



## KAHN'S CATERING

events • weddings • gatherings

### DELICATESSEN LUNCHEONS

Minimum 25 guests.

#### Chicken Breast "Slider"

\$30.00 per person

Fresh fruit salad  
Kahn's vegetable pasta salad  
Herb marinated grilled chicken breast, herb aioli  
Five spiced seared chicken breast, wasabi honey mustard aioli  
Brioche slider buns, sliced tomatoes, onions, lettuce, pickles  
Assorted cookies, ghirardelli dark chocolate brownies, and bars  
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

#### Assorted Petite Sandwiches

\$30.00 per person

Fresh fruit salad  
Kahn's vegetable pasta salad  
Petite brioche sandwiches made with deli meats & cheeses  
Sliced tomatoes, onions, lettuce, yellow mustard, mayonnaise  
Assorted cookies, ghirardelli dark chocolate brownies, and bars  
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

#### Build-Your-Own Sandwich

\$30.00 per person

Fresh fruit salad  
Kahn's vegetable pasta salad  
Oven roasted turkey breast, brown sugar ham, medium rare roast beef  
Sliced cheddar, swiss and monterey jack cheeses  
Sliced tomatoes, onions, lettuce, pickles, dijon mustard, mayonnaise  
Rye, wheatberry and sourdough breads  
Assorted cookies, ghirardelli dark chocolate brownies, and bars  
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

#### Wraps

\$30.00 per person

Fresh fruit salad  
Kahn's vegetable pasta salad  
  
An assortment of ready to eat wraps (*select 3*):  
Roasted turkey breast, citrus basil crème de brie, cranberry chutney  
Apple cranberry walnut chicken salad  
Spanish saffron shrimp salad  
Medium rare roast beef, blue cheese and horseradish cream sauce  
Grilled portabella mushrooms, bacon, lettuce and pesto  
Kahn's classic hummus, avocado, artichokes and cucumbers  
Roasted tomato, tofu, arugula and spinach

Assorted cookies, ghirardelli dark chocolate brownies, and bars  
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia



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### **Soup & Salad**

\$30.00 per person

*Consider adding Assorted Petite Sandwiches: \$4 per person*

An assortment of quartered hearts of romaine, mixed field greens, baby spinach medley  
Grilled chicken breast, applewood smoked bacon, diced turkey breast, chopped egg, ham  
grape tomatoes, diced bell peppers, julienne marble carrots, cauliflower florets, cucumbers,  
shaved red onion, dried cranberries, sliced strawberries, pecans, sunflower seeds,  
toasted pepitas, garlic herb crostini, smoked cheddar, shaved parmesan cheese,  
blue cheese crumbles, champagne raspberry vinaigrette, caesar, pink peppercorn ranch

#### *Select 2 soups*

Tomato basil bisque

Garden vegetable minestrone

Lentil stew

Thai curry chicken and rice *Shellfish*

Smoked chicken corn chowder

Butternut apple bisque

Chipotle beef chili

Vegan black bean chili

Soup du jour (*chef's choice*)

Assorted rolls, french butter balls, sundried tomato butter

Assorted cookies, ghirardelli dark chocolate brownies, and bars

House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia



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### THEMED LUNCHEONS

Minimum 25 guests.

#### Tacoria

\$32.00 per person

Black bean gazpacho salad  
Cilantro lime chicken  
Seasoned ground beef  
Corn taco shells, flour tortillas  
Shredded lettuce, pico de gallo, guacamole, shredded cheese and sour cream  
Ranchero rice  
Tequila & lime curd tarts, fresh raspberries, whipped cream  
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

#### Trattoria

\$38.00 per person

Caesar salad with romaine lettuce, grape tomatoes, roasted garlic croutons, parmesan, caesar dressing *Shellfish*  
Caprese salad  
Sautéed chicken, capers, artichokes, pinot grigio lemon cream sauce  
Tortellini with sautéed mushrooms, spinach, alfredo pesto cream  
Roasted vegetable ratatouille  
Tiramisu torte  
Assorted breads with french butter balls & sundried tomato butter  
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

#### Isle of Crete

\$38.00 per person

Tabouli, hummus, tzatziki, pita, crispy pita chips  
Romaine, garbanzo beans, feta, kalamata olives, red onions, cucumber and basil vinaigrette  
Chicken stuffed with spinach & feta, lemon rosemary cream sauce  
Saffron orzo pilaf  
Roasted eggplant, fennel & artichokes  
Baklava  
Assorted breads with french butter balls & sundried tomato butter  
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

#### Cantonese

\$38.00 per person

Mixed greens, napa cabbage, julienne peppers, carrots, snow peas, onion, wonton, peanut coconut dressing  
Chicken pot stickers, ginger dipping sauce  
Kung pao chicken, crushed peanuts, broccoli florets  
Chili garlic shrimp, baby corn, water chestnuts, carrots, peppers, onions  
Jasmine rice  
Coconut pastry cream tart, mango compote, candied ginger  
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia



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### **Game Time**

*\$38.00 per person*

Rustic potato salad with applewood smoked bacon, chopped eggs  
Dip platter of artichoke parmesan dip, con queso dip, spinach dip, hummus with fresh-fried tortilla and pita chips  
Buffalo chicken wings, blue cheese dip, celery sticks  
Wagyu beef sliders  
Brioche slider buns, sliced cheese, lettuce, tomato, onion, pickle, ketchup and mustard  
Jalapeño bacon mac and cheese  
Assorted dessert bars  
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

### **Espana**

*\$38.00 per person*

Mixed field greens, roasted tomatoes, artichoke hearts, kalamata olives fennel, almonds, roasted shallot sherry vinaigrette  
Beef empanadas, chermoula  
Stuffed chicken breast, chorizo, manchego, red pepper romesco sauce  
Seafood paella  
Caramel cheesecake, whipped cream and coco nibs  
Assorted rolls, french butter balls, sundried tomato butter  
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

### **Pacific Coastline**

*\$38.00 per person*

Kale & arugula, candied almonds, strawberries, mandarin oranges, goat cheese, raspberry vinaigrette  
Seared striped bass, cherry tomato basil relish  
Grilled chicken, gnocchi, roasted roma tomatoes, ratatouille vegetables, basil pine nut pesto  
Rosemary & garlic marble fingerling potatoes  
Asparagus, roasted garlic butter  
Berry trifle parfaits  
Assorted rolls, french butter balls, sundried tomato butter  
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia