



## KAHN'S CATERING

events • weddings • gatherings

### **BUFFET DINNER**

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

Select 2 salads, 2 entrées from below, 2 sides and 2 desserts

\$48 per person

Select 3 salads, 3 entrées from below, 3 sides and 3 desserts

\$56 per person

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

### **Poultry**

Tarragon cider brined chicken breast, fennel demi glace *GF/DF*

Five spice marinated chicken breast, plum wine miso sauce *GF*

Seared chicken breast, sautéed mushrooms, smoked bacon demi glace *GF/DF*

Moroccan spiced chicken breast, sweet & spicy mango sauce *GF/DF*

Thai lemongrass marinated chicken, coconut cream sauce *GF/DF*

Garlic & herb marinated breast of chicken, lemon butter sauce, citrus basil relish *GF*

Adobo marinated chicken breast, chipotle mole *GF/DF*

Tandori grilled chicken breast, cucumber mint cream *GF*

Cilantro tequila chicken breast, smoked corn puree *GF*

Chermoula-spiced chicken breast, mango chili glaze *GF/DF*

Honey sambal breast of chicken, orange thai basil reduction *GF/DF*

Apricot & fig stuffed breast of chicken, honey quince glaze *GF/DF*

Chicken saltimbocca, prosciutto, fontina cheese, sage cream sauce *GF*

Stuffed breast of chicken, basil-roasted tomatoes, spinach, marsala demi glace *GF/DF*

Mushroom & boursin stuffed breast of chicken, herb cream sauce *GF*

Manchego & chorizo stuffed chicken, yellow pepper saffron coulis *GF*

Spinach & feta stuffed chicken, rosemary lemon cream sauce *GF*

Ginger spiced duck breast, pomegranate reduction *GF/DF*

Sumac dusted duck breast, cherry hibiscus demi glace *GF/DF*

Mojo marinated duck breast, guava gastrique *GF/DF*

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plus a 24% service charge or \$30/hr service charge per server/chef and applicable sales tax  
2016 menu prices subject to change without notice – Buffet Dinner Page 1 of 3



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### **BUFFET DINNER**

*Minimum 25 guests.*

#### **Vegetarian Entrées**

Grilled vegetable wellington, red pepper coulis *V/DF/GF*  
Caponata stuffed baby eggplant, smoked tomato chutney *V/DF/GF*  
Spinach & garlic herb allouette stuffed artichoke, herb emulsion  
Lentil cassoulet napa cabbage roll *V/DF/GF*  
Parmesan vegetable terrine, balsamic reduction *GF*  
Grilled zucchini roulade, roasted tomato, spinach, pesto *GF*  
Turkish chickpea cake, rosemary pepper relish *DF/GF*

#### **Pasta Entrées**

Gnocchi, roasted roma tomatoes, ratatouille vegetables, basil pine nut pesto  
Mushroom ravioli, sautéed garlic spinach & roasted wild mushrooms, truffle cream sauce  
Butternut squash ravioli, zucchini noodles, pine nuts, brown butter sage cream sauce  
Gnocchi, smoked bacon, caramelized leeks, sweet peas, vermouth brie cream sauce  
Penne pasta, artichokes, fennel, chopped herbs, roasted garlic tomato sauce *V/DF*  
Tri-color tortellini, grilled herb chicken, pesto cream sauce  
Trottole pasta, chorizo, swiss chard, red pepper cream sauce  
Trottole pasta, beef bolognese, mozzarella  
Orecchiette, italian sausage, peppers, onions, sauce diavolo *DF*  
Penne pasta, smoked chicken, jalapeño, gouda cream sauce

#### **Beef**

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

*add \$3.00 per person*  
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#### Other Meats

White marble farms pork tenderloin, bourbon apricot reduction *GF/DF*

Achiote pork tenderloin, cilantro lime honey glaze *GF/DF*

Macadamia nut crusted 8-10 oz. pork chop, pineapple miso reduction *GF/DF*

#### Wild-Caught Fresh Fish Entrées

Caribbean spiced mahi mahi, coconut crème sauce, pineapple cilantro salsa *GF/DF*

Smoked paprika rubbed mahi mahi, saffron cream sauce *GF*

Pan seared wahoo, peanut ginger sauce *GF/DF*

Mojo marinated atlantic swordfish, mango sweet chili sauce *GF/DF*

Mustard crusted wreck fish, maple carrot glaze *DF*

Smoked almond crusted cod, sherry dijon cream sauce

Crab crusted cod, lemon dill cream sauce *GF*

Ancho marinated caribbean corvina, orange ginger gastrique *GF/DF*

Coconut crusted caribbean corvina, pineapple miso glaze *GF/DF*

Wild gulf shrimp, garlic herb butter *GF*

Jumbo sea scallops, sweet corn truffle nage *GF*

Tarragon crusted golden tilefish, champagne caviar butter sauce

Seared snapper, fresh tomatoes, garlic, basil *GF/DF*

Pan seared snapper, vanilla brown butter sauce *GF*

Hazelnut crusted gulf grouper, sweet pea cream sauce *GF*

Chipotle scented grouper, sweet corn emulsion *GF*

Bronzed chilean sea bass, fennel vermouth butter sauce *GF*

Sesame crusted chilean sea bass, plum wine miso sauce *GF*

Coriander dusted seabass, blood orange basil beurre blanc *GF*

Pan seared seabass, honey soy ginger glaze *DF*

*add \$2.00 per person*

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*add \$2.00 per person*

*add \$3.00 per person*

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#### Aqua-cultured Fresh Fish Entrées

Pecan crusted rainbow trout, bourbon peach glaze *GF/DF*

Wasabi pea crusted striped bass, shoyu cream sauce

Bell farms locally-raised lemon & herb marinated steelhead salmon, tarragon cream sauce *GF*

Jail island farms atlantic salmon wellington, fennel leek fondue

Jail island farms atlantic salmon, caper chardonnay cream *GF*

Jail island farms grilled atlantic salmon, fennel butter sauce, citrus basil salsa *GF*

Five spice seared icelandic arctic char, coconut lime reduction *GF/DF*

Copper shoals farm blackened redfish, creole mustard cream sauce *GF*

Blue sea farms caribbean spiced cobia, plum wine miso glaze *GF*

New zealand ora king salmon, dark rum butter sauce *GF*

*add \$2.00 per person*