



KAHN'S CATERING

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BREAKFAST BUFFETS

Minimum 25 guests.

Continental Breakfast Buffet

\$15.00 per person

Assorted breakfast pastries: petite french danish, classic & chocolate croissants, freshly baked muffins, butter
Fresh fruit display of fresh melon, grapes, berries, pineapple, kiwi, oranges and strawberry grand marnier dip
Assorted nantucket juices
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Breakfast Buffet One

\$20.50 per person

Assorted breakfast pastries: petite french danish, classic & chocolate croissants, freshly baked muffins, butter
Fresh fruit display of fresh melon, grapes, berries, pineapple, kiwi, oranges and strawberry grand marnier dip
Cheddar and monterey jack scrambled eggs, diced bell pepper
Applewood smoked bacon
Assorted nantucket juices
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Breakfast Buffet Two

\$24.75 per person

Assorted breakfast pastries: petite french danish, classic & chocolate croissants, freshly baked muffins, butter
Fresh fruit display of fresh melon, grapes, berries, pineapple, kiwi, oranges and strawberry grand marnier dip
Kahn's egg casserole with diced ham, potatoes, peppers, onion and jack cheese
Breakfast potatoes with onions and peppers garnished with fresh herbs
Applewood smoked bacon
Pork sausage
Assorted nantucket juices
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia



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CONSIDER ADDING:

Available to add to an existing breakfast or brunch buffet.

Yogurt Parfaits *Minimum 25 guests.*

\$4.75 per person

Honey-sweetened greek yogurt, fresh berries and locally-made scholar's inn granola

Yogurt Bar *Minimum 25 guests.*

\$7.25 per person

Honey-sweetened greek yogurt with an assortment of toppings: mixed berries, dried fruits, locally-made scholar's inn granola

Trail Mix Bar *Minimum 25 guests.*

\$8.25 per person

Locally-made Scholar's Inn granola, yogurt covered pretzels, chocolate covered pretzels, dried apricots, dried cranberries, golden raisins, M&M's, mixed nuts, served in eco-friendly birch wood boats

Breakfast Sandwiches & Wraps *Minimum 1 dozen.*

Pork sausage, scrambled eggs, garlic herb alouette cheese on english muffin

\$6.25 each

Chorizo, scrambled eggs, potatoes, peppers, and pepper jack cheese in flour tortilla

\$6.25 each

Scrambled eggs, roasted tomatoes, mozzarella, spinach, basil pesto, spinach lavosh wrap

\$6.25 each

Breakfast Bakes *Minimum 1 dozen.*

Ham, smoked gouda, eggs, peppers, scallion, butter pastry shell

\$7.25 each

Heirloom tomato, cheese, basil, butter pastry shell

\$7.25 each

Smoked salmon, asparagus, hollandaise, butter pastry shell

\$8.25 each

Apples, golden raisins, dried cherries, spiced mascarpone, butter pastry shell

\$5.25 each

Kahn's Salmon Display *Minimum 25 guests.*

\$7.25 per person

Smoked salmon, egg, cucumbers, onion, cream cheese and french baguette slices

Made-to-Order Omelet Station *Minimum 50 guests.*

\$8.25 per person

Chef fee \$250 per chef.

Chef-prepared omelets, traditional or egg-whites, ham, bacon, smoked salmon, onion, bell peppers, green onion, cheddar & jack cheese, diced tomato, spinach, mushroom, salsa

Belgian Waffle Station *Minimum 50 guests.*

\$8.25 per person

Chef fee \$250 per chef.

Chef-prepared belgian waffles, nutella, bananas, cinnamon whipped cream, berry compote, maple syrup, butter

Assorted Freshly Baked Muffins *2 dozen minimum.*

\$27.00 per dozen

Chef's choice of blueberry, chocolate chip, cranberry orange and lemon-poppyseed
Served with butter



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Assorted Petite French Danishes *2 dozen minimum.*

\$27.00 per dozen

PLATED BREAKFAST

All entrées below include:

Assorted breakfast pastries: Petite french danish, classic & chocolate croissants, freshly baked muffins, butter

Fresh fruit display of fresh melon, grapes, berries, pineapple, kiwi, oranges and strawberry grand marnier dip

Fresh-squeezed orange juice

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

Breakfast Entrées

Roasted tomato basil and mozzarella strata served with chicken sausage

\$26.50 per person

Quiche Lorraine served with smoked bacon

\$26.50 per person

Roasted red pepper, spinach serrano ham frittata, sweet potatoes lyonnaise

\$26.50 per person

French toast stuffed, mascarpone, berry compote, served with applewood smoked bacon

\$26.50 per person



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BRUNCH & TEA BUFFETS

Brunch Buffet One *Minimum of 25 guests*

\$32.00 per person

Assorted breakfast pastries: Petite french danish, classic & chocolate croissants, freshly baked muffins, butter
Fresh fruit display of fresh melon, grapes, berries, pineapple, kiwi, oranges and strawberry grand marnier dip
Smoked salmon egg, cucumbers, onion, cream cheese and french baguette slices
Kahn's egg casserole with diced ham, potatoes, peppers, onion and jack cheese
Lyonnais potatoes with rosemary and caramelized onions
Your choice of two of the following: Applewood smoked bacon, cider glazed ham, pork sausage or turkey sausage
Assorted nantucket juices
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Brunch Buffet Two *Minimum 50 guests.*

\$38.00 per person

Chef fee \$250 per chef.

Assorted breakfast pastries: Petite french danish, classic & chocolate croissants, freshly baked muffins, butter
Fresh fruit display of fresh melon, grapes, berries, pineapple, kiwi, oranges and strawberry grand marnier dip
Yogurt parfaits with honey sweetened greek yogurt, fresh berries and locally-made scholar's inn granola
Smoked salmon, egg, cucumbers, onion, cream cheese and french baguette slices
Made-to-Order Omelet Station with chef-prepared omelets, traditional or egg-whites, ham, bacon, smoked salmon, onion, bell peppers, green onion, cheddar & jack cheese, diced tomato, spinach, mushroom, salsa
Crispy yukon gold potatoes with caramelized onions
Your choice of two of the following: Applewood smoked bacon, cider glazed ham, pork sausage or turkey sausage
Assorted nantucket juices
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Classic Tea Buffet *Minimum 25 guest.*

\$31.00 per person

Assorted breakfast pastries: Petite french danish, classic croissants, blueberry scone, butter and orange devonshire cream
Fresh fruit display of fresh melon, grapes, berries, pineapple, kiwi, oranges and strawberry grand marnier dip
Trio of tea sandwiches:
Tuna, caper dill cream on wheat bread
Turkey, brie, orange cranberry chutney on sourdough bread
Cucumber, roasted red pepper, alouette cheese on classic white bread
Fresh fruit tarts, opera torte, macarons, lemon curd tarts, chocolate covered strawberries
Hot tea, house blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia