



KAHN'S CATERING
events • weddings • gatherings



Kahn's Catering Menu



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A finely crafted meal enhances any event. It puts your guests at ease and shows them that their presence is truly appreciated. To that end, all the items on our menu are prepared with only the freshest produce, seafood, meats, and other ingredients. Additionally, aroma and flavor are unsurpassed as our dishes are home-made down to the sauces and stocks. Our Executive Chef and his staff use unique ingredients, creative recipes, and innovative presentation to bring you the finest culinary experience.

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*Our Chefs and Catering Consultants are happy to customize a menu to accommodate any occasion, theme or dietary requirements in order to create an exceptional experience for you and your guests.



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Breakfast

Continental Breakfast *\$12.50 per person*

Assorted breakfast pastries: croissants, muffins, bagels, cream cheese, butter and preserves

Fresh fruit display: fresh melon, grapes, berries, pineapple and cherry almond yogurt dip

Assorted Nantucket juices

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

Deluxe Continental *additional \$2.00 per person*

Flavored yogurts, breakfast bars, homemade granola, cereal and milk

Breakfast Buffet One *\$16.50 per person*

Assorted breakfast pastries: croissants, muffins, bagels, cream cheese, butter and preserves

Fresh fruit display: fresh melon, grapes, berries, pineapple and cherry almond yogurt dip

Scrambled eggs

Peppered bacon

Assorted Nantucket juices

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

Breakfast Buffet Two *\$19.00 per person*

Assorted breakfast pastries: croissants, muffins, bagels, cream cheese, butter and preserves

Fresh fruit display: fresh melon, grapes, berries, pineapple and cherry almond yogurt dip

Breakfast casserole with eggs, French ham, Canadian cheddar, onions and peppers

Kahn's breakfast potatoes

Peppered bacon and pork sausage

Assorted Nantucket juices

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

Plated Breakfast

All entrées below include:

Assorted breakfast pastries: croissants, muffins, bagels, cream cheese, butter and preserves

Fresh fruit display: fresh melon, grapes, berries, pineapple with cherry almond yogurt dip

Assorted Nantucket juices

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

Breakfast Entrées

Scrambled eggs with chives and peppers served with bacon and Kahn's hash brown potatoes *\$17.00 per person*

Eggs Benedict with sea salt roasted fingerling potatoes and sautéed onions and peppers *\$20.00 per person*

Breakfast strata with eggs, Gerhard's sausage, vegetables and Kahn's breakfast potatoes *\$19.00 per person*

French toast stuffed with Mascarpone and warm berry compote served with smoked bacon *\$18.00 per person*

plus 22% service charge and applicable sales tax



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Brunch

Brunch Buffet One *\$22.00 per person*

Assorted breakfast pastries: croissants, muffins, bagels, cream cheese, butter and preserves
Fresh fruit display: fresh melon, grapes, berries, pineapple and cherry almond yogurt dip
Spinach and antique gruyere quiche
Baked cinnamon apples with raisins and dried currants
Lyonnaise potatoes with rosemary and caramelized onions
Spiral cut Nueske ham and maple glaze
Assorted Nantucket juices
Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

Brunch Buffet Two *\$24.00 per person*

Assorted breakfast pastries: croissants, muffins, bagels, cream cheese, butter and preserves
Fresh fruit display: fresh melon, grapes, berries, pineapple and cherry almond yogurt dip
Poached or smoked salmon with dill cream sauce, cucumber, onions and capers
Asparagus and red pepper frittata
Crispy Yukon gold potatoes with caramelized onions
Breakfast bread pudding with roasted red peppers, spinach, mozzarella with an herb cream sauce
Baked cinnamon apples with raisins and dried currants
Lyonnaise potatoes with rosemary and caramelized onions
Peppered bacon and pork sausage
Assorted Nantucket juices
Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

Plated Brunch

All entrées below include:

Assorted breakfast pastries: croissants, muffins, bagels, cream cheese, butter and preserves
Fresh fruit display: fresh melon, grapes, berries, pineapple with cherry almond yogurt dip
Assorted Nantucket juices
Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

Brunch Entrées

Roasted red pepper frittata with crispy Yukon potatoes, caramelized onions and asparagus	<i>\$17.00 per person</i>
Eggs Benedict with smoked salmon and spinach, horseradish rosti potatoes and brussel sprouts	<i>\$20.00 per person</i>
Spinach and antique gruyere quiche, sautéed broccolini and artichoke gratin potatoes	<i>\$24.00 per person</i>
Smoked salmon with capers, onions, chopped eggs and fresh spinach salad	<i>\$22.00 per person</i>



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Meeting Packages

All meeting packages include paper pads, pens, water pitchers and mints on the tables.

Kahn's Meeting Package \$42.00 per person

Continental Breakfast

Assorted breakfast pastries: croissants, muffins, bagels, cream cheese, butter and preserves

Fresh fruit display: fresh melon, grapes, berries, pineapple and cherry almond yogurt dip

Assorted Nantucket juices

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

Morning Break

Bottled water and assorted soft drinks

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

Luncheon

Select a themed luncheon of your choice

Afternoon Break

Fresh whole fruit

Bottled water and assorted soft drinks

Wall Street Meeting Package \$59.00 per person

Continental Breakfast

Assorted breakfast pastries: croissants, muffins, bagels, cream cheese, butter and preserves

Fresh fruit display: fresh melon, grapes, berries, pineapple and cherry almond yogurt dip

Assorted Nantucket juices

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

Morning Break

Fresh whole fruit

Bottled water and assorted soft drinks

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

Lunch

Select a plated or buffet luncheon of your choice

Afternoon Break

Select 1 meeting break

plus 22% service charge and applicable sales tax



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Meeting Breaks

Connoisseurs Break \$8.50 per person

Torta and Dip Display: Basil pine nut Torta, smoked salmon Torta, con queso dip, artichoke parmesan dip, spinach dip, pita chips and tortilla chips

International Cheese Display: Manchego, Emmental Swiss, Brie Courrone, Canadian Cheddar, Capriole Goat Cheese and Stilton Blue served with crackers and fresh fruit

Assorted miniature pastries

Bottled water and assorted soft drinks

Chocolate Decadence Break \$7.50 per person

Chocolate covered strawberries, chocolate caramel macadamia nut tarts, chocolate brownies, chocolate toffee bar and chocolate swirl bar

Bottled water and assorted soft drinks

Salty Snack Break \$6.00 per person

Pretzels, tortilla chips and pita chips with con queso dip, raspberry honey mustard and hummus

Bottled water and assorted soft drinks

Whole Fruit Break \$6.50 per person

Fresh whole fruit

Bottled water and assorted soft drinks

Marketplace Break \$7.50 per person

Fresh baked lemon bars, raspberry linzer bars, chocolate toffee bars, apricot bars, chocolate chip cookies and brownies

Bottled water and assorted soft drinks

Kahn's Break \$7.50 per person

International Cheese Display: Manchego, Emmental Swiss, Brie Courrone, Canadian Cheddar, Capriole Goat Cheese and Stilton Blue served with crackers and fresh fruit

Dip platter: Artichoke parmesan dip, con queso dip, spinach dip, pita chips and tortilla chips

Bottled water and assorted soft drinks

plus 22% service charge and applicable sales tax



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Additional Break Items

Bowls

Nacho chips with salsa: *\$25.00 per bowl (serves 15)*

Pretzels with honey mustard: *\$25.00 per bowl (serves 15)*

Tortilla chips with con queso dip, spinach dip and artichoke and parmesan dip: *\$25.00 per bowl (serves 15)*

Mixed nuts: *\$35.00 per bowl (serves 15)*

Cashews: *\$35.00 per bowl (serves 15)*

Baked Goods

Assorted muffins: *\$24.00 per dozen*

Croissants: *\$24.00 per dozen*

Bagels with cream cheese, butter and preserves: *\$18.00 per dozen*

Assorted Danishes: *\$24.00 per dozen*

Assorted sliced sweet breads: *\$24.00 per dozen*

Desserts

Lemon bars, pecan bars, chocolate toffee bars, key lime bars, chocolate swirl bars and apricot bars: *\$2.00 each*

Mammoth brownies and jumbo chocolate chip cookies: *\$2.00 each*

Assorted ice cream bars: *\$3.00 each*

Assorted miniature pastries: *\$33.00 per dozen*

Beverages

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal: *\$35.00 per gallon with 3 gallon min.*

Iced tea with lemons: *\$35.00 per gallon*

Lemonade: *\$30.00 per gallon*

Fruit punch: *\$30.00 per gallon*

Bottled water: *\$2.00 each*

Assorted soft drinks: *\$2.00 each*

Nantucket juices: *\$2.00 each*

plus 22% service charge and applicable sales tax



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Themed Luncheons

Grilled Chicken Breast Platter Luncheon *\$23.00 per person*

Brazilian mustard glazed chicken breast, tamarind orange chicken breast and barbecue glazed chicken breast
Egg buns, sliced tomatoes, onions lettuce and pickles
Exotic fruit salad
Vegetable pasta salad
Assorted cookies, brownies and bars

