



## KAHN'S CATERING

*events • weddings • gatherings*

### **BUFFET LUNCHEON**

*Minimum 25 guests.*

All buffet lunches 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

*\$38.00 per person*

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

*\$46.00 per person*

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

### **Poultry**

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

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

Seared chicken breast, sautéed mushrooms, smoked bacon demi *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-glaze *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*



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#### **Vegetarian Entrées**

Grilled vegetable wellington, red pepper coulis V/DF/GF  
Caponata stuffed baby eggplant, smoked tomato chutney V/DF/GF  
Spinach & garlic herb alouette 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 chick pea 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 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



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#### **Fish Entrées**

##### **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*

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*

*add \$2.00 per person*

*add \$2.00 per person*

*add \$2.00 per person*

*add \$2.00 per person*

*add \$2.00 per person*

##### **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*

Garlic herb marinated shrimp skewer *GF*

*add \$2.00 per person*