



KAHN'S CATERING
events • weddings • gatherings

LUNCH DESSERTS

Individual desserts

\$3.75 additional per person

Wild berry and chocolate mousse
Gâteau trois chocolate tower
Sacher torte

Tarts

Key lime curd tart, raspberry, whipped cream
Blueberry pie graham cracker tart, limoncello mousse
Peaches and cream tart
S'mores tart, graham tart shell, cinnamon chocolate ganache, toasted marshmallows
Pistachio tart, ginger citrus mousse
Cherries jubilee tart, amaretto pastry cream

Cheesecake

Blueberry cobbler cheesecake
White chocolate raspberry cheesecake
N.Y. cheesecake, whipped cream, fresh berry compote
Dulce de leche cheesecake
Turtle cheesecake
Martini cheesecake parfait, "chef's choice"

Cakes, Tortes and Pies

Chocolate lava cake, banana mousse
Tiramisu with mascarpone cheese, lady fingers, cocoa powder and whipped cream
Carrot cake
Triple chocolate mousse cake
Peanut butter pie
Strawberry shortcake torte with vanilla sponge cake, strawberries and white chocolate icing
Chocolate tuxedo torte with white cake, white chocolate and milk chocolate mousse and chocolate ganache icing
Lemon berry mascarpone cake

Jam Jars *Buffet menu, select 1, Plated, select 2*

Blueberry mousse, pound cake crumbles, whipped cream, white chocolate curls
Chocolate cake, coconut caramel mousse, pecans
Cinnamon graham crust, lime curd, raspberry
Pie crust crumbles, apple pie filling, whipped cream, candied ginger
Chef's choice seasonal Jam Jar, ask your event specialist

plus a 25% service charge or \$35/hr service charge per server/chef and applicable sales tax
2020 menu prices subject to change without notice – Lunch Desserts Page 1 of 1

**All items are prepared in a kitchen or on shared equipment: Milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish are present.
We cannot guarantee any food to be completely free of allergens.**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.