



KAHN'S CATERING

events • weddings • gatherings

PLATED ENTREES

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

Plated meals are priced by the entrée and include your choice of a salad, 2 sides and a dessert.

For a duo entrée: *add \$7.00 per person to greater price of two choices.*

For choice-of entrée: *add \$4.00 per person*

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

Poultry

Tarragon cider brined chicken breast, fennel demi glace <i>GF/DF</i>	\$38.00 per person
Five spice marinated chicken breast, plum wine miso sauce <i>GF</i>	\$38.00 per person
Seared chicken breast, sautéed mushrooms, smoked bacon demi glace <i>GF/DF</i>	\$38.00 per person
Moroccan spiced chicken breast, sweet & spicy mango sauce <i>GF/DF</i>	\$38.00 per person
Thai lemongrass marinated chicken, coconut cream sauce <i>GF/DF</i>	\$38.00 per person
Garlic & herb marinated breast of chicken, lemon butter sauce, citrus basil relish <i>GF</i>	\$38.00 per person
Adobo-marinated chicken breast, chipotle mole <i>GF/DF</i>	\$38.00 per person
Tandori grilled chicken breast, cucumber mint cream <i>GF</i>	\$38.00 per person
Cilantro tequila chicken breast, smoked corn puree <i>GF</i>	\$38.00 per person
Chermoula-spiced chicken breast, mango chili glaze <i>GF/DF</i>	\$38.00 per person
Honey sambal breast of chicken, orange thai basil reduction <i>GF/DF</i>	\$38.00 per person
Apricot & fig stuffed breast of chicken, honey quince glaze <i>GF/DF</i>	\$39.00 per person
Chicken saltimbocca, prosciutto, fontina cheese, sage cream sauce <i>GF</i>	\$39.00 per person
Stuffed breast of chicken, basil-roasted tomatoes, spinach, marsala demi-glace <i>GF/DF</i>	\$39.00 per person
Mushroom & boursin stuffed breast of chicken, herb cream sauce <i>GF</i>	\$39.00 per person
Manchego & chorizo stuffed chicken, yellow pepper saffron coulis <i>GF</i>	\$39.00 per person
Spinach & feta stuffed chicken, rosemary lemon cream sauce <i>GF</i>	\$39.00 per person
Ginger spiced duck breast, pomegranate reduction <i>GF/DF</i>	\$45.00 per person
Sumac dusted duck breast, cherry hibiscus demi glace <i>GF/DF</i>	\$45.00 per person
Mojo marinated duck breast, guava gastrique <i>GF/DF</i>	\$45.00 per person

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

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 – Plated Dinner Page 1 of 4



KAHN'S CATERING

events • weddings • gatherings

PLATED ENTREES

Minimum 25 guests.

Beef

Red wine braised beef short rib, sauce bordelaise <i>GF</i>	\$45.00 per person
Beef short rib wellington, smoked portabella demi-glace <i>DF</i>	\$47.00 per person
Gorgonzola crusted beef short rib, roasted cipollini demi-glace	\$48.00 per person
Green peppercorn-crusted strip loin, cognac demi-glace <i>GF/DF</i>	\$48.00 per person
Smoked sea salt ribeye, horseradish cream <i>GF</i>	\$48.00 per person
Cracked pepper crusted wagyu filet mignon, truffle demi-glace <i>GF/DF</i>	\$70.00 per person
Porcini crusted filet of beef, pink peppercorn demi-glace <i>GF/DF</i>	\$52.00 per person
Prosciutto wrapped filet mignon, gorgonzola cream sauce <i>GF</i>	\$52.00 per person
Grilled beef tenderloin, mushroom truffle demi-glace <i>GF/DF</i>	\$52.00 per person
Kahn's pepper spiced filet of beef, peppercorn demi-glace <i>GF/DF</i>	\$52.00 per person
Garlic and fresh herb crusted filet of beef, sherry wine demi-glace <i>GF/DF</i>	\$52.00 per person

Other Meats

White marble farms pork tenderloin, bourbon apricot reduction <i>GF/DF</i>	\$44.00 per person
Achiote pork tenderloin, cilantro lime honey glaze <i>GF/DF</i>	\$44.00 per person
Macadamia nut crusted pork chop, 8-10 oz., pineapple miso reduction <i>GF/DF</i>	\$48.00 per person
Pistachio crusted lamb loin, port wine fig sauce <i>GF/DF</i>	\$55.00 per person
Dijon & herb crusted rack of lamb, saffron glaze <i>DF</i>	\$60.00 per person
Juniper berry rubbed venison loin, port wine demi-glace <i>GF/DF</i>	\$60.00 per person
Braised veal osso bucco, 12 oz., chianti demi-glace, lemon gremolata <i>DF</i>	\$48.00 per person
Grilled veal porterhouse, 10 oz., marsala sage demi-glace <i>GF/DF</i>	\$65.00 per person
Pink peppercorn crusted bison strip loin, rosemary cognac cream sauce <i>GF</i>	\$70.00 per person
Pan seared bison tenderloin au poivre, brandy demi-glace <i>GF/DF</i>	\$70.00 per person



KAHN'S CATERING

events • weddings • gatherings

PLATED ENTREES

Minimum 25 guests.

