



## KAHN'S CATERING

events • weddings • gatherings

### PLATED LUNCH ENTREES

Minimum 25 guests.

All plated dinners are served with:

Assorted breads with french butter balls and sun dried tomato butter

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

Plated meals are priced by the entrée and include your choice of a salad, 2 sides and a dessert.

For a duo entrée: add \$6.00 per person to greater price of two choices.

For choice-of entrée: add \$5.00 per person

**Quick lunch? Stay on schedule with pre-set salads and desserts. Ask your planner for details.**

DF = Dairy Free/ V = Vegan/ GF = Gluten Free

#### Chicken

Tandori grilled chicken breast, roasted pineapple chutney, macadamia coconut cream GF	\$34.00 per person
Sherry shallot chicken breast, fresh thyme jus lie DF/GF	\$34.00 per person
Rosemary & orange marinated chicken breast, roasted garlic cream sauce GF	\$34.00 per person
Cilantro grilled chicken breast, peanut ginger sauce	\$34.00 per person
Herb grilled breast of chicken, shallot velouté GF	\$34.00 per person
White balsamic marinated chicken, roasted tomatoes, fresh basil, smoked mozzarella mornay GF	\$34.00 per person
Tarragon cider brined chicken breast, fennel apple marmalade, demi glace, GF/DF	\$34.00 per person
Five spice marinated chicken breast, plum wine miso sauce GF	\$34.00 per person
Seared chicken breast, sautéed mushrooms, smoked bacon demi glace GF/DF	\$34.00 per person
Moroccan spiced chicken breast, sweet & spicy mango sauce GF/DF	\$34.00 per person
Thai lemongrass marinated chicken, coconut cream sauce GF/DF	\$34.00 per person
Garlic & herb marinated breast of chicken, lemon butter sauce, citrus basil relish GF	\$34.00 per person
Adobo-marinated chicken breast, cactus jalapeno salsa, smoked corn puree GF	\$34.00 per person
Caribbean jerk spiced chicken breast, mango chili glaze GF/DF	\$34.00 per person
Honey sambal breast of chicken, orange basil reduction GF/DF	\$34.00 per person
Chicken breast, apricot & fig jam, honey quince glaze GF/DF	\$35.00 per person
Chicken saltimbocca, crispy prosciutto, fontina sage fondue GF	\$35.00 per person
Grilled breast of chicken, roasted tomatoes, capers, pinenuts, pesto cream GF	\$35.00 per person
Mushroom & boursin stuffed breast of chicken, herb cream sauce GF	\$35.00 per person
Manchego & chorizo stuffed chicken, yellow pepper saffron coulis GF	\$35.00 per person
Spinach & feta stuffed chicken, rosemary lemon cream sauce GF	\$35.00 per person

#### Pork

White marble farms pork tenderloin, bourbon apricot reduction GF/DF	\$46.00 per person
Adobo pork tenderloin, cilantro lime honey glaze GF/DF	\$46.00 per person

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#### Pasta Entrées *Includes your choice of vegetable*

Gnocchi, roasted roma tomatoes, ratatouille vegetables, basil pine nut pesto	\$34.00 per person
Mushroom ravioli, sautéed garlic spinach & roasted wild mushrooms, truffle cream sauce	\$34.00 per person
Butternut squash ravioli, zucchini noodles, pine nuts, brown butter sage cream sauce	\$34.00 per person
Gnocchi, smoked bacon, caramelized leeks, sweet peas, vermouth brie cream sauce	\$34.00 per person
Penne pasta, artichokes, fennel, chopped herbs, roasted garlic tomato sauce V/DF	\$34.00 per person
Ricotta cheese tortellini, grilled herb chicken, pesto cream sauce	\$34.00 per person
Beet and goat cheese pasta purse, sautéed spinach, pumpkin seeds, garlic herb butter, parmesan	\$34.00 per person
Six cheese and herb pasta purse, peas, roasted leeks, lemon rosemary ricotta	\$34.00 per person
Trottole pasta, grilled chicken, chorizo, swiss chard, red pepper cream sauce	\$34.00 per person
Trottole pasta, beef bolognaise, mozzarella	\$34.00 per person
Orecchiette, italian sausage, peppers, onions, sauce diavolo DF	\$34.00 per person
Penne pasta, smoked chicken, jalapeño, gouda cream sauce	\$34.00 per person
Traditional beef lasagna, five cheese blend	
Vegan vegetable lasagna, marinara, vegan mozzarella V/DF	

