

2022 SPECIAL OCCASION PACKAGES



KAHN'S CATERING

events • weddings • gatherings

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

plus a 25% service charge or billable per hour by position, and applicable sales tax
Ice is customarily included; however, certain events may have an additional fee for ice.
Minimum 50 guests

Special Occasion Package One \$85.00 *per person*

Kahn's Bar

Four hours included in package

Svedka, beefeater, cruzan, jose cuervo, jim beam, johnnie walker red, jack daniels, amaretto di saronno, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, coors light, sun king beers: cream ale, pachanga, house red wine, house white wine, house rosé wine, monin cherry syrup, house-made sweet and sour, orange juice, cranberry juice, soft drinks, soda water, tonic water, ginger beer, bottled water, lemons, limes, queen olives, Kahn's house-made sweet black cherries

Upgrade wine in any bar package:

| Tier 3 \$40.00 <i>per bottle</i> | Tier 2 \$30.00 <i>per bottle</i> | Tier 1 \$20.00 <i>per bottle</i> |
|-------------------------------------|-------------------------------------|--|
| Alpha omega cabernet sauvignon | J lohr cabernet sauvignon | Hess cabernet sauvignon |
| Morgan double l chardonnay | Simi chardonnay | Fess parker chardonnay |
| Cakebread chardonnay | Palazzo della torre allegrini | Joseph drouhin pinot noir |
| | Joseph drouhin chablis | La pettegola vermentino |
| | Argyle pinot noir | Cloudline pinot noir |
| | Greywacke sauvignon blanc | A-Z pinot gris |
| | Nicolas feuillatte champagne | Gloria ferrar blanc de blanc sparkling |

Stationary Hors d'oeuvres Display 1 hour

Select 2

Crudités of Vegetables Display: Baby carrots, cauliflower florets, broccoli florets, squash, zucchini, snow peas, julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers *with choice of spinach or artichoke parmesan dip*

Fruit Display: Fresh cantaloupe, grapes, berries, pineapple, orange, kiwi, and strawberry grand marnier dip

Dip Platter: Artichoke parmesan dip, queso dip, spinach dip, hummus with fresh-fried tortilla & pita chips

Hummus Platter: Traditional hummus, chipotle hummus, white bean & roasted garlic hummus served with fresh-fried tortilla chips & pita chips

Bruschetta Display: Toasted baguette slices, cucumber olive salad; basil, tomato & garlic; roasted red pepper relish

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Special Occasion Package One

First Course

Your choice of salad

Assorted breads and lemon rosemary flatbread with french butter balls and sun-dried tomato butter

Second Course

Select your choice of chicken entrée

Accompanied by your choice vegetable and starch

For choice-of entrée: add \$5.00 per person, plus difference in entrée selection per person

Third Course

Complimentary cake cutting

Premium Coffee Station: House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Assorted hot teas

Vanilla syrup, caramel syrup, whipped cream, cinnamon sugar, nutmeg and cocoa shakers

Make it boozy: Bailey's irish cream, amaretto di saronno, tempus fugit crème de cacao, frangelico and kahlua

\$4.00 additional per person

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Minimum 50 guests

Special Occasion Package Two \$89.00 per person

Kahn's Bar

Four hours included in package

Svedka, beefeater, cruzan, jose cuervo, jim beam, johnnie walker red, jack daniels, amaretto di saronno, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, coors light, sun king beers: cream ale, pachanga, house red wine, house white wine, house rosé wine, monin cherry syrup, house-made sweet and sour, orange juice, cranberry juice, soft drinks, soda water, tonic water, ginger beer, bottled water, lemons, limes, queen olives, Kahn's house-made sweet black cherries

Upgrade wine in any bar package:

| Tier 3 \$40.00 per bottle | Tier 2 \$30.00 per bottle | Tier 1 \$20.00 per bottle |
|--------------------------------|-------------------------------|--|
| Alpha omega cabernet sauvignon | J lohr cabernet sauvignon | Hess cabernet sauvignon |
| Morgan double l chardonnay | Simi chardonnay | Fess parker chardonnay |
| Cakebread chardonnay | Palazzo della torre allegrini | Joseph drouhin pinot noir |
| | Joseph drouhin chablis | La pettegola vermentino |
| | Argyle pinot noir | Cloudline pinot noir |
| | Greywacke sauvignon blanc | A-Z pinot gris |
| | Nicolas feuillatte champagne | Gloria ferrar blanc de blanc sparkling |

Butler passed hors d'oeuvres 1 hour

Select 3 total

COLD HORS D'OEUVRES:

