

2024 SALADS & STARTERS

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

SALADS

Mixed Greens

Kahn's salad, candied almonds, onion confit, tomatoes, roasted red pepper vinaigrette *GF/DF/V*

Mixed greens, smoked bacon, green apple slices, pink peppered goat cheese medallions, maple walnut vinaigrette *GF*

Mixed field greens, blue cheese, ginger spiced almonds, raspberries, raspberry vinaigrette dressing *GF/V*

Field Greens, hazelnut crusted goat cheese, sweet pickled golden beets, orange segments, dijon mustard vinaigrette *GF/V*

Artisan lettuce, brie, pears, candied walnuts, pomegranate vinaigrette *GF/V*

Summer greens, avocado, red onion, oven roasted tomatoes, parmesan crisp, champagne vinaigrette *GF/V*

Tuscany blend, grape tomatoes, smoked mozzarella, kalamata olives, pine nuts, aged balsamic vinaigrette *GF/V*

Mixed greens, dragon fruit, crispy lotus root, watermelon radish, pickled carrots, yuzu cilantro dressing *GF/DF/V*

Micro greens, goat cheese mousse, baby beets, orange segments, candied pistachios, basil blood orange vinaigrette *GF/V* Plated only

Mixed greens, edamame corn relish, grape tomatoes, avocado, pine nuts, pesto vinaigrette *GF/V*

Tuscany blend, roasted fennel, butternut squash, cashews, goat cheese medallion, sambuca citrus vinaigrette *GF/V*

Romaine

Artisan romaine, artichoke cups, boursin, marinated olives, pine nuts, red pepper coulis, lemon thyme vinaigrette *GF/V*

Prosciutto wrapped romaine, micro basil, red & yellow tomato caprese stack, grilled baguette, balsamic glaze, garlic herb oil

Quartered hearts of romaine, grape tomatoes, basil garlic crostini, shaved parmesan, caesar dressing Contains finfish

Chopped romaine, grape tomatoes, avocado, sunflower seeds, smoked cheddar wedge, creamy avocado dressing *GF/V*

Mediterranean caesar, artisan romaine, marble tomatoes, cucumber olive relish, shaved parmesan, garlic crostata, kalamata caesar dressing Contains finfish

Other Greens & Salads

Red oak, green and white asparagus, tarragon roasted tomatoes, pine nuts, prosciutto, smoked tomato vinaigrette *GF/V*

Endive, frisée, radicchio, gorgonzola, ruby red grapefruit, roasted fennel, chopped hazelnuts, quince vinaigrette *GF/V*

Bibb lettuce & red leaf lettuce, white cheddar, balsamic marinated cherries, pears, spiced walnuts, sumac vinaigrette *GF/V*

Baby kale, roasted cauliflower, quinoa, almonds, pickled red onions, grape tomatoes, honey truffle vinaigrette *GF/DF/V*

Butter lettuce, roasted golden beets & parsnips, dried cranberries, candied almonds, agave mint vinaigrette *GF/V*

Belgian endive, arugula, grilled jumbo asparagus tips, humboldt fog wedge, pistachios, pomegranate vinaigrette *GF/V*

Spinach & frisée, strawberries, mandarin oranges, almonds, strawberry poppy seed vinaigrette *GF/DF/V*

Arugula & radicchio, petite french pear, maytag blue cheese wedge, pecan brittle, port wine & fig vinaigrette *GF/V*

Spinach & watercress, cipollini onions, cranberry, macadamia nut crusted goat cheese, roasted pineapple vinaigrette *GF/V*

Baby iceberg wedge, cherry tomatoes, shaved fennel cucumber slaw, bacon, gorgonzola, peppery blue cheese dressing *GF/V*

Arugula & napa cabbage, asian pear, sesame crusted bacon, five spiced peanuts, red peppers, ginger honey dressing *GF/DF*

