



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

**HORS D'OEUVRES STATION PARTIES**

Minimum 50 guests.

Minimum of 3 stations.

3 station party Select 1 accompaniment, 1 entrée and 1 dessert	\$54.00 per person
4 station party Select 2 accompaniments, 1 entrée and 1 dessert	\$64.00 per person
5 station party Select 2 accompaniments, 2 entrées and 1 dessert	\$75.00 per person
6 station party Select 2 accompaniments, 2 entrées and 2 desserts	\$81.00 per person
Add an accompaniment station	\$10.50 per person
Add an entrée station	\$12.50 per person
Add a dessert station	\$8.50 per person

**ACCOMPANIMENT STATIONS**

**Salad & Platter Station**

Served with assorted breads, lemon rosemary flatbread, sundried tomato herb butter and french butter balls

Select 3

Kahn's salad, candied almonds, onion confit, tomatoes, roasted red pepper vinaigrette

Mixed greens, smoked bacon, green apple slices, pink peppered goat cheese medallions, maple walnut vinaigrette

Mixed field greens, blue cheese, ginger spiced almonds, raspberries, raspberry vinaigrette dressing

Field Greens, hazelnut crusted goat cheese, sweet pickled golden beets, orange segments, dijon mustard vinaigrette

Artisan lettuce, brie, petite french pear, candied walnuts, pomegranate vinaigrette

Tuscany blend, roasted fennel, butternut squash, cashews, goat cheese medallion, sambuca citrus vinaigrette GF

Quartered hearts of romaine, grape tomatoes, basil garlic crostini, shaved parmesan, caesar dressing

Chopped romaine, grape tomatoes, avocado, sunflower seeds, smoked cheddar wedge, creamy avocado dressing

Spinach & frisée, strawberries, mandarin oranges, almonds, strawberry poppy seed vinaigrette

Tuscan kale medley, pickled red onions, marble carrots, grape tomatoes, bacon, goat cheese, maple vinaigrette

Baby iceberg wedge, cherry tomatoes, shaved fennel cucumber slaw, bacon, gorgonzola, peppery blue cheese dressing

Arugula & napa cabbage, asian pear, sesame crusted bacon, five spiced peanuts, red peppers, ginger honey dressing

Heirloom tomato caprese, mozzarella, basil, balsamic and pesto

Crudités of vegetables display: marinated baby carrots, cauliflower buds, broccoli florets, squash, zucchini, snow peas, medley of julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers with choice of spinach or artichoke parmesan dip

Fruit display: fresh melon, grapes, berries, pineapple, orange, kiwi and strawberry grand marnier dip

Mediterranean platter: Hummus, tabouli, grape leaves, tzatziki, roasted eggplant, baba ganoush served with pita bread & freshly fried pita chips

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

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 –Stations - Page 1 of 12

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**ACCOMPANIMENT STATIONS**

**Soup Station**

*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*)

Toppings: sour cream, cheese, parmesan croutons, tortilla strips, scallions and crispy onions

**Edible Garden**

Plated salad of petite artisan lettuce, with brie, petite french pear, candied walnuts, blackberry vinaigrette  
Watermelon mojito  
Cranberry almond quinoa salad, pomegranate vinaigrette  
Cucumber fennel salad, red onion, tomato, champagne vinaigrette

**Mac n' Cheese Station**

Elbow quattro fromage with white truffle oil  
Orecchiette, lobster, bacon and white cheddar sauce  
Trottole florentine, sautéed spinach, wild mushrooms medley, parmesan pesto cream sauce  
Penne pasta, smoked chicken, roasted green chilies, gouda cream sauce  
Toppings: toasted herb bread crumbs, shredded parmesan and chopped scallion

**Kahn's Potato Bar**

Baked idaho potatoes  
Garlic buttered broccoli florets  
Whipped sweet potatoes  
Yukon gold mashed potatoes  
Cheddar cheese sauce  
Chipotle chili  
Toppings: shredded cheese, sour cream, scallions, bacon, butter balls, brown sugar, pecans, mini marshmallows