BLT cherry tomato
Red curry cashew shrimp salad, crispy lotus flower cup, cilantro
Seared tuna, snow pea, charred pineapple ponzu
Shrimp cocktail shooter, kahn's signature cocktail sauce
Golden beets, pistachio goat cheese mousse, citrus cranberry jam, crostini
Torched apple bruschetta with fig, brie and balsamic reduction
Strawberry goat cheese bruschetta with basil balsamic reduction
Pear, fig, goat cheese bruschetta with blush wine reduction
Filet of beef, scallions, gorgonzola garlic mousse rosettes, mini toast

HOT HORS D'OEUVRES:

Caribbean beef meatballs
Chicken pot stickers, ginger soy sauce
Mini cheese slider, dill pickle, ketchup
Wild mushroom phyllo satchels
Coconut chicken bites, mango curry dipping sauce
Moroccan chicken satay, ginger mango chutney
Mini caprese pizza
Fingerling potatoes, camembert, truffle oil, scallion
Apricot brie strudel, candied ginger, apple compote
Ratatouille wellington, pesto
Short rib wellington, truffle oil, sautéed mushrooms, red wine demi glace
Five spice beef short rib wontons, ginger hoisin dipping sauce
Fingerling potatoes, alouette herb cheese, smoked bacon
Jerk chicken skewers, pineapple rum glaze

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Special Occasion Package Two

First Course

Your choice of salad

Assorted breads and lemon rosemary flatbread with french butter balls and sund-ried tomato butter

Second Course

Select your choice of chicken entrée

Accompanied by your choice vegetable and starch

For choice-of entrée: add \$5.00 per person, plus difference in entrée selection per person

Third Course

Complimentary cake cutting

Premium Coffee Station: House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Assorted hot teas

Vanilla syrup, caramel syrup, whipped cream, cinnamon sugar, nutmeg and cocoa shakers

Make it boozy: Bailey's irish cream, amaretto di saronno amaretto, tempus fugit crème de cacao, frangelico and kahlua

\$4.00 additional per person

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Special Occasion Package Three

\$100.00 per person

Connoisseur Bar

Four hours included in package

Belvedere, bombay sapphire, maker's mark, jameson, crown royal, 1800 tequila, johnnie walker black, bacardi silver, aperol, st germain, amaretto di saronno, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, coors light, sun king
beers: cream ale, pachanga, seasonal, house red wine, house white wine, house rosé wine, prosecco, monin cherry syrup, house-made sweet and sour, orange juice, cranberry juice, soft drinks, soda water, tonic water, ginger beer, ginger ale, bottled water, lemons, limes, oranges, queen olives, Kahn's house-made sweet black cherries

Upgrade wine in any bar package:

Tier 3

\$40.00 per bottle

Alpha omega cabernet sauvignon
Morgan double l chardonnay
Cakebread chardonnay

Tier 2

\$30.00 per bottle

J lohr cabernet sauvignon
Simi chardonnay
Palazzo della torre allegrini
Joseph drouhin chablis
Argyle pinot noir
Greywacke sauvignon blanc
Nicolas feuillatte champagne

Tier 1

\$20.00 per bottle

Hess cabernet sauvignon
Fess parker chardonnay
Joseph drouhin pinot noir
La pettegola vermentino
Cloudline pinot noir
A-Z pinot gris
Gloria ferrar blanc de blanc sparkling

Butler passed hors d'oeuvres 1 hour

Select 6 from our full list of hors d'oeuvres

Sparkling wine toast

A toast with house cava served to all of your guests

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Special Occasion Package Three

First Course

Your choice of salad

Assorted dinner rolls and lemon rosemary flatbread with french butter balls and sun-dried tomato butter

Second Course

Select your choice of chicken entrée

Accompanied by your choice vegetable and starch

For choice-of entrée: add \$5.00 per person, plus difference in entrée selection per person

Third Course

Complimentary cake cutting

Premium Coffee Station: House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Assorted hot teas

Vanilla syrup, caramel syrup, whipped cream, cinnamon sugar, nutmeg and cocoa shakers

Make it boozy: Bailey's irish cream, amaretto di saronno, tempus fugit crème de cacao, frangelico and kahlua

\$4.00 additional per person

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Special Occasion Package Four \$124.50 per person

Connoisseur Bar

Four hours included in package

Belvedere, bombay sapphire, maker's mark, jameson, crown royal, 1800 tequila, johnnie walker black, bacardi silver, aperol, st germain, amaretto di saronno, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, coors light, sun king beers: cream ale, pachanga, seasonal, house red wine, house white wine, house rosé wine, prosecco, monin cherry syrup, house-made sweet and sour, orange juice, cranberry juice, soft drinks, soda water, tonic water, ginger beer, ginger ale, bottled water, lemons, limes, oranges, queen olives, Kahn's house-made sweet black cherries

