



KAHN'S CATERING

events • weddings • gatherings

Special Occasion Package One \$70.00 per person

Minimum of 25 guests

The Vineyard Bar Package

A wine, beer and soft drink bar open throughout the evening (maximum of 4 hours).

House red wine, house white wine, house blush wine, Coor's Light, MGD, Heineken, soft drinks, bottled Nantucket juices, bottled water and ice

Stationary Hors d'oeuvres Display (1 hour)

Select 2

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

Fresh fruit display: fresh melon, grapes, berries, pineapple, kiwi and mango with raspberry poppyseed dip

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

First Course

Your choice of salad

Wire basket filled with: assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Select your choice of chicken entrée

Accompanied by your choice vegetable and starch

Dessert

Wedding cake individualized to your specifications: choice of design, cake type and filling

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

Full length white linens for guest tables and cocktail tables, white napkins, china, glass and silver, and white linens and skirting for bars, food displays, escort card table, cake table and gift table. *Add \$10.00 per person*



KAHN'S CATERING

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Special Occasion Package Two \$75.00 per person

Minimum of 25 guests

Kahn's Bar Package

A fully stocked bar will be open throughout the evening (maximum of 4 hours) featuring the following premium-brand liquors: Johnnie Walker Red Scotch, Bombay Gin, Svedka Vodka, Bacardi, Jim Beam Bourbon, Canadian Club, Kahlua, Amaretto, Bailey's Irish Cream, Triple Sec, Peach Schnapps, Sweet and Dry Vermouth, Sweet and Sour Mix, Bloody Mary Mix, Coor's Light, MGD, Heineken, house red wine, house white wine, house blush wine, cranberry juice, orange juice, soft drinks, soda water, tonic water, bottled water, fruit garnish and ice

Butler passed hors d'oeuvres (1 hour)

Cold Hors d'oeuvres (Select 3)

Hot Hors d'oeuvres (Select 3)

Champagne Toast

A toast with house champagne served to all of your guests

First Course

Your choice of salad

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Select your choice of chicken entrée

Accompanied by your choice vegetable and starch

Dessert

Wedding cake individualized to your specifications: choice of design, cake type and filling

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

Full length white linens for guest tables and cocktail tables, white napkins, china, glass and silver, and white linens and skirting for bars, food displays, escort card table, cake table and gift table. *Add \$10.00 per person*



KAHN'S CATERING

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Special Occasion Package Three \$82.00 per person

Minimum of 25 guests

Kahn's Bar Package

A fully stocked bar will be open throughout the evening (maximum of 4 hours) featuring the following premium-brand liquors: Johnnie Walker Red Scotch, Bombay Gin, Svedka Vodka, Bacardi, Jim Beam Bourbon, Canadian Club, Kahlua, Amaretto, Bailey's Irish Cream, Triple Sec, Peach Schnapps, Sweet and Dry Vermouth, Sweet and Sour Mix, Bloody Mary Mix, Coor's Light, MGD, Heineken, house red wine, house white wine, house blush wine, cranberry juice, orange juice, soft drinks, soda water, tonic water, bottled water, fruit garnish and ice

Butler passed hors d'oeuvres (1 hour)

Cold Hors d'oeuvres (Select 3)

Hot Hors d'oeuvres (Select 3)

Champagne Toast

A toast with house champagne served to all of your guests

First Course

Your choice of salad

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Your choice of beef entrée

Accompanied by your choice of vegetable and starch

Third Course

Wedding cake individualized to your specifications: choice of design, cake type and filling

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

Full length white linens for guest tables and cocktail tables, white napkins, china, glass and silver, and white linens and skirting for bars, food displays, escort card table, cake table and gift table. *Add \$10.00 per person*



KAHN'S CATERING

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Special Occasion Package Four \$93.00 per person

Minimum of 25 guests

Connoisseur Club Bar Package

A fully stocked bar will be open throughout the evening (maximum of 4 hours) featuring the following premium-brand liquors: Johnnie Walker Black Scotch, Bombay Sapphire Gin, Belvedere Vodka, Bacardi White Rum, Captain Morgan's Spiced Rum, Maker's Mark Bourbon, Canadian Club, Crown Royal, Kahlua, Amaretto di Saronno, Bailey's Irish Cream, El Jimador 100% Agave Gold Tequila, Triple Sec, Peach Schnapps, Sweet and Dry Vermouth, Sweet and Sour Mix, Bloody Mary Mix, Coor's Light, MGD, Heineken, Amstel Light, house red wine, house white wine, house blush wine, orange juice, cranberry juice, soft drinks, soda water, tonic water, bottled water, fruit garnish, ice, mixed bar nuts and spiced olives