**Skewer Station**

Lemongrass & ginger marinated shrimp skewers, cilantro coconut crème  
Thai chicken satay, peanut ginger dipping sauce *Contains fish*  
Garlic herb marinated NY strip & bell pepper kabobs, horseradish sauce  
Balsamic marinated portabella, grape tomato skewers, basil pesto

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### **Shooter Station**

Petite mozzarella, arugula pesto, grape tomato, balsamic glaze  
Marinated thai beef salad, cucumbers, red onion, basil in a birch boat *Contains fish*  
Red curry cashew shrimp salad, lotus wonton cup, cilantro emulsion  
Jam jar chopped beet salad, citrus goat cheese mousse, ginger candied pistachios

### **Iced Seafood Display Station** *\$10.00 additional per person*

Shrimp cocktail, crab claws, half shell oysters, sliced lemons, parsley, cocktail sauce, mignonette, horseradish lime crème

### **Sushi Station**

*A sushi chef can be added for \$250.00.*

Chef's choice of: tuna, smoked salmon, eel or shrimp nigiri, california rolls, spicy tuna rolls, tuna rolls, salmon rolls and veggie rolls served with wasabi, pickled ginger and soy sauce

### **Tuna Crudo Station**

Blackened tuna nigari, spicy aioli, wasabi pea  
Sesame crusted tuna with sweet & sour chili garlic glaze, wrapped in a snow pea  
Tuna niçoise salad in a birch wood boat  
Tuna tartare lotus cups, cilantro avocado mousse, plum wine reduction

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**ENTRÉE STATIONS**

**Quesadilla Station**

*Select 3*

Smoked chicken quesadilla, anaheim chili and jack cheese  
Cilantro lime pork carnitas, shredded cheese  
Jerk shrimp, dried pineapple and pepper jack cheese  
Adobo marinated beef, monterey jack cheese  
Brie, dried pineapple and onion  
Sweet corn, black bean and pepperjack cheese quesadilla  
Served with sour cream, guacamole and salsa

**Contemporary Slider Station**

*Select 4*

Pulled pork barbecue  
Angus beef slider, horseradish cream  
Turkey burger slider, cranberry chutney  
Grilled balsamic marinated portabella mushrooms, pine nut pesto  
Red wine braised beef short ribs  
Sesame crusted yellowfin tuna, napa cabbage kim chi, wasabi glaze *served cool*  
Crab cakes, red pepper remoulade sauce  
Served with petite brioche rolls

**Taco & Nacho Station**

Fresh fried tortilla chips  
Crispy corn taco shells  
Soft flour tortillas  
Seasoned ground beef  
Honey tequila lime smoked chicken  
Adobo pork carnitas  
Cilantro pepper jack cheese sauce  
Toppings: sour cream, guacamole, black bean corn salsa, salsa verde, shredded jack & cheddar cheese blend, shredded lettuce, pico de gallo

**Craft Pizza Station**

*With garlic oregano crust.*

*Select 3*

BBQ chicken, bacon  
Portabella mushroom florentine with tomatoes, spinach  
Alsatian with caramelized onions, bacon  
Four cheese & pesto  
Artisan pepperoni  
Andouille sausage & shrimp, peppers, onions

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**Pasta Station**

Select 3

*Served with assorted breads, lemon rosemary flatbread, sundried tomato herb butter and french butter balls.*

Gnocchi, roasted roma tomatoes, ratatouille vegetables, basil pine nut pesto  
Mushroom ravioli, sautéed garlic spinach & roasted wild mushrooms, truffle cream sauce  
Butternut squash ravioli, zucchini noodles, pine nuts, brown butter sage cream sauce  
Gnocchi, smoked bacon, caramelized leeks, sweet peas, vermouth brie cream sauce  
Penne pasta, artichokes, fennel, chopped herbs, roasted garlic tomato sauce V/DF  
Ricotta cheese tortellini, grilled herb chicken, pesto cream sauce  
Trottole pasta, beef bolognese, mozzarella  
Orecchiette, italian sausage, peppers, onions, sauce diavolo  
Beef lasagna with ricotta, mozzarella and basil marinara  
Vegan vegetable lasagna, vegan mozzarella