Deli Assortment Luncheon *\$21.00 per person*

Assorted sandwiches with Boar's Head deli meats and Kahn's international cheeses
Sliced tomatoes, onions, lettuce, mustard and mayonnaise
Exotic fruit salad
Vegetable pasta salad
Assorted cookies, brownies and bars

Hoagie Luncheon *\$21.00 per person*

Hoagie sandwiches with oven-roasted turkey, Genoa salami, mortadella, prosciutto and provolone
Slice tomatoes, red onions, pepperoncini, Boar's Head sub sauce, mustard and mayonnaise
Exotic fruit salad
Vegetable pasta salad
Assorted cookies, brownies and bars

Deli Meat and Cheese Luncheon *\$22.00 per person*

Sliced Boar's Head roast beef, oven-roasted turkey, honey-baked ham
Sliced Canadian cheddar, Emmental Swiss and Monterey Jack
Rye, wheat and sourdough breads
Mustard and Mayonnaise
Exotic fruit salad
Vegetable pasta salad
Assorted cookies, brownies and bars

plus 22% service charge and applicable sales tax



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Themed Luncheon (continued)

Fajita Wrap Platter Luncheon *\$22.00 per person*

Chicken and Beef Fajita Wraps
Guacamole, salsa, sour cream, shredded cheese and tortilla chips
Exotic fruit salad
Vegetable pasta salad
Assorted cookies, brownies and bars

High Roller Wrap Luncheon *\$22.00 per person*

Armenian flatbread and tortillas spread with cheese and filled with 3 of the following:
Hummus, Tabouli, artichokes and cucumbers
Grilled portabella mushrooms, bacon, lettuce and pesto
Goat cheese, tomatoes, avocados and cucumbers
Triple-mustard chicken salad with Swiss cheese
Smoked Boar's Head turkey, Swiss and honeycup mustard
Exotic fruit salad
Vegetable pasta salad
Assorted cookies, brownies and bars

Mixed Salad Sampler Luncheon *\$22.00 per person*

Select 3 of the following salads:
Grilled chicken Caesar salad
Mixed field greens with teriyaki grilled salmon and sesame vinaigrette
Mixed field greens with spicy grilled shrimp, avocado, orange slices, goat cheese and vinaigrette
Romaine radicchio with Cajun spiced beef, hard boiled eggs, sundried tomatoes and Dijon vinaigrette
Mixed field green with grilled smoked beef tenderloin, mozzarella and basil vinaigrette
Fresh fruit salad
Vegetable pasta salad
Greek pasta salad
Tomato, mozzarella and basil salad
Tuna Remoulade salad
Triple mustard chicken salad
Rustic potato salad
Three bean salad
Assorted cookies, brownies and bars

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Themed Buffet Luncheons

Italian Luncheon Buffet \$29.00 per person

Mixed field greens, fresh mozzarella, grape tomatoes, grilled lemons and basil vinaigrette
Antipasto salad with salamis, mortadella, prosciutto, provolone, olives, parmesan and Italian vinaigrette
Stuffed chicken Florentine with seasoned spinach and wild mushrooms served in a garlic Demi-glace
Tri color tortellini with pesto cream sauce and grilled chicken breast
Parmesan risotto with wild mushrooms
Zucchini, tomato and caramelized onion in gorgonzola sauce
Grand Tiramisu: mascarpone cheese, Lady Fingers, cocoa powder and whipped cream
Assorted breads with French butter balls and Kalamata olive butter
Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

Mediterranean Luncheon Buffet \$29.00 per person

Tabouli and hummus with pita rounds and pita chips
Greek salad with romaine, garbanzo beans, feta, olives, red onions, cucumber and basil vinaigrette
Eggplant caponata salad with bruschetta and flatbread
Spanikopita
Roasted mint marinated leg of lamb
Rosemary lemon orzo
Vegetable medley with oregano and olive oil
Baklava
Assorted breads with French butter balls and Kalamata olive butter
Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

Asian Luncheon Buffet \$29.00 per person

Chicken pot stickers with ginger soy dipping sauce
Crab Rangoons with sweet and sour sauce
Mixed field greens with snow peas, water chestnuts, mandarin oranges almonds and rice wine vinaigrette
Pad Thai with chicken, crushed peanuts, sugar snap peas, green onions, basil and red chili
Vegetable stir fry with white rice
Fresh fruit tarts
Assorted breads with French butter balls and Kalamata olive butter
Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

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Themed Buffet Luncheons (continued)