Butler passed hors d'oeuvres (1 hour)

Cold Hors d'oeuvres (Select 3)

Hot Hors d'oeuvres (Select 3)

Champagne Toast

A toast with house champagne served to all guests

Amuse Bouche (Select 1)

Smoked salmon parfait with granny smith apple

Miniature St. Andre soup with shaved asparagus and white truffle oil

Crème of brie with blue cheese crouton

Blackened tuna with wasabiko and pickled ginger on a wonton chip

White and green asparagus soup with parsnip

Roasted strawberry mascarpone terrine with mint chiffonade and amaretto vanilla bean syrup

Tuna tar tare with avocado and blush wine reduction

Potato petal with cremini mushrooms and a dollop of crème fraiche

Camembert and fig tart with port syrup

First Course

Your choice of salad

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Your choice beef and chicken duo entrée

Beef and fish duo entrée *Add \$3.00 per person*

Accompanied by your choice of vegetable and starch

Third Course

Wedding cake individualized to your specifications: choice of design, cake type and filling

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

House Red and White Wine

Guests will be offered a choice between our selections of house wines throughout the course of the meal

Full length white linens for guest tables and cocktail tables, white napkins, china, glass and silver, and white linens and skirting for bars, food displays, escort card table, cake table and gift table. *Add \$10.00 per person*



KAHN'S CATERING

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Special Occasion Package Five \$100.00 per person

Minimum of 25 guests

Connoisseur Club Bar Package

A fully stocked bar will be open throughout the evening (maximum of 4 hours) featuring the following premium-brand liquors: Johnnie Walker Black Scotch, Bombay Sapphire Gin, Belvedere Vodka, Bacardi White Rum, Captain Morgan's Spiced Rum, Maker's Mark Bourbon, Canadian Club, Crown Royal, Kahlua, Amaretto di Saronno, Bailey's Irish Cream, El Jimador 100% Agave Gold Tequila, Triple Sec, Peach Schnapps, Sweet and Dry Vermouth, Sweet and Sour Mix, Bloody Mary Mix, Coor's Light, MGD, Heineken, Amstel Light, house red wine, house white wine, house blush wine, orange juice, cranberry juice, soft drinks, soda water, tonic water, bottled water, fruit garnish, ice, mixed bar nuts and spiced olives

Butler passed hors d'oeuvres (1 hour)

Cold Hors d'oeuvres (Select 3)

Hot Hors d'oeuvres (Select 3)

Champagne Toast

A toast with house champagne served to all guests

Amuse Bouche (Select 1)

Smoked salmon parfait with granny smith apple

Miniature St. Andre soup with shaved asparagus and white truffle oil

Crème of brie with blue cheese crouton

Blackened tuna with wasabiko and pickled ginger on a wonton chip

White and green asparagus soup with parsnip

Roasted strawberry mascarpone terrine with mint chiffonade and amaretto vanilla bean syrup

Tuna tar tare with avocado and blush wine reduction

Potato petal with cremini mushrooms and a dollop of crème fraiche

Camembert and fig tart with port syrup

First Course

Choice of salad

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Intermezzo

Choice of sorbet: lemon, raspberry, grapefruit, avocado or ginger

Second Course

Your choice beef and chicken duo entrée

Beef and fish duo entrée *Add \$3.00 per person*

Accompanied by your choice of vegetable and starch

Third Course

Wedding cake individualized to your specifications: choice of design, cake type and filling

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

Mignardise

Choice of a chocolate dipped strawberry or chocolate truffles displayed at each setting

House Red and White Wine

Guests will be offered a choice between our selections of house wines throughout the course of the meal

Full length white linens for guest tables and cocktail tables, white napkins, china, glass and silver, and white linens and skirting for bars, food displays, escort card table, cake table and gift table. *Add \$10.00 per person*

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plus a 23% service charge and applicable sales tax