Heirloom tomato caprese, mozzarella, basil, balsamic and pesto *GF/V*

Quinoa & Italian farro, jicama, napa cabbage, marble carrots, bell peppers, onion, garlic rosemary lemon vinaigrette *GF/DF/V*

Mixed greens, julienne apple, fennel, dried cranberries, candied almonds, mandarin oranges, citrus ginger dressing *GF/V*

Endive, frisée, cucumber, pickled red onion, tomatoes, golden peppadew peppers, caper berries, champagne tarragon vinaigrette *GF/DF/V*

Golden beets, roasted brussels sprouts, watermelon radish, grilled cipollini onions, red onion, roasted garlic miso dressing *DF/V*

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PLATED SALADS AND STARTERS

Micro greens, goat cheese mousse, baby beets, orange segments, candied pistachios, basil blood orange vinaigrette *GF/V*
Frisée & endive salad, roasted red pepper hummus, feta cheese, pita wedge, garbanzo bean olive relish, htipiti stuffed peppadew, pine nuts, red pepper coulis, tahini lemon vinaigrette *V*
Cucumber wrapped mixed greens, heirloom tomatoes, parisian cucumbers, long stem artichoke, peppadew peppers, garlic artichoke tapenade, tabbouleh, oregano dijon vinaigrette *V*
Tuna tartare, avocado mango salsa, cilantro, avocado mousse, black garlic molasses, togarashi wontons *V*
Heirloom tomato caprese, mozzarella, micro basil, balsamic and pesto *GF/V*
Crudo plate, sesame crusted ahi, hamachi, bagna càuda aioli, watermelon radish, white anchovy, lemon caper flatbread

Salad Enhancements

Parmesan ring *\$3.50 per person*
Cucumber ring *\$2.50 per person*

AMUSE BOUCHE AND INTERMEZZO

Available to be added to plated meals only.

Amuse Bouche

Grilled asparagus, endive leaf, blue cheese, hazelnuts, radicchio, pear gastrique *GF/V* *\$6.00 per person*
Gazpacho, poached shrimp, cilantro lime avocado mousse *GF/DF* *\$6.00 per person*
Butternut squash & apple bisque, cinnamon crème fraiche *GF/V* *\$6.00 per person*
Tomato basil bisque, mini grilled cheese *V* *\$6.00 per person*
White and green asparagus soup, crispy prosciutto *GF* *\$6.00 per person*
Tuna tar tare, wasabiko, avocado mousse, micro cilantro, lotus wonton cup *DF* *\$7.50 per person*
Lobster medallion, yellow pepper curl, caviar, pea tendrils, tarragon sweet pea puree, vanilla vinaigrette *GF* *\$7.50 per person*
Seared yellow fin tuna niçoise, purple potatoes, haricot vert, quail egg, olive vinaigrette *GF/DF* *\$7.50 per person*
Brie with fig & apricot cognac compote, pistachio ginger goat cheese, orange basil marmalade, crostini *V* *\$7.50 per person*
Beef carpaccio, micro arugula, caper berries, truffle oil, foie gras grand marnier mousse, baguette *\$7.50 per person*
Hickory smoked salmon, lemon dill emulsion, micro greens, cured red pepper & fennel slaw *GF/DF* *\$7.50 per person*
Jumbo gulf shrimp with grilled lemons, bloody mary cocktail sauce, horseradish cucumber salad *GF/DF* *\$7.50 per person*

Intermezzo

Lemon sorbet with st. germain & mint drizzle *GF/DF/Vg* *Not available for all events *\$5.50 per person*
Prosecco pear gelée, hibiscus flower *GF/DF* *\$5.50 per person*
Iced ginger green tea shooter *GF/DF/Vg* *\$5.50 per person*
Raspberry lemongrass lemonade *GF/DF/Vg* *\$5.50 per person*
Citrus basil soda with orange *GF/DF/Vg* *\$5.50 per person*
Raspberry sorbet, lime cup, agave tequila glaze *GF/DF/Vg* *Not available for all events *\$5.50 per person*