German Luncheon Buffet *\$21.00 per person*

Assorted Bratwurst with egg buns

Sauerkraut, pickles and onions

German potato salad

Cabbage fruit salad with sour cream dressing

Apple strudel

Assorted breads with French butter balls and Kalamata olive butter

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

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Salads

Mixed Greens

Kahn's salad with mixed field greens, candied almonds, onion confit, tomatoes and roasted red pepper vinaigrette
Mixed greens with cob smoked bacon, red pears, peppered goat cheese and maple cider vinaigrette
Mixed field greens with blue cheese, spiced pecans, cherry grape tomatoes with raspberry vinaigrette dressing
Field Greens with marinated Capriole goat cheese, hazelnuts, pears and Dijon mustard vinaigrette
Mixed field greens with brie, walnuts, cherry grape tomatoes and raspberry balsamic vinaigrette
Seasonal greens with soppressata, parmesan Reggiano, pink grapefruit and cherry tomatoes with basil vinaigrette
Summer greens with avocado, red onion, oven roasted tomatoes with champagne vinaigrette and parmesan Tuile
Mixed field greens with roma tomatoes, mozzarella, garlic chips, basil chiffonade and balsamic olive oil dressing
Mixed green salad with smoked duck breast, gorgonzola and walnut pear vinaigrette *add \$6.00 per person*

Romaine

Romaine with Maytag blue cheese, red onion, spicy pecans and blue cheese dressing
Romaine with asparagus, garbanzo beans, feta, roasted red peppers, crispy Lavosh and lemon thyme vinaigrette
Romaine salad with roasted parsnips, aged Gruyere, almonds, dried cranberries and creamy poppy seed dressing
Caesar salad with romaine lettuce, herb croutons, Parmesan Reggiano and Caesar dressing

Bitter Greens

Spinach salad with strawberries, mandarin oranges, almonds and poppyseed vinaigrette
Asian pear and Tamari pecan salad with bitter greens, Maytag blue cheese and simple pear cider and cracked pepper
Salad of arugula, poached pear slices, toasted hazelnuts, Maytag blue cheese, crispy shallots and fig vinaigrette
Salad of arugula, frisee and sorrel wrapped in a web crepe with shaved manchego in creamy peppercorn dressing
Spinach and frisee with balsamic-roasted onions, goat cheese truffles, macadamia nuts and bacon-pineapple vinaigrette

plus 22% service charge and applicable sales tax



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Buffet Luncheons

All buffet luncheons are served with:

Assorted breads with French butter balls and Kalamata olive butter

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

Select 2 salads, 2 entrées from below, 2 sides and 2 desserts

\$30.00 per person

Select 3 salads, 3 entrées from below, 3 sides and 3 desserts

\$37.00 per person

plus 22% service charge and applicable sales tax

Plated Luncheons

All plated luncheons are served with:

Assorted breads with French butter balls and Kalamata olive butter

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

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

For a duo entrée add \$5.00 per person to greater price of two choices.

plus 22% service charge and applicable sales tax





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Lunch Entrées

Poultry

Cider marinated airline breast with molasses chipotle glaze	<i>\$28.00 per person</i>
Sweet lemon grass and ginger marinated airline chicken with sour soy and chili glaze	<i>\$28.00 per person</i>
Sautéed chicken breast with sautéed mushrooms and Pancetta with Barolo wine reduction	<i>\$29.00 per person</i>
Chicken saltimbocca topped with Prosciutto and Fontina cheese with sage cream sauce	<i>\$31.00 per person</i>
Stuffed breast of chicken with garlic, spinach and tomatoes with wild mushroom Demi-glace	<i>\$29.00 per person</i>
Stuffed breast of chicken with sun-dried tomatoes, pesto, walnuts and Marsala wine sauce	<i>\$29.00 per person</i>
Stuffed chicken Florentine with spinach and wild mushrooms served in a garlic Demi-glace	<i>\$29.00 per person</i>
Stuffed breast of chicken with Shiitake mushroom and Boursin with herb cream sauce	<i>\$31.00 per person</i>

