spiced maple leaf farms duck breast, pomegranate glaze, sesame rice, szechuan sugar snap peas

Barcelona Tapas Station
Stuffed peppadew peppers, marinated artichokes, olive feta salad, oven dried yellow tomatoes, roasted red peppers, olive oil & sea salt roasted almonds, sliced manchego cheese, shaved serrano ham, herb toasted crostini, lemon rosemary flatbread
Beef empanadas, roasted garlic aioli
Smoked bacon wrapped dates, sherry fig glaze
Spanish paella, grilled chicken, tiger shrimp, scallops, chorizo, mussels and saffron rice
Caramel flan with amaretto whipped cream

New England Seafood Station
Kahn’s clam chowder, oyster crackers
Blue lump crab cakes, lemon caper remoulade
Applewood smoked bacon wrapped scallop, lemon herb butter
Maine lobster salad slider
Blueberry cobbler, spiced whipped cream

Smokehouse BBQ Station
Iceberg wedge, grape tomatoes, cucumber, bacon, onion, pink peppercorn ranch
Hickory smoked pork shoulder, chipotle BBQ glaze
Braised green beans, crispy onions
Petite jalapeno corn bread muffins, honey butter
Bourbon pecan shortcake, peaches & whipped cream

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2019 menu prices subject to change without notice – Hors d’oeuvres Stations - Page 6 of 13
Steakhouse Station
Caesar salad
Peppercorn crusted ribeye steaks, horseradish cream
Steamed asparagus, hollandaise sauce
Twice baked yukon gold potatoes with parmesan
Individual chocolate flourless cake, whipped cream, fresh raspberries

Indiana Comfort Station
Chopped garden salad, pink peppercorn ranch
Bacon wrapped meatloaf, apple cider BBQ
Sunking beer battered pork tenderloin sliders, whole grain mustard aioli
Creamy corn pudding
Maple sugar cream pie tarts

Taste of India Station
Samosas
Biryani
Vegetable korma
Tandoori chicken
Gulab jamun
Riata, naan bread, mango chutney, tamarind sauce, mint sauce, pickles

Taste of Thai Station
Marinated thai beef salad, cucumber, onion, grape tomatoes & fresh basil Contains fish
Red curry shrimp salad lotus wonton cup
Chicken pot stickers, tamarind glaze
Chicken pad thai, rice noodles, bean sprouts, chopped egg, peanuts, cilantro Contains fish
Coconut sticky rice, mango puree, kiwi

Mexicana Station
Black bean gazpacho salad
Achiote corn pinwheels
Pinto bean gorditas, jalapeño cheese dip
Carne asada with corn tortillas, cilantro lime salsa verde, avocado tomato salsa, shredded cheese, lettuce
Churros, spicy chocolate sauce

Farm to Table Station
Mixed greens, cherry tomato, cucumber, red radish red onion, wild flower ridge honey vinaigrette
White marble farms maple glazed pork belly corn cake sliders
Maple leaf farms spiced duck breast, sweet cherry glaze
Kale, swiss chard, roasted leeks
Lemon shortcakes, blueberry compote, ginger whipped cream

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2019 menu prices subject to change without notice – Hors d’oeuvres Stations - Page 7 of 13
California Contemporary Station
Heirloom tomato caprese, fresh mozzarella, basil pesto, balsamic glaze
Smoked salmon tortitas, cucumber and alouette cheese
Smoked bacon braised brussels sprouts with caramelized onions
Braised beef short ribs, roasted garlic mashed potatoes, point reyes blue cheese cream sauce
Strawberry shortcake jam jars

Pub House Station
Creamy cheddar ale bisque, soft pretzels
Crispy battered cod sliders, caper lemon tartar sauce
Corned beef, cabbage, red bliss potatoes
Warm potato salad with onions, parsley and champagne vinaigrette
Banoffee toffee tarts, whipped cream

Trattoria Station
Caesar salad with romaine lettuce, grape tomatoes, roasted garlic croutons, parmesan, caesar dressing
Caprese salad display
Braised veal osso bucco, egg noodles, carrots
Wild mushroom truffle risotto
Roasted vegetable ratatouille
Tiramisu torte

Biergarten Station
Red cabbage cole slaw
Warm german potato salad
Flammkuchen flatbread, caramelized onions, crispy bacon, gruyere cheese, chive crème fraiche
Brats on a stick, whole grain mustard, sauerkraut, hoagie rolls
Apple strudel, cinnamon caramel dipping sauce
**Entrée Carving Station**

*Add two sides for $7.00 per person*

*Attendant(s) required, $250.00 each*

*Select 2*

- Garlic herb roasted turkey breast, mustard sage aioli, cranberry compote
- Turkey roulade stuffed with duck confit and dried cherries, rosemary sherry veloute
- Berkshire pork steamship, pineapple clove chutney
- Adobo rubbed slow roasted pork shoulder, chipotle agave barbeque sauce
- Brined pork loin with aromatic spices, ginger peach chutney
- Cider marinated pork tenderloin, bourbon apricot glaze
- Atlantic salmon wellington, chardonnay caper cream
- Coffee rubbed beef brisket, ancho demi glace
- Corned beef brisket, horseradish cream
- Hickory smoked beef brisket, roasted garlic demi glace
- Dry aged angus beef flat iron, smoked tomato demi glace
- N.Y. strip loin with smoked bacon demi-glace, horseradish cream and dijon aioli
- Smoked sea salt crusted premium angus ribeye, wild mushroom demi glace
- Kahn’s pepper spiced beef tenderloin, roasted shallot demi-glace, horseradish cream
- Roasted beef tenderloin with fennel peppercorn crust, chianti demi glace, horseradish cream and dijon aioli

*Served with petite brioche rolls*
Starches
Garlic white cheddar & chipotle mashed potatoes
Roasted garlic mashed potatoes
Garlic & herb roasted fingerling potatoes
Gruyere & leek potato gratin
Brie & fennel dauphinoise potatoes
Truffle mushroom potato soufflé
Loaded potato soufflé
Roasted sweet potatoes, brown sugar, cinnamon pecan butter
Creamy pearl cous cous, sautéed mushrooms, truffle oil
Chimicurri quinoa
Saffron orzo pilaf
Creamy three cheese polenta, pine nut pesto
Sweet corn pudding
Cherry, apple, walnut wild rice
Roasted red pepper risotto
Green pea & spinach, parmesan risotto
Parmesan mushroom risotto
Coconut sticky rice

Vegetables
Stem-on honey glazed marble carrots
Stem-on carrots, asparagus tips, julienne bell pepper
Asparagus, pine nuts, sundried tomato butter
Green beans, crispy fried onions
Haricot vert, stem on-carrots
Broccolini, roasted garlic oil
Bacon braised brussels sprouts
Szechuan sugar snap peas, julienne bell peppers
Roasted zucchini wheels, yellow squash, onion, peppers, asparagus, garlic herb olive oil
DESSERT STATIONS

Assorted Dessert Station
Assorted miniature pastries: chef’s choice of chocolate caramel brownies, chocolate dipped strawberries, chocolate walnut strudel, rugelach, lemon tarts, fresh fruit tarts, chocolate macadamia nut tarts

Select 2
Tiramisu
White chocolate raspberry cheesecake
N.Y. cheesecake, fresh berry compote
Caramel cheesecake
Turtle cheesecake with layered chocolate cheesecake and caramel cheesecake with toasted pecans
Carrot cake
Peanut butter pie
Strawberry shortcake torte with vanilla sponge cake, strawberries and vanilla buttercream
Chocolate tuxedo torte with white cake, white chocolate and milk chocolate mousse and chocolate ganache
Lemon berry mascarpone cake

Shortcake Station
House made mini shortcake biscuits
Toppings: lemon marinated blueberries, minted strawberries, peaches with raspberries and fresh vanilla bean whipped cream

Parfait Station
Blueberry lemon curd, crumb cake topping
Chocolate espresso mousse, chocolate cookie crust
Raspberry pomegranate mousse, white chocolate shavings
Chocolate pecan pie parfait

