



KAHN'S CATERING
events • weddings • gatherings

BUFFET DINNER ENTREES

Minimum 25 guests.

All buffet 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

Select 2 salads, 2 entrées from below, 2 sides and 2 desserts

\$54.00 per person

Select 3 salads, 3 entrées from below, 3 sides and 3 desserts

\$63.00 per person

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

Chicken

Pesto Chicken breast, fresh mozzarella, pine nuts, garlic parmesan cream sauce *GF*

Roasted garlic chicken breast, sundried tomato chutney, rosemary cream sauce *GF*

Lemon thyme marinated chicken breast, truffle wild mushroom ragout, boursin fondue *GF*

Habanero jerk marinated chicken breast, coconut curry cream *GF/DF*

Tandori grilled chicken breast, roasted pineapple chutney, macadamia coconut cream *GF*

Sherry shallot chicken breast, fresh thyme jus lie *DF/GF*

Rosemary & orange marinated chicken breast, roasted garlic cream sauce *GF*

Cilantro grilled chicken breast, peanut ginger sauce

Herb grilled breast of chicken, shallot velouté *GF*

White balsamic marinated chicken, roasted tomatoes, fresh basil, smoked mozzarella mornay *GF*

Tarragon cider brined chicken breast, fennel apple marmalade, demi glace, *GF/DF*

Five spice marinated chicken breast, plum wine miso sauce *GF*

Seared chicken breast, sautéed mushrooms, smoked bacon demi glace *GF/DF*

Moroccan spiced chicken breast, sweet & spicy mango sauce *GF/DF*

Thai lemongrass marinated chicken, coconut cream sauce *GF/DF*

Garlic & herb marinated breast of chicken, lemon butter sauce, citrus basil relish *GF*

Adobo-marinated chicken breast, cactus jalapeno salsa, smoked corn puree *GF*

Honey sambal breast of chicken, orange basil reduction *GF/DF*

Chicken breast, apricot & fig jam, honey quince glaze *GF/DF*

Chicken saltimbocca, prosciutto, fontina sage fondue *GF*

Grilled breast of chicken, roasted tomatoes, capers, pine nuts, pesto cream *GF*

Spinach & feta stuffed chicken, rosemary lemon cream sauce *GF*

Pork

Roast pork shoulder, chipotle agave barbeque *GF/DF*

Pecan crusted pork medallions, bourbon apricot reduction *GF/DF*

Adobo pork tenderloin, cilantro lime honey glaze *GF/DF*

Bone in cider brined frenched pork chop, roasted peach chutney *GF/DF*

Smoked paprika spiced iberico pork loin, orange saffron cream sauce *GF*

Cider brined bone in pork chop, ginger apple butter glaze *GF/DF*

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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 – Buffet Dinner Page 1 of 4

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.



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Pasta Entrées

Gnocchi, roasted roma tomatoes, ratatouille vegetables, basil pine nut pesto
Mushroom ravioli, sautéed garlic spinach & roasted wild mushrooms, truffle cream sauce
Butternut squash ravioli, zucchini noodles, pine nuts, brown butter sage cream sauce
Gnocchi, smoked bacon, caramelized leeks, sweet peas, vermouth brie cream sauce
Penne pasta, artichokes, fennel, chopped herbs, roasted garlic tomato sauce *V/DF*
Ricotta cheese tortellini, grilled herb chicken, pesto cream sauce
Beet and goat cheese pasta purse, sautéed spinach, pumpkin seeds, garlic herb butter, parmesan
Six cheese and herb pasta purse, peas, roasted leeks, lemon rosemary ricotta
Trottole pasta, grilled chicken, chorizo, swiss chard, red pepper cream sauce
Trottole pasta, beef bolognese, mozzarella
Orecchiette, italian sausage, peppers, onions, sauce diavolo *DF*
Penne pasta, smoked chicken, jalapeño, gouda cream sauce
Traditional beef lasagna, five cheese blend
Vegan vegetable lasagna, marinara, vegan mozzarella *V/DF*