**Stir Fry Station**

*Chef attendant(s) required, \$250.00 per chef.*

Chicken pot stickers with sweet & sour chili garlic glaze  
Vegetable egg roll, spicy mustard sauce  
Beef, chicken, shrimp, bok choy, snow peas, sweet peppers, red onions, broccoli, cilantro, garlic, peanuts,  
ginger stir fry sauce, orange miso sauce,  
Served with white rice, fried rice

**Fried Rice Action Station**

*Chef attendant(s) required, \$250.00 per chef.*

Custom made fried rice prepared by a chef:

White rice, peas & carrots, celery & onions, pork belly, shrimp, chicken, scrambled egg, enoki mushrooms,  
edamame, cinatro, napa cabbage, chopped garlic, cilantro, lime wedges, soy sauce, chili garlic paste, sriracha

**Pasta Action Station**

*Chef attendant(s) required, \$250.00 per chef.*

Custom pasta prepared by a chef:

Tomato basil marinara, roasted garlic alfredo sauce  
Penne pasta, trottole pasta, tri color tortellini, potato gnocchi  
Toppings: sautéed shrimp, grilled chicken breast, italian sausage, smoked bacon, wild mushrooms, bell peppers, onions,  
garlic, fresh spinach, basil pesto, pine nuts, parmesan cheese

**Salmon Station**

Tequila lime pesto roasted salmon, cucumbers, lemons, onions, eggs, and capers  
Smoked salmon, egg, cucumber, onion, dill crème fraiche  
Raspberry barbecue glazed salmon, cucumbers, lemons and onions  
Served with herb oil crostini

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**Caribbean Seafood Station**

Caribbean spiced blue ocean farms cobia, grilled pineapple salsa  
Sugarcane shrimp skewer, cilantro lime glaze  
Key west conch fritters, key lime remoulade  
Shellfish ceviche, freshly fried tortilla chips

**Off the Bone Station**

Rosemary garlic marinated lamb chop, chipotle adobo sauce  
Slow roasted baby back ribs, pineapple rum BBQ sauce  
Garlic honey wings, sweet ginger chili sauce

**Late-Night Station**

Beef sliders, sliced cheese, lettuce, tomato, onion, pickle, ketchup and mustard  
Buffalo chicken tenders, blue cheese dip with celery sticks  
Mini hot dogs, ketchup and mustard  
Freshly fried tortilla chips, con queso dip

**Small Plates Station**

*Minimum of 2 Chef attendant(s) required, \$250.00 per chef.*

*Select 2*

Ratatouille wellington, smoked tomato chutney, asparagus tips  
Blackened jumbo tiger shrimp, three cheese grits, bacon braised green beans  
Braised beef short rib, red wine demi-glace, truffle polenta, baby stem on carrots  
Petite filet of beef, roasted shallot demi-glace, horseradish chive potato, asparagus tips  
Grilled salmon, coconut lime cream, pistachio curried couscous, julienne bell pepper  
Tarragon cider brined chicken breast, fennel demi, roasted baby golden potatoes, broccolini  
Five spiced maple leaf farms duck breast, pomegranate glaze, sesame rice, szechuan sugar snap peas

**Barcelona Tapas Station**

Stuffed peppadew peppers, marinated artichokes, olive feta salad, oven dried yellow tomatoes, roasted red peppers, olive oil & sea salt roasted almonds, sliced manchego cheese, shaved serrano ham,  
herb toasted crostini, lemon rosemary flatbread  
Beef empanadas, roasted garlic aioli  
Smoked bacon wrapped dates, sherry fig glaze  
Spanish paella, grilled chicken, tiger shrimp, scallops, chorizo, mussels and saffron rice  
Caramel flan with amaretto whipped cream

**New England Seafood Station**

Kahn's clam chowder, oyster crackers  
Blue lump crab cakes, lemon caper remoulade  
Applewood smoked bacon wrapped scallop, lemon herb butter  
Maine lobster salad slider  
Blueberry cobbler, spiced whipped cream

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**Smokehouse BBQ Station**

Iceberg wedge, grape tomatoes, cucumber, bacon, onion, pink peppercorn ranch  
Hickory smoked pork shoulder, chipotle BBQ glaze  
Braised green beans, crispy onions  
Petite jalapeno corn bread muffins, honey butter  
Bourbon pecan shortcake, peaches & whipped cream

**Steakhouse Station**

Caesar salad  
Peppercorn crusted ribeye steaks, horseradish cream  
Steamed asparagus, hollandaise sauce  
Twice baked yukon gold potatoes with parmesan  
Individual chocolate flourless cake, whipped cream, fresh raspberries

**Indiana Comfort Station**

Chopped garden salad, pink peppercorn ranch  
Bacon wrapped meatloaf, apple cider BBQ  
Sunking beer battered pork tenderloin sliders, whole grain mustard aioli  
Creamy corn pudding  
Maple sugar cream pie tarts

**Taste of India Station**

Samosas  
Biryani  
Vegetable korma  
Tandoori chicken  
Gulab jamun  
Riata, naan bread, mango chutney, tamarind sauce, mint sauce, pickles

**Taste of Thai Station**

Marinated thai beef salad, cucumber, onion, grape tomatoes & fresh basil *Contains fish*  
Red curry shrimp salad lotus wonton cup  
Chicken pot stickers, tamarind glaze  
Chicken pad thai, rice noodles, bean sprouts, chopped egg, peanuts, cilantro *Contains fish*  
Coconut sticky rice, mango puree, kiwi

**Mexicana Station**

Black bean gazpacho salad  
Achiote corn pinwheels  
Pinto bean gorditas, jalapeño cheese dip  
Carne asada with corn tortillas, cilantro lime salsa verde, avocado tomato salsa, shredded cheese, lettuce  
Churros, spicy chocolate sauce

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### **Farm to Table Station**

Mixed greens, cherry tomato, cucumber, red radish red onion, wild flower ridge honey vinaigrette  
White marble farms maple glazed pork belly corn cake sliders  
Maple leaf farms spiced duck breast, sweet cherry glaze  
Kale, swiss chard, roasted leeks  
Lemon shortcakes, blueberry compote, ginger whipped cream

### **California Contemporary Station**

Heirloom tomato caprese, fresh mozzarella, basil pesto, balsamic glaze  
Smoked salmon tortitas, cucumber and allouette cheese  
Smoked bacon braised brussels sprouts with caramelized onions  
Braised beef short ribs, roasted garlic mashed potatoes, point reyes blue cheese cream sauce  
Strawberry shortcake jam jars

### **Pub House Station**

Creamy cheddar ale bisque, soft pretzels  
Crispy battered cod sliders, caper lemon tartar sauce  
Corned beef, cabbage, red bliss potatoes  
Warm potato salad with onions, parsley and champagne vinaigrette  
Banoffee toffee tarts, whipped cream

### **Trattoria Station**

Caesar salad with romaine lettuce, grape tomatoes, roasted garlic croutons, parmesan, caesar dressing  
Caprese salad display  
Braised veal osso bucco, egg noodles, carrots  
Wild mushroom truffle risotto  
Roasted vegetable ratatouille  
Tiramisu torte

### **Biergarten Station**

Red cabbage cole slaw  
Warm german potato salad  
Flammkuchen flatbread, caramelized onions, crispy bacon, gruyere cheese, chive crème fraiche  
Brats on a stick, whole grain mustard, sauerkraut, hoagie rolls  
Apple strudel, cinnamon caramel dipping sauce

