

# 2024 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

\$20.00 per person

Select 6 hors d'oeuvres to be passed for 1 hour

\$27.75 per person

Select 6 hors d'oeuvres to be passed for 2 hours

\$35.50 per person

## COLD HORS D'OEUVRES

### Vegetarian

\$444.00 per 100 pieces

Avocado tomato toasta, adobo creme, micro greens V

Avocado sushi roll, sticky rice, julienned vegetables, ginger wasabi sauce GF/DF/V

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

Eggplant cannelloni, boursin, pine nuts, red pepper relish GF/V

Raspberry, pear, brie bruschetta, balsamic glaze V

Cucumber vegetable roll, sesame sweet chili vinaigrette DF/V

Belgian endive, coconut curry tofu, beluga lentil salad GF/DF/V

Aged white cheddar, green apple, peanut crumbles, caramel glaze GF/V

Blackberry bruschetta, whipped goat cheese, candied hazelnut, crostini GF/V

Peppadew pepper, feta creme, kalamata olive, frisée GF/V

Strawberry cup, mascarpone mousse, candied lemon zest, white balsamic glaze, micro herb GF/V

Pistachio crusted goat cheese, golden beet, balsamic glaze, basil GF/V

Roasted brussels sprout brochette, roasted yellow tomato, kalamata olive GF/DF/V

Marble tomato caprese, basil, mozzarella, balsamic glaze, pesto GF/V

Parisian cucumber cup, boursin cheese, caper berry GF/V

Asparagus éclair, asparagus tip, garlic herb whipped cheese, watermelon radish V

### Meat

\$500.00 per 100 pieces

Cherry tomato BLT, applewood smoked bacon, GF/DF

Prosciutto wrapped asparagus, lemon oil GF/DF

Red curry cashew chicken salad, endive leaf, cilantro *Contains shellfish*

Steak au Poivre, pink peppercorn crust, brandy mousse, parmesan sable cookie

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

Lamb pita, curry spiced lamb loin, whipped feta, cucumber, tomato, pita chip

Smoked duck satay, cranberry chipotle maple glaze GF/DF

Goat cheese stuffed cherry peppers, serrano ham GF

Capicola ham, smoked gouda, kalamata olive skewer GF

Truffle steak tartare, truffle aioli, shallots, toasted baguette DF

Maple leaf farms confit duck rilette, candied pecan, green apple, maple syrup GF

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## COLD HORS D'OEUVRES

### Seafood

\$500.00 per 100 pieces

Shrimp cocktail, Kahn's signature cocktail sauce *GF/DF*  
Adobo spiced shrimp, jicama, roasted pineapple chutney *DF/GF*  
Lemon pepper shrimp, avocado cilantro puree, bell pepper curl, cucumber cup *GF/DF*  
Sweet chili shrimp, pineapple miso emulsion, micro basil, wonton cup *DF*  
Togarashi spiced tuna, snow pea, pineapple miso glaze *DF*  
Spicy tuna rice cups, avocado crème, soy paper *GF/DF*  
Sweet chili tuna poke, sweet soy glaze, wonton cup *DF*  
Tuna tartar, watermelon radish, mango mirin coulis, micro greens *GF/DF*  
Caviar, lemon crème fraîche, chives, baby potato *GF*  
Everything bagel spice crusted tuna, smoked shoyu ponzu glaze *DF*  
Tuna ceviche, pomegranate, avocado, sambal crème, micro green, wonton cup *DF*  
Sesame crusted tuna nigiri, candied ginger aioli, crunchy wasabi pea *GF/DF*  
Watermelon sushi, cucumber rind, tuna tar tare, black sesame seeds, honey soy glaze *DF*  
Smoked salmon tea sandwiches, cucumber, alouette cheese, aioli, chives, pullman bread  
Smoked salmon canape, cucumber, pickled shallot, bagel spiced creme fraiche, toast point *GF*  
Hickory smoked rainbow trout canapes, cucumber, lemon thyme crème fraîche *GF*  
Cucumber crab roll, garlic herb cheese, micro green *GF*  
Lobster, red pepper remoulade, brioche crustini *DF*  
White sturgeon caviar pancake, crème fraîche, chives, baby dutch pancake