Meat

Seared beef tenderloin with peppered tart cherry compote	<i>\$35.00 per person</i>
Triple mustard crusted filet of beef with hickory smoked bacon glaze	<i>\$35.00 per person</i>
Grilled beef tenderloin with wild mushroom Demi-glace	<i>\$35.00 per person</i>
Grilled beef tenderloin with peppercorn merlot sauce	<i>\$35.00 per person</i>
Roast beef tenderloin with Lingonberry thyme Demi-glace	<i>\$35.00 per person</i>
Cracked peppercorn crusted N.Y. strip with Creole mustard cream	<i>\$32.00 per person</i>
Slow-roasted N.Y. strip with bourbon Demi-glace	<i>\$32.00 per person</i>
Roast prime rib of beef in herbed salt crust served with au jus with horseradish sauce	<i>\$32.00 per person</i>
Grilled veal chop with sage au jus	<i>\$41.00 per person</i>
Bison filet with balsamic figs and onion soubise	<i>\$37.00 per person</i>
Smoked pork loin stuffed with wild mushrooms and spinach in a mushroom cream sauce	<i>\$30.00 per person</i>
Sautéed pork tenderloin with pears and Brazilian mustard glaze	<i>\$31.00 per person</i>
Grilled lamb loin with roasted leeks and rosemary Demi-glace	<i>\$41.00 per person</i>
Sage roasted rack of lamb with saffron Shiraz lamb glaze	<i>\$41.00 per person</i>

plus 22% service charge and applicable sales tax



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Dinner Entrées (continued)

Fish

Lemon herb marinated Atlantic salmon with capers and chardonnay cream	\$30.00 per person
Grilled Atlantic salmon Modena with balsamic marinade	\$30.00 per person
Seared Scottish salmon filet with parsnip cream	\$31.00 per person
Tuscan baked red snapper with fresh tomatoes, basil, garlic and parmesan crust	\$33.00 per person
Seared red snapper with red pepper parmesan Alfredo sauce	\$31.00 per person
Grilled marinated mahi mahi with red pepper and papaya chutney	\$31.00 per person
Blackened red grouper with fresh tomatoes, basil and garlic tossed in olive oil	\$34.00 per person
Crispy Thai style wild bass with spicy Tamarind glaze	\$33.00 per person
Hazelnut crusted wild seasonal bass served with a sweet pea sauce	\$33.00 per person
Blackened wild seasonal bass with Boursin and Pine nut crust with sweet pea cream sauce	\$33.00 per person
Blackened tiger shrimp sugar cane skewers with Anchiote barbecue	\$30.00 per person
Grilled tiger shrimp skewers with cilantro lime glaze	\$30.00 per person

Pasta

Penne pasta with sun-dried tomatoes and pancetta in a brie cream sauce	\$25.00 per person
Penne pasta with grilled onions, garlic spinach, roasted tomatoes and artichoke marinara	\$27.00 per person
Penne pasta with fresh ricotta, spinach and tomato basil sauce	\$26.00 per person
Tri color tortellini with pesto cream sauce and grilled chicken breast	\$27.00 per person
Tortellini and Parma ham with tomatoes, portabella mushrooms and spinach cream sauce	\$27.00 per person
Smoked tomato and mushroom ravioli with truffled zucchini slaw	\$29.00 per person
Farfalle pasta with grilled chicken breast, prosciutto, peas and parmesan cream sauce	\$27.00 per person
Baked ziti layered with fennel chicken sausage, ricotta, mozzarella and marinara	\$26.00 per person

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Sides

Starch

Garlic white cheddar and Chipotle mashed potatoes
Yukon gold mashed potatoes with caramelized onions
Roasted garlic mashed potatoes
Grilled Yukon potatoes and shallots with rosemary and garlic butter
Herb-roasted Yukon gold potatoes
Herb-roasted new potatoes
Roasted artichoke, bacon and cumin rosti potatoes
St. Andre gratin potatoes with sun dried tomatoes
Gruyere and baby leek potato gratin
Gruyere and nutmeg gratin potatoes
Gruyere potato soufflé
Potato and goat cheese soufflé
Triple potato pave and organic baby carrots
Potato bread pudding with rosemary and garlic
Roasted sweet potatoes with brown sugar and butter
Israeli couscous pilaf with curried apples and macadamia nuts
Pear and walnut wild rice
Toasted barley and orzo pilaf
Green pea, spinach and parmesan risotto
Wild mushroom and arugula risotto cakes
Parmesan risotto with wild mushrooms
Mushroom barley risotto
Gorgonzola polenta timbale

plus 22% service charge and applicable sales tax





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Sides (continued)