Sundae Bar
Ice cream attendant(s) required, $250.00 each
Chocolate and vanilla ice cream
Toppings: caramel, hot fudge, godiva whipped cream, kahlua whipped cream, banana chips, chocolate covered bacon, sprinkles, fresh berry compote, chopped peanuts, cherries, toffee crumbles, mini chocolate chip cookies

Assorted Verine Station
Select 3
Blueberry, lemon curd, cake crumbles, ginger whipped cream, candied lemon zest
Espresso chocolate mousse, chocolate cookie crumbs, caramel drizzle, whipped cream, espresso bean
Mango puree, pastry cream, coconut sticky rice, whipped cream, green sugar glass
Sweet whipped mascarpone cream, shaved chocolate, pirouette
Hibiscus gelée, lime curd, whipped cream, raspberries
Nutella mousse, banana cream, vanilla wafers, chopped hazelnuts

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2019 menu prices subject to change without notice – Hors d’oeuvres Stations - Page 11 of 13
Crème Brulee Station  
*Chef attendant(s) optional $250.00 per chef.*  
Chocolate mocha, vanilla bean & bourbon, raspberry white chocolate

Ice Cream Sandwich Dipping Station  
*Attendant(s) required, $250.00 each*  
Ghirardelli chocolate brownie ice cream sandwiches dipped to order in chocolate, caramel, toffee crumbles, chopped walnuts, rainbow sprinkles, white chocolate curls, espresso scented coco nibs

Caramel Apple Dipping Station  
*Attendant(s) required, $250.00 each*  
Mini gala apples dipped to order in caramel or chocolate, peanuts, crushed caramel popcorn, rainbow sprinkles, toffee crumbles, espresso scented coco nibs

Rice Crispy Chocolate Dipping Station  
*Attendant(s) required, $250.00 each*  
Rice crispy treats dipped to order in chocolate, caramel, reese’s pieces, toffee crumbles, chopped walnuts, rainbow sprinkles, white chocolate curls, espresso scented coco nibs

Donut Sundae Bar  
$2.00 additional per person  
*Minimum 100 guests.*  
*Chef attendant(s) required, $250.00 per chef*  
*Ice cream attendant(s) required, $250.00 each*  
*Donut machine rental required.*  
Freshly-made hot mini cake donuts dusted in cinnamon sugar and powdered sugar  
Chocolate and vanilla ice cream  
**Toppings:** caramel, hot fudge, maple whipped cream, bavarian cream, banana pudding, banana chips, chocolate covered bacon, sprinkles, fresh berry compote, chopped peanuts, cherries, toffee crumbles

Thai Rolled Ice Cream Station  
*Minimum 100 guests.*  
*Chef attendant(s) required, $250.00 per chef.*  
*Ice cream attendant required, $250.00 each*  
*Thai Ice Cream machine rental required.*  
Scratch made thai-style rolled vanilla ice cream  
**Mix-ins:** Brownie bits, black cherry  
**Toppings:** Hot fudge, whipped cream, sprinkles
Affogato
Minimum 100 guests.
Barista attendant(s) required, $250.00
Ice cream attendant(s) required, $250.00 each
Espresso machine rental required.
Locally-made vanilla gelato
Freshly-ground and brewed hubbard & cravens espresso
Toppings: Hot fudge, caramel sauce, pirouette cookies, shaved chocolate, toffee crumbles, whipped cream
Add after-dinner liquors: Bailey’s irish cream, frangelico and kahlua $4.00 additional per person

Boozy Milkshakes
Ice cream attendant(s) required, $250.00 each
Minimum 50 guests
Brandy alexander: Vanilla ice cream, milk, brandy, crème d cacao, almonds
Mocha: Vanilla ice cream, milk, coffee, chocolate, kahlua, chocolate covered espresso bean
Chocolate mint: Vanilla ice cream, milk, crème d menthe, crème de cacao, mint stick

Flambe Station
Chef attendant(s) required, $250.00 per chef.
Select 2
Bananas foster
Cherries jubilee
Peaches & cream
Mangos diablo
Served with cinnamon ice cream & grand marnier whipped cream