FISH

Wild-Caught Fresh Fish Entrées

Caribbean spiced mahi mahi, coconut crème sauce, pineapple cilantro salsa <i>GF/DF</i>	\$45.00 per person
Smoked paprika rubbed mahi mahi, saffron cream sauce <i>GF</i>	\$45.00 per person
Pan seared wahoo, peanut ginger sauce <i>GF/DF</i>	\$45.00 per person
Mojo marinated atlantic swordfish, mango sweet chili sauce <i>GF/DF</i>	\$45.00 per person
Mustard crusted wreck fish, maple carrot glaze <i>DF</i>	\$45.00 per person
Smoked almond crusted cod, sherry dijon cream sauce	\$45.00 per person
Crab crusted cod, lemon dill cream sauce <i>GF</i>	\$48.00 per person
Ancho marinated caribbean corvina, orange ginger gastrique <i>GF/DF</i>	\$48.00 per person
Coconut crusted caribbean corvina, pineapple miso glaze <i>GF/DF</i>	\$48.00 per person
Tarragon crusted golden tilefish, champagne caviar butter sauce	\$50.00 per person
Seared snapper, fresh tomatoes, garlic, basil <i>GF/DF</i>	\$50.00 per person
Pan seared snapper, vanilla brown butter sauce <i>GF</i>	\$50.00 per person
Hazelnut crusted gulf grouper, sweet pea cream sauce <i>GF</i>	\$50.00 per person
Chipotle scented grouper, sweet corn emulsion <i>GF</i>	\$50.00 per person
Bronzed chilean sea bass, fennel vermouth butter sauce <i>GF</i>	\$54.00 per person
Sesame crusted chilean sea bass, plum wine miso sauce <i>GF</i>	\$54.00 per person
Coriander dusted seabass, blood orange basil beurre blanc <i>GF</i>	\$54.00 per person
Pan seared seabass, honey soy ginger glaze <i>DF</i>	\$54.00 per person
Wild gulf shrimp, garlic herb butter <i>GF</i>	\$45.00 per person
Jumbo sea scallops, sweet corn truffle nage <i>GF</i>	\$48.00 per person
Butter poached maine lobster tail, 7-8 oz. <i>GF</i>	market price

Aqua-cultured Fresh Fish Entrées

Pecan crusted rainbow trout, bourbon peach glaze <i>GF/DF</i>	\$41.00 per person
Wasabi pea crusted striped bass, shoyu cream sauce	\$42.00 per person
Bell farms locally-raised lemon & herb marinated steelhead salmon, tarragon cream sauce <i>GF</i>	\$44.00 per person
Jail island farms atlantic salmon wellington, fennel leek fondue	\$44.00 per person
Jail island farms atlantic salmon, caper chardonnay cream <i>GF</i>	\$44.00 per person
Jail island farms grilled atlantic salmon, fennel butter sauce, citrus basil salsa <i>GF</i>	\$44.00 per person
Five spice seared icelandic arctic char, coconut lime reduction <i>GF/DF</i>	\$45.00 per person
Copper shoals farm blackened redfish, creole mustard cream sauce <i>GF</i>	\$45.00 per person
Blue sea farms caribbean spiced cobia, plum wine miso glaze <i>GF</i>	\$45.00 per person
New zealand ora king salmon, dark rum butter sauce <i>GF</i>	\$46.00 per person



KAHN'S CATERING

events • weddings • gatherings

PLATED ENTREES

Minimum 25 guests.

Vegetarian Entrées

Grilled vegetable wellington, red pepper coulis	V/DF/GF	\$37.00 per person
Caponata stuffed baby eggplant, smoked tomato chutney	V/DF/GF	\$37.00 per person
Spinach & garlic herb alouette stuffed artichoke, herb emulsion		\$37.00 per person
Lentil cassoulet napa cabbage roll	V/DF/GF	\$37.00 per person
Parmesan vegetable terrine, balsamic reduction	GF	\$37.00 per person
Grilled zucchini roulade, roasted tomato, spinach, pesto	GF	\$37.00 per person
Turkish chick pea cake, rosemary pepper relish	DF/GF	\$37.00 per person
Mediterranean quinoa phyllo strudel, yellow pepper saffron coulis	V/DF	\$37.00 per person

Pasta Entrées

Gnocchi, roasted roma tomatoes, ratatouille vegetables, basil pine nut pesto		\$37.00 per person
Mushroom ravioli, sautéed garlic spinach & roasted wild mushrooms, truffle cream sauce		\$37.00 per person
Butternut squash ravioli, zucchini noodles, pine nuts, brown butter sage cream sauce		\$37.00 per person
Gnocchi, smoked bacon, caramelized leeks, sweet peas, vermouth brie cream sauce		\$37.00 per person
Penne pasta, artichokes, fennel, chopped herbs, roasted garlic tomato sauce	V/DF	\$37.00 per person
Tri color tortellini, grilled herb chicken, pesto cream sauce		\$37.00 per person
Trottole pasta, chorizo, swiss chard, red pepper cream sauce		\$37.00 per person
Trottole pasta, beef bolognaise, mozzarella		\$37.00 per person
Orecchiette, italian sausage, peppers, onions, sauce diavolo	DF	\$37.00 per person
Penne pasta, smoked chicken, jalapeño, gouda cream sauce		\$37.00 per person