### **Dim sum Station**

Chicken pot stickers, sticky sauce  
Barbeque pork boa buns, ginger plum sauce  
Mongolian beef satay, peanut ginger dipping sauce  
Thai shrimp eggrolls, sweet chili sauce  
Napa cabbage kim chee

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**Entrée Carving Station**

*Add two sides for \$7.50 per person*

*Attendant(s) required, \$250.00 each*

*Select 2*

*Served with petite brioche rolls*

*Dietary designations are exclusive of sauces*

Garlic herb roasted turkey breast, mustard sage aioli, cranberry compote *GF/DF*

Curry roasted turkey breast, mango chutney *GF/DF*

Mesquite rubbed turkey breast, smoked corn bacon aioli *GF/DF*

Korean BBQ pork belly, korean BBQ glaze *GF/DF*

Berkshire pork steamship, pineapple clove chutney *GF/DF*

Adobo rubbed slow roasted pork shoulder, chipotle agave barbeque sauce *GF/DF*

Brined pork loin with aromatic spices, ginger peach chutney *GF/DF*

Cider marinated pork tenderloin, bourbon apricot glaze *GF/DF*

Smoked paprika spiced iberico pork loin, orange saffron cream sauce *GF/DF*

Atlantic salmon wellington, chardonnay caper cream

Chimichuri flat iron steak, chimichurri aioli *GF/DF*

Smoked beef brisket, roasted garlic gorgonzola cream *GF/DF*

Corned beef brisket, horseradish cream *GF/DF*

Braised angus beef short ribs, sauce bordelaise *DF*

Hickory smoked beef brisket, roasted garlic demi glace *GF/DF*

Dry aged angus beef flat iron, smoked tomato demi glace *GF/DF*

N.Y. strip loin with smoked bacon demi-glace, horseradish cream and dijon aioli *GF/DF*

Smoked sea salt crusted premium angus ribeye, wild mushroom demi glace *GF/DF*

Kahn's pepper spiced beef tenderloin, roasted shallot demi-glace, horseradish cream *GF/DF*

Roasted beef tenderloin with fennel peppercorn crust, chianti demi glace, horseradish cream and dijon aioli *GF/DF*

**Starches**

Garlic white cheddar & chipotle mashed potatoes

Roasted garlic mashed potatoes

Garlic & herb roasted fingerling potatoes

Gruyere & leek potato gratin

Loaded potato soufflé

Roasted sweet potatoes, brown sugar, cinnamon pecan butter

Chimichurri quinoa

Saffron orzo pilaf

Creamy three cheese polenta, pine nut pesto

Sweet corn pudding

Cherry, apple, walnut wild rice

Roasted red pepper risotto

Green pea & spinach, parmesan risotto

Parmesan mushroom risotto

**Vegetables**

Stem-on carrots, asparagus tips, julienne bell pepper

Asparagus, pine nuts, sundried tomato butter

Green beans, crispy fried onions

Haricot vert, stem on-carrots

Broccolini, roasted garlic oil

Bacon braised brussels sprouts

Szechuan sugar snap peas, julienne bell peppers

Roasted zucchini wheels, yellow squash, onion,

peppers, asparagus, garlic herb olive oil

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## DESSERT STATIONS

### Assorted Dessert Station

Assorted miniature pastries: chef's choice of chocolate caramel brownies, chocolate dipped strawberries, chocolate walnut strudel, rugelach, lemon tarts, fresh fruit tarts, chocolate macadamia nut tarts

#### *Select 2*

Tiramisu

White chocolate raspberry cheesecake

N.Y. cheesecake, fresh berry compote

Caramel cheesecake

Turtle cheesecake with layered chocolate cheesecake and caramel cheesecake with toasted pecans

Carrot cake

Peanut butter pie

Strawberry shortcake torte with vanilla sponge cake, strawberries and vanilla buttercream

Chocolate tuxedo torte with white cake, white chocolate and milk chocolate mousse and chocolate ganache

Lemon berry mascarpone cake

### Shortcake Station

House made mini shortcake biscuits

Toppings: lemon marinated blueberries, minted strawberries, peaches with raspberries and fresh vanilla bean whipped cream

