



KAHN'S CATERING
events • weddings • gatherings

PLATED DINNER 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

Pesto Chicken breast, fresh mozzarella, pine nuts, garlic parmesan cream sauce GF	\$42.75 per person
Roasted garlic chicken breast, sundried tomato chutney, rosemary cream sauce GF	\$42.75 per person
Lemon thyme marinated chicken breast, truffle wild mushroom ragout, boursin fondue GF	\$42.75 per person
Habanero jerk marinated chicken breast, coconut curry cream GF/DF	\$42.75 per person
Tandori grilled chicken breast, roasted pineapple chutney, macadamia coconut cream GF	\$42.75 per person
Sherry shallot chicken breast, fresh thyme jus lie DF/GF	\$42.75 per person
Rosemary & orange marinated chicken breast, roasted garlic cream sauce GF	\$42.75 per person
Cilantro grilled chicken breast, peanut ginger sauce	\$42.75 per person
Herb grilled breast of chicken, shallot velouté GF	\$42.75 per person
White balsamic marinated chicken, roasted tomatoes, fresh basil, smoked mozzarella mornay GF	\$42.75 per person
Tarragon cider brined chicken breast, fennel apple marmalade, demi glace, GF/DF	\$42.75 per person
Five spice marinated chicken breast, plum wine miso sauce GF	\$42.75 per person
Seared chicken breast, sautéed mushrooms, smoked bacon demi glace GF/DF	\$42.75 per person
Moroccan spiced chicken breast, sweet & spicy mango sauce GF/DF	\$42.75 per person
Thai lemongrass marinated chicken, coconut cream sauce GF/DF	\$42.75 per person
Garlic & herb marinated breast of chicken, lemon butter sauce, citrus basil relish GF	\$42.75 per person
Adobo-marinated chicken breast, cactus jalapeno salsa, smoked corn puree GF	\$42.75 per person
Honey sambal breast of chicken, orange basil reduction GF/DF	\$42.75 per person
Chicken breast, apricot & fig jam, honey quince glaze GF/DF	\$43.75 per person
Chicken saltimbocca, prosciutto, fontina sage fondue GF	\$43.75 per person
Grilled breast of chicken, roasted tomatoes, capers, pine nuts, pesto cream GF	\$43.75 per person
Spinach & feta stuffed chicken, rosemary lemon cream sauce GF	\$43.75 per person

Pork

Pecan crusted pork medallions, bourbon apricot reduction GF/DF	\$46.00 per person
Adobo pork tenderloin, cilantro lime honey glaze GF/DF	\$46.00 per person
Bone in cider brined frenched pork chop, roasted peach chutney GF/DF	\$48.75 per person
Smoked paprika spiced iberico pork loin, orange saffron cream sauce GF	\$48.75 per person
Cider brined bone in pork chop, ginger apple butter glaze GF/DF	\$48.75 per person

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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 – Plated 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	\$41.25 per person
Mushroom ravioli, sautéed garlic spinach & roasted wild mushrooms, truffle cream sauce	\$41.25 per person
Butternut squash ravioli, zucchini noodles, pine nuts, brown butter sage cream sauce	\$41.25 per person
Gnocchi, smoked bacon, caramelized leeks, sweet peas, vermouth brie cream sauce	\$41.25 per person
Penne pasta, artichokes, fennel, chopped herbs, roasted garlic tomato sauce V/DF	\$41.25 per person
Ricotta cheese tortellini, grilled herb chicken, pesto cream sauce	\$41.25 per person
Beet and goat cheese pasta purse, sautéed spinach, pumpkin seeds, garlic herb butter, parmesan	\$41.25 per person
Six cheese and herb pasta purse, peas, roasted leeks, lemon rosemary ricotta	\$41.25 per person
Trottole pasta, grilled chicken, chorizo, swiss chard, red pepper cream sauce	\$41.25 per person
Trottole pasta, beef bolognese, mozzarella	\$41.25 per person
Orecchiette, italian sausage, peppers, onions, sauce diavolo DF	\$41.25 per person
Penne pasta, smoked chicken, jalapeño, gouda cream sauce	\$41.25 per person
Traditional beef lasagna, five cheese blend	\$41.25 per person
Vegan vegetable lasagna, marinara, vegan mozzarella V/DF	\$41.25 per person

Beef

Red wine braised beef short rib, sauce bordelaise GF	\$50.75 per person
Beef short rib wellington, smoked portabella demi-glace DF	\$52.75 per person
Gorgonzola crusted beef short rib, roasted cipollini demi-glace	\$53.75 per person
Green peppercorn-crusted strip loin, cognac demi-glace GF/DF	\$53.75 per person
Smoked sea salt ribeye, horseradish cream GF	\$53.75 per person
Cracked pepper crusted wagyu filet mignon, truffle demi-glace GF/DF*Excludes packages	\$78.50 per person
Porcini crusted filet of beef, pink peppercorn demi-glace GF/DF	\$58.00 per person
Applewood smoked bacon crusted filet mignon, gorgonzola cream sauce GF	\$58.00 per person
Grilled beef tenderloin, mushroom truffle demi-glace GF/DF	\$58.00 per person
Kahn's pepper spiced filet of beef, peppercorn demi-glace GF/DF	\$58.00 per person
Garlic and fresh herb crusted filet of beef, sherry wine demi-glace GF/DF	\$58.00 per person

