



**KAHN'S CATERING**  
*events • weddings • gatherings*

## **HORS D'OEUVRES DISPLAYS**

*Please ask your event specialist for important information if you are requiring selections on disposable serveware.*

### **International Cheese Display**

Manchego, emmental swiss, brie courrone, smoked cheddar, drunken goat cheese and gorgonzola served with crackers and fresh and dried fruit

\$99.00 Serves 12

\$164.00 Serves 25

\$314.00 Serves 50

### **Domestic Artisan Cheese Display**

Maytag blue, capriole goat cheese, white cheddar, swiss and smoked gouda served with crackers and fresh fruit

\$99.00 Serves 12

\$164.00 Serves 25

\$314.00 Serves 50

### **Crudités of Vegetables Display**

Baby carrots, cauliflower florets, broccoli florets, squash, zucchini, snow peas, julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers with choice of spinach or artichoke parmesan dip

\$82.00 Serves 12

\$141.00 Serves 25

\$270.00 Serves 50

### **Fruit Display**

Fresh cantaloupe, grapes, berries, pineapple, orange, kiwi, and strawberry grand marnier dip

\$82.00 Serves 12

\$141.00 Serves 25

\$270.00 Serves 50

### **Fruit Skewer Display**

Fresh melon, grapes, strawberries, pineapple, skewered on a pineapple base with strawberry grand marnier dip

\$82.00 Serves 12

\$141.00 Serves 25

\$270.00 Serves 50

### **Dip Platter**

Artichoke parmesan dip, con queso dip, spinach dip, hummus with fresh-fried tortilla & pita chips

\$82.00 Serves 12

\$141.00 Serves 25

\$270.00 Serves 50

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 – Hors d'oeuvres Displays Page 1 of 6

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We cannot guarantee any food to be completely free of allergens.**

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## **HORS D'OEUVRES DISPLAYS**

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### **Hummus Platter**

Traditional hummus, chipotle hummus, white bean & roasted garlic hummus served with fresh-fried tortilla chips & pita chips

\$82.00 Serves 12

\$141.00 Serves 25

\$270.00 Serves 50

### **Raspberry Baked Brie**

One kilo of brie wrapped with puff pastry and finished with buttered almonds, raspberry preserves, fresh berries and served with french baguettes and assorted crackers

\$106.00 Serves 25

### **Honey Fig Brie**

One kilo of brie wrapped with puff pastry and finished with honey, walnuts, and dried figs served with french baguettes and assorted crackers

\$106.00 Serves 25

### **Bruschetta Display**

Toasted baguette slices, cucumber olive salad; basil, tomato & garlic; roasted red pepper relish

\$82.00 Serves 12

\$141.00 Serves 25

\$270.00 Serves 50

### **Mediterranean Platter**

Hummus, tabouli, grape leaves, tzatziki, roasted eggplant, baba ghanoush served with pita bread & freshly fried pita chips

\$82.00 Serves 12

\$141.00 Serves 25

\$270.00 Serves 50

### **Marinated Grilled Vegetable Display**

Portabella mushrooms, bell peppers, zucchini, eggplant, asparagus, squash, carrots, red onions with artichoke parmesan dip

\$99.00 Serves 12

\$164.00 Serves 25

\$314.00 Serves 50

### **Kahn's Pepper Spiced Roasted Beef Tenderloin Display**

Two beef tenderloins cooked to medium rare, sliced

Mixed filed greens, sliced tomatoes, petite brioche rolls, horseradish cream

\$485.00 Serves 35

plus a 25% service charge or \$35/hr service charge per server/chef and applicable sales tax  
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### **Wrap Display**

An assortment of ready to eat wrap pinwheels *2 per person (select 3):*

Roasted turkey breast, citrus basil crème de brie, cranberry chutney

Turkey club wrap, applewood smoked bacon, swiss cheese, leaf lettuce, tomato, roasted garlic aioli

Cherry, green apple, walnut chicken salad

Jamaican jerk pineapple chicken salad

Classic 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

\$120.00 *Serves 12*

\$178.00 *Serves 25*

\$379.00 *Serves 50*

### **Petite Sandwich Display**

Assorted petite sandwiches *2 per person*

Roasted turkey breast, citrus basil crème de brie, cranberry chutney

Cherry, green apple, walnut chicken salad

Medium rare roast beef, blue cheese and horseradish cream sauce

\$113.00 *Serves 12*

\$188.00 *Serves 25*

\$359.00 *Serves 50*

### **Charcuterie Board**

Genoa salami, peppered salami, hickory smoked ham, prosciutto, capicola, foie gras pate, manchego, gorgonzola

