



KAHN'S CATERING

events • weddings • gatherings

DELICATESSEN LUNCHEONS

Minimum 25 guests.

Chicken Breast "Slider"

\$28.00 per person

Fresh fruit salad
Kahn's vegetable pasta salad
Herb marinated grilled chicken breast, herb aioli
Five spiced seared chicken breast, wasabi honey mustard aioli
Brioche slider buns, sliced tomatoes, onions, lettuce, pickles
Assorted cookies, ghirardelli dark chocolate brownies, and bars
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Assorted Petite Sandwiches

\$28.00 per person

Fresh fruit salad
Kahn's vegetable pasta salad
Petite brioche sandwiches made with deli meats & cheeses
Sliced tomatoes, onions, lettuce, yellow mustard, mayonnaise
Assorted cookies, ghirardelli dark chocolate brownies, and bars
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Build-Your-Own Sandwich

\$28.00 per person

Fresh fruit salad
Kahn's vegetable pasta salad
Oven roasted turkey breast, brown sugar ham, medium rare roast beef
Sliced cheddar, swiss and monterey jack cheeses
Sliced tomatoes, onions, lettuce, pickles, dijon mustard, mayonnaise
Rye, wheatberry and sourdough breads
Assorted cookies, ghirardelli dark chocolate brownies, and bars
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Wraps

\$28.00 per person

Fresh fruit salad
Kahn's vegetable pasta salad

An assortment of ready to eat wraps (*select 3*):
Roasted turkey breast, citrus basil crème de brie, cranberry chutney
Apple cranberry walnut chicken salad
Spanish saffron shrimp salad
Medium rare roast beef, blue cheese and horseradish cream sauce
Grilled portabella mushrooms, bacon, lettuce and pesto
Kahn's classic hummus, avocado, artichokes and cucumbers
Roasted tomato, tofu, arugula and spinach

Assorted cookies, ghirardelli dark chocolate brownies, and bars
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia



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Soup & Salad

\$28.00 per person

Consider adding Assorted Petite Sandwiches: \$4 per person

An assortment of quartered hearts of romaine, mixed field greens, Grilled chicken breast, applewood smoked bacon, diced turkey breast, ham, grape tomatoes, diced bell peppers, julienne marble carrots, cauliflower florets, cucumbers, mandarin oranges, sliced strawberries, pecans, sunflower seeds, garlic herb crostini, smoked cheddar, shaved parmesan cheese, blue cheese crumbles, champagne raspberry vinaigrette, caesar, pink peppercorn ranch

Select 2 soups

Tomato basil bisque

Garden vegetable minestrone

Lentil stew

Thai curry chicken and rice *Shellfish*

Smoked chicken corn chowder

Butternut apple bisque

Chipotle beef chili

Vegan black bean chili

Soup du jour (*chef's choice*)

Assorted rolls, french butter balls, sundried tomato butter

Assorted cookies, ghirardelli dark chocolate brownies, and bars

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



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THEMED LUNCHEONS

Minimum 25 guests.

Tacoria

\$33.00 per person

Black bean gazpacho salad
Cilantro lime chicken
Seasoned ground beef
Corn taco shells, flour tortillas
Shredded lettuce, pico de gallo, guacamole, shredded cheese and sour cream
Ranchero rice
Tequila & lime curd tarts, fresh raspberries, whipped cream
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Trattoria

\$33.00 per person

Caesar salad with romaine lettuce, grape tomatoes, roasted garlic croutons, parmesan, caesar dressing *Shellfish*
Sautéed chicken, capers, artichokes, pinot grigio lemon cream sauce
Tortellini with sautéed mushrooms, spinach, alfredo pesto cream
Roasted vegetable ratatouille
Tiramisu torte
Assorted breads with french butter balls & sundried tomato butter
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Isle of Crete

\$35.00 per person

Tabouli, hummus, tzatziki, pita, crispy pita chips
Romaine, garbanzo beans, feta, kalamata olives, red onions, cucumber and basil vinaigrette
Chicken stuffed with spinach & feta, lemon rosemary cream sauce
Saffron orzo pilaf
Roasted eggplant, fennel & artichokes
Baklava
Assorted breads with french butter balls & sundried tomato butter
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Cantonese

\$35.00 per person

Mixed greens, napa cabbage, julienne peppers, carrots, snow peas, onion, wonton, peanut coconut dressing
Chicken pot stickers, ginger dipping sauce
Kung pao chicken, crushed peanuts, broccoli florets
Stir fried baby corn, water chestnuts, carrots, peppers, onions
Jasmine rice
Coconut pastry cream tart, mango compote, candied ginger
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia



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Game Time

\$35.00 per person

Rustic red skin potato salad with applewood smoked bacon, chopped eggs
Dip platter of artichoke parmesan dip, con queso dip, spinach dip, hummus with fresh-fried tortilla and pita chips
Buffalo chicken wings, blue cheese dip, celery sticks
Wagyu beef sliders
Brioche slider buns, sliced cheese, lettuce, tomato, onion, pickle, ketchup and mustard
Jalapeño bacon mac and cheese
Assorted dessert bars
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Espana

\$35.00 per person

Mixed field greens, roasted tomatoes, artichoke hearts, kalamata olives fennel, almonds, roasted shallot sherry vinaigrette
Beef empanadas, chermoula
Manchego & chorizo stuffed chicken, yellow pepper saffron coulis
Paella with shrimp chicken, chirizo
Caramel cheesecake, whipped cream and coco nibs
Assorted rolls, french butter balls, sundried tomato butter
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Pacific Coastline

\$35.00 per person

Kale & arugula, candied almonds, strawberries, mandarin oranges, goat cheese, raspberry vinaigrette
White balsamic marinated chicken, roasted tomatoes, fresh basil, smoked mozzarella mornay
Beet pasta purse, sautéed beets, arugula, pumpkin seeds, garlic butter, parmesan cheese
Asparagus, roasted garlic butter
Berry trifle parfaits
Assorted rolls, french butter balls, sundried tomato butter
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia