



KAHN'S CATERING

events • weddings • gatherings

Hors d'oeuvres Parties

Minimum of 35 guests

Hors d'oeuvres Party One \$30.00 per person

International Cheese Platter: Manchego, Emmental Swiss, Brie Courrone, Canadian Cheddar, Capriole Goat Cheese and Stilton Blue served with crackers and fresh fruit

Crudités Display: Marinated baby carrots, celery, cauliflower buds, broccoli florets, whole mushrooms, medley of julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers with choice of spinach or artichoke parmesan dip

Bruschetta Display: Grilled baguette slices rubbed with garlic, sea salt and olive oil and accompanied by three bruschetta toppings: marinara with goat cheese; basil, tomato and garlic; eggplant caponata

Cold Hors d'oeuvres: Select 3 from our hors d'oeuvres selection

Hot Hors d'oeuvres: Select 3 from our hors d'oeuvres selection

Assorted Miniature Pastries: Chef's choice of chocolate caramel brownies, chocolate dipped strawberries, chocolate strudel, Rugelach, lemon tarts, fresh fruit tarts, chocolate macadamia nut tarts and almond Toska

Hors d'oeuvres Party Two \$38.00 per person

Dip Platter: Artichoke parmesan dip, con queso dip, spinach dip, hummus and assorted tortilla and pita chips

International Cheese Platter: Manchego, Emmental Swiss, Brie Courrone, Canadian Cheddar, Capriole Goat Cheese and Stilton Blue served with crackers and fresh fruit

Asian Platter Display: Pot stickers, egg rolls, Chinese chicken salad, mango coleslaw and Teriyaki chicken skewers served with sesame-soy dipping sauce and sweet and sour sauce

Crudités Display: Marinated baby carrots, celery, cauliflower buds, broccoli florets, whole mushrooms, medley of julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers with choice of spinach or artichoke parmesan dip

Cold Hors d'oeuvres: Select 3 from our hors d'oeuvres selection

Hot Hors d'oeuvres: Select 3 from our hors d'oeuvres selection

Carving Station:

Carved inside round of corned beef served with mayonnaise, mustard, horseradish and silver dollar rolls

OR

Roast pork tenderloin served with Brazilian mustard, mayonnaise and silver dollar rolls

Assorted Miniature Pastries: Chef's choice of chocolate caramel brownies, chocolate dipped strawberries, chocolate strudel, Rugelach, lemon tarts, fresh fruit tarts, chocolate macadamia nut tarts and almond Toska



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Hors d'oeuvres Parties (continued)

Hors d'oeuvres Party Three \$40.00 per person

Dip and Torta Platter: Basil pine nut Torta, smoked salmon Torta with con queso dip, artichoke parmesan dip, spinach dip, pita chips and tortilla chips

International Cheese Platter: Manchego, Emmental Swiss, Brie Courrone, Canadian Cheddar, Capriole Goat Cheese and Stilton Blue served with crackers and fresh fruit

Crudités Display: Marinated baby carrots, celery, cauliflower buds, broccoli florets, whole mushrooms, medley of julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers with choice of spinach or artichoke parmesan dip

Bruschetta Display: Grilled baguette slices rubbed with garlic, sea salt and olive oil and accompanied by three bruschetta toppings: marinara with goat cheese; basil, tomato and garlic; eggplant caponata

Lavosh and Tortilla Display: Armenian flatbreads and tortillas with an assortment of fillings (Select 3):

Hummus, Tabouli, artichokes and cucumbers

Grilled portabella mushrooms, bacon, lettuce and pesto

Goat cheese, tomatoes, avocado and cucumbers

Triple mustard chicken salad with Swiss cheese

Smoked Boar's Head turkey, Swiss and honeycup mustard

Cold Hors d'oeuvres: Select 3 from our hors d'oeuvres selection

Hot Hors d'oeuvres: Select 3 from our hors d'oeuvres selection

Carving Station

Roast pork tenderloin with Brazilian mustard glaze and mayonnaise and silver dollar rolls

OR

New York strip loin with smoked bacon Demi-glaze, horseradish, mayonnaise and silver dollar rolls

Pasta Station: Penne pasta with fresh spinach, Ricotta and tomato basil sauce; tri-color tortellini with pesto cream sauce served with assorted breads and breadsticks

Assorted Miniature Pastries: Chef's choice of chocolate caramel brownies, chocolate dipped strawberries, chocolate strudel, Rugelach, lemon tarts, fresh fruit tarts, chocolate macadamia nut tarts and almond Toska



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Hors d'oeuvres Parties (continued)

Hors d'oeuvres Party Four \$45.00 per person

Dip and Torta Platter: Basil pine nut Torta, smoked salmon Torta with con queso dip, artichoke parmesan dip, spinach dip, pita chips and tortilla chips

International Cheese Platter: Manchego, Emmental Swiss, Brie Courrone, Canadian Cheddar, Capriole Goat Cheese and Stilton Blue served with crackers and fresh fruit

Crudités Display: Marinated baby carrots, celery, cauliflower buds, broccoli florets, whole mushrooms, medley of julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers with choice of spinach or artichoke parmesan dip

Bruschetta Display: Grilled baguette slices rubbed with garlic, sea salt and olive oil and accompanied by three bruschetta toppings: marinara with goat cheese; basil, tomato and garlic; eggplant caponata

Shrimp Display: Jumbo shrimp with wrath of Kahn's cocktail sauce, lemons and herbs

Cold Hors d'oeuvres: Select 3 from our hors d'oeuvres selection

Hot Hors d'oeuvres: Select 3 from our hors d'oeuvres selection

Carving Station

Beef tenderloin with wild mushroom Demi-glace, horseradish, mayonnaise and silver dollar rolls

OR

New York strip loin with smoked bacon Demi-glace, horseradish, mayonnaise and silver dollar rolls

Pasta Station: Penne pasta with fresh spinach, Ricotta and tomato basil sauce; tri-color tortellini with pesto cream sauce served with assorted breads and breadsticks

Assorted Miniature Pastries

Chef's choice of chocolate caramel brownies, chocolate dipped strawberries, chocolate strudel, Rugelach, lemon tarts, fresh fruit tarts, chocolate macadamia nut tarts and almond Toska