

Minimum 25 guests. Ice is customarily included, however certain events may have an additional fee for ice.

Special Occasion Package One

\$64.00 per person

The Vineyard Bar Package

Maximum of 4 hours.

A wine, beer and soft drink bar open throughout the evening featuring the following: House red wine, house white wine, house blush wine, coor's light, heineken, soft drinks, bottled nantucket juices, and bottled water

Stationary Hors d'oeuvres Display 1 hour

Select 2

Crudités of Vegetables Display: Baby carrots, cauliflower florets, broccoli florets, squash, zucchini, snow peas, julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers *with choice of spinach or artichoke parmesan dip* Fruit Display: Fresh cantaloupe, grapes, berries, pineapple, orange, kiwi, and strawberry grand marnier dip Dip Platter: Artichoke parmesan dip, con queso dip, spinach dip, hummus with fresh-fried tortilla & pita chips Hummus Platter:Traditional hummus, chipotle hummus, baba ganoush served with fresh-fried tortilla chips & pita chips Bruschetta Display: Toasted baguette slices, cucumber olive salad; basil, tomato & garlic; roasted red pepper relish Mediterranean Platter: Hummus, tabouli, grape leaves, tzatziki, roasted eggplant, baba ghanoush served with pita bread & freshly fried pita chips

First Course

Your choice of salad Assorted breads and lemon rosemary flatbread with french butter balls and sun dried tomato butter

Second Course

Select your choice of chicken entrée Accompanied by your choice vegetable and starch

For choice-of entrée: add \$4.00 per person, plus difference in entrée selection per person

Third Course

Buttercream wedding cake individualized to your specifications: choice of design, cake type and filling House blend and decaffeinated coffee with cream, sugar, splenda and stevia Contact your florist to arrange for fresh floral on your cake.

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 – Special Occasion Package Page 1 of 9



Minimum 25 guests. Ice is customarily included, however certain events may have an additional fee for ice.

Special Occasion Package Two

\$70.00 per person

The Vineyard Bar Package

Maximum of 4 hours.

A wine, beer and soft drink bar open throughout the evening featuring the following: House red wine, house white wine, house blush wine, coor's light, heineken, soft drinks, bottled nantucket juices, and bottled water

Butler passed hors d'oeuvres 1 hour

Select 3

COLD HORS D'OEUVRES:

Golden beets, pistachio goat cheese mousse, citrus cranberry jam, crostini Torched apple bruschetta with fig, brie and balsamic reduction Strawberry goat cheese bruschetta with basil balsamic reduction Pear, fig, goat cheese bruschetta with blush wine reduction Filet of beef, scallions, gorgonzola garlic mousse rosettes, mini toast BLT cherry tomato Red curry cashew chicken salad, crispy lotus flower cup, cilantro Seared tuna, snow pea, charred pineapple ponzu Shrimp cocktail shooter, kahn's signature cocktail sauce

HOT HORS D'OEUVRES:

Fingerling potatoes, camembert, truffle oil, scallion Apricot brie strudel, candied ginger, apple compote Wild mushroom phyllo satchels Mini caprese pizza Ancho-rubbed pork, yellow pepper tabasco Coconut chicken bites, mango curry dipping sauce Moroccan chicken satay, ginger mango chutney Mini cheese slider, dill pickle, ketchup Five spice beef short rib wontons, ginger hoisin dipping sauce Fingerling potatoes, alouette herb cheese, smoked bacon Jerk chicken skewers, pineapple rum glaze Caribbean beef meatballs Chicken pot stickers, ginger soy sauce Mini cuban sandwiches, roasted pork, ham, swiss cheese, mustard Red curry-crusted shrimp, coconut cream sauce Crispy sesame shrimp, spicy mustard glaze

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First Course Your choice of salad Assorted breads and lemon rosemary flatbread with french butter balls and sun dried tomato butter

Second Course

Select your choice of chicken entrée Accompanied by your choice vegetable and starch

For choice-of entrée: add \$4.00 per person, plus difference in entrée selection per person

Third Course

Buttercream wedding cake individualized to your specifications: choice of design, cake type and filling House blend and decaffeinated coffee with cream, sugar, splenda and stevia *Contact your florist to arrange for fresh floral on your cake.*

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Minimum 25 guests. Ice is customarily included, however certain events may have an additional fee for ice.

