



KAHN'S CATERING

events • weddings • gatherings

SALADS

Consider adding a tortilla ring, parmesan ring or cucumber ring, an additional \$1 per person.

Mixed Greens

Kahn's salad, candied almonds, onion confit, tomatoes, roasted red pepper vinaigrette

Mixed greens, smoked bacon, green apple slices, pink peppered goat cheese medallions, maple walnut vinaigrette

Mixed field greens, blue cheese, ginger spiced almonds, raspberries, raspberry vinaigrette dressing

Field Greens, hazelnut crusted goat cheese, sweet pickled golden beets, orange segments, dijon mustard vinaigrette

Artisan lettuce, brie, petite french pear, candied walnuts, pomegranate vinaigrette

Summer greens, avocado, red onion, oven roasted tomatoes, parmesan crisp, champagne vinaigrette

Tuscany blend, grape tomatoes, smoked mozzarella, kalamata olives, pine nuts, aged balsamic vinaigrette

Mixed greens, dragon fruit, crispy lotus root, watermelon radish, pickled carrots, yuzu cilantro dressing

Micro greens, goat cheese mousse, baby beets, orange segments, candied pistachios, basil blood orange vinaigrette *Plated only*

Tuscany blend, roasted fennel, golden beets, candied cashews, orange goat cheese medallion, sambuca vinaigrette

Romaine

Baby romaine, long stem artichoke hearts, kalamata olives, feta, peppadew peppers, lavosh point, lemon thyme vinaigrette

Prosciutto wrapped romaine, micro basil, red & yellow tomato caprese stack, grilled baguette, balsamic glaze, garlic herb oil

Quartered hearts of romaine, grape tomatoes, basil garlic crostini, shaved parmesan, caesar dressing

Chopped romaine, tomato relish, avocado, sunflower seeds, smoked cheddar, creamy avocado dressing

Other Greens & Salads

Belgian endive, frisée, arugula, grilled jumbo asparagus tips, humboldt fog wedge, pistachios, pomegranate vinaigrette

Spinach & frisée, strawberries, mandarin oranges, almonds, strawberry poppy seed vinaigrette

Arugula & radicchio, petite french pear, maytag blue cheese wedge, pecan brittle, port wine & fig vinaigrette

Baby spinach & watercress, cipollini onions, cranberry, macadamia nut crusted goat cheese, roasted pineapple vinaigrette

Tuscan kale medley, pickled red onions, marble carrots, grape tomatoes, bacon, goat cheese, maple vinaigrette

Baby iceberg wedge, cherry tomatoes, shaved fennel cucumber slaw, bacon, gorgonzola, peppery blue cheese dressing

Arugula & napa cabbage, asian pear, sesame crusted bacon, five spiced peanuts, red peppers, ginger honey dressing

Heirloom tomato caprese, mozzarella, basil, balsamic and pesto



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STARTERS AND INTERLUDES

Must be added to a plated meal.

AMUSE BOUCHE

Grilled asparagus, endive leaf, blue cheese, hazelnuts, radicchio, pear gastrique	\$3.50 per person
Gazpacho, poached shrimp, cilantro lime avocado mousse	\$4.00 per person
Butternut squash & apple bisque, cinnamon crème fraiche	\$4.00 per person
Tomato soup, mini basil grilled cheese	\$4.00 per person
Tuna tar tare, wasabiko, avocado mousse, micro cilantro, lotus wonton cup	\$4.50 per person
White and green asparagus soup, crispy prosciutto	\$4.00 per person

STARTERS

Price is for an additional course to a plated meal. To substitute for first course add \$5.00 per person to the meal price

Lobster medallion, yellow pepper curl, caviar, pea tendrils, tarragon sweet pea puree, vanilla vinaigrette	\$8.50 per person
Seared yellow fin tuna niçoise, purple potatoes, haricot vert, quail egg, olive vinaigrette	\$7.50 per person
Brie with fig & apricot cognac compote, pistachio ginger goat cheese, orange basil marmalade, crostini	\$7.50 per person
Beef carpaccio, micro arugula, caper berries, truffle oil, foie gras grand marnier mousse, french baguette	\$7.50 per person
Hickory smoked salmon, lemon dill emulsion, micro greens, cured red pepper & fennel slaw	\$7.50 per person
Jumbo gulf shrimp with grilled lemons, bloody mary cocktail sauce, horseradish cucumber salad	\$7.50 per person

INTERMEZZO

Lemon sorbet with st. germain & mint drizzle	\$4.00 per person
Prosecco pear gelée, hibiscus flower	\$4.00 per person
Iced ginger green tea shooter	\$4.00 per person
Raspberry lemongrass lemonade	\$4.00 per person
Citrus basil soda with pomegranate arils	\$4.00 per person
Raspberry sorbet, lime cup, agave tequila glaze	\$4.00 per person