

# 2024 PLATED DINNER ENTREES

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

## PLATED DINNER ENTREES

Minimum 25 guests.

All plated 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 tea

Plated meals are priced by the entrée and include your choice of a salad, 2 sides and a dessert.

For a duo entrée: *add \$6.50 per person to greater price of two choices.*

For choice-of entrée: *add \$5.00 per person*

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

### Chicken

Sesame ginger marinated chicken breast, plum miso cream sauce <i>GF</i>	\$52.00 per person
Harissa marinated chicken breast, coconut curry sauce <i>GF/DF</i>	\$52.00 per person
Pesto chicken breast, fresh mozzarella, pine nuts, garlic parmesan cream sauce <i>GF</i>	\$52.00 per person
Roasted garlic chicken breast, sundried tomato chutney, rosemary cream sauce <i>GF</i>	\$52.00 per person
Lemon thyme marinated chicken breast, truffle wild mushroom ragout, boursin fondue <i>GF</i>	\$52.00 per person
Mango jerk chicken breast, toasted coconut rum cream sauce <i>GF</i>	\$52.00 per person
Tandoori grilled chicken breast, roasted pineapple chutney, macadamia coconut cream <i>GF</i>	\$52.00 per person
Rosemary & orange marinated chicken breast, roasted garlic cream sauce <i>GF</i>	\$52.00 per person
Sweet chili grilled chicken breast, mango agave emulsion <i>GF/DF</i>	\$52.00 per person
White balsamic marinated chicken, roasted tomatoes, fresh basil, smoked mozzarella mornay <i>GF</i>	\$52.00 per person
Tarragon cider brined chicken breast, fennel apple marmalade, demi-glace, <i>GF/DF</i>	\$52.00 per person
Pineapple miso chicken breast, peanut ginger sauce <i>GF/DF</i>	\$52.00 per person
Seared chicken breast, sautéed mushrooms, smoked bacon demi-glace <i>GF/DF</i>	\$52.00 per person
Moroccan spiced chicken breast, sweet & spicy mango sauce <i>GF/DF</i>	\$52.00 per person
Thai lemongrass marinated chicken, coconut cream sauce <i>GF/DF</i>	\$52.00 per person
Garlic & herb marinated breast of chicken, lemon butter sauce, citrus basil relish <i>GF</i>	\$52.00 per person
Adobo-marinated chicken breast, cactus jalapeño salsa, smoked corn puree <i>GF</i>	\$52.00 per person
Maple fig glazed chicken breast, port wine demi-glace <i>GF/DF</i>	\$52.00 per person
Grilled chicken breast, roasted tomatoes, capers, pine nuts, pesto cream <i>GF</i>	\$52.00 per person
Chicken saltimbocca, prosciutto, fontina sage fondue <i>GF</i>	\$53.00 per person
Spinach & feta stuffed chicken, rosemary lemon cream sauce <i>GF</i>	\$53.00 per person

### Pork

Pecan crusted pork medallions, bourbon apricot demi-glace <i>GF/DF</i>	\$56.00 per person
Adobo pork tenderloin, jalapeño sweet corn cream <i>GF/DF</i>	\$56.00 per person
Macadamia nut crusted pork tenderloin, smoked shoyu cream sauce	\$56.00 per person
Cider brined bone-in pork chop, ginger apple butter glaze <i>GF/DF</i>	\$56.00 per person

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## Beef

Red wine braised beef short rib, bordelaise sauce <i>GF</i>	\$61.50 <i>per person</i>
Green peppercorn-crusted strip loin, cognac demi-glace <i>GF/DF</i>	\$61.50 <i>per person</i>
Smoked sea salt ribeye, horseradish cream <i>GF</i>	\$61.50 <i>per person</i>
Applewood smoked beef brisket, apple bourbon demi-glace <i>GF/DF</i>	\$61.50 <i>per person</i>
Beef short rib wellington, smoked portabella demi-glace <i>DF</i>	\$63.50 <i>per person</i>
Gorgonzola crusted beef short rib, roasted cipollini demi-glace	\$63.50 <i>per person</i>
Rosemary roasted garlic crusted filet, marsala demi-glace <i>GF/DF</i>	\$70.00 <i>per person</i>
Porcini crusted filet of beef, pink peppercorn demi-glace <i>GF/DF</i>	\$70.00 <i>per person</i>
Applewood smoked bacon crusted filet mignon, gorgonzola cream sauce <i>GF</i>	\$70.00 <i>per person</i>
Wild mushroom duxelles crusted filet, porcini cream sauce <i>GF</i>	\$70.00 <i>per person</i>
Kahn's pepper spiced filet of beef, peppercorn demi-glace <i>GF/DF</i>	\$70.00 <i>per person</i>
Garlic and fresh herb crusted filet of beef, sherry wine demi-glace <i>GF/DF</i>	\$70.00 <i>per person</i>
Cracked pepper crusted wagyu filet mignon, truffle demi-glace <i>GF/DF</i> *Excludes packages	\$90.50 <i>per person</i>

