

2024 BUFFET LUNCHEON

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



KAHN'S CATERING

events • weddings • gatherings

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

BUFFET LUNCHEON ENTREES

Minimum 25 guests.

All buffet lunches 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

\$54.00 *per person*

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

\$62.00 *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

Grilled bone in pork chop, rosemary lemon cream sauce *GF*

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 *GF*

Cider brined bone-in pork chop, apple butter demi-glace *GF/DF*

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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

Beef

Angus beef pot roast, baby carrots, rosemary demi *GF/DF*
Red wine braised beef short rib, sauce bordelaise *GF*
Beef short rib wellington, smoked portabella demi-glace *DF*
Gorgonzola crusted beef short rib, roasted cipollini demi-glace
Green peppercorn-crusted strip loin, cognac demi-glace *GF/DF*
Smoked beef brisket, horseradish cream *GF*
Smoked sea salt ribeye, horseradish cream *GF*
Grilled beef tenderloin, mushroom truffle demi-glace *GF/DF* *add \$6.00 per person*
Kahn's pepper spiced filet of beef, peppercorn demi-glace *GF/DF* *add \$6.00 per person*
Garlic and fresh herb crusted filet of beef, sherry wine demi-glace *GF/DF* *add \$6.00 per person*

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FISH

Aqua-cultured Fresh Fish Entrées

- Pecan crusted white creek rainbow trout, bourbon peach glaze *GF/DF* *Raised in Indiana*
- 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 redfish, creole pepper cream sauce *GF*
- Blue sea farms caribbean spiced cobia, plum wine miso glaze *GF*
- New zealand ora king salmon, parsnip saffron puree *GF* *add \$6.00 per person*

Seasonal Wild Caught Fresh Fish Entrées

- Lemon pepper cod, basil cream sauce *GF/DF*
- Pan seared wahoo, peanut ginger sauce *GF/DF*
- Caribbean spiced mahi 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*
- Pan seared gulf snapper, oven roasted tomatoes, garlic, basil *GF/DF* *add \$6.00 per person*
- Pan seared snapper, vanilla brown butter sauce *GF* *add \$6.00 per person*
- Hazelnut crusted gulf grouper, sweet pea cream sauce *GF* *add \$6.00 per person*
- Chipotle scented grouper, sweet corn emulsion *GF* *add \$6.00 per person*

Shellfish Entrées

- Colossal shrimp scampi, lemon caper butter sauce *GF*

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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 chickpea 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*
Sesame rice cake, shitake mushroom stir fry, chili oil roasted peanuts *Vg/DF*
Quinoa pilaf stuffed bell pepper, chimichurri sauce *Vg/DF/GF*
Caponata stuffed eggplant, smoked tomato chutney *Vg/DF/GF*
Mediterranean phyllo strudel, artichokes, garbanzo beans, 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 cream sauce *GF/V*
Parmesan vegetable terrine, balsamic reduction *GF/V*