Game

Ginger spiced duck breast, pomegranate reduction GF/DF	\$50.50 per person
Sumac dusted duck breast, cherry hibiscus demi glaze GF/DF	\$50.50 per person
Mojo marinated duck breast, guava gastrique GF/DF	\$50.50 per person
Pistachio crusted lamb loin, port wine fig sauce GF/DF	\$62.50 per person
Dijon & herb crusted rack of lamb, saffron glaze DF	\$66.50 per person
Juniper berry rubbed venison loin, port wine demi-glace GF/DF	\$66.50 per person
Braised veal osso bucco, 12 oz., chianti demi-glace, lemon gremolata DF	\$53.50 per person
Grilled veal porterhouse, 10 oz., marsala sage demi-glace GF/DF	\$73.50 per person
Pink peppercorn crusted bison strip loin, rosemary cognac cream sauce GF	\$78.75 per person

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Pan seared bison tenderloin au poivre, brandy demi-glace *GF/DF* \$81.75 *per person*

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FISH

Aqua-cultured Fresh Fish Entrées

Sautéed shrimp, garlic herb butter *GF* \$46.25 *per person*
Pecan crusted rainbow trout, bourbon peach glaze *GF/DF* \$46.25 *per person*
Lemon & herb marinated steelhead salmon, tarragon cream sauce *GF* \$49.25 *per person*
Atlantic salmon wellington, fennel leek fondue \$49.25 *per person*
Atlantic salmon, caper chardonnay cream *GF* \$49.25 *per person*
Grilled atlantic salmon, vermouth butter sauce, citrus basil salsa *GF* \$49.25 *per person*
Five spiced seared icelandic arctic char, coconut lime reduction *GF/DF* \$50.25 *per person*
Copper shoals farm redfish, crawfish etoufee, creole trinity *GF* \$50.25 *per person*
Blue sea farms caribbean spiced cobia, plum wine miso glaze *GF* \$50.25 *per person*
New zealand ora king salmon, parsnip saffron puree *GF* \$51.25 *per person*

Wild-Caught Fresh Fish Entrées

Pan seared wahoo, peanut ginger sauce *GF/DF* \$50.75 *per person*
Caribbean spiced mahi mahi, coconut crème sauce, pineapple cilantro salsa *GF/DF* \$50.75 *per person*
Mojo marinated atlantic swordfish, mango sweet chili sauce *GF/DF* \$50.75 *per person*
Smoked paprika rubbed mahi mahi, saffron cream sauce *GF* \$50.75 *per person*
Coconut crusted caribbean corvina, pineapple miso glaze *GF/DF* \$51.75 *per person*
Ancho marinated caribbean corvina, orange ginger gastrique *GF/DF* \$53.75 *per person*
Tarragon crusted tilefish, champagne caviar butter sauce \$53.75 *per person*
Seared snapper, over roasted tomatoes, garlic, basil *GF/DF* \$55.75 *per person*
Pan seared snapper, vanilla brown butter sauce *GF* \$55.75 *per person*
Coconut crusted caribbean corvina, pineapple miso glaze *GF/DF* \$55.75 *per person*
Hazelnut crusted gulf grouper, sweet pea cream sauce *GF* \$55.75 *per person*
Chipotle scented grouper, sweet corn emulsion *GF* \$55.75 *per person*
Bronzed chilean sea bass, fennel vermouth butter sauce *GF* \$60.25 *per person*
Sesame crusted chilean sea bass, plum wine miso sauce *GF* \$60.25 *per person*
Pan seared seabass, honey soy ginger glaze *DF* \$60.25 *per person*

Shellfish Entrées

Colossal shrimp scampi, lemon caper butter sauce *GF* \$46.00 *per person*
Atlantic sea scallops, sweet corn truffle nage *GF* \$51.75 *per person*
Lobster thermidor, brandy mushroom béchamel market price
Seafood cioppino, seabass, mussels, clams, bay shrimp, fennel, roasted tomatoes, saffron orzo \$52.50 *per person*

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Vegetarian Entrées

Stuffed vine ripe tomato, farro kale pilaf, grilled broccolini, basil emulsion <i>V/DF</i>	\$41.25 per person
Portobella, red pepper, sautéed spinach, vegan cheese strudel <i>V/DF</i>	\$41.25 per person
Cauliflower truffle gateau, yellow pepper relish <i>V/GF</i>	\$41.25 per person
Shitake mushrooms, tofu and peanut stir fry, sticky rice cake <i>DF</i>	\$41.25 per person
Sweet bell pepper stuffed with quinoa pilaf, chimichurri sauce <i>DF/GF</i>	\$41.25 per person
Grilled vegetable wellington, red pepper coulis	\$41.25 per person
Caponata stuffed eggplant, smoked tomato chutney <i>V/DF/GF</i>	\$41.25 per person
Spinach & garlic herb alouette stuffed artichoke, herb emulsion	\$41.25 per person
Lentil cassoulet napa cabbage roll <i>V/DF/GF</i>	\$41.25 per person
Parmesan vegetable terrine, balsamic reduction <i>GF</i>	\$41.25 per person
Grilled zucchini roulade, roasted tomato, spinach, pesto <i>GF</i>	\$41.25 per person
Turkish chick pea cake, rosemary pepper relish <i>DF/GF</i>	\$41.25 per person
Mediterranean quinoa phyllo strudel, yellow pepper saffron coulis <i>V/DF</i>	\$41.25 per person

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