## Game

Ginger spiced duck breast, pomegranate reduction <i>GF/DF</i>	\$55.50 <i>per person</i>
Sumac dusted duck breast, cherry hibiscus demi-glace <i>GF/DF</i>	\$55.50 <i>per person</i>
Mojo marinated duck breast, pomegranate demi-glace <i>GF/DF</i>	\$55.50 <i>per person</i>
Pistachio crusted lamb loin, port wine fig reduction <i>GF/DF</i>	\$75.00 <i>per person</i>
Dijon & herb crusted rack of lamb, rosemary garlic cream <i>DF</i>	\$75.00 <i>per person</i>
Juniper spiced venison loin, port wine demi-glace <i>GF/DF</i>	\$75.00 <i>per person</i>
Braised veal osso bucco, 12 oz., chianti demi-glace, lemon gremolata <i>DF</i>	\$75.00 <i>per person</i>
Grilled veal porterhouse, 10 oz., marsala sage demi-glace <i>GF/DF</i>	\$90.50 <i>per person</i>
Pink peppercorn crusted bison strip loin, rosemary cognac cream sauce <i>GF</i>	\$85.50 <i>per person</i>
Pan seared bison tenderloin au poivre, brandy demi-glace <i>GF/DF</i>	\$90.50 <i>per person</i>

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## FISH

### Aqua-cultured Fresh Fish Entrées

Sautéed shrimp, garlic herb butter <i>GF</i>	\$55.00 <i>per person</i>
Pecan crusted white creek rainbow trout, bourbon peach glaze <i>GF/DF</i>	\$55.00 <i>per person</i>
Lemon & herb marinated steelhead salmon, tarragon cream sauce <i>GF</i>	\$58.00 <i>per person</i>
Atlantic salmon wellington, fennel leek fondue	\$58.00 <i>per person</i>
Atlantic salmon, caper chardonnay cream <i>GF</i>	\$58.00 <i>per person</i>
Grilled atlantic salmon, vermouth butter sauce, citrus basil salsa <i>GF</i>	\$58.00 <i>per person</i>
Five spiced seared icelandic arctic char, coconut lime reduction <i>GF/DF</i>	\$58.00 <i>per person</i>
Cajun spiced redfish, chipotle red pepper cream sauce <i>GF</i>	\$58.00 <i>per person</i>
Blue sea farms caribbean spiced cobia, plum wine miso glaze <i>GF</i>	\$59.00 <i>per person</i>
New zealand ora king salmon, parsnip saffron puree <i>GF</i>	\$63.00 <i>per person</i>

### Wild-Caught Fresh Fish Entrées

Pan seared wahoo, peanut ginger sauce <i>GF/DF</i>	\$60.00 <i>per person</i>
Caribbean spiced mahi mahi, spiced rum cream sauce, avocado mango salsa <i>GF/DF</i>	\$60.00 <i>per person</i>
Mojo marinated atlantic swordfish, mango sweet chili sauce <i>GF/DF</i>	\$60.00 <i>per person</i>
Coconut crusted caribbean corvina, pineapple miso glaze <i>GF/DF</i>	\$61.00 <i>per person</i>
Ancho marinated caribbean corvina, orange ginger cream sauce <i>GF/DF</i>	\$61.00 <i>per person</i>
Tarragon crusted caribbean corvina, champagne caviar butter sauce	\$61.00 <i>per person</i>
Pan seared gulf snapper, oven roasted tomatoes, garlic, basil <i>GF/DF</i>	\$65.00 <i>per person</i>
Pan seared snapper, vanilla brown butter sauce <i>GF</i>	\$65.00 <i>per person</i>
Hazelnut crusted gulf grouper, sweet pea cream sauce <i>GF</i>	\$65.00 <i>per person</i>
Chipotle scented grouper, sweet corn emulsion <i>GF</i>	\$65.00 <i>per person</i>
Bronzed chilean sea bass, fennel vermouth butter sauce <i>GF</i>	\$70.00 <i>per person</i>
Sesame crusted chilean sea bass, plum wine miso sauce <i>GF</i>	\$70.00 <i>per person</i>
Pan seared chilean sea bass, smoked shoyu cream sauce <i>GF</i>	\$70.00 <i>per person</i>

