

# 2022 PASSED HORS D'OEUVRES

plus a 25% service charge or billable hour by position, and applicable sales tax



**KAHN'S CATERING**

*events • weddings • gatherings*

(317)577-3663 | info@kahncatering.com

## PASSED HORS D'OEUVRES

*Minimum of 25 guests.*

- Select 3 hors d'oeuvres to be passed for 1 hour
- Select 6 hors d'oeuvres to be passed for 1 hour
- Select 6 hors d'oeuvres to be passed for 2 hours

\$18.25 per person  
\$25.25 per person  
\$32.25 per person

## COLD HORS D'OEUVRES

### Vegetarian

- Avocado tomato toast, adobo creme, micro greens
- Avocado sushi roll, sticky rice, julienned vegetables, ginger wasabi sauce *V/GF/DF*
- Golden beets, goat cheese, pistachio, citrus cranberry jam, crostini
- Eggplant "cannelloni", boursin, pine nuts, red pepper basil relish *GF*
- Baby pear, raspberry, brie bruschetta with balsamic glaze
- Cucumber vegetable roll, sesame sweet chili vinaigrette *V/DF*
- Eggplant caponata bruschetta, parmesan reggiano, micro basil, balsamic glaze
- Crispy mini taco, tofu, marinated lentils *GF/DF/V*
- Fig, brie bruschetta, blush wine reduction *GF*
- Endive salad with asparagus, gorgonzola, hazelnuts, pear gastrique *GF*
- Peppadew pepper, feta crème, kalamata olive, frisée *GF*
- Strawberry cups, lemon ricotta, micro herb *GF*
- Pistachio crusted goat cheese, balsamic beets, basil
- Roasted brussels sprout brochette, roasted yellow tomato, kalamata olive *V/GF/DF*
- Roasted tomato, ciliegine mozzarella, basil emulsion *GF*
- Champagne lentil salad, cucumber cup *V/GF*
- Garden vegetable eclair, allouette cheese

\$404.00 per 100 pieces

### Meat

- BLT cherry tomato *GF/DF*
- Prosciutto wrapped asparagus, lemon oil *GF/DF*
- Red curry cashew chicken salad, endive leaf, cilantro *Shellfish*
- Beef carpaccio crostini with crispy capers, truffle honey, arugula *DF*
- Filet of beef, scallions, gorgonzola garlic mousse rosettes, mini toast
- Shaved lamb loin, tzatziki sauce, herb marinated feta, crispy pita
- Hickory-smoked duck breast, candied ginger orange marmalade, chili cheese crisp, micro herb
- Goat cheese stuffed cherry peppers, serrano ham *GF*
- Wagyu beef tartare, truffle aioli, caper berries, micro green, toasted french baguette *DF*

\$454.00 per 100 pieces

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## Seafood

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Shrimp cocktail shooter, kahn's signature cocktail sauce *GF/DF*  
Seared tuna, snow pea, charred pineapple ponzu *DF*  
Key lime avocado shrimp ceviche, parisian cucumber cup  
Spicy tuna rice cups, avocado crème, soy paper *GF/DF*  
Poke tuna siracha rice cups, sweet soy glaze, micro greens *DF*  
Watermelon radish tuna tartar "taco", daikon sprouts, mango mirin coulis  
Adobo spiced shrimp, jicama, roasted pineapple chutney *DF/GF*  
Togarashi tuna skewer, pineapple, smoked shoyu ponzu glaze *DF*  
Pan seared diver scallop nigiri, togarashi creme, tobiko *GF*  
Blackened tuna nigiri, ginger wasabi aioli, tobiko *GF/DF*  
Smoked salmon mini tea sandwiches, cucumber, alouette cheese  
Smoked salmon canape, gluten free crostini, everything bagel spice creme fraiche *GF*  
"Watermelon sushi", cucumber rind, tuna tar tare, black sesame seeds, spicy honey soy *DF*  
Hickory smoked rainbow trout canapes, cucumber, lemon thyme crème fraiche *GF*  
Lobster devilled eggs, salmon roe *GF/DF*

## HOT HORS D'OEUVRES

### Vegetarian

\$404.00 per 100 pieces

Fingerling potatoe, camembert, truffle oil, scallion *GF*  
Sake tempura green tomato, smoked shoyu aioli  
Sweet corn, black bean and pepper jack cheese quesadilla  
Tempura avocado, adobo crème  
Eggplant parmesan, spicy tomato jam, parmesan  
Sun king beer battered cippolini onion rings, chili garlic crème  
Cauliflower flatbread, artichoke tapenade, alleppo pepper *V*  
Sweet corn puree vegetable tart, cherry tomato, asparagus *V*  
Apricot brie strudel, candied ginger, apple compote  
Brie, dried pineapple & caramelized onion quesadillas  
Wild mushroom phyllo satchels  
Red pepper risotto arancini, pesto creme  
Stuffed mushroom with boursin, walnuts *GF*  
Tempura portabella, sambal crème  
Fig goat cheese croquette, brandy apricot glaze  
Mini gruyere croissant, peach preserves  
Mini caprese pizza, balsamic glaze  
Ratatouille wellington, pesto  
Spinach & artichoke phyllo cups

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## **Meat** \* \$454.00 per 100 pieces

- Caribbean beef meatball
- Corned beef, pretzel roll, swiss cheese, whole grain mustard aioli
- Five spice beef short rib wonton, ginger hoisin dipping sauce *DF*
- Fingerling potatoe, alouette herb cheese, smoked bacon *GF*
- Jerk chicken skewer, pineapple rum glaze *GF/DF*
- Thai chicken satay, peanut ginger dipping sauce *DF*
- Alleppo pepper barbeque spiced chicken satay, peach preserves *GF/DF*
- Chicken pot sticker, ginger hoisin sauce *DF*
- Coconut chicken bite, mango curry dipping sauce *GF/DF*
- Moroccan chicken satay, ginger mango chutney *GF/DF*
- Chorizo stuffed date, quince glaze *GF/DF*
- Peppadew pepper stuffed with chorizo and pepperjack cheese
- Chipotle orange pork carnitas taco, cojita, cactus salsa *GF*
- Cinnamon maple glazed pork belly and brie grilled cheese, citrus jam
- Black garlic molasses pork belly skewer *GF/DF*
- Candied maple bacon skewer, chopped walnuts *GF/DF*
- Mini smoked chicken pot pie, sweet peas and carrots
- Truffle polenta cake, short rib ragout, chives *GF*
- Short rib wellington, truffle oil, sautéed mushrooms, red wine demi-glace
- Mini cheeseburger, dill pickle, ketchup
- Mini cuban sandwich, roasted pork, ham, swiss cheese, mustard
- Maple leaf farms duck eggrolls, ginger beer glaze *DF*
- Bison quesadilla, poblano peppers, pepperjack
- Beef empanada, sofrito dipping sauce
- Chorizo, manchego, potato frittata *GF*
- Porcini scented beef tenderloin, red onion, portobello, demi-glace *GF/DF*
- Garlic marinated lamb chop, chipotle adobo sauce *GF/DF*

## **Seafood** \$454.00 per 100 pieces

- Mini shrimp po'boy, cajun spiced aioli
- Crab ragoon, wasabi cream cheese, chives, ginger plum sauce
- Crispy sesame shrimp, spicy mustard glaze *DF*
- Thai shrimp egg roll, sweet plum sauce
- Tempura crusted sea scallop, togarashi dipping sauce
- Alaskan salmon cake, lemon caper aioli
- Creole spiced salmon skewer, red pepper remoulade
- Crab cake, key lime remoulade sauce *GF*
- Applewood-smoked bacon wrapped sea scallop, orange horseradish marmalade *GF*
- Cilantro lime fish taco, napa cabbage slaw *DF*
- Korean barbeque shrimp skewer *DF*
- Lobster tarragon croquette, parsnip brown butter puree
- Lobster thermidor pot pie, mushroom brandy béchamel
- Lobster claw, vanilla bean butter *GF*