



**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

**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

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

2021 menu prices subject to change without notice – Lunch 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.**

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



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**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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