#### Beef

Red wine braised beef short rib, sauce bordelaise GF	\$46.50 per person
Beef short rib wellington, smoked portabella demi-glace DF	\$48.50 per person
Gorgonzola crusted beef short rib, roasted cipollini demi-glace	\$48.50 per person
Green peppercorn-crusted strip loin, cognac demi-glace GF/DF	\$48.50 per person
Smoked sea salt ribeye, horseradish cream GF	\$48.50 per person
Porcini crusted filet of beef, pink peppercorn demi-glace GF/DF	\$50.75 per person
Applewood smoked bacon wrapped filet mignon, gorgonzola cream sauce GF	\$50.75 per person
Grilled beef tenderloin, mushroom truffle demi-glace GF/DF	\$50.75 per person
Kahn's pepper spiced filet of beef, peppercorn demi-glace GF/DF	\$50.75 per person
Garlic and fresh herb crusted filet of beef, sherry wine demi-glace GF/DF	\$50.75 per person

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### FISH

#### Aqua-cultured Fresh Fish Entrées

Sautéed shrimp, garlic herb butter <i>GF</i>	\$43.25 per person
Pecan crusted rainbow trout, bourbon peach glaze <i>GF/DF</i>	\$43.25 per person
Lemon & herb marinated steelhead salmon, tarragon cream sauce <i>GF</i>	\$46.25 per person
Jail island farms atlantic salmon wellington, fennel leek fondue	\$46.25 per person
Jail island farms atlantic salmon, caper chardonnay cream <i>GF</i>	\$46.25 per person
Jail island farms grilled atlantic salmon, vermouth butter sauce, citrus basil salsa <i>GF</i>	\$46.25 per person
Five spice seared icelandic arctic char, coconut lime reduction <i>GF/DF</i>	\$46.25 per person
Copper shoals farm blackened redfish, creole mustard cream sauce <i>GF</i>	\$47.25 per person
Blue sea farms caribbean spiced cobia, plum wine miso glaze <i>GF</i>	\$47.25 per person

#### Wild-Caught Fresh Fish Entrées

Pan seared wahoo, peanut ginger sauce <i>GF/DF</i>	\$47.75 per person
Caribbean spiced mahi mahi, coconut crème sauce, pineapple cilantro salsa <i>GF/DF</i>	\$47.75 per person
Mojo marinated atlantic swordfish, mango sweet chili sauce <i>GF/DF</i>	\$47.75 per person
Smoked paprika rubbed mahi mahi, saffron cream sauce <i>GF</i>	\$47.75 per person
Ancho marinated caribbean corvina, orange ginger gastrique <i>GF/DF</i>	\$47.75 per person
Coconut crusted caribbean corvina, pineapple miso glaze <i>GF/DF</i>	\$49.50 per person
Pan seared snapper, vanilla brown butter sauce <i>GF</i>	\$49.50 per person
Jumbo sea scallops, sweet corn truffle nage <i>GF</i>	\$49.50 per person
Tarragon crusted golden tilefish, champagne caviar butter sauce	\$50.50 per person
Seared snapper, oven-roasted tomatoes, garlic, basil <i>GF/DF</i>	\$50.50 per person
Hazelnut crusted gulf grouper, sweet pea cream sauce <i>GF</i>	\$50.50 per person
Chipotle scented grouper, sweet corn emulsion <i>GF</i>	\$50.50 per person

#### Vegetarian Entrées

Grilled vegetable wellington, red pepper coulis	\$37.00 per person
Caponata stuffed baby eggplant, smoked tomato chutney <i>V/DF/GF</i>	\$37.00 per person
Spinach & garlic herb alouette stuffed artichoke, herb emulsion	\$37.00 per person
Lentil cassoulet napa cabbage roll <i>V/DF/GF</i>	\$37.00 per person
Parmesan vegetable terrine, balsamic reduction <i>GF</i>	\$37.00 per person
Grilled zucchini roulade, roasted tomato, spinach, pesto <i>GF</i>	\$37.00 per person
Turkish chick pea cake, rosemary pepper relish <i>DF/GF</i>	\$37.00 per person
Mediterranean quinoa phyllo strudel, yellow pepper saffron coulis <i>V/DF</i>	\$37.00 per person

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