



## KAHN'S CATERING

events • weddings • gatherings

### PASSED HORS D'OEUVRES

Minimum of 25 guests.

Select 3 hors d'oeuvres to be passed for 1 hour	\$14.00 per person
Select 6 hors d'oeuvres to be passed for 1 hour	\$21.00 per person
Select 6 hors d'oeuvres to be passed for 2 hours	\$27.50 per person

### COLD HORS D'OEUVRES

#### Vegetarian

Pistachio crusted goat cheese, balsamic beets, basil	\$310.00 per 100 pieces
Golden beets, goat cheese, pistachio, citrus cranberry jam, crostini	\$310.00 per 100 pieces
Fig, brie, blush wine reduction <i>GF</i>	\$305.00 per 100 pieces
Avocado tomato toasta, adobo creme, micro greens	\$305.00 per 100 pieces
Endive salad with asparagus, gorgonzola, hazelnuts, pear gastrique <i>GF</i>	\$305.00 per 100 pieces
Strawberry cups, lemon ricotta, micro herb <i>GF</i>	\$310.00 per 100 pieces
Peppadew pepper, feta crème, kalamata olive, frisée <i>GF</i>	\$305.00 per 100 pieces
Roasted tomato, ciliegine mozzarella, basil emulsion <i>GF</i>	\$310.00 per 100 pieces
Cucumber vegetable roll, sesame sweet chili vinaigrette <i>V/DF</i>	\$305.00 per 100 pieces
Eggplant "cannelloni", boursin, pine nuts, red pepper basil relish <i>GF</i>	\$305.00 per 100 pieces
Baby pear, raspberry, brie bruschetta with balsamic glaze	\$305.00 per 100 pieces
Avocado sushi roll, sticky rice, julienned vegetables, ginger wasabi sauce <i>GF/DF</i>	\$310.00 per 100 pieces
Champagne lentil salad, cucumber cup <i>GF</i>	\$310.00 per 100 pieces

#### Meat

Stuffed grape leaves, prosciutto, kalamata olive	\$355.00 per 100 pieces
Bison tartare, pommery mustard, caper berries, micro green, toasted french baguette <i>DF</i>	\$405.00 per 100 pieces
Filet of beef, scallions, gorgonzola garlic mousse rosettes, mini toast	\$400.00 per 100 pieces
Prosciutto wrapped asparagus, lemon oil <i>GF/DF</i>	\$365.00 per 100 pieces
Hickory-smoked duck breast, orange ginger marmalade, chili cheese crisp, micro herb	\$390.00 per 100 pieces
BLT cherry tomato <i>GF/DF</i>	\$335.00 per 100 pieces
Beef carpaccio crostini with crispy capers, truffled honey, arugula <i>DF</i>	\$385.00 per 100 pieces
Red curry cashew chicken salad, crispy lotus flower cup, cilantro <i>Shellfish</i>	\$380.00 per 100 pieces
Shaved lamb loin, tzatziki sauce, herb marinated feta, crispy pita	\$400.00 per 100 pieces

#### Seafood

Adobo spiced shrimp, jicama, roasted pineapple chutney <i>DF/GF</i>	\$330.00 per 100 pieces
Sumac spiced tuna, mango, lemongrass coconut sauce <i>DF</i>	\$330.00 per 100 pieces
Smoked sea scallop, crispy rice cake, amaretto apricot lacquer, citrus sea salt flakes <i>GF/DF</i>	\$330.00 per 100 pieces
Blackened tuna nigiri, ginger wasabi aioli, tobiko <i>GF/DF</i>	\$330.00 per 100 pieces
Seared tuna, snow pea, charred pineapple ponzu <i>DF</i>	\$330.00 per 100 pieces
Smoked salmon tortitas, cucumber, alouette cheese	\$330.00 per 100 pieces
Shrimp cocktail shooter, kahn's signature cocktail sauce <i>GF/DF</i>	\$405.00 per 100 pieces
Tuna tar tare, crispy wonton, cilantro lime crème, micro wasabi	\$330.00 per 100 pieces
"Watermelon sushi", cucumber rind, tuna tar tare, black sesame seeds, spicy honey soy <i>DF</i>	\$375.00 per 100 pieces
Hickory smoked rainbow trout canapes, cucumber, lemon thyme crème fraiche <i>GF</i>	\$375.00 per 100 pieces
Lobster devilled eggs, salmon roe <i>GF/DF</i>	\$410.00 per 100 pieces



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Spicy tuna rice cups, avocado crème, soy paper *GF/DF*

