

2024 HORS D'OEUVRES PARTIES

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

HORS D'OEUVRES PARTIES

Minimum of 35 guests

Hors d'oeuvres Party One \$40.00 per person

Displays

Crudité display: marinated baby carrots, cauliflower buds, broccoli florets, squash, zucchini, snow peas, medley of julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers, spinach dip

Dip platter: artichoke parmesan dip, con queso dip, spinach dip, hummus with fresh-fried tortilla & pita chips

Bruschetta display: grilled baguette slices rubbed with garlic, sea salt and olive oil and accompanied by three bruschetta toppings: cucumber olive salad; basil, tomato & garlic; roasted red pepper relish

Displayed Cold Hors d'oeuvres: Select 2

Cherry tomato BLT, applewood smoked bacon *GF/DF*

Red curry cashew shrimp salad, endive leaf, cilantro *GF*

Seared tuna, snow pea, charred pineapple ponzu *DF*

Shrimp cocktail, kahn's signature cocktail sauce *GF/DF*

Golden beet, pistachio goat cheese mousse, citrus cranberry jam, crostini

Torched apple bruschetta with fig, brie, balsamic reduction

Strawberry goat cheese bruschetta, basil, balsamic reduction

Pear, fig, goat cheese bruschetta with blush wine reduction

Filet of beef, chipotle crème, bell pepper curls, mini toasts

Displayed Hot Hors d'oeuvres: Select 2

Caribbean barbeque beef meatball

Chicken pot stickers, ginger soy sauce *DF*

Mini cheeseburger, dill pickle, ketchup

Wild mushroom phyllo satchel

Coconut chicken bites, mango curry dipping sauce *GF/DF*

Moroccan spiced chicken satay, ginger mango chutney *GF/DF*

Mini caprese pizza, balsamic glaze

Fingerling potatoes, camembert, truffle oil, scallion *GF*

Apricot brie strudel, candied ginger, apple compote *DF*

Ratatouille vegetable wellington, pesto

Short rib wellington, truffle oil, sautéed mushrooms, red wine demi-glace

Five spice beef short rib wonton, ginger hoisin dipping sauce *DF*

Fingerling potato, alouette herb cheese, smoked bacon *GF*

Mango jerk chicken skewer, pineapple rum glaze *DF*

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HORS D'OEUVRES PARTIES

Minimum of 35 guests

Hors d'oeuvres Party Two \$45.00 per person

Displays

Crudité display: marinated baby carrots, cauliflower buds, broccoli florets, squash, zucchini, snow peas, medley of julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers, spinach dip

Dip platter: artichoke parmesan dip, con queso dip, spinach dip, hummus with fresh-fried tortilla & pita chips

Bruschetta display: grilled baguette slices rubbed with garlic, sea salt and olive oil and accompanied by three bruschetta toppings: cucumber olive salad; basil, tomato & garlic; roasted red pepper relish

Displayed Cold Hors d'oeuvres: *Select 2*

Cherry tomato BLT, applewood smoked bacon *GF/DF*

Red curry cashew shrimp salad, endive leaf, cilantro *GF*

Seared tuna, snow pea, charred pineapple ponzu *DF*

Shrimp cocktail, kahn's signature cocktail sauce *GF/DF*

Golden beets, pistachio goat cheese mousse, citrus cranberry jam, crostini *V*

Torched apple bruschetta with fig, brie, balsamic reduction *V*

Strawberry goat cheese bruschetta, basil, balsamic reduction *V*

Pear, fig, goat cheese bruschetta with blush wine reduction *V*

Filet of beef, chipotle crème, red pepper curl, toasta

Displayed Hot Hors d'oeuvres: *Select 2*

Caribbean beef meatballs

Chicken pot stickers, ginger soy sauce *DF*

Mini cheese slider, dill pickle, ketchup

Wild mushroom phyllo satchels

Coconut chicken bites, mango curry dipping sauce *GF/DF*

Moroccan chicken satay, ginger mango chutney *GF/DF*

Mini caprese pizza, balsamic glaze

Fingerling potatoes, camembert, truffle oil, scallion *GF*

Apricot brie strudel, candied ginger, apple compote *DF*

Ratatouille wellington, pesto *V*

Short rib wellington, truffle oil, sautéed mushrooms, red wine demi-glace

Five spice beef short rib wontons, ginger hoisin dipping sauce *DF*

Fingerling potatoes, alouette herb cheese, smoked bacon *GF*

Mango jerk chicken skewers, pineapple rum glaze *GF/DF*

Assorted miniature pastries:

Assorted miniature pastries: chocolate cherry amarena mousse cups, chocolate ganache brownie bites, chocolate dipped strawberries, lemon curd tarts, fresh fruit tarts, opera torte, assorted macarons