Special Occasion Package Three

\$81.00 per person

Kahn's Bar Package

Maximum of 4 hours

A fully stocked bar will be open throughout the evening featuring the following premium-brand liquors:

Svedka vodka, beefeater gin, cruzan light rum, jose cuervo tequila, jim beam, johnnie walker red, canadian club, amaretto di saronno, kahlua, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, peachtree schnapps, triple sec, coor's light, heineken, amstel light, house red wine, house white wine, house blush wine, house-made sweet and sour, bloody mary mix, orange juice, cranberry juice, soft drinks, soda water, tonic water, bottled water, fruit garnish

Butler passed hors d'oeuvres 1 hour

Select 6 from our full list of hors d oeuvres

Champagne Toast

A toast with house champagne served to all of your guests

First Course

Your choice of salad

Assorted dinner rolls and lemon rosemary flatbread with french butter balls and sun dried tomato butter

Second Course

Select your choice of chicken entrée Accompanied by your choice vegetable and starch

For choice-of entrée: add \$4.00 per person, plus difference in entrée selection per person

Third Course

Buttercream wedding cake individualized to your specifications: choice of design, cake type and filling House blend and decaffeinated coffee with cream, sugar, splenda and stevia Contact your florist to arrange for fresh floral on your cake.

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 – Special Occasion Package Page 4 of 9



Minimum 25 guests. Ice is customarily included, however certain events may have an additional fee for ice.

Special Occasion Package Four Minimum of 25 guests \$90.00 per person

Kahn's Bar Package

Maximum of 4 hours

A fully stocked bar will be open throughout the evening featuring the following premium-brand liquors: Svedka vodka, beefeater gin, cruzan light rum, jose cuervo tequila, jim beam, johnnie walker red, canadian club, amaretto di saronno, kahlua, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, peachtree schnapps, triple sec, coor's light, heineken, amstel light, house red wine, house white wine, house blush wine, house-made sweet and sour, bloody mary mix, orange juice, cranberry juice, soft drinks, soda water, tonic water, bottled water, fruit garnish

Butler passed hors d'oeuvres 1 hour Select 6 from our full list of hors d oeuvres

Champagne Toast A toast with house champagne served to all of your guests

First Course

Your choice of salad Assorted breads and lemon rosemary flatbread with french butter balls and sun dried tomato butter

Second Course

Your choice of beef entrée Accompanied by your choice of vegetable and starch

For duo chicken and beef entrée: \$3.00 additional per person For duo fish and beef entrée: \$6.00 additional per person For choice-of entrée: \$4.00 additional per person, plus difference in entrée selection per person

Third Course

Buttercream wedding cake individualized to your specifications: choice of design, cake type and filling House blend and decaffeinated coffee with cream, sugar, splenda and stevia Contact your florist to arrange for fresh floral on your cake.

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Minimum 25 guests. Ice is customarily included, however certain events may have an additional fee for ice.

Special Occasion Package Five

\$92.00 per person

Kahn's Bar Package

Maximum of 4 hours.

A fully stocked bar will be open throughout the evening featuring the following premium-brand liquors:

Svedka vodka, beefeater gin, cruzan light rum, jose cuervo tequila, jim beam, johnnie walker red, canadian club, amaretto di saronno, kahlua, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, peachtree schnapps, triple sec, coor's light, heineken, amstel light, house red wine, house white wine, house blush wine, house-made sweet and sour, bloody mary mix, orange juice, cranberry juice, soft drinks, soda water, tonic water, bottled water, fruit garnish

Butler passed hors d'oeuvres 1 hour

Select 6 from our full list of hors d oeuvres

Champagne Toast

A toast with house champagne served to all of your guests

Three Station Party

Select 2 accompaniment and 1 entrée stations Add an accompaniment station \$8.50 per person Add an entrée station \$10.50 per person Add a dessert station \$6.50 per person

Custom Wedding Cake

Buttercream wedding cake individualized to your specifications: choice of design, cake type and filling House blend and decaffeinated coffee with cream, sugar, splenda and stevia Contact your florist to arrange for fresh floral on your cake.

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Minimum 25 guests. Ice is customarily included, however certain events may have an additional fee for ice.

Special Occasion Package Six

\$92.00 per person

Kahn's Bar Package

Maximum of 4 hours.