\$390.00 per 100 pieces

### HOT HORS D'OEUVRES

#### Vegetarian

Mini gruyere croissant, peach preserves	\$315.00 per 100 pieces
Fingerling potatoes, camembert, truffle oil, scallion <i>GF</i>	\$305.00 per 100 pieces
Sweet corn, black bean and pepperjack cheese quesadilla	\$305.00 per 100 pieces
Apricot brie strudel, candied ginger, apple compote	\$305.00 per 100 pieces
Brie, dried pineapple & caramelized onion quesadillas	\$305.00 per 100 pieces
Wild mushroom phyllo satchels	\$305.00 per 100 pieces
Tempura avocado, adobo crème	\$320.00 per 100 pieces
Red pepper risotto arancini, saffron aioli	\$305.00 per 100 pieces
Tempura portabella, sambal crème	\$315.00 per 100 pieces
Stuffed mushrooms with boursin, walnuts <i>GF</i>	\$305.00 per 100 pieces
Sweet plantain tamale, spiced calabaza, cotija cheese	\$315.00 per 100 pieces
Mini caprese pizza	\$330.00 per 100 pieces
Ratatouille wellington, pesto	\$330.00 per 100 pieces
Spinach & artichoke bread pudding, blue cheese mousse	\$330.00 per 100 pieces

#### Meat

Five spice beef short rib wontons, ginger hoisin dipping sauce <i>DF</i>	\$330.00 per 100 pieces
Polynesian rubbed pork belly, pineapple chipotle marmalade <i>GF/DF</i>	\$330.00 per 100 pieces
Short rib wellington, truffle oil, sautéed mushrooms, red wine demi-glace	\$330.00 per 100 pieces
Porcini scented beef tenderloin, red onion, portobello, demi-glace <i>GF/DF</i>	\$370.00 per 100 pieces
Coconut chicken bites, mango curry dipping sauce <i>GF/DF</i>	\$315.00 per 100 pieces
Moroccan chicken satay, ginger mango chutney <i>GF/DF</i>	\$315.00 per 100 pieces
Mini cheeseburger, dill pickle, ketchup	\$340.00 per 100 pieces
Fingerling potatoes, alouette herb cheese, smoked bacon <i>GF</i>	\$315.00 per 100 pieces
Peppadew peppers stuffed with chorizo and pepperjack cheese	\$315.00 per 100 pieces
Jerk chicken skewers, pineapple rum glaze <i>GF/DF</i>	\$315.00 per 100 pieces
Caribbean beef meatballs	\$270.00 per 100 pieces
Chicken pot stickers, ginger soy sauce <i>DF</i>	\$300.00 per 100 pieces
Garlic marinated lamb chops, chipotle adobo sauce <i>GF/DF</i>	\$515.00 per 100 pieces
Beef empanada, sofrito dipping sauce	\$340.00 per 100 pieces
Mole beef enchiladas, salsa verde	\$350.00 per 100 pieces
Maple leaf farms duck eggrolls, ginger beer glaze <i>DF</i>	\$340.00 per 100 pieces
Cinnamon maple glazed pork belly and brie grilled cheese, citrus jam	\$320.00 per 100 pieces
Mini cuban sandwiches, roasted pork, ham, swiss cheese, mustard	\$340.00 per 100 pieces
Foie gras strudel, chipotle peach chutney <i>DF</i>	\$370.00 per 100 pieces
Confit duck pot pie, sweet peas and carrots	\$390.00 per 100 pieces



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### **Seafood**

Mini shrimp Po'boys, cajun spiced aioli	\$330.00 <i>per 100 pieces</i>
Lobster tarragon croquettes, parsnip brown butter puree	\$420.00 <i>per 100 pieces</i>
Lobster thermidor pot pie, mushroom brandy béchamel	\$420.00 <i>per 100 pieces</i>
Cilantro lime fish tacos, napa cabbage slaw <i>DF</i>	\$380.00 <i>per 100 pieces</i>
Applewood-smoked bacon wrapped sea scallops, orange horseradish marmalade <i>GF</i>	\$370.00 <i>per 100 pieces</i>
Lobster claw, vanilla bean butter <i>GF</i>	\$435.00 <i>per 100 pieces</i>
Alaskan salmon cakes, lemon caper aioli	\$345.00 <i>per 100 pieces</i>
Crab cakes, creole remoulade sauce <i>GF</i>	\$385.00 <i>per 100 pieces</i>
Tempura sea scallop, togarashi dipping sauce	\$330.00 <i>per 100 pieces</i>
Crispy sesame shrimp, spicy mustard glaze <i>DF</i>	\$415.00 <i>per 100 pieces</i>
Asian shrimp skewer, chili barbeque glaze <i>DF</i>	\$405.00 <i>per 100 pieces</i>
Atlantic swordfish kabob, pineapple, red pepper, ponzu glaze <i>DF</i>	\$395.00 <i>per 100 pieces</i>