

2024 STATIONS

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 STATION PARTIES

Minimum 50 guests.

Minimum of 3 stations.

3 station party <i>Select 1 accompaniment, 1 entrée and 1 dessert</i>	\$65.00 per person
4 station party <i>Select 2 accompaniments, 1 entrée and 1 dessert</i>	\$75.00 per person
5 station party <i>Select 2 accompaniments, 2 entrées and 1 dessert</i>	\$87.00 per person
6 station party <i>Select 2 accompaniments, 2 entrées and 2 desserts</i>	\$96.00 per person
<i>Add an accompaniment station</i>	\$12.00 additional per person
<i>Add an entrée station</i>	\$16.00 additional per person
<i>Add a dessert station</i>	\$5.00 additional per person

ACCOMPANIMENT STATIONS

Salad & Platter Station

Select 3

Kahn's salad, candied almonds, onion confit, tomatoes, roasted red pepper vinaigrette
Mixed greens, smoked bacon, green apple slices, pink peppered goat cheese medallions, maple walnut vinaigrette
Mixed field greens, blue cheese, ginger spiced almonds, raspberries, raspberry vinaigrette dressing
Field Greens, hazelnut crusted goat cheese, sweet pickled golden beets, orange segments, dijon mustard vinaigrette
Artisan lettuce, brie, petite french pear, candied walnuts, pomegranate vinaigrette
Tuscany blend, roasted fennel, golden beets, candied cashews, orange goat cheese medallion, sambuca vinaigrette
Quartered hearts of romaine, grape tomatoes, basil garlic crostini, shaved parmesan, caesar dressing
Chopped romaine, grape tomatoes, avocado, sunflower seeds, smoked cheddar wedge, creamy avocado dressing
Spinach & frisée, strawberries, mandarin oranges, almonds, strawberry poppy seed vinaigrette
Tuscan kale medley, pickled red onions, marble carrots, grape tomatoes, bacon, goat cheese, maple vinaigrette
Baby iceberg wedge, cherry tomatoes, shaved fennel cucumber slaw, bacon, gorgonzola, peppery blue cheese dressing
Arugula & napa cabbage, asian pear, sesame crusted bacon, five spiced peanuts, red peppers, ginger honey dressing
Heirloom tomato caprese, mozzarella, basil, balsamic glaze, pesto

Crudités Display

Baby carrots, cauliflower buds, broccoli florets, squash, zucchini, snow peas, julienne bell peppers, asparagus, grape tomatoes, cucumbers, choice of spinach or artichoke parmesan dip

Fruit Display

Fresh melon, grapes, berries, pineapple, orange, kiwi, strawberry grand marnier dip

Mediterranean Platter

Hummus, tabouli, grape leaves, tzatziki, roasted eggplant, baba ganoush, pita bread, pita chips

Artisan Cheese Display

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

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Soup Station

Select 2 soups

Served with assorted breads, lemon rosemary flatbread, sun-dried tomato butter and butter balls

Select 2 soups

Garden vegetable minestrone *GF/VG*

Baked yukon potato, smoked bacon, leeks *GF*

Curry carrot bisque *GF/V*

Broccoli cheddar *GF/V*

Sante fe beef *GF*

New England clam chowder, oyster crackers

Chipotle red pepper bisque *GF/V*

Tomato basil bisque *GF/V*

Smoked chicken corn chowder, oyster crackers

Lemon rosemary chicken wild rice *GF*

Butternut apple bisque *GF/V*

Lobster bisque *GF*

Blue crab corn chowder, oyster crackers

Black bean chili *GF/VG*

Bison chili, tortilla stripes *GF*

Spanish pumpkin bisque, crème fraiche, pepitas *GF/V*

Edible Garden

Plated salad of petite artisan lettuce, brie, pear, candied walnuts, blackberry vinaigrette

Watermelon mojito

Romaine, quinoa, jicama, bell peppers, cucumber, red onion, chimmicurri vinaigrette

Cucumber fennel salad, red onion, tomato, champagne vinaigrette

Mac n' Cheese Station

Elbow quattro fromage, white truffle oil

Orecchiette, lobster, bacon, white cheddar sauce

Trottole florentine, sautéed spinach, wild mushrooms medley, parmesan pesto cream sauce