A fully stocked bar will be open throughout the evening featuring the following premium-brand liquors:

Svedka vodka, beefeater gin, cruzan light rum, jose cuervo tequila, jim beam, johnnie walker red, canadian club, amaretto di saronno, kahlua, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, peachtree schnapps, triple sec, coor's light, heineken, amstel light, house red wine, house white wine, house blush wine, house-made sweet and sour, bloody mary mix, orange juice, cranberry juice, soft drinks, soda water, tonic water, bottled water, fruit garnish

Butler passed hors d'oeuvres 1 hour

Select 6 from our full list of hors d oeuvres

Champagne Toast

A toast with house champagne served to all of your guests

Buffet Dinner

Select your choice of 2 salads, entrées and sides Select your choice of 3 salads, entrées and sides: \$6.00 additional per person

Custom Wedding Cake

Buttercream wedding cake individualized to your specifications: choice of design, cake type and filling House blend and decaffeinated coffee with cream, sugar, splenda and stevia Contact your florist to arrange for fresh floral on your cake.

t: 317.577.3663 f: 317.841.0140 kahnscatering.com 8580 Allison Pointe Boulevard Indianapolis, Indiana 46250 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 – Special Occasion Package Page 7 of 9



Minimum 25 guests. Ice is customarily included, however certain events may have an additional fee for ice.

Special Occasion Package Seven

\$104.00 per person

Connoisseur Club Bar Package

Maximum of 4 hours

A fully stocked bar will be open throughout the evening featuring the following premium-brand liquors:

Belverdere vodka, tanqueray 10 gin, johnnie walker black, maker's mark bourbon, jack daniels, jameson, crown royal, olmeca blanco tequila, Bacardi silver, captain morgan, amaretto di saronno, kahlua, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, peachtree schnapps, triple sec, coor's light, heineken, amstel light, house red wine, house white wine, house blush wine, house-made sweet and sour, bloody mary mix, orange juice, cranberry juice, soft drinks, soda water, tonic water, bottled water, fruit garnish, mixed bar nuts and spiced olives

Butler passed hors d'oeuvres 1 hour Select 6 from our full list of hors d oeuvres

Champagne Toast A toast with house champagne served to all guests

Amuse Bouche Your choice of amuse bouche

First Course

Your choice of salad Assorted breads and lemon rosemary flatbread with french butter balls and sun dried tomato butter

Second Course

Your choice beef and chicken duo entrée Accompanied by your choice of vegetable and starch Beef and fish duo entrée: \$3.00 additional per person

Third Course

Buttercream wedding cake individualized to your spec<mark>ifica</mark>tions<mark>: choice of design, ca</mark>ke type and filling House blend and decaffeinated coffee with cream, sugar, splenda and stevia

House Red and White Wine

Guests will be offered a choice between our selections of house wines throughout the course of the meal

SPECIAL OCCASION PACKAGES

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Minimum of 25 guests Ice is customarily included, however certain events may have an additional fee for ice.

Special Occasion Package Eight

112.00 per person

Connoisseur Club Bar Package

Maximum of 4 hours

A fully stocked bar will be open throughout the evening featuring the following premium-brand liquors: Belverdere vodka, tanqueray 10 gin, johnnie walker black, maker's mark bourbon, jack daniels, jameson, crown royal, olmeca blanco tequila, Bacardi silver, captain morgan, amaretto di saronno, kahlua, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, peachtree schnapps, triple sec, coor's light, heineken, amstel light, house red wine, house white wine, house blush wine, house-made sweet and sour, bloody mary mix, orange juice, cranberry juice, soft drinks, soda water, tonic water, bottled water, fruit garnish, mixed bar nuts and spiced olives

Butler passed hors d'oeuvres 1 hour Select 6 from our full list of hors d oeuvres

Champagne Toast A toast with house champagne served to all guests

Amuse Bouche Your choice of amuse bouche

First Course Your choice of salad Assorted breads and lemon rosemary flatbread with french butter balls and sun dried tomato butter

Intermezzo Your choice of intermezzo

Second Course

Your choice beef and chicken duo entrée Accompanied by your choice of vegetable and starch Beef and fish duo entrée Add \$3.00 per person

Third Course

Buttercream wedding cake individualized to your specifications: choice of design, cake type and filling House blend and decaffeinated coffee with cream, sugar, splenda and stevia Contact your florist to arrange for fresh floral on your cake.

Mignardise

Choice of a chocolate dipped strawberry or chocolate truffles displayed at each setting

House Red and White Wine

Guests will be offered a choice between our selections of house wines throughout the course of the meal.

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