

2024 BUFFET DINNER

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

BUFFET DINNER ENTREES

Minimum 25 guests.

All buffet dinners are served with:

Assorted breads with butter balls and sun-dried tomato butter

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

Assorted hot teas

Select 2 salads, 2 entrées from below, 2 sides and 2 desserts

\$65.00 *per person*

Select 3 salads, 3 entrées from below, 3 sides and 3 desserts

\$76.00 *per person*

DF = Dairy Free / V = Vegetarian / Vg = Vegan / GF = Gluten Free

Chicken

Sesame ginger marinated chicken breast, plum miso cream sauce *GF*

Harissa marinated chicken breast, coconut curry sauce *GF/DF*

Pesto chicken breast, fresh mozzarella, pine nuts, garlic parmesan cream sauce *GF*

Roasted garlic chicken breast, sundried tomato chutney, rosemary cream sauce *GF*

Lemon thyme marinated chicken breast, truffle wild mushroom ragout, boursin fondue *GF*

Mango jerk chicken breast, toasted coconut rum cream sauce *GF*

Tandoori grilled chicken breast, roasted pineapple chutney, macadamia coconut cream *GF*

Rosemary & orange marinated chicken breast, roasted garlic cream sauce *GF*

Sweet chili grilled chicken breast, mango agave emulsion *GF/DF*

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

Tarragon cider brined chicken breast, fennel apple marmalade, demi-glace, *GF/DF*

Pineapple miso chicken breast, peanut ginger sauce *GF/DF*

Seared chicken breast, sautéed mushrooms, smoked bacon demi-glace *GF/DF*

Moroccan spiced chicken breast, sweet & spicy mango sauce *GF/DF*

Thai lemongrass marinated chicken, coconut cream sauce *GF/DF*

Garlic & herb marinated breast of chicken, lemon butter sauce, citrus basil relish *GF*

Adobo-marinated chicken breast, cactus jalapeño salsa, smoked corn puree *GF*

Maple fig glazed chicken breast, port wine demi-glace *GF/DF*

Grilled chicken breast, roasted tomatoes, capers, pine nuts, pesto cream *GF*

Pork

Slow roasted pork shoulder, chipotle agave barbeque *GF/DF*

Pecan crusted pork medallions, bourbon apricot demi-glace *GF/DF*

Adobo pork tenderloin, jalapeño sweet corn cream sauce *GF*

Bone-in cider brined frenched pork chop, roasted peach chutney, demi-glace *GF/DF*

Smoked paprika spiced iberico pork tenderloin, orange saffron cream sauce *GF*

Cider brined bone-in pork chop, ginger apple butter glaze *GF/DF*

2024 BUFFET DINNER

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

Beef

Red wine braised beef short rib, sauce bordelaise <i>GF</i>	
Beef short rib wellington, smoked portabella demi-glace <i>DF</i>	
Gorgonzola crusted beef short rib, roasted cipollini demi-glace	
Green peppercorn-crusted strip loin, cognac demi-glace <i>GF/DF</i>	
Smoked sea salt ribeye, horseradish cream <i>GF</i>	
Rosemary roasted garlic crusted filet, marsala demi-glace <i>GF/DF</i>	
Porcini crusted filet of beef, pink peppercorn demi-glace <i>GF/DF</i>	<i>add \$6.00 per person</i>
Applewood smoked bacon crusted filet mignon, gorgonzola cream sauce <i>GF</i>	<i>add \$6.00 per person</i>
Wild mushroom duxelles crusted filet, porcini cream sauce <i>GF</i>	<i>add \$6.00 per person</i>
Kahn's pepper spiced filet of beef, peppercorn demi-glace <i>GF/DF</i>	<i>add \$6.00 per person</i>
Garlic and fresh herb crusted filet of beef, sherry wine demi-glace <i>GF/DF</i>	<i>add \$6.00 per person</i>

Game

Ginger spiced duck breast, pomegranate reduction <i>GF/DF</i>	<i>add \$8.00 per person</i>
Sumac dusted duck breast, cherry hibiscus demi-glace <i>GF/DF</i>	<i>add \$8.00 per person</i>
Mojo marinated duck breast, guava gastrique <i>GF/DF</i>	<i>add \$8.00 per person</i>
Pistachio crusted lamb loin, port wine fig sauce <i>GF/DF</i>	<i>add \$10.00 per person</i>
Braised veal osso bucco, 12 oz., chianti demi-glace, lemon gremolata <i>DF</i>	<i>add \$10.00 per person</i>

2024 BUFFET DINNER

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

FISH

Aqua-cultured Fresh Fish Entrées

- Pecan crusted white creek rainbow trout, bourbon peach glaze *GF/DF*
- Lemon & herb marinated steelhead salmon, tarragon cream sauce *GF*
- Atlantic salmon wellington, fennel leek fondue
- Atlantic salmon, caper chardonnay cream *GF*
- Grilled atlantic salmon, vermouth butter sauce, citrus basil salsa *GF*
- Five spiced seared icelandic arctic char, coconut lime reduction *GF/DF*
- Cajun spiced blackened redfish, creole mustard cream sauce *GF*
- Blue sea farms caribbean spiced cobia, plum wine miso glaze *GF*
- New zealand ora king salmon, parsnip saffron puree *GF* *add \$5.00 per person*

Wild-Caught Fresh Fish Entrées

- Pan seared wahoo, peanut ginger sauce *GF/DF*
- Caribbean spiced mahi, coconut crème sauce, pineapple cilantro salsa *GF/DF*
- Mojo marinated atlantic swordfish, mango sweet chili sauce *GF/DF*
- Ancho marinated caribbean corvina, orange ginger gastrique *GF/DF*
- Tarragon crusted caribbean corvina, champagne caviar butter sauce *add \$4.00 per person*
- Coconut crusted caribbean corvina, pineapple miso glaze *GF/DF* *add \$4.00 per person*
- Pan seared gulf snapper, oven roasted tomatoes, garlic, basil *GF/DF* *add \$5.00 per person*
- Pan seared snapper, vanilla brown butter sauce *GF* *add \$5.00 per person*
- Hazelnut crusted gulf grouper, sweet pea cream sauce *GF* *add \$5.00 per person*
- Chipotle scented grouper, sweet corn emulsion *GF* *add \$5.00 per person*
- Bronzed chilean sea bass, fennel vermouth butter sauce *GF* *add \$6.00 per person*
- Sesame crusted chilean sea bass, plum wine miso sauce *GF* *add \$6.00 per person*
- Pan seared chilean sea bass, smoked shoyu cream sauce *GF* *add \$6.00 per person*

Shellfish Entrées

- Colossal shrimp scampi, lemon caper butter sauce *GF*
- Atlantic sea scallops, sweet corn truffle nage *GF* *add \$10.00 per person*

2024 BUFFET DINNER

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

Vegan Entrées

Stuffed vine ripe tomato, farro kale pilaf, grilled broccolini, basil emulsion *Vg/DF*
Portobella, red pepper, sautéed spinach, vegan cheese strudel *Vg/DF*
Southern black eye pea collard green roll, vegan sausage, pepper coulis *Vg/GF/DF*
Turkish chick pea cake, rosemary pepper relish *Vg/DF/GF*
Lentil cassoulet napa cabbage roll, pepper coulis *Vg/DF/GF*
Cauliflower truffle gateau, yellow pepper relish *Vg/GF*
Shiitake mushrooms, tofu and peanut stir fry, sticky rice cake *Vg/DF*
Sweet bell pepper stuffed with quinoa pilaf, chimichurri sauce *Vg/DF/GF*
Caponata stuffed eggplant, smoked tomato chutney *Vg/DF/GF*
Mediterranean quinoa phyllo strudel, yellow pepper saffron coulis *Vg/DF*
Grilled zucchini roulade, roasted tomato, spinach, kalamata olive relish *Vg/GF/DF*
Cavatappi pasta, artichokes, fennel, chopped herbs, roasted garlic tomato sauce *Vg/DF*
Grilled vegetable lasagna, marinara, vegan mozzarella *Vg/DF*

Vegetarian Entrées

Grilled vegetable wellington, red pepper coulis *V*
Spinach & garlic herb alouette stuffed artichoke, herb emulsion *GF/V*
Parmesan vegetable terrine, balsamic reduction *GF/V*

Pasta Entrées

Gnocchi, roasted roma tomatoes, ratatouille vegetables, basil pesto *V*
Mushroom ravioli, sautéed spinach & roasted wild mushrooms, truffle cream sauce *V*
Butternut squash ravioli, zucchini noodles, pine nuts, brown butter sage cream sauce *V*
Gnocchi, smoked bacon, caramelized leeks, sweet peas, vermouth brie cream sauce
Three cheese ravioli, beets, sautéed spinach, pumpkin seeds, garlic herb parmesan cream *V*
Ricotta cheese tortellini, herb grilled chicken, pesto cream sauce
Ricotta cheese tortellini, peas, roasted leeks, lemon rosemary ricotta *V*
Cavatappi pasta, grilled chicken, chorizo, spinach, red pepper cream sauce
Trottole pasta, beef bolognese, mozzarella
Orecchiette, italian sausage, peppers, onions, sauce diavolo
Penne pasta, smoked chicken, jalapeño, gouda cream sauce
Beef bolognese lasagna, italian cheese blend