Served with assorted crackers, whole grain mustard, quince paste, dates, apricots, figs, mixed nuts, cornichons

\$500.00 *Serves 50*

### **Seacuterie Display**

Chilled shrimp, tuna sashimi, smoked salmon, smoked trout spread, scallop ceviche

Served with cocktail sauce, lemons, tabiko, seaweed salad, tortilla chips, pita chips

\$500.00 *Serves 50*

### **Shrimp Display**

Served with Kahn's signature cocktail sauce and lemon slices

\$335.00 *per 100 shrimp*

### **Sushi Display**

Assorted vegetable rolls, california rolls, tuna rolls, sashimi, soy dipping sauce, pickled ginger and wasabi

\$420.00 *per 150 pieces Serves 50*

plus a 25% service charge or \$35/hr service charge per server/chef and applicable sales tax

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### **Smoked Salmon Display**

Traditional smoked salmon display served with egg, cucumber, onion, dill crème fraiche, and french baguette slices  
\$189.00 Serves 25

### **Raspberry Barbecue Salmon Display**

A full side of raspberry barbecue glazed salmon served with cucumbers, lemons, onions and raspberry barbecue sauce  
\$184.00 Serves 25

### **Tequila Lime-Salmon Display**

A full side of roasted salmon served with cucumbers, lemons, onions and tequila lime pesto  
\$184.00 Serves 25

plus a 25% service charge or \$35/hr service charge per server/chef and applicable sales tax  
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### **Assorted Miniature Pastries**

Chef's choice of: lemon tarts, fresh fruit tarts, chocolate dipped strawberries, turtle pecan tart, caramel brownies, macarons, cherry amarena, opera torte and tiramisu cups

\$51.00 per dozen 3 dozen minimum

### **Assorted Brownies, Cookies and Bars**

Chef's choice of mini cookie: chocolate chunk, oatmeal raisin walnut, peanut butter, white chocolate cherry, double chocolate toffee, ghirardelli dark chocolate brownies, lemon bars, seven layer bars

\$41.00 per dozen 3 dozen minimum

### **Assorted Cupcakes** *Custom decor by quote*

Topped with buttercream and sprinkles

\$66.00 per dozen 3 dozen minimum

### **Assorted Mini-Cupcakes** *Custom decor by quote*

Topped with buttercream and sprinkles

\$36.00 per dozen 6 dozen minimum

### **Assorted Oatmeal Cream Pies**

*Choose from: Classic, toasted coconut almond, blueberry, butterscotch pretzel, peach cobbler, s'mores, toffee caramel, or gluten free white chocolate peanut butter*

\$66.00 per dozen 3 dozen minimum each flavor

### **Assorted Mini Oatmeal Cream Pies**

*Choose from: Classic, toasted coconut almond, blueberry, butterscotch pretzel, peach cobbler, s'mores, toffee caramel, or gluten free white chocolate peanut butter*

\$36.00 per dozen 6 dozen minimum each flavor

### **Round Sugar Cookies**

Topped with vanilla buttercream and sprinkles *Custom shapes or decor by quote*

\$66 per dozen 3 dozen minimum

### **Round Mini Sugar Cookies**

Topped with vanilla buttercream and sprinkles *Custom shapes or decor by quote*

\$36.00 per dozen 6 dozen minimum

### **Chocolate-Covered Rice Crispy Treats**

\$56.00 per dozen 3 dozen minimum

plus a 25% service charge or \$35/hr service charge per server/chef and applicable sales tax  
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### **Assorted Ice Cream Treats**

*Rental of ice cream cart may be required for certain locations.*

*Not available for delivery/drop-off.*

*Chef's choice of nestle bar crunch, snickers, twix, drumstick ice cream treats*

*\$5.00 each 3 dozen minimum per flavor*

### **Assorted Locally-made Nicely Treat Popsicles**

*Please ask your event specialist about seasonal flavors.*

*Rental of ice cream cart may be required for certain locations.*

*Not available for delivery/drop-off.*

*\$5.50 each 3 dozen minimum per flavor*

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