Upgrade wine in any bar package:

Tier 3

\$40.00 per bottle

- Alpha omega cabernet sauvignon
- Morgan double l chardonnay
- Cakebread chardonnay

Tier 2

\$30.00 per bottle

- J lohr cabernet sauvignon
- Simi chardonnay
- Palazzo della torre allegrini
- Joseph drouhin chablis
- Argyle pinot noir
- Greywacke sauvignon blanc
- Nicolas feuillatte champagne

Tier 1

\$20.00 per bottle

- Hess cabernet sauvignon
- Fess parker chardonnay
- Joseph drouhin pinot noir
- La pettegola vermentino
- Cloudline pinot noir
- A-Z pinot gris
- Gloria ferrar blanc de blanc sparkling

Butler passed hors d'oeuvres 1 hour

Select 6 from our full list of hors d'oeuvres

Sparkling wine toast

A toast with house cava served to all of your guests

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Special Occasion Package Four

First Course

Your choice of salad

Assorted breads and lemon rosemary flatbread with french butter balls and sun-dried tomato butter

Second Course

Your choice of beef entrée

Accompanied by your choice of vegetable and starch

For duo chicken and beef entrée: \$3.50 additional per person

For duo fish and beef entrée: \$6.50 additional per person

For choice-of entrée: \$5.00 additional per person, plus difference in entrée selection per person

House Red and White Wine

Guests will be offered a choice of two of our selections of house wines throughout the course of the meal

Third Course

Complimentary cake cutting

Premium Coffee Station: House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Assorted hot teas

Vanilla syrup, caramel syrup, whipped cream, cinnamon sugar, nutmeg and cocoa shakers

Make it boozy: Bailey's irish cream, amaretto di saronno, tempus fugit crème de cacao, frangelico and kahlua

\$4.00 additional per person

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Special Occasion Package Five

\$137.00 per person

Reserve Collection Bar

Four hours included in package

Belvedere, titos, ketel grapefruit rose, bombay sapphire, whitley neil blood orange, hendricks, woodford reserve, makers mark, jameson, bacco, casamigos, glenlivet, aperol, st germain, amaretto di saronno, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, coors light, sun king beers: cream ale, pachanga, seasonal, house red wine, house white wine, house rosé wine, prosecco, monin cherry syrup, monin orange syrup, house-made sweet and sour, orange juice, cranberry juice, grapefruit juice, soft drinks, soda water, tonic water, ginger beer, ginger ale, bottled water, lemons, limes, oranges, cucumbers, queen olives, Kahn's house-made sweet black cherries, ice spheres

Upgrade wine in any bar package:

Tier 3

\$40.00 per bottle

Alpha omega cabernet sauvignon
Morgan double l chardonnay
Cakebread chardonnay

Tier 2

\$30.00 per bottle

J lohr cabernet sauvignon
Simi chardonnay
Palazzo della torre allegrini
Joseph drouhin chablis
Argyle pinot noir
Greywacke sauvignon blanc
Nicolas feuillatte champagne

Tier 1

\$20.00 per bottle

Hess cabernet sauvignon
Fess parker chardonnay
Joseph drouhin pinot noir
La pettegola vermentino
Cloudline pinot noir
A-Z pinot gris
Gloria ferrar blanc de blanc sparkling

Butler passed hors d'oeuvres 1 hour

Select 6 from our full list of hors d'oeuvres

Sparkling wine toast

A toast with Tier 1 gloria ferrar blanc de blanc sparkling wine

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Special Occasion Package Five

First Course

Your choice of salad

Assorted breads and lemon rosemary flatbread with french butter balls and sun-dried tomato butter

Second Course

Your choice beef and chicken duo entrée

Accompanied by your choice of vegetable and starch

Beef and fish duo entrée: \$3.50 additional per person

Premium Tier 1 Red and White Wine

Guests will be offered a choice of 2 of our Tier 1 wines throughout the course of the meal.

