



**KAHN'S CATERING**  
*events • weddings • gatherings*

## SIDES

### Potatoes

Tri colored parmesan potato gratin  
Garlic white cheddar & chipotle mashed potatoes *GF*  
Caramelized onion yukon gold mashed potatoes *GF*  
Twice baked yukon gold potatoes with parmesan *GF*  
Roasted garlic mashed potatoes *GF*  
Roasted marble potatoes, sautéed shallots *GF*  
Sweet potato cups stuffed with crème de brie *GF*  
Roasted garlic & parmesan baby golden potatoes *GF*  
Garlic & herb roasted fingerling potatoes *GF*  
Gruyere & leek potato gratin *GF*  
Brie & fennel dauphinoise potatoes *GF*  
Boursin & bacon potato soufflé *GF*  
Pine nut pesto potato soufflé *GF*  
Roasted fingerling potatoes, smoked bacon, caramelized onions *GF/DF*  
Duchess twice baked parmesan truffle potatoes *GF*  
Sweet potato gratin, brown sugar, cinnamon, pecans *GF*  
Sweet potato soufflé, pecans, toasted marshmallows *GF*

### Other Starches

Marcona almond cous cous pilaf *DF*  
Chimicurri quinoa *GF/DF*  
Saffron orzo pilaf *DF*  
Roasted garlic, parmesan crostata  
Creamy three cheese polenta, pine nut pesto *GF*  
Sweet corn pudding *GF*  
Ancient grains with barley, farro, quinoa *DF*

### Rice and Risotto

Cherry, apple, walnut wild rice *GF/DF*  
Green pea & spinach, parmesan risotto *GF*  
Wild mushroom risotto cakes  
Fennel farro pilaf *DF*  
Parmesan mushroom risotto *GF*  
Coconut sticky rice *GF/DF*  
Roasted red pepper risotto *GF*

### Vegetables

Yellow & orange rosemary honey glazed carrots *GF/DF*  
Stem-on carrots, asparagus tips, julienne bell pepper *GF/DF*  
Roasted zucchini, yellow squash, onion, peppers, asparagus, garlic herb olive oil *GF/DF*  
Sweet stem caulilini, julienne bell pepper *GF/DF*  
Asparagus, pine nuts, sundried tomato butter *GF*  
Asparagus, red & yellow bell peppers *GF/DF*  
Green beans, crispy fried onions *GF*  
Haricot vert, stem on-carrots *GF/DF*  
Roasted fennel, cherry tomatoes, long stem artichoke hearts *GF/DF*  
Broccolini, roasted garlic oil *GF*  
Bacon braised brussels sprouts *GF/DF*  
Szechuan sugar snap peas, julienne bell peppers *GF/DF*  
Baby vegetable montage, patty pan squash, baby zucchini, cipollini onion, roasted grape tomato *GF/DF*

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

plus a 25% service charge or \$35/hr service charge per server/chef and applicable sales tax  
2020 menu prices subject to change without notice – Sides Page 1 of 1

**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.