Penne pasta, smoked chicken, roasted green chilies, gouda cream sauce

Toppings: toasted herb bread crumbs, shredded parmesan and chopped scallions

Kahn's Potato Bar

Baked idaho potatoes

Garlic buttered broccoli florets

Whipped sweet potatoes

Yukon gold mashed potatoes

Cheddar cheese sauce

Chipotle chili

Toppings: shredded cheese, sour cream, scallions, bacon, butter balls, brown sugar, pecans, mini marshmallows

Skewer Station

Lemongrass & ginger marinated shrimp skewers, cilantro coconut crème

Thai chicken satay, peanut ginger dipping sauce *contains finfish*

Garlic herb marinated NY strip & bell pepper kabobs, horseradish sauce

Balsamic marinated portabella, grape tomato skewers, basil pesto

Shooter Station

Petite mozzarella, arugula pesto, grape tomato, balsamic glaze

Marinated thai beef salad, cucumbers, red onion, basil in a birch boat *Contains finfish*

Red curry cashew shrimp salad, endive cup, cilantro emulsion

Jam jar chopped beet salad, citrus goat cheese mousse, ginger candied pistachios

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Iced Seafood Display Station

\$12.00 additional per person

Shrimp cocktail, crab claws, half shell oysters, sliced lemons, parsley, cocktail sauce, mignonette, horseradish lime crème

Sushi Station

Sushi chef attendant(s) optional \$250.00 per chef.

Chef's choice of: tuna, salmon nigiri, shrimp nigiri, california rolls, spicy tuna rolls, tuna rolls, salmon rolls, veggie rolls served with wasabi, pickled ginger, soy sauce

Tuna Crudo Station

Blackened tuna sashimi, spicy aioli, seaweed salad, wasabi crusted peas

Sesame crusted tuna with sweet & sour chili garlic glaze, wrapped in a snow pea

Tuna niçoise salad in a birch wood boat

Tuna tartare wonton cups, cilantro avocado mousse, sweet soy glaze

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ENTRÉE STATIONS

Quesadilla Station

Select 3

Smoked chicken quesadilla, anaheim chili and jack cheese
Cilantro lime pork carnitas, shredded cheese
Caribbean spiced shrimp, dried pineapple and pepper jack cheese
Adobo marinated beef, monterey jack cheese
Brie, dried pineapple and onion
Sweet corn, black bean and pepperjack cheese quesadilla
Served with sour cream, guacamole and salsa

Contemporary Slider Station

Select 4

Nashville hot chicken, spicy brown sugar glaze, creamy cole slaw
Chicken maple waffle, chipotle maple aioli
Crispy pork tenderloin, roasted garlic herb aioli
Mesquite pulled pork shoulder, chipotle barbecue glaze
Angus beef slider, horseradish cream
Turkey burger slider, cranberry chutney
Balsamic marinated portabella mushrooms, basil pesto
Applewood smoked beef brisket, chimichurri sauce
Red wine braised beef short ribs, rosemary garlic demi-glace
Bell pepper bean burger, roasted red pepper avocado salsa
Sesame crusted yellowfin tuna, napa cabbage kim chi, wasabi glaze
Crab cakes, red pepper remoulade sauce
Served with petite brioche rolls

\$2.00 additional per person

\$2.00 additional per person served cool

\$2.00 additional per person

Taco & Nacho Station

Fresh fried tortilla chips
Crispy corn taco shells
Soft flour tortillas
Seasoned ground beef
Honey tequila lime smoked chicken
Adobo pork carnitas
Cilantro pepper jack cheese sauce
Toppings: sour cream, guacamole, black bean corn salsa, salsa verde, shredded jack & cheddar cheese blend, shredded lettuce, pico de gallo

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Craft Pizza Station

With poppyseed, garlic and oregano crust.

Select 3

BBQ chicken, bacon

Portabella mushroom florentine, tomatoes, spinach

Alsatian, caramelized onions, bacon

Four cheese, pesto

Artisan pepperoni

Andouille sausage & shrimp, peppers, onions

Pasta Station

Select 3

Gnocchi, roasted roma tomatoes, ratatouille vegetables, basil pine nut pesto

Mushroom ravioli, sautéed garlic spinach & roasted wild mushrooms, truffle cream sauce

Butternut squash ravioli, zucchini noodles, pine nuts, brown butter sage cream sauce

Gnocchi, smoked bacon, caramelized leeks, sweet peas, vermouth brie cream sauce

Penne pasta, artichokes, fennel, chopped herbs, roasted garlic tomato sauce V/DF

Ricotta cheese tortellini, grilled herb chicken, pesto cream sauce

Trottole pasta, beef bolognese, mozzarella

Orecchiette, italian sausage, peppers, onions, sauce diavolo

Beef lasagna with ricotta, mozzarella and basil marinara

Vegan vegetable lasagna, vegan mozzarella

Stir Fry Station

Chef attendant(s) required, \$250.00 per chef.

Chicken pot stickers with sweet & sour chili garlic glaze

Vegetable egg roll, spicy mustard sauce

Beef, chicken, shrimp, bok choy, snow peas, sweet peppers, red onions, broccoli, cilantro, garlic, peanuts,

ginger stir fry sauce, orange miso sauce

Served with white rice, fried rice

Fried Rice Action Station

Chef attendant(s) required, \$250.00 per chef.

Custom made fried rice prepared by a chef:

Vegetable fried rice, peas & carrots, celery & onions, pork belly, shrimp, chicken, scrambled egg, enoki mushrooms,

edamame, napa cabbage, chopped garlic, cilantro, lime wedges, soy sauce, chili garlic paste, sriracha

Pasta Action Station

Chef attendant(s) required, \$250.00 per chef.

Custom pasta prepared by a chef:

Tomato basil marinara, roasted garlic alfredo sauce

Penne pasta, trottole pasta, tri color tortellini, potato gnocchi

Toppings: sautéed shrimp, grilled chicken breast, italian sausage, smoked bacon, wild mushrooms, bell peppers, onions, garlic,

fresh spinach, basil pesto, pine nuts, parmesan cheese

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Salmon Station

Tequila lime pesto roasted salmon, cucumbers, lemons, onions, eggs, and capers
Smoked salmon, egg, cucumber, onion, dill crème fraiche
Raspberry barbecue glazed salmon, cucumbers, lemons and onions
Served with sliced french baguette

Caribbean Seafood Station

Caribbean spiced mahi, grilled pineapple salsa
Sugarcane shrimp skewer, cilantro lime glaze
Key west crab fritters, key lime remoulade
Tuna ceviche, freshly fried tortilla chips

Off the Bone Station

Rosemary garlic marinated lamb chop, chipotle adobo sauce
Slow roasted baby back ribs, pineapple rum BBQ sauce
Garlic honey wings, sweet ginger chili sauce

Late-Night Station

Beef sliders, petite brioche rolls, sliced cheese, lettuce, tomato, onion, pickle, ketchup and mustard
Buffalo chicken tenders, blue cheese dip, celery sticks
Mini chicken corndogs, chipotle ketchup
Freshly fried tortilla chips, con queso dip

Small Plates Station

Minimum of 2 Chef attendant(s) required, \$250.00 per chef.

Select 2

Ratatouille wellington, smoked tomato chutney, asparagus tips
Blackened jumbo tiger shrimp, three cheese grits, bacon braised green beans
Braised beef short rib, red wine demi-glace, truffle polenta, baby stem on carrots
Petite filet of beef, roasted shallot demi-glace, horseradish chive potato, asparagus tips
Grilled salmon, coconut lime cream, pistachio curried couscous, julienne bell pepper
Tarragon cider brined chicken breast, fennel demi, roasted baby golden potatoes, broccolini
Five spiced maple leaf farms duck breast, pomegranate glaze, sesame rice, szechuan sugar snap peas

Barcelona Tapas Station

Stuffed peppadew peppers, marinated artichokes, olive feta salad, oven dried yellow tomatoes, roasted red peppers, olive oil & sea salt roasted almonds, sliced manchego cheese, shaved serrano ham,
herb toasted crostini, lemon rosemary flatbread
Beef empanadas, roasted garlic aioli
Smoked bacon wrapped dates, sherry fig glaze
Spanish paella, grilled chicken, tiger shrimp, scallops, chorizo, mussels and saffron rice
Caramel flan with amaretto whipped cream