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## HOT HORS D'OEUVRES

### Vegetarian

\$444.00 per 100 pieces

Fingerling potato, camembert, truffle oil, scallion *GF*  
Sake tempura green tomato, smoked shoyu aioli  
Sweet corn, black bean and pepper jack cheese quesadilla  
Tempura avocado, chili garlic dipping sauce  
Eggplant parmesan, spicy tomato jam, parmesan  
Vegetable pot sticker, shitake mushrooms, cabbage, carrots, ginger honey miso glaze *DF*  
Cauliflower artichoke flatbread, lemon artichoke puree, roasted marble cauliflower, grilled cauliflower crust *GF/V*  
Sweet corn tart, nutmeg sweet corn puree, nutmeg, cherry tomato, asparagus *V/DF*  
Apricot brie phyllo tart, candied ginger apple compote  
Brie, dried pineapple, caramelized onion quesadillas  
Wild mushroom phyllo satchels  
Red pepper risotto arancini, pesto  
Stuffed mushroom, boursin, walnuts *GF*  
Tempura portabella fries, roasted garlic rosemary ranch  
Fig goat cheese croquette, brandy apricot glaze  
Mini gruyere croissant, peach preserves  
Mini caprese pizza, balsamic glaze  
Ratatouille vegetable wellington, pesto  
Spinach & artichoke phyllo cups

### Meat

\$500.00 per 100 pieces

Caribbean barbeque beef meatball  
Corned beef, pretzel roll, swiss cheese, whole grain mustard aioli  
Five spice beef short rib wonton, ginger hoisin dipping sauce *DF*  
Fingerling potato, alouette herb cheese, smoked bacon *GF*  
Caribbean mango chicken skewer, pineapple rum glaze *GF/DF*  
White sesame crusted chicken satay, peanut ginger dipping sauce *DF*  
Chipotle barbeque chicken satay, peach preserves *GF/DF*  
Chicken pot sticker, ginger hoisin sauce *DF*  
Coconut chicken bite, mango curry dipping sauce *GF/DF*  
Moroccan spiced chicken satay, ginger mango chutney *GF/DF*  
Bacon wrapped date, marcona almonds, quince glaze *GF/DF*  
Peppadew pepper, chorizo, pepperjack cheese  
Pork carnitas, hard taco shell, cotija, cactus salsa *GF*  
Cinnamon maple glazed pork belly grilled cheese, brie, citrus jam  
Black garlic molasses glazed pork belly, corn bread cake  
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  
Cuban sandwich, roasted pork, ham, salami, 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, portabella, demi-glace *GF/DF*  
Garlic marinated lamb chop, chipotle adobo sauce *GF/DF*

2024 menu prices subject to change without notice – Passed Hors d'oeuvres V2 Page 3 of 4

All items are prepared in a kitchen where milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish are present. We cannot guarantee any food to be completely free of allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Naturally occurring pits, shell pieces, husks or bones may be present.

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## HOT HORS D'OEUVRES

### Seafood

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Crab rangoon, wasabi cream cheese, chives, ginger plum sauce  
Crab cake, roasted red pepper remoulade sauce *GF*  
Crab fritter, sweet corn, bacon, roasted jalapeño aioli  
Mini shrimp po'boy, chili garlic spiced aioli  
Tempura shrimp, sticky sauce *DF*  
Shrimp egg roll, sweet & sour plum sauce  
Shrimp & grits etouffee bites  
Spicy shrimp toast, soy aioli, sesame candied seaweed  
Clam chowder fritters, chive aioli  
Sea scallop, tempura crust, togarashi dipping sauce  
Applewood-smoked bacon wrapped sea scallop, orange marmalade *GF*  
Alaskan salmon cake, lemon caper aioli  
Mahi mahi fish taco, cilantro lime cabbage slaw *DF*  
Lobster apple fritter, tarragon aioli  
Lobster en croute, brandy mushroom béchamel  
Lobster bisque shooters, oyster crackers