



KAHN'S CATERING

events • weddings • gatherings

DELICATESSEN LUNCHEONS

Minimum 25 guests.

Add gluten free bread, rolls or wraps \$1.50 per person

Chicken Breast "Slider"

\$32.50 per person

Fresh fruit salad

Kahn's vegetable pasta salad

Herb marinated grilled chicken breast, herb aioli

Five spiced seared chicken breast, wasabi honey mustard aioli

Brioche slider buns, sliced tomatoes, onions, lettuce, pickles

Assorted cookies, ghirardelli dark chocolate brownies, and bars

House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Assorted Petite Sandwiches

\$32.50 per person

Fresh fruit salad

Kahn's vegetable pasta salad

Petite brioche sandwiches made with deli meats & cheeses

Sliced tomatoes, onions, lettuce, yellow mustard, mayonnaise

Assorted cookies, ghirardelli dark chocolate brownies, and bars

House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Build-Your-Own Sandwich

\$32.50 per person

Fresh fruit salad

Kahn's vegetable pasta salad

Oven roasted turkey breast, brown sugar ham, medium rare roast beef

Sliced cheddar, swiss and monterey jack cheeses

Sliced tomatoes, onions, lettuce, pickles, dijon mustard, mayonnaise

Wheatberry, sourdough and gluten free breads, flour tortillas

Assorted cookies, ghirardelli dark chocolate brownies, and bars

House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Build-Your-Own Power Bowl

\$34.50 per person

Diced chicken, turkey breast, tiger shrimp, vegan sausage, chopped eggs

Mixed greens, broccoli, blueberries, edamame, garbanzo beans, marinated cucumber salad, red quinoa, turmeric toasted

hemp seeds, walnuts, pumpkin seeds, raw apple cider honey ginger vinaigrette, avocado lime yogurt dressing

Assorted cookies, ghirardelli dark chocolate brownies, and bars

House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

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 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.

t: 317.577.3663 | info@kahncatering.com

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DELICATESSEN LUNCHEONS

Minimum 25 guests.

Add gluten free bread, rolls or wraps \$1.50 per person

Wraps

\$32.50 per person

Fresh fruit salad
Kahn's vegetable pasta salad

An assortment of ready to eat wraps (*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

Assorted cookies, ghirardelli dark chocolate brownies, and bars
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Soup & Salad

\$34.50 per person

Consider adding Assorted Petite Sandwiches: \$4 per person

An assortment of quartered hearts of romaine, mixed field greens,
Grilled chicken breast, applewood smoked bacon, diced turkey breast,
grape tomatoes, diced bell peppers, julienne marble carrots, cauliflower florets, cucumbers,
mandarin oranges, sliced strawberries, pecans, sunflower seeds,
garlic herb crostini, smoked cheddar, shaved parmesan cheese,
blue cheese crumbles, champagne raspberry vinaigrette, caesar, pink peppercorn ranch

Select 2 soups

Garden vegetable minestrone
Yukon gold potato, peppered bacon and leek
Lentil cassoulet
Broccoli cheddar
New england clam chowder
Chipotle red pepper bisque
Tomato basil bisque
Smoked chicken corn chowder
Thai curry chicken and rice *Shellfish*
Butternut apple bisque
Sante fe beef
Vegan black bean chili
Soup du jour (*chef's choice*)

Assorted rolls, french butter balls, sundried tomato butter
Assorted mini cookies, ghirardelli dark chocolate brownies, and bars
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

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THEMED LUNCHEONS

Minimum 25 guests.

Tacoria

\$37.50 per person

Black bean gazpacho salad
Cilantro lime chicken
Seasoned ground beef
Corn taco shells, flour tortillas
Shredded lettuce, pico de gallo, guacamole, shredded cheese and sour cream
Ranchero rice
Tequila & lime curd tarts, fresh raspberries, whipped cream
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Trattoria

\$37.50 per person

Caesar salad with romaine lettuce, grape tomatoes, roasted garlic croutons, parmesan, caesar dressing *Shellfish*
Sautéed chicken, capers, artichokes, pinot grigio lemon cream sauce
Tortellini with sautéed mushrooms, spinach, alfredo pesto cream
Roasted vegetable ratatouille
Tiramisu torte
Assorted breads with french butter balls & sundried tomato butter
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Isle of Crete

\$39.50 per person

Tabouli, hummus, tzatziki, pita, crispy pita chips
Romaine, garbanzo beans, feta, kalamata olives, red onions, cucumber and basil vinaigrette
Chicken stuffed with spinach & feta, lemon rosemary cream sauce
Saffron orzo pilaf
Roasted eggplant, fennel & artichokes
Baklava
Assorted breads with french butter balls & sundried tomato butter
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Cantonese

\$39.50 per person

Mixed greens, napa cabbage, julienne peppers, carrots, snow peas, onion, wonton, peanut coconut dressing
Chicken pot stickers, ginger dipping sauce
Kung pao chicken, crushed peanuts, broccoli florets
Stir fried baby corn, water chestnuts, carrots, peppers, onions
Jasmine rice
Coconut pastry cream tart, mango compote, candied ginger
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

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THEMED LUNCHEONS

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Game Time

\$39.50 per person

Rustic potato salad with applewood smoked bacon, chopped eggs

Dip platter of artichoke parmesan dip, con queso dip, spinach dip, hummus with fresh-fried tortilla and pita chips

Buffalo chicken wings, blue cheese dip, celery sticks

Wagyu beef sliders

Brioche slider buns, sliced cheese, lettuce, tomato, onion, pickle, ketchup and mustard

Jalapeño bacon mac and cheese

Assorted dessert bars

House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Espana

\$39.50 per person

Mixed field greens, roasted tomatoes, artichoke hearts, kalamata olives fennel, almonds, roasted shallot sherry vinaigrette

Beef empanadas, chermoula

Manchego & chorizo stuffed chicken, yellow pepper saffron coulis

Paella with shrimp chicken, chorizo

Caramel cheesecake, whipped cream and coco nibs

Assorted rolls, french butter balls, sundried tomato butter

House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Pacific Coastline

\$39.50 person

Kale & arugula, candied almonds, strawberries, mandarin oranges, goat cheese, raspberry vinaigrette

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

Beet pasta purse, sautéed beets, arugula, pumpkin seeds, garlic butter, parmesan cheese

Asparagus, roasted garlic butter

Berry trifle parfaits

Assorted rolls, french butter balls, sundried tomato butter

House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

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