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New England Seafood Station

Kahn's clam chowder, oyster crackers
Blue lump crab cakes, lemon caper remoulade
Applewood smoked bacon wrapped scallop, lemon herb butter
Maine lobster salad slider
Blueberry cobbler, spiced whipped cream

Smokehouse BBQ Station

Iceberg wedge, grape tomatoes, cucumber, bacon, onion, pink peppercorn ranch
Applewood smoked beef brisket, chipotle BBQ glaze
Braised green beans, crispy onions
Petite jalapeño corn bread muffins, honey butter
Bourbon pecan shortcake, peaches & whipped cream

Steakhouse Station

Caesar salad: romaine lettuce, grape tomatoes, roasted garlic croutons, parmesan, caesar dressing
Peppercorn crusted ribeye steaks, horseradish cream
Steamed asparagus, hollandaise sauce
Twice baked yukon gold potatoes with parmesan
Individual chocolate flourless cake, whipped cream, fresh raspberries

Indiana Comfort Station

Chopped garden salad, pink peppercorn ranch
Bacon wrapped meatloaf, apple cider BBQ
Crispy pork tenderloin sliders, whole grain mustard aioli
Creamy corn pudding
Maple sugar cream pie tarts

Street Food Station

Mini chicken corn dogs, ketchup, yellow mustard
Pot roast soft street tacos, mashed potatoes, pepperjack cheese, crispy onions
Breaded pork tenderloin, chipotle maple aioli, bread and butter pickles, brioche bun
Iceberg wedge, applewood smoked bacon, blue cheese, tomatoes, cucumbers, pink peppercorn blue cheese
Cinnamon sugar doughnut holes

Taste of Thai Station

Marinated thai beef salad, cucumber, onion, grape tomatoes, fresh basil *Contains finfish*
Red curry shrimp salad, endive cup
Chicken pot stickers, tamarind glaze
Chicken pad thai, rice noodles, bean sprouts, chopped egg, peanuts, cilantro *Contains finfish*
Coconut sticky rice, mango puree, kiwi

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Mexicana Station

Black bean gazpacho salad

Achiote street corn

Cilantro lime smoked chicken

Carne asada with corn tortillas, cilantro lime salsa verde, avocado tomato salsa, shredded cheese, lettuce

Churros, spicy chocolate sauce

Farm to Table Station

Mixed greens, cherry tomato, cucumber, red radish, red onion, wild flower ridge honey vinaigrette

White marble farms maple glazed pork belly corn cake sliders

Maple leaf farms spiced duck breast, sweet cherry glaze

Zucchini, yellow pepper, roasted tomatoes

Lemon shortcakes, blueberry compote, ginger whipped cream

California Contemporary Station

Heirloom tomato caprese, fresh mozzarella, basil pesto, balsamic glaze

Smoked salmon tortitas, cucumber, herb alouette cheese

Smoked bacon braised brussels sprouts with caramelized onions

Braised beef short ribs, blue cheese cream sauce

Roasted garlic mashed potatoes

Strawberry shortcake torte

Pub House Station

Creamy cheddar ale bisque, soft pretzels

Crispy battered cod sliders, caper lemon tartar sauce

Corned beef, cabbage, red bliss potatoes

Warm potato salad with onions, parsley and champagne vinaigrette

Banoffee toffee tarts, whipped cream

Trattoria Station

Caesar salad: romaine lettuce, grape tomatoes, roasted garlic croutons, parmesan, caesar dressing

Mozzarella tomato caprese, pesto, balsamic glaze

Chicken piccata, lemon caper cream sauce

Wild mushroom truffle risotto

Roasted vegetable ratatouille

Tiramisu torte

Biergarten Station

Creamy cole slaw

Warm german potato salad

Flammkuchen flatbread, caramelized onions, crispy bacon, gruyere cheese, chive crème fraiche

Brats on a stick, whole grain mustard, sauerkraut, hoagie rolls

Mini apple pie tarts, cinnamon spiced caramel, whipped cream

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Dim Sum Station

Chicken pot stickers, sticky sauce
Vegetable spring rolls, ginger plum sauce
Mongolian beef stir fry, jasmine rice
Thai shrimp eggrolls, sweet chili sauce

Entrée Carving Station

Add two sides for \$8.25 additional per person

Attendant(s) required, \$250.00 each

Select 2

Served with petite brioche rolls

Dietary designations are exclusive of sauces

Garlic herb roasted turkey breast, basil aioli, cranberry compote *GF/DF*

Curry roasted turkey breast, mango chutney *GF/DF*

Mesquite rubbed turkey breast, roasted garlic herb aioli *GF/DF*

Roasted pork belly, korean barbeque glaze *DF*

Berkshire pork steamship, pineapple clove chutney *GF/DF*

Slow roasted pork shoulder, chipotle agave barbeque sauce *GF/DF*

Grilled pork tenderloin, ginger peach chutney *GF/DF*

Cider marinated pork tenderloin, bourbon apricot glaze *GF/DF*

Smoked paprika spiced pork loin, orange saffron cream sauce *GF/DF*

Atlantic salmon wellington, chardonnay caper cream

Seared atlantic salmon, citrus basil reduction *GF/DF*

Chimichurri flat iron steak, chimichurri aioli *GF/DF*

Applewood smoked beef brisket, apple bourbon demi-glace *GF/DF*

Corned beef brisket, dijon aioli, horseradish cream *GF/DF*

Sea salt roasted prime rib, rosemary demi-glace, horseradish cream *GF/DF*

Braised angus beef short ribs, bordelaise sauce *DF*

Hickory smoked beef brisket, roasted garlic demi-glace *GF/DF*

N.Y. strip loin with smoked bacon demi-glace, dijon aioli *GF/DF*

Sea salt roasted prime rib, horseradish cream sauce *GF/DF*

Kahn's pepper spiced beef tenderloin, roasted shallot demi-glace, horseradish cream *GF/DF*

Garlic herb roasted beef tenderloin, red wine demi-glace, horseradish cream *GF/DF*

Starches

Garlic white cheddar & chipotle mashed potatoes *GF/V*

Roasted garlic mashed potatoes *GF/V*

Garlic & herb roasted fingerling potatoes *GF/DF/V*

Gruyere & leek potato gratin *GF/V*

Loaded potato soufflé *GF/V*

Roasted sweet potatoes, brown sugar, cinnamon pecan butter *GF/V*

Parmesan mushroom risotto *GF/V*

Saffron orzo pilaf *DF/Vg*

Creamy three cheese polenta, basil pesto *GF/V*

Sweet corn pudding *V*

Cherry, apple, walnut wild rice *GF/DF/Vg*

Roasted red pepper risotto *GF/V*

Green pea & spinach, parmesan risotto *GF/V*

Vegetables

Stem-on carrots, asparagus tips, julienne bell pepper *GF/DF/Vg*

Asparagus, pine nuts, sun-dried tomato butter *GF/V*

Green beans, crispy fried onions *V*

Haricot vert, stem-on carrots *GF/DF/Vg*

Broccolini, roasted garlic oil *GF/DF/Vg*

Bacon braised brussels sprouts *GF/DF*

Szechuan sugar snap peas, julienne bell peppers *GF/DF/Vg*

Roasted zucchini wheels, yellow squash, onion, peppers, asparagus,

garlic herb olive oil *GF/DF/Vg*

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DESSERT STATIONS

Assorted Desserts Station

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

Select 2

Tiramisu, mascarpone cheese, lady fingers, cocoa powder, whipped cream

White chocolate raspberry cheesecake

N.Y. cheesecake, whipped cream, fresh berry compote

Dulce de leche cheesecake

Turtle cheesecake with layered chocolate cheesecake and caramel cheesecake with toasted pecans

Carrot cake

Peanut butter pie

Strawberry shortcake torte with vanilla sponge cake, strawberries, white chocolate icing

Chocolate tuxedo torte, sponge cake, white & milk chocolate mousse, chocolate ganache icing

Lemon berry mascarpone cake

Shortcake Station

House-made mini shortcake biscuits

Toppings: lemon marinated blueberries, minted strawberries, peaches with raspberries, whipped cream

