



KAHN'S CATERING
events • weddings • gatherings

PASSED HORS D'OEUVRES

Minimum of 25 guests.

| | |
|--|--------------------|
| Select 3 hors d'oeuvres to be passed for 1 hour | \$16.25 per person |
| Select 6 hors d'oeuvres to be passed for 1 hour | \$23.25 per person |
| Select 6 hors d'oeuvres to be passed for 2 hours | \$30.25 per person |

COLD HORS D'OEUVRES

Vegetarian

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|---|-------------------------|
| Garden vegetable eclair, alloutte cheese | \$330.00 per 100 pieces |
| Eggplant caponata bruschetta, parmesan reggiano, micro basil, balsamic glaze | \$330.00 per 100 pieces |
| Crispy mini taco, tofu, marinated lentils <i>GF/DF/V</i> | \$330.00 per 100 pieces |
| Fig, brie bruschetta, blush wine reduction <i>GF</i> | \$330.00 per 100 pieces |
| Avocado tomato toasta, adobo creme, micro greens | \$330.00 per 100 pieces |
| Endive salad with asparagus, gorgonzola, hazelnuts, pear gastrique <i>GF</i> | \$330.00 per 100 pieces |
| Eggplant "cannelloni", boursin, pine nuts, red pepper basil relish <i>GF</i> | \$330.00 per 100 pieces |
| Baby pear, raspberry, brie bruschetta with balsamic glaze | \$330.00 per 100 pieces |
| Cucumber vegetable roll, sesame sweet chili vinaigrette <i>V/DF</i> | \$330.00 per 100 pieces |
| Peppadew pepper, feta crème, kalamata olive, frisée <i>GF</i> | \$330.00 per 100 pieces |
| Strawberry cups, lemon ricotta, micro herb <i>GF</i> | \$335.00 per 100 pieces |
| Pistachio crusted goat cheese, balsamic beets, basil | \$326.00 per 100 pieces |
| Golden beets, goat cheese, pistachio, citrus cranberry jam, crostini | \$335.00 per 100 pieces |
| Roasted brussels sprout brochette, roasted yellow tomato, kalamata olive <i>V/GF/DF</i> | \$335.00 per 100 pieces |
| Roasted tomato, ciliegine mozzarella, basil emulsion <i>GF</i> | \$335.00 per 100 pieces |
| Avocado sushi roll, sticky rice, julienned vegetables, ginger wasabi sauce <i>V/GF/DF</i> | \$335.00 per 100 pieces |
| Champagne lentil salad, cucumber cup <i>V/GF</i> | \$335.00 per 100 pieces |

Meat

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|---|-------------------------|
| BLT cherry tomato <i>GF/DF</i> | \$364.00 per 100 pieces |
| Goat cheese stuffed cherry peppers, serrano ham <i>GF</i> | \$385.00 per 100 pieces |
| Smoking goose salami roulade, roasted red pepper, alloutte cheese <i>GF</i> | \$395.00 per 100 pieces |
| Prosciutto wrapped asparagus, lemon oil <i>GF/DF</i> | \$395.00 per 100 pieces |
| Red curry cashew chicken salad, endive leaf, cilantro <i>Shellfish</i> | \$413.00 per 100 pieces |
| Beef carpaccio crostini with crispy capers, truffle honey, arugula <i>DF</i> | \$418.00 per 100 pieces |
| Hickory-smoked duck breast, orange ginger marmalade, chili cheese crisp, micro herb | \$423.00 per 100 pieces |
| Filet of beef, scallions, gorgonzola garlic mousse rosettes, mini toast | \$433.00 per 100 pieces |
| Shaved lamb loin, tzatziki sauce, herb marinated feta, crispy pita | \$433.00 per 100 pieces |
| Bison tartare, pommery mustard, caper berries, micro green, toasted french baguette <i>DF</i> | \$438.00 per 100 pieces |

plus a 24% service charge or \$35/hr service charge per server/chef and applicable sales tax

2020 menu prices subject to change without notice – Hors d'oeuvres Passed Page 1 of 3

All items are prepared in a kitchen or on shared equipment: Milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish are present.

