



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 \$6.00 per person to greater price of two choices.

For choice-of entrée: add \$5.00 per person

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

Chicken

Tandori grilled chicken breast, roasted pineapple chutney, macadamia coconut cream GF	\$39.50 per person
Sherry shallot chicken breast, fresh thyme jus lie DF/GF	\$39.50 per person
Rosemary & orange marinated chicken breast, roasted garlic cream sauce GF	\$39.50 per person
Cilantro grilled chicken breast, peanut ginger sauce	\$39.50 per person
Herb grilled breast of chicken, shallot velouté	\$39.50 per person
White balsamic marinated chicken, roasted tomatoes, fresh basil, smoked mozzarella mornay	\$39.50 per person
Tarragon cider brined chicken breast, fennel demi glace GF/DF	\$39.50 per person
Five spice marinated chicken breast, plum wine miso sauce GF	\$39.50 per person
Seared chicken breast, sautéed mushrooms, smoked bacon demi glace GF/DF	\$39.50 per person
Moroccan spiced chicken breast, sweet & spicy mango sauce GF/DF	\$39.50 per person
Thai lemongrass marinated chicken, coconut cream sauce GF/DF	\$39.50 per person
Garlic & herb marinated breast of chicken, lemon butter sauce, citrus basil relish GF	\$39.50 per person
Adobo-marinated chicken breast, smoked corn puree GF	\$39.50 per person
Caribbean jerk spiced chicken breast, mango chili glaze GF/DF	\$39.50 per person
Honey sambal breast of chicken, orange basil reduction GF/DF	\$39.50 per person
Chicken breast, apricot & fig jam, honey quince glaze GF/DF	\$40.50 per person
Chicken saltimbocca, crispy prosciutto, fontina sage fondue GF	\$40.50 per person
Roast breast of chicken, roasted tomatoes, capers, pinenuts, pesto cream GF	\$40.50 per person
Mushroom & boursin stuffed breast of chicken, herb cream sauce GF	\$40.50 per person
Manchego & chorizo stuffed chicken, yellow pepper saffron coulis GF	\$40.50 per person
Spinach & feta stuffed chicken, rosemary lemon cream sauce GF	\$40.50 per person
Confit duck stuffed breast of chicken, cranberry juniper demi GF/DF	\$42.50 per person

Pork

Pecan crusted pork medallions, bourbon apricot reduction GF/DF	\$42.50 per person
Achiote pork tenderloin, cilantro lime honey glaze GF/DF	\$42.50 per person
Macadamia nut crusted pork belly, pineapple miso reduction GF/DF	\$42.50 per person
Bone in cider brined frenched pork chop, roasted peach chutney GF/DF	\$45.00 per person

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plus a 25% service charge or \$30/hr service charge per server/chef and applicable sales tax
2018 menu prices subject to change without notice – Plated Dinner Page 1 of 4



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Beef

Red wine braised beef short rib, sauce bordelaise <i>GF</i>	\$46.50 per person
Beef short rib wellington, smoked portabella demi-glace <i>DF</i>	\$48.50 per person
Gorgonzola crusted beef short rib, roasted cipollini demi-glace	\$49.50 per person
Green peppercorn-crusted strip loin, cognac demi-glace <i>GF/DF</i>	\$49.50 per person
Smoked sea salt ribeye, horseradish cream <i>GF</i>	\$49.50 per person
Cracked pepper crusted wagyu filet mignon, truffle demi-glace <i>GF/DF</i> *Excludes packages	\$72.50 per person
Porcini crusted filet of beef, pink peppercorn demi-glace <i>GF/DF</i>	\$53.50 per person
Grilled beef tenderloin, mushroom truffle demi-glace <i>GF/DF</i>	\$53.50 per person
Kahn's pepper spiced filet of beef, peppercorn demi-glace <i>GF/DF</i>	\$53.50 per person
Garlic and fresh herb crusted filet of beef, sherry wine demi-glace <i>GF/DF</i>	\$53.50 per person

Game

Ginger spiced duck breast, pomegranate reduction <i>GF/DF</i>	\$46.50 per person
Sumac dusted duck breast, cherry hibiscus demi glace <i>GF/DF</i>	\$46.50 per person
Mojo marinated duck breast, guava gastrique <i>GF/DF</i>	\$46.50 per person
Pistachio crusted lamb loin, port wine fig sauce <i>GF/DF</i>	\$56.50 per person
Dijon & herb crusted rack of lamb, saffron glaze <i>DF</i>	\$61.50 per person
Juniper berry rubbed venison loin, port wine demi-glace <i>GF/DF</i>	\$61.50 per person
Braised veal osso bucco, 12 oz., chianti demi-glace, lemon gremolata <i>DF</i>	\$49.50 per person
Grilled veal porterhouse, 10 oz., marsala sage demi-glace <i>GF/DF</i>	\$67.50 per person
Pink peppercorn crusted bison strip loin, rosemary cognac cream sauce <i>GF</i>	\$72.50 per person
Pan seared bison tenderloin au poivre, brandy demi-glace <i>GF/DF</i>	\$75.50 per person