Pie Jam Jars Station

Select 3

Lemon curd, meringue, pie crust crumbles

Apple pie filling, pie crust crumbles, whipped cream, cinnamon

Blueberry pie compote, pie crust crumbles, whipped cream

Shortcake crumbles, strawberry pie filling, whipped cream

Chocolate mousse, peanut butter mousse, chocolate cookie crust

Chocolate mousse, pecan pie filling, pie crust crumbles

Pumpkin pie mousse, pie crumbles, cinnamon whipped cream

Sugar cream pie custard, pie crumbles, bourbon whipped cream

Chef's choice seasonal jam jar, ask your event specialist

Cinnamon Sugar Doughnut Hole Sundae Bar

Ice cream attendant(s) required, \$250.00 each

Ice cream freezer rental required for offsite events.

Chocolate and vanilla ice cream

Toppings: caramel, hot fudge, whipped cream, sprinkles, chopped peanuts, cherries, toffee crumbles

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Assorted Verine Station

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Blueberry, lemon curd, cake crumbles, ginger whipped cream, candied lemon zest
Espresso chocolate mousse, chocolate cookie crumbles, caramel drizzle, whipped cream, espresso bean
Mango puree, pastry cream, coconut sticky rice, whipped cream, green sugar glass
Sweet whipped mascarpone cream, shaved chocolate, pirouette
Hibiscus gelée, passionfruit curd, whipped cream, kiwi
Nutella mousse, banana cream, vanilla wafers, chopped hazelnuts
Chocolate cake crumbles, coconut mousse, pecans, toasted coconut
White chocolate mousse, candied almonds, brandy whipped cream, almond brittle
Rum cake, pineapple compote, dark rum glaze, sponge cake crumbles
Raspberry mousse, lady fingers, chambord whipped cream, raspberry

Crème Brûlée Station

Chef attendant(s) optional \$250.00 per chef.

Chocolate mocha, vanilla bean & bourbon, raspberry white chocolate

Ice Cream Sandwich Dipping Station

Attendant(s) required, \$250.00 each

Ghirardelli chocolate brownie ice cream sandwiches dipped to order in chocolate, caramel, toffee crumbles, chopped walnuts, rainbow sprinkles, white chocolate curls, espresso scented coco nibs

Caramel Apple Dipping Station

Attendant(s) required, \$250.00 each

Mini gala apples dipped to order in caramel or chocolate, peanuts, crushed caramel popcorn, rainbow sprinkles, toffee crumbles, espresso scented coco nibs

Rice Crispy Chocolate Dipping Station

Attendant(s) required, \$250.00 each

Rice crispy treats dipped to order in chocolate, caramel, reese's pieces, toffee crumbles, chopped walnuts, rainbow sprinkles, white chocolate curls, espresso scented coco nibs

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Thai Rolled Ice Cream

Minimum 100 guests.

Chef attendant(s) required, \$250.00 per chef.

Ice cream attendant required, \$250.00 each

Thai ice cream machine rental required.

Scratch made thai-style rolled vanilla ice cream

Mix-ins: Brownie bits, black cherry

Toppings: Hot fudge, whipped cream, sprinkles

Affogato

Minimum 100 guests.

Barista attendant(s) required, \$250.00

Ice cream attendant(s) required, \$250.00 each

Espresso machine rental required.

Locally-made vanilla gelato

Freshly-ground and brewed tinker street coffee co. espresso

Toppings: Hot fudge, caramel sauce, pirouette cookies, shaved chocolate, toffee crumbles, whipped cream

Make it boozy: Bailey's irish cream, amaretto disaronno, tempus fugit crème de cacao and kahlua

\$5.50 additional per person

Boozy Milkshakes

Minimum 50 guests.

Ice cream attendant(s) required, \$250.00 each

Brandy alexander: Vanilla ice cream, milk, brandy, crème d cacao, almonds

Mocha: Vanilla ice cream, milk, coffee, chocolate, kahlua, chocolate covered espresso bean

Chocolate mint: Vanilla ice cream, milk, crème d menthe, crème de cacao, mint stick

Flambe Station

Chef attendant(s) required, \$250.00 per chef.

Select 2

Bananas foster

Cherries jubilee

Peaches & cream

Mangos diablo

Served with cinnamon ice cream & grand marnier whipped cream