### Pie Jam Jars Station

#### *Select 3*

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

### Sundae Bar

*Ice cream attendant(s) required, \$250.00 each*

Chocolate and vanilla ice cream

Toppings: caramel, hot fudge, godiva whipped cream, kahlua whipped cream, banana chips, chocolate covered bacon, sprinkles, fresh berry compote, chopped peanuts, cherries, toffee crumbles, mini chocolate chip cookies

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**Assorted Verine Station**

*Select 3*

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

**Crème Brulee Station**

*Chef attendant(s) optional \$250.00 per chef.*

Chocolate mocha, vanilla bean & bourbon, raspberry white chocolate

**Ice Cream Sandwich Dipping Station**

*Attendant(s) required, \$250.00 each*

Ghirardelli chocolate brownie ice cream sandwiches dipped to order in chocolate, caramel, toffee crumbles, chopped walnuts, rainbow sprinkles, white chocolate curls, espresso scented coco nibs

**Caramel Apple Dipping Station**

*Attendant(s) required, \$250.00 each*

Mini gala apples dipped to order in caramel or chocolate, peanuts, crushed caramel popcorn, rainbow sprinkles, toffee crumbles, espresso scented coco nibs

**Rice Crispy Chocolate Dipping Station**

*Attendant(s) required, \$250.00 each*

Rice crispy treats dipped to order in chocolate, caramel, reese's pieces, toffee crumbles, chopped walnuts, rainbow sprinkles, white chocolate curls, espresso scented coco nibs

**Donut Sundae Bar**      *\$2.00 additional per person*

*Minimum 100 guests.*

*Chef attendant(s) required, \$250.00 per chef*

*Ice cream attendant(s) required, \$250.00 each*

*Donut machine rental required.*

Freshly-made hot mini cake donuts dusted in cinnamon sugar and powdered sugar, chocolate and vanilla ice cream  
Toppings: caramel, hot fudge, maple whipped cream, bavarian cream, banana pudding, banana chips, chocolate covered bacon, sprinkles, fresh berry compote, chopped peanuts, cherries, toffee crumbles

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 –Stations - Page 11 of 12

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@kahns catering.com](mailto:info@kahns catering.com)

8580 Allison Pointe Boulevard | Indianapolis, IN 46250



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

**Thai Rolled Ice Cream**

*Minimum 100 guests.*

*Chef attendant(s) required, \$250.00 per chef.*

*Ice cream attendant required, \$250.00 each*

*Thai Ice Cream machine rental required.*

Scratch made thai-style rolled vanilla ice cream

Mix-ins: Brownie bits, black cherry

Toppings: Hot fudge, whipped cream, sprinkles

**Affogato**

*Minimum 100 guests.*

*Barista attendant(s) required, \$250.00*

*Ice cream attendant(s) required, \$250.00 each*

*Espresso machine rental required.*

Locally-made vanilla gelato

Freshly-ground and brewed hubbard & cravens espresso

Toppings: Hot fudge, caramel sauce, pirouette cookies, shaved chocolate, toffee crumbles, whipped cream

Add after-dinner liquors: Bailey's irish cream, frangelico and kahlua \$4.00 *additional per person*

**Boozy Milkshakes**

*Ice cream attendant(s) required, \$250.00 each*

*Minimum 50 guests*

Brandy alexander: Vanilla ice cream, milk, brandy, crème d cacao, almonds

Mocha: Vanilla ice cream, milk, coffee, chocolate, kahlua, chocolate covered espresso bean

Chocolate mint: Vanilla ice cream, milk, crème d menthe, crème de cacao, mint stick

**Flambe Station**

*Chef attendant(s) required, \$250.00 per chef.*

*Select 2*

Bananas foster

Cherries jubilee

Peaches & cream

Mangos diablo

Served with cinnamon ice cream & grand marnier whipped cream

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 –Stations - Page 12 of 12

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