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FISH

Wild-Caught Fresh Fish Entrées

Pan seared wahoo, peanut ginger sauce <i>GF/DF</i>	\$46.50 per person
Prosciutto wrapped monkfish, roasted garlic dijon cream <i>GF</i>	\$46.50 per person
Caribbean spiced mahi mahi, coconut crème sauce, pineapple cilantro salsa <i>GF/DF</i>	\$46.50 per person
Mojo marinated atlantic swordfish, mango sweet chili sauce <i>GF/DF</i>	\$46.50 per person
Ancho marinated caribbean corvina, orange ginger gastrique <i>GF/DF</i>	\$49.50 per person
Tarragon crusted rockfish, champagne caviar butter sauce	\$49.50 per person
Seared gulf snapper, oven dried tomato relish <i>GF/DF</i>	\$51.50 per person
Pan seared snapper, vanilla brown butter sauce <i>GF</i>	\$51.50 per person
Hazelnut crusted gulf grouper, sweet pea cream sauce <i>GF</i>	\$51.50 per person
Chipotle scented grouper, sweet corn emulsion <i>GF</i>	\$51.50 per person
Bronzed chilean sea bass, fennel vermouth butter sauce <i>GF</i>	\$55.50 per person
Sesame crusted chilean sea bass, plum wine miso sauce <i>GF</i>	\$55.50 per person
Pan seared seabass, honey soy ginger glaze <i>DF</i>	\$55.50 per person

Aqua-cultured Fresh Fish Entrées

Pecan crusted rainbow trout, bourbon peach glaze <i>GF/DF</i>	\$42.50 per person
Bell farms locally-raised lemon & herb marinated steelhead salmon, tarragon cream sauce <i>GF</i>	\$45.50 per person
Atlantic salmon wellington, fennel leek fondue	\$45.50 per person
Atlantic salmon, caper chardonnay cream <i>GF</i>	\$45.50 per person
Grilled atlantic salmon, vermouth butter sauce, citrus basil salsa <i>GF</i>	\$45.50 per person
Five spiced seared icelandic arctic char, coconut lime reduction <i>GF/DF</i>	\$46.50 per person
Copper shoals farm redfish, crawfish etoufee, creole trinity <i>GF</i>	\$46.50 per person
Blue sea farms caribbean spiced cobia, plum wine miso glaze <i>GF</i>	\$46.50 per person
New zealand ora king salmon, parsnip saffron puree <i>GF</i>	\$46.50 per person

Shellfish Entrées

Colossal shrimp scampi, lemon caper butter sauce <i>GF</i>	\$42.50 per person
Atlantic sea scallops, sweet corn truffle nage <i>GF</i>	\$45.50 per person
Lobster thermidor, brandy mushroom béchamel	market price
Seafood cioppino, seabass, mussels, clams, bay shrimp, fennel, roasted tomatoes, saffron orzo	\$48.50 per person



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Vegetarian Entrées

Cauliflower and artichoke schnitzel, chardonnay caper cream	\$38.00 per person
Shitake mushrooms, tofu and peanut stir fry, sticky rice cake <i>DF</i>	\$38.00 per person
Sweet bell pepper stuffed with quinoa pilaf, chimichurri sauce <i>DF/GF</i>	\$38.00 per person
Grilled vegetable wellington, red pepper coulis <i>V/DF</i>	\$38.00 per person
Caponata stuffed baby eggplant, smoked tomato chutney <i>V/DF/GF</i>	\$38.00 per person
Spinach & garlic herb alouette stuffed artichoke, herb emulsion	\$38.00 per person
Lentil cassoulet napa cabbage roll <i>V/DF/GF</i>	\$38.00 per person
Parmesan vegetable terrine, balsamic reduction <i>GF</i>	\$38.00 per person
Grilled zucchini roulade, roasted tomato, spinach, pesto <i>GF</i>	\$38.00 per person
Turkish chick pea cake, rosemary pepper relish <i>DF/GF</i>	\$38.00 per person
Mediterranean quinoa phyllo strudel, yellow pepper saffron coulis <i>V/DF</i>	\$38.00 per person

Pasta Entrées

Gnocchi, roasted roma tomatoes, ratatouille vegetables, basil pine nut pesto	\$38.00 per person
Mushroom ravioli, sautéed garlic spinach & roasted wild mushrooms, truffle cream sauce	\$38.00 per person
Butternut squash ravioli, zucchini noodles, pine nuts, brown butter sage cream sauce	\$38.00 per person
Gnocchi, smoked bacon, caramelized leeks, sweet peas, vermouth brie cream sauce	\$38.00 per person
Penne pasta, artichokes, fennel, chopped herbs, roasted garlic tomato sauce <i>V/DF</i>	\$38.00 per person
Tri color tortellini, grilled herb chicken, pesto cream sauce	\$38.00 per person
Trottole pasta, chorizo, swiss chard, red pepper cream sauce	\$38.00 per person
Trottole pasta, beef bolognaise, mozzarella	\$38.00 per person
Orecchiette, italian sausage, peppers, onions, sauce diavolo <i>DF</i>	\$38.00 per person
Penne pasta, smoked chicken, jalapeño, gouda cream sauce	\$38.00 per person