Vegetable

Baby top carrots with parsnip chards, butter pecans and fresh thyme

Baby organic carrots and snow peas

Baby long stem organic carrots with fresh herb compound butter

Stir fried carrots with shiitake mushrooms, peanuts and Tamari

Grilled asparagus with julienne of carrots and sesame seeds

Asparagus with toasted Pinenut butter

Grilled asparagus with red bell peppers

French green beans and crispy fried shallots

French green beans with julienne of bell peppers

Haricot Vert with stem on carrots

Grilled artichoke hearts with tomatoes, lemon, garlic and basil

Lemon butter artichokes with feta crumble

Balsamic grilled portabella and roasted red pepper medley

Broccolini with garlic and blue cheese butter

Mediterranean style fennel, braised with garlic, tomatoes and oregano

Garlic seared snow peas with julienne of red bell pepper

Green snap beans with julienne of red peppers

Grilled vegetables with garlic and herbs

Vegetable medley with oregano and olive oil

Mexican baked zucchini with queso and cilantro

Edamame Beans and Shitake Mushrooms

plus 22% service charge and applicable sales tax





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Lunch Desserts

Towers

Hazelnut praline and milk chocolate mousse tower
Milk chocolate pyramid with white chocolate ganache

Tarts

Lemon curd tart with fresh berries
Tart cherry pie
Dutch apple tart
Peanut butter pie

Cheesecake

New York cheesecake with fresh fruit topping
New York cheesecake with fresh lemon curd
Caramel apple cheesecake
Turtle cheesecake: layered chocolate cheesecake and caramel cheesecake with toasted pecans

Cakes and Tortes *Add \$2.00 per person*

Strawberry shortcake torte: vanilla sponge cake with vanilla bean soaked strawberries and white chocolate icing
Chocolate raspberry torte: chocolate sponge cake with milk chocolate Chambord silk, raspberries and chocolate icing
Chocolate tuxedo torte: white cake with white chocolate and milk chocolate mousse and chocolate ganache icing
Banana split cake with whipped cream, cherries, pineapple and chocolate ganache icing
Peaches and cream cake: almond cake filled with roasted peaches and whipped cream
German chocolate cake with creamy coconut pecan filling and dark chocolate ganache icing
Lemon blueberry cake: sponge cake with lemon mousse, blueberries and lemon icing
Toasted almond orange cake with milk chocolate mousse, mandarin oranges and chocolate orange icing

plus 22% service charge and applicable sales tax



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Hors d'oeuvres Parties

Hors d'oeuvres Party One \$29.00 per person

International Cheese Platter: Manchego, Emmental Swiss, Brie Courrone, Canadian Cheddar, Capriole Goat Cheese and Stilton Blue served with crackers and fresh fruit

Crudités Display: Marinated baby carrots, celery, cauliflower buds, broccoli florets, whole mushrooms, medley of julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers with choice of spinach or artichoke parmesan dip

Bruschetta Display: Grilled baguette slices rubbed with garlic, sea salt and olive oil and accompanied by three bruschetta toppings: marinara with goat cheese; basil, tomato and garlic; eggplant caponata

Cold Hors d'oeuvres: Select 3 from our hors d'oeuvres selection

Hot Hors d'oeuvres: Select 3 from our hors d'oeuvres selection

Assorted Miniature Pastries: Chef's choice of chocolate caramel brownies, chocolate dipped strawberries, chocolate strudel, Rugelach, lemon tarts, fresh fruit tarts, chocolate macadamia nut tarts, almond Toska

Hors d'oeuvres Party Two \$34.00 per person

Dip Platter: Artichoke parmesan dip, con queso dip, spinach dip, hummus and assorted tortilla and pita chips

International Cheese Platter: Manchego, Emmental Swiss, Brie Courrone, Canadian Cheddar, Capriole Goat Cheese and Stilton Blue served with crackers and fresh fruit

Asian Platter Display: Pot stickers, egg rolls, Chinese chicken salad, mango coleslaw and Teriyaki chicken skewers served with sesame-soy dipping sauce and sweet and sour sauce

Crudités Display: Marinated baby carrots, celery, cauliflower buds, broccoli florets, whole mushrooms, medley of julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers with choice of spinach or artichoke parmesan dip

Cold Hors d'oeuvres: Select 3 from our hors d'oeuvres selection

Hot Hors d'oeuvres: Select 3 from our hors d'oeuvres selection

Carving Station:

Carved inside round of corned beef served with mayonnaise, mustard, horseradish and silver dollar rolls
OR

Roast pork tenderloin served with Brazilian mustard, mayonnaise and silver dollar rolls

Assorted Miniature Pastries: Chef's choice of chocolate caramel brownies, chocolate dipped strawberries, chocolate strudel, Rugelach, lemon tarts, fresh fruit tarts, chocolate macadamia nut tarts, almond Toska

plus 22% service charge and applicable sales tax



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Hors d'oeuvres Parties (continued)

Hors d'oeuvres Party Three \$39.00 per person

Dip and Torta Platter: Basil pine nut Torta, smoked salmon Torta with con queso dip, artichoke parmesan dip, spinach dip, pita chips and tortilla chips

International Cheese Platter: Manchego, Emmental Swiss, Brie Courrone, Canadian Cheddar, Capriole Goat Cheese and Stilton Blue served with crackers and fresh fruit

Crudités Display: Marinated baby carrots, celery, cauliflower buds, broccoli florets, whole mushrooms, medley of julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers with choice of spinach or artichoke parmesan dip

Bruschetta Display: Grilled baguette slices rubbed with garlic, sea salt and olive oil and accompanied by three bruschetta toppings: marinara with goat cheese; basil, tomato and garlic; eggplant caponata

Lavosh and Tortilla Display: Armenian flatbreads and tortillas with an assortment of fillings (Select 3):

Hummus, Tabouli, artichokes and cucumbers

Grilled portabella mushrooms, bacon, lettuce and pesto

Goat cheese, tomatoes, avocado and cucumbers

Triple mustard chicken salad with Swiss cheese

Smoked Boar's Head turkey, Swiss and honeycup mustard

Cold Hors d'oeuvres: Select 3 from our hors d'oeuvres selection

Hot Hors d'oeuvres: Select 3 from our hors d'oeuvres selection

Carving Station

Roast pork tenderloin with Brazilian mustard glaze and mayonnaise and silver dollar rolls

OR

New York strip loin with smoked bacon Demi-glace, horseradish, mayonnaise and silver dollar rolls

Pasta Station: Penne pasta with fresh spinach, Ricotta and tomato basil sauce; tri-color tortellini with pesto cream sauce served with assorted breads and breadsticks

Assorted Miniature Pastries: Chef's choice of chocolate caramel brownies, chocolate dipped strawberries, chocolate strudel, Rugelach, lemon tarts, fresh fruit tarts, chocolate macadamia nut tarts, almond Toska

plus 22% service charge and applicable sales tax



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Hors d'oeuvres Parties (continued)

Hors d'oeuvres Party Four \$44.00 per person

Dip and Torta Platter: Basil pine nut Torta, smoked salmon Torta with con queso dip, artichoke parmesan dip, spinach dip, pita chips and tortilla chips

International Cheese Platter: Manchego, Emmental Swiss, Brie Courrone, Canadian Cheddar, Capriole Goat Cheese and Stilton Blue served with crackers and fresh fruit

Crudités Display: Marinated baby carrots, celery, cauliflower buds, broccoli florets, whole mushrooms, medley of julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers with choice of spinach or artichoke parmesan dip

Bruschetta Display: Grilled baguette slices rubbed with garlic, sea salt and olive oil and accompanied by three bruschetta toppings: marinara with goat cheese; basil, tomato and garlic; eggplant caponata

Shrimp Display: Jumbo shrimp with wrath of Kahn's cocktail sauce, lemons and herbs

Cold Hors d'oeuvres: Select 3 from our hors d'oeuvres selection

Hot Hors d'oeuvres: Select 3 from our hors d'oeuvres selection

Carving Station

Beef tenderloin with wild mushroom Demi-glace, horseradish, mayonnaise and silver dollar rolls

OR

New York strip loin with smoked bacon Demi-glace, horseradish, mayonnaise and silver dollar rolls

Pasta Station: Penne pasta with fresh spinach, Ricotta and tomato basil sauce; tri-color tortellini with pesto cream sauce served with assorted breads and breadsticks

Assorted Miniature Pastries

Chef's choice of chocolate caramel brownies, chocolate dipped strawberries, chocolate strudel, Rugelach, lemon tarts, fresh fruit tarts, chocolate macadamia nut tarts, almond Toska

plus 22% service charge and applicable sales tax



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Hors d'oeuvres Station Parties

2 station party: *\$30.00 per person*

3 station party: *\$39.00 per person*

4 station party: *\$47.00 per person*

5 station party: *\$55.00 per person*

6 station party: *\$63.00 per person*

Salad Station

Select 4

Caprese salad with fresh mozzarella, tomatoes, pesto and basil vinaigrette

Mixed field greens with blue cheese, spiced pecans, tomatoes and raspberry vinaigrette

Kahn's salad with mixed field greens, candied almonds, onion confit, tomatoes and roasted red pepper vinaigrette

Spinach salad with strawberries, mandarin oranges, almonds and poppyseed vinaigrette

Seasonal greens with soppressata, Parmesan Reggiano, pink grapefruit, cherry tomatoes and basil vinaigrette