Third Course

Complimentary cake cutting

Premium Coffee Station: House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Assorted hot teas

Vanilla syrup, caramel syrup, whipped cream, cinnamon sugar, nutmeg and cocoa shakers

Make it boozy: Bailey's irish cream, amaretto di saronno, tempus fugit crème de cacao, frangelico and kahlua

\$4.00 additional per person

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Special Occasion Package Six

\$140.00 per person

Reserve Collection Bar

Four hours included in package

Belvedere, titos, ketel grapefruit rose, bombay sapphire, whitley neil blood orange, hendricks, woodford reserve, markers mark, jameson, bacco, casamigos, glenlivet, aperol, st germain, amaretto di saronno, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, coors light, sun king beers: cream ale, pachanga, seasonal, house red wine, house white wine, house rosé wine, prosecco, monin cherry syrup, monin orange syrup, house-made sweet and sour, orange juice, cranberry juice, grapefruit juice, soft drinks, soda water, tonic water, ginger beer, ginger ale, bottled water, lemons, limes, oranges, cucumbers, queen olives, Kahn's house-made sweet black cherries, ice spheres

Upgrade wine in any bar package:

Tier 3

\$40.00 per bottle

Alpha omega cabernet sauvignon
Morgan double l chardonnay
Cakebread chardonnay

Tier 2

\$30.00 per bottle

J lohr cabernet sauvignon
Simi chardonnay
Palazzo della torre allegrini
Joseph drouhin chablis
Argyle pinot noir
Greywacke sauvignon blanc
Nicolas feuillatte champagne

Tier 1

\$20.00 per bottle

Hess cabernet sauvignon
Fess parker chardonnay
Joseph drouhin pinot noir
La pettegola vermentino
Cloudline pinot noir
A-Z pinot gris
Gloria ferrar blanc de blanc sparkling

Butler passed hors d'oeuvres 1 hour

Select 6 from our full list of hors d'oeuvres

Sparkling wine toast

A toast with Tier 2 nicolas feuillatte champagne

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Special Occasion Package Six

First Course

Your choice of salad

Assorted breads and lemon rosemary flatbread with french butter balls and sun-dried tomato butter

Second Course

Your choice beef and chicken duo entrée

Accompanied by your choice of vegetable and starch

Beef and fish duo entrée: \$3.50 additional per person

Premium Tier 2 Red and White Wine

Guests will be offered a choice of two of our Tier 2 wines throughout the course of the meal.

Third Course

Complimentary cake cutting

Premium Coffee Station: House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Assorted hot teas

Vanilla syrup, caramel syrup, whipped cream, cinnamon sugar, nutmeg and cocoa shakers

Make it boozy: Bailey's irish cream, amaretto di saronno, tempus fugit crème de cacao, frangelico and kahlua

\$4.00 additional per person

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Special Occasion Package Buffet or Station Package \$119.00 per person

Connoisseur Bar

Four hours included in package

Belvedere, bombay sapphire, maker's mark, jameson, crown royal, 1800 tequila, johnnie walker black, bacardi silver, aperol, st germain, amaretto di saronno, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, coors light, sun king beers: cream ale, pachanga, seasonal, house red wine, house white wine, house rosé wine, prosecco, monin cherry syrup, house-made sweet and sour, orange juice, cranberry juice, soft drinks, soda water, tonic water, ginger beer, ginger ale, bottled water, lemons, limes, oranges, queen olives, Kahn's house-made sweet black cherries

Upgrade wine in any bar package:

Tier 3

\$40.00 per bottle

Alpha omega cabernet sauvignon
Morgan double l chardonnay
Cakebread chardonnay

Tier 2

\$30.00 per bottle

J lohr cabernet sauvignon
Simi chardonnay
Palazzo della torre allegrini
Joseph drouhin chablis
Argyle pinot noir
Greywacke sauvignon blanc
Nicolas feuillatte champagne

Tier 1

\$20.00 per bottle

Hess cabernet sauvignon
Fess parker chardonnay
Joseph drouhin pinot noir
La pettegola vermentino
Cloudline pinot noir
A-Z pinot gris
Gloria ferrar blanc de blanc sparkling

Butler passed hors d'oeuvres 1 hour

Select 6 from our full list of hors d'oeuvres

Sparkling wine toast

A toast with house cava served to all of your guests

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Special Occasion Package Buffet or Station Package

Three Station Party

Select 2 accompaniment stations and 1 entrée station

Add an accompaniment station \$9.50 per person

Add an entrée station \$11.50 per person

Add a dessert station \$7.50 per person

OR

Buffet Dinner

Select your choice of 2 salads, entrées and sides

Select your choice of 3 salads, entrées and sides: *\$8.00 additional per person*

Also included:

Complimentary cake cutting

Premium Coffee Station: House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Assorted hot teas

Vanilla syrup, caramel syrup, whipped cream, cinnamon sugar, nutmeg and cocoa shakers

Make it boozy: Bailey's irish cream, amaretto di saronno, tempus fugit crème de cacao, frangelico and kahlua

\$4.00 additional per person