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HORS D'OEUVRES PARTIES

Minimum of 35 guests

Hors d'oeuvres Party Three \$50.00 per person

Displays

Artisan Cheese Display

Manchego, brie, blue cheese, citrus poppyseed crusted goat cheese, white cheddar, smoked gouda, crackers, fresh berries, dried fruit

Crudité display: marinated baby carrots, cauliflower buds, broccoli florets, squash, zucchini, snow peas, medley of julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers, spinach dip

Dip platter: artichoke parmesan dip, con queso dip, spinach dip, hummus, with fresh-fried tortilla & pita chips

Displayed Cold Hors d'oeuvres: Select 2 from our full hors d'oeuvres selection

Displayed Hot Hors d'oeuvres: Select 2 from our full hors d'oeuvres selection

Carving Station

Select 1

Attendant(s) required, \$250.00 each

Garlic herb roasted turkey breast, basil aioli, cranberry compote, petite brioche rolls

Grilled pork tenderloin, ginger peach chutney, petite brioche rolls

Applewood smoked beef brisket, bourbon apple demi-glace, dijon aioli, petite brioche rolls

Corned beef brisket, dijon aioli, horseradish cream, petite brioche rolls

Sea salt roasted prime rib, rosemary demi-glace, horseradish cream, petite brioche rolls

New York strip loin, smoked bacon demi-glace, dijon aioli, petite brioche rolls

Seared atlantic salmon, citrus basil reduction

Beef tenderloin, chianti demi-glace, dijon aioli, horseradish cream, petite brioche rolls Add \$8.00 *per person*

Assorted miniature pastries:

Assorted miniature pastries: chocolate cherry amarena mousse cups, chocolate ganache brownie bites, chocolate dipped strawberries, lemon curd tarts, fresh fruit tarts, opera torte, assorted macarons

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HORS D'OEUVRES PARTIES

Minimum of 35 guests

Hors d'oeuvres Party Four \$58.00 per person

Displays

Artisan Cheese Display

Manchego, brie, blue cheese, citrus poppyseed crusted goat cheese, white cheddar, smoked gouda, crackers, fresh berries, dried fruit

Crudités display: marinated baby carrots, cauliflower buds, broccoli florets, squash, zucchini, snow peas, julienne bell peppers, asparagus, grape tomatoes, cucumbers, spinach dip

Bruschetta display: grilled baguette, bruschetta toppings: cucumber olive salad; tomato basil; roasted red pepper relish

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

Displayed Cold Hors d'oeuvres: Select 2 from our full hors d'oeuvres list

Displayed Hot Hors d'oeuvres: Select 2 from our full hors d'oeuvres list

Carving Station

Attendant(s) required, \$250.00 each

Select 1

Garlic herb roasted turkey breast, basil aioli, cranberry compote, petite brioche rolls

Grilled pork tenderloin, ginger peach chutney, petite brioche rolls

Applewood smoked beef brisket, bourbon apple demi-glace, dijon aioli, petite brioche rolls

Corned beef brisket, dijon aioli, horseradish cream, petite brioche rolls

Sea salt roasted prime rib, rosemary demi-glace, horseradish cream, petite brioche rolls

New York strip loin, smoked bacon demi-glace, dijon aioli, petite brioche rolls

Seared atlantic salmon, citrus basil reduction

Beef tenderloin, chianti demi-glace, dijon aioli, horseradish cream, petite brioche rolls Add \$8.00 per person

and your choice of one of the following stations

Pasta Station

Select 2

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

Trottolo 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

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Stir Fry Station

Chicken stir fry, five spice marinated chicken, bell peppers, julienne carrots, onions, water chestnuts, peanuts, siracha, cilantro, ginger red chili sauce, fried rice and white rice with petite chinese takeout containers

Paella

Spanish paella, grilled chicken, tiger shrimp, scallops, chorizo, mussels and saffron rice

Pad Thai with Chicken

Chicken pad thai, rice noodles, bean sprouts, chopped egg, peanuts, cilantro

Quesadilla Station

Select 2

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

Served with sour cream, guacamole and salsa

Nacho Station

Fresh fried tortilla chips

Seasoned ground beef

Cilantro pepper jack cheese sauce

Toppings: sour cream, guacamole, black bean corn salad, salsa verde, pico de gallo

Pizza Station

Petite pizzas, garlic oregano crust

Select 2:

BBQ chicken, bacon

Portabella mushroom florentine with tomatoes, spinach

Alsation with caramelized onions, bacon

Beef short rib, gorgonzola, caramelized onions

Four cheese & pesto

Artisan pepperoni

Andouille sausage & shrimp, peppers, onions

Sliders & Dogs

Mini all-beef hotdogs, egg buns, beef sliders, brioche bun, lettuce, tomato, onion, ketchup, mustard, pickle, bacon mayonnaise

Assorted miniature pastries:

Assorted miniature pastries: chocolate cherry amarena mousse cups, chocolate ganache brownie bites, chocolate dipped strawberries, lemon curd tarts, fresh fruit tarts, opera torte, assorted macarons