We cannot guarantee any food to be completely free of allergens.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



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Seafood

| | |
|---|-------------------------|
| Adobo spiced shrimp, jicama, roasted pineapple chutney <i>DF/GF</i> | \$357.00 per 100 pieces |
| Togarashi tuna skewer, pineapple, smoked shoyu ponzu glaze <i>DF</i> | \$357.00 per 100 pieces |
| Pan seared diver scallop nigiri, togarashi creme, tobiko <i>GF</i> | \$357.00 per 100 pieces |
| Blackened tuna nigiri, ginger wasabi aioli, tobiko <i>GF/DF</i> | \$357.00 per 100 pieces |
| Seared tuna, snow pea, charred pineapple ponzu <i>DF</i> | \$357.00 per 100 pieces |
| Smoked salmon mini tea sandwiches, cucumber, alouette cheese | \$357.00 per 100 pieces |
| Poke tuna siracha rice cups, sweet soy glaze, micro greens <i>DF</i> | \$357.00 per 100 pieces |
| "Watermelon sushi", cucumber rind, tuna tar tare, black sesame seeds, spicy honey soy <i>DF</i> | \$407.00 per 100 pieces |
| Hickory smoked rainbow trout canapes, cucumber, lemon thyme crème fraiche <i>GF</i> | \$407.00 per 100 pieces |
| Spicy tuna rice cups, avocado crème, soy paper <i>GF/DF</i> | \$411.00 per 100 pieces |
| Shrimp cocktail shooter, kahn's signature cocktail sauce <i>GF/DF</i> | \$438.00 per 100 pieces |
| Lobster devilled eggs, salmon roe <i>GF/DF</i> | \$443.00 per 100 pieces |

HOT HORS D'OEUVRES

Vegetarian

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|--|-------------------------|
| Sake tempura green tomato, smoked shoyu aioli | \$331.00 per 100 pieces |
| Eggplant parmesan, spicy tomato jam, parmesan | \$331.00 per 100 pieces |
| Sun king beer battered cippolini onion rings, chili garlic crème | \$331.00 per 100 pieces |
| Cauliflower flatbread, artichoke tapenade, alleppo pepper <i>V</i> | \$331.00 per 100 pieces |
| Sweet corn puree vegetable tart, cherry tomato, asparagus <i>V</i> | \$331.00 per 100 pieces |
| Fingerling potatoes, camembert, truffle oil, scallion <i>GF</i> | \$331.00 per 100 pieces |
| Sweet corn, black bean and pepper jack cheese quesadilla | \$331.00 per 100 pieces |
| Apricot brie strudel, candied ginger, apple compote | \$331.00 per 100 pieces |
| Brie, dried pineapple & caramelized onion quesadillas | \$331.00 per 100 pieces |
| Wild mushroom phyllo satchels | \$331.00 per 100 pieces |
| Red pepper risotto arancini, pesto creme | \$331.00 per 100 pieces |
| Stuffed mushrooms with boursin, walnuts <i>GF</i> | \$331.00 per 100 pieces |
| Tempura portabella, sambal crème | \$342.00 per 100 pieces |
| Fig goat cheese croquette, brandy apricot glaze | \$342.00 per 100 pieces |
| Mini gruyere croissant, peach preserves | \$342.00 per 100 pieces |
| Tempura avocado, adobo crème | \$347.00 per 100 pieces |
| Mini caprese pizza, balsamic glaze | \$357.00 per 100 pieces |
| Ratatouille wellington, pesto | \$357.00 per 100 pieces |
| Spinach & artichoke phyllo cups | \$357.00 per 100 pieces |

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Meat

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| Caribbean beef meatballs | \$299.00 per 100 pieces |
| Thai chicken satay, peanut ginger dipping sauce <i>DF</i> | \$345.00 per 100 pieces |
| Smoked spanish paprika chicken satay, saffron crème <i>GF/DF</i> | \$345.00 per 100 pieces |
| Chicken pot stickers, ginger hoisin sauce <i>DF</i> | \$345.00 per 100 pieces |
| Coconut chicken bites, mango curry dipping sauce <i>GF/DF</i> | \$345.00 per 100 pieces |
| Moroccan chicken satay, ginger mango chutney <i>GF/DF</i> | \$345.00 per 100 pieces |
| Fingerling potatoes, alouette herb cheese, smoked bacon <i>GF</i> | \$345.00 per 100 pieces |
| Chorizo stuffed dates, quince glaze <i>GF/DF</i> | \$345.00 per 100 pieces |
| Peppadew peppers stuffed with chorizo and pepperjack cheese | \$345.00 per 100 pieces |
| Jerk chicken skewers, pineapple rum glaze <i>GF/DF</i> | \$345.00 per 100 pieces |
| Chipotle orange pork carnitas tacos, cojita, cactus salsa <i>GF</i> | \$350.00 per 100 pieces |
| Cinnamon maple glazed pork belly and brie grilled cheese, citrus jam | \$350.00 per 100 pieces |
| Corned beef, pretzel roll, swiss cheese, whole grain mustard aioli | \$350.00 per 100 pieces |
| Five spice beef short rib wontons, ginger hoisin dipping sauce <i>DF</i> | \$360.00 per 100 pieces |
| Black garlic molasses pork belly skewer <i>GF/DF</i> | \$360.00 per 100 pieces |
| Mini smoked chicken pot pie, sweet peas and carrots | \$360.00 per 100 pieces |
| Truffle polenta cake, short rib ragout, chives <i>GF</i> | \$360.00 per 100 pieces |
| Short rib wellington, truffle oil, sautéed mushrooms, red wine demi-glace | \$360.00 per 100 pieces |
| Mini cheeseburger, dill pickle, ketchup | \$370.00 per 100 pieces |
| Mini cuban sandwiches, roasted pork, ham, swiss cheese, mustard | \$370.00 per 100 pieces |
| Maple leaf farms duck eggrolls, ginger beer glaze <i>DF</i> | \$370.00 per 100 pieces |
| Bison quesadilla, poblano peppers, pepperjack | \$370.00 per 100 pieces |
| Beef empanada, sofrito dipping sauce | \$370.00 per 100 pieces |
| Maple chipotle glazed quail lollipops <i>GF/DF</i> | \$390.00 per 100 pieces |
| Chorizo, manchego, potato frittata <i>GF</i> | \$390.00 per 100 pieces |
| Porcini scented beef tenderloin, red onion, portobello, demi-glace <i>GF/DF</i> | \$401.00 per 100 pieces |
| Garlic marinated lamb chops, chipotle adobo sauce <i>GF/DF</i> | \$557.00 per 100 pieces |

Seafood

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|---|-------------------------|
| Key lime avocado shrimp ceviche, parisian cucumber cup | \$358.00 per 100 pieces |
| Mini shrimp po'boys, cajun spiced aioli | \$358.00 per 100 pieces |
| Tempura crusted sea scallop, togarashi dipping sauce | \$358.00 per 100 pieces |
| Thai shrimp egg roll, sweet plum sauce | \$373.00 per 100 pieces |
| Alaskan salmon cakes, lemon caper aioli | \$373.00 per 100 pieces |
| Applewood-smoked bacon wrapped sea scallops, orange horseradish marmalade <i>GF</i> | \$403.00 per 100 pieces |
| Cilantro lime fish tacos, napa cabbage slaw <i>DF</i> | \$413.00 per 100 pieces |
| Crab ragoon, wasabi cream cheese, chives | \$419.00 per 100 pieces |
| Crab cakes, key lime remoulade sauce <i>GF</i> | \$419.00 per 100 pieces |
| Korean barbeque shrimp skewer <i>DF</i> | \$439.00 per 100 pieces |
| Crispy sesame shrimp, spicy mustard glaze <i>DF</i> | \$449.00 per 100 pieces |
| Lobster tarragon croquettes, parsnip brown butter puree | \$459.00 per 100 pieces |
| Lobster thermidor pot pie, mushroom brandy béchamel | \$459.00 per 100 pieces |
| Lobster claw, vanilla bean butter <i>GF</i> | \$470.00 per 100 pieces |

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