### Shellfish Entrées

5 oz. lump crab cake, red pepper cream sauce <i>GF</i>	\$60.00 <i>per person</i>
Shrimp scampi, lemon caper butter sauce <i>GF</i>	\$60.00 <i>per person</i>
Atlantic sea scallops, sweet corn truffle nage <i>GF</i>	<i>market price</i>
Lobster thermidor, brandy mushroom béchamel	<i>market price</i>
Seafood cioppino, seabass, mussels, clams, bay shrimp, fennel, roasted tomatoes, saffron orzo	\$65.00 <i>per person</i>

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## **Vegan Entrées**

Stuffed vine ripe tomato, farro kale pilaf, grilled broccolini, basil emulsion <i>Vg/DF</i>	\$50.00 <i>per person</i>
Portobella, red pepper, sautéed spinach, vegan cheese strudel <i>Vg/DF</i>	\$50.00 <i>per person</i>
Southern black eye pea collard green roll, vegan sausage, pepper coulis <i>Vg/GF/DF</i>	\$50.00 <i>per person</i>
Turkish chickpea cake, rosemary pepper relish <i>Vg/DF/GF</i>	\$50.00 <i>per person</i>
Lentil cassoulet napa cabbage roll, pepper coulis <i>Vg/DF/GF</i>	\$50.00 <i>per person</i>
Cauliflower truffle gateau, yellow pepper relish <i>Vg/GF</i>	\$50.00 <i>per person</i>
Shiitake mushrooms, tofu and peanut stir fry, sticky rice cake <i>Vg/DF</i>	\$50.00 <i>per person</i>
Sweet bell pepper stuffed with quinoa pilaf, chimichurri sauce <i>Vg/DF/GF</i>	\$50.00 <i>per person</i>
Caponata stuffed eggplant, smoked tomato chutney <i>Vg/DF/GF</i>	\$50.00 <i>per person</i>
Mediterranean quinoa phyllo strudel, yellow pepper saffron coulis <i>Vg/DF</i>	\$50.00 <i>per person</i>
Grilled zucchini roulade, roasted tomato, spinach, kalamata olive relish <i>Vg/GF/DF</i>	\$50.00 <i>per person</i>
Cavatappi pasta, artichokes, fennel, chopped herbs, roasted garlic tomato sauce <i>Vg/DF</i>	\$50.00 <i>per person</i>
Grilled vegetable lasagna, marinara, vegan mozzarella <i>Vg/DF</i>	\$50.00 <i>per person</i>

## **Vegetarian Entrées**

Grilled vegetable wellington, red pepper coulis <i>V</i>	\$50.00 <i>per person</i>
Spinach & garlic herb alouette stuffed artichoke, herb emulsion <i>GF/V</i>	\$50.00 <i>per person</i>
Parmesan vegetable terrine, balsamic reduction <i>GF/V</i>	\$50.00 <i>per person</i>

## **Pasta Entrées**

Gnocchi, roasted roma tomatoes, ratatouille vegetables, basil pesto <i>V</i>	\$49.50 <i>per person</i>
Mushroom ravioli, sautéed spinach & roasted wild mushrooms, truffle cream sauce <i>V</i>	\$49.50 <i>per person</i>
Butternut squash ravioli, zucchini noodles, pine nuts, brown butter sage cream sauce <i>V</i>	\$49.50 <i>per person</i>
Gnocchi, smoked bacon, caramelized leeks, sweet peas, vermouth brie cream sauce	\$49.50 <i>per person</i>
Three cheese ravioli, beets, sautéed spinach, pumpkin seeds, garlic herb parmesan cream <i>V</i>	\$49.50 <i>per person</i>
Ricotta cheese tortellini, herb grilled chicken, pesto cream sauce	\$49.50 <i>per person</i>
Ricotta cheese tortellini, peas, roasted leeks, lemon rosemary ricotta <i>V</i>	\$49.50 <i>per person</i>
Cavatappi pasta, grilled chicken, chorizo, spinach, red pepper cream sauce	\$49.50 <i>per person</i>
Trottolo pasta, beef bolognese, mozzarella	\$49.50 <i>per person</i>
Orecchiette, italian sausage, peppers, onions, sauce diavolo	\$49.50 <i>per person</i>
Penne pasta, smoked chicken, jalapeño, gouda cream sauce	\$49.50 <i>per person</i>
Beef bolognese lasagna, italian cheese blend	\$49.50 <i>per person</i>