



## KAHN'S CATERING

events • weddings • gatherings

### DINNER DESSERTS

#### Trio Plates

*\$7.75 additional per person*

Chocolates trio: Chocolate decadence tower, chocolate dipped strawberry, white chocolate raspberry panna cotta martini

Fruit harvest trio: Blueberry pie, limoncello mousse, petite tropical fruit tart, strawberry shortcake martini

Napa trio: Berry mouse tower, chocolate pistachio tartelette, strawberry cheesecake martini

Bourbon trio: Bourbon bombe, pecan tart, white chocolate cherry mousse

#### Duo Plates

*\$5.75 additional per person*

Chocolates duo: Chocolate decadence tower, petite opera torte

Fruit harvest duo: Blueberry cobbler cheesecake, exotic fruit tart

Napa duo: Berry mouse tower, chocolate pistachio tartelette

Bourbon duo: Bourbon bombe, petite apple pie

#### Individual desserts

*\$3.75 additional per person*

Wild berry and chocolate mousse tower topped with fresh berries

Gâteau trois chocolate tower, white, milk and dark chocolate mousse

Bourbon chocolate bombe

Bananas foster tower

Sacher tower

#### 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

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

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 – Dinner Desserts Page 1 of 2

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.**

t: 317.577.3663 | [info@kahncatering.com](mailto:info@kahncatering.com)

8580 Allison Pointe Boulevard | Indianapolis, IN 46250

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



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### DINNER DESSERTS

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

Lemon curd, meringue, pie crust crumbles  
Apple pie filling, pie crust crumbles, whipped cream, cinnamon  
Blueberry pie compote, pie crust crumbles, whipped cream  
Shortcake crumbles, strawberry pie filling, whipped cream  
Chocolate mousse, peanut butter mousse, chocolate cookie crust  
Chocolate mousse, pecan pie filling, pie crust crumbles  
Pumpkin pie mousse, pie crumbles, cinnamon whipped cream  
Sugar cream pie custard, pie crumbles, bourbon whipped cream  
Chef's choice seasonal Jam Jar, ask your event specialist

#### **Verines** *Buffet menu, select 1, Plated, select 2*

Blueberry, lemon curd, cake crumbles, ginger whipped cream, candied lemon zest  
Espresso chocolate mousse, chocolate cookie crumbles, caramel drizzle, whipped cream, espresso bean  
Mango puree, pastry cream, coconut sticky rice, whipped cream, green sugar glass  
Sweet whipped mascarpone cream, shaved chocolate, pirouette  
Hibiscus gelée, passionfruit curd, whipped cream, kiwi  
Nutella mousse, banana cream, vanilla wafers, chopped hazelnuts  
Chocolate cake crumbles, coconut mousse, pecans, toasted coconut  
White chocolate mousse, candied almonds, brandy whipped cream, almond brittle  
Rum cake, pineapple compote, dark rum glaze, sponge cake crumbles  
Raspberry mousse, lady fingers, chambord whipped cream, raspberry

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