Beef

Red wine braised beef short rib, sauce bordelaise *GF*
Beef short rib wellington, smoked portabella demi-glace *DF*
Gorgonzola crusted beef short rib, roasted cipollini demi-glace
Green peppercorn-crusted strip loin, cognac demi-glace *GF/DF*
Smoked sea salt ribeye, horseradish cream *GF*
Porcini crusted filet of beef, pink peppercorn demi-glace *GF/DF* *add \$3.75 per person*
Applewood smoked bacon crusted filet mignon, gorgonzola cream sauce *GF* *add \$3.75 per person*
Grilled beef tenderloin, mushroom truffle demi-glace *GF/DF* *add \$3.75 per person*
Kahn's pepper spiced filet of beef, peppercorn demi-glace *GF/DF* *add \$3.75 per person*
Garlic and fresh herb crusted filet of beef, sherry wine demi-glace *GF/DF* *add \$3.75 per person*

Game

Ginger spiced duck breast, pomegranate reduction *GF/DF*
Sumac dusted duck breast, cherry hibiscus demi glace *GF/DF*
Mojo marinated duck breast, guava gastrique *GF/DF*
Pistachio crusted lamb loin, port wine fig sauce *GF/DF* *add \$3.75 per person*
Braised veal osso bucco, 12 oz., chianti demi-glace, lemon gremolata *DF*

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FISH

Aqua-cultured Fresh Fish Entrées

- Pecan crusted rainbow trout, bourbon peach glaze *GF/DF*
- Lemon & herb marinated steelhead salmon, tarragon cream sauce *GF*
- Atlantic salmon wellington, fennel leek fondue
- Atlantic salmon, caper chardonnay cream *GF*
- Grilled atlantic salmon, vermouth butter sauce, citrus basil salsa *GF*
- Five spiced seared icelandic arctic char, coconut lime reduction *GF/DF*
- Copper shoals farm redfish, crawfish etoufee, creole trinity *GF*
- Blue sea farms caribbean spiced cobia, plum wine miso glaze *GF*
- New zealand ora king salmon, parsnip saffron puree *GF* *add \$2.75 per person*

Wild-Caught Fresh Fish Entrées

- Pan seared wahoo, peanut ginger sauce *GF/DF*
- Caribbean spiced mahi mahi, coconut crème sauce, pineapple cilantro salsa *GF/DF*
- Mojo marinated atlantic swordfish, mango sweet chili sauce *GF/DF*
- Ancho marinated caribbean corvina, orange ginger gastrique *GF/DF*
- Tarragon crusted tilefish, champagne caviar butter sauce *add \$2.75 per person*
- Seared gulf snapper, oven roasted tomatoes, garlic, basil *GF/DF* *add \$2.75 per person*
- Coconut crusted caribbean corvina, pineapple miso glaze *GF/DF* *add \$2.75 per person*
- Pan seared snapper, vanilla brown butter sauce *GF* *add \$2.75 per person*
- Hazelnut crusted gulf grouper, sweet pea cream sauce *GF* *add \$2.75 per person*
- Chipotle scented grouper, sweet corn emulsion *GF* *add \$2.75 per person*
- Bronzed chilean sea bass, fennel vermouth butter sauce *GF* *add \$3.75 per person*
- Sesame crusted chilean sea bass, plum wine miso sauce *GF* *add \$3.75 per person*
- Pan seared seabass, honey soy ginger glaze *DF* *add \$3.75 per person*

Shellfish Entrées

- Colossal shrimp scampi, lemon caper butter sauce *GF*
- Atlantic sea scallops, sweet corn truffle nage *GF*
- Seafood cioppino, seabass, mussels, clams, bay shrimp, fennel, roasted tomatoes, saffron orzo *add \$2.75 per person*

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Vegetarian Entrées

Stuffed vine ripe tomato, farro kale pilaf, grilled broccolini, basil emulsion *V/DF*

Portobella, red pepper, sautéed spinach, vegan cheese strudel *V/DF*

Cauliflower truffle gateau, yellow pepper relish *V/GF*

Shitake mushrooms, tofu and peanut stir fry, sticky rice cake *DF*

Sweet bell pepper stuffed with quinoa pilaf, chimichurri sauce *DF/GF*

Grilled vegetable wellington, red pepper coulis

Caponata stuffed eggplant, smoked tomato chutney *V/DF/GF*

Spinach & garlic herb alouette stuffed artichoke, herb emulsion

Lentil cassoulet napa cabbage roll *V/DF/GF*

Parmesan vegetable terrine, balsamic reduction *GF*

Grilled zucchini roulade, roasted tomato, spinach, pesto *GF*

Turkish chick pea cake, rosemary pepper relish *DF/GF*

Mediterranean quinoa phyllo strudel, yellow pepper saffron coulis *V/DF*

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