Romaine with asparagus, garbanzo beans, feta, roasted red peppers, Lavosh and lemon honey thyme vinaigrette

Summer greens with avocado, red onion, oven roasted tomatoes, parmesan Tuile and champagne vinaigrette

Field Greens with marinated Capriole goat cheese, hazelnuts, pears and Dijon mustard vinaigrette

Crudités Display: Marinated baby carrots, celery, cauliflower buds, broccoli florets, whole mushrooms, medley of julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers with choice of spinach or artichoke parmesan dip

Fresh fruit display: fresh melon, grapes, berries, pineapple, kiwi and mango with raspberry poppyseed dip

Penne pasta with asparagus, parmesan and roasted grape tomatoes

French green beans, artichokes, wild mushrooms and bell peppers with champagne vinaigrette

Grilled teriyaki marinated asparagus with red bell peppers

Grilled eggplant, portabella mushrooms and roasted red peppers

Hummus, Tabouli and Phyllo pies with spinach and feta

Served with assorted rolls, lemon rosemary flatbread, olive butter and French butter balls

Soup Station

Select 2 hot soups: Corn and parsnip bisque, roasted red pepper lime and chihauhau bisque, or international cheese and potato soup

Served with sour cream, roasted pumpkin seeds, halved baby red potatoes, sautéed Shiitake mushrooms, pesto, tortilla strips and spiced pecans

Select 1 cold soup: potato vichyssoise, red gazpacho or golden gazpacho

Served with cucumber, chopped onions, chopped peppers, sour cream and shrimp

plus 22% service charge and applicable sales tax



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Hors d'oeuvres Station Parties (continued)

Sushi Station

Tuna, smoked salmon, eel and shrimp sushi, California rolls, tuna rolls, salmon rolls, avocado rolls and carrot rolls
Served with wasabi, pickled ginger and soy sauce
A sushi chef can be added for \$250.00

Seafood Station

Smoked salmon lollipops, shrimp cocktail shooters with cocktail sauce, lemons and micro greens, and tuna tar tare with avocado and blush wine reduction

Quesadilla Station

Select 3
Brie, papaya and onion
Chipotle shrimp
Chilies and Toma cheese
BBQ buffalo with wild mushrooms and Jack cheese
Chicken quesadilla with poblano pesto
BBQ beef with Monterey Jack cheese
Served with shredded cheese, sour cream, guacamole and salsa

Stir Fry Station

Chicken pot stickers with ginger soy dipping sauce
Vegetable egg roll with sweet and sour dipping sauce
Stir fry prepared by a chef: beef, chicken, shrimp, fried tofu, bok choy, snow peas, bean sprouts, sweet peppers, red onions, broccoli, water chestnuts, garlic, fried rice, white rice, Asian noodles, soy sauce, garlic sauce, spicy mustard sauce and miso sauce

International and Domestic Artisan Cheese Station

Parmesan Reggiano, Montgomery cheddar, Cashel blue, brie Ermitage, antique gruyere, Carr's domestic favorites and Capriole goat cheese
Served with quince paste, raspberry jam, assorted nuts, flatbreads and assorted crackers and breads
Fresh fruit display: fresh melon, grapes, berries, pineapple, kiwi and mango with raspberry poppyseed dip

Ravioli Pasta Station

Lobster ravioli with sesame grilled shiitake mushrooms and togarashi pink sauce
Wild mushroom ravioli over garlic wilted spinach and drizzled with truffle oil
Deep fried butternut squash ravioli over zucchini noodles with nutmeg butter
Served with assorted rolls and crustinis

plus 22% service charge and applicable sales tax



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Hors d'oeuvres Station Parties (continued)

Entrée Carving Station

Select 2

Beef tenderloin with mushrooms Demi-glaze, chipotle salsa, mustard and mayonnaise *Additional \$2.00 per person*

N.Y. strip loin with smoked bacon Demi-glaze, horseradish sauce and mayonnaise

Steamship of corned beef with horseradish sauce, pepper mustard glaze and chipotle salsa

Southwest spice rubbed loin of tuna with wasabi mayonnaise and key lime horseradish

Amish turkey breast with cranberry chutney, Dijon mustard and basil mayonnaise

Roast pork tenderloin with Brazilian mustard glaze and mayonnaise

Served silver dollar rolls and cowboy biscuits

Select 3 sides

Baby organic carrots and snow peas

Baby long stem organic carrots with fresh herb compound butter

Grilled asparagus with julienne of carrots and sesame seeds

Asparagus with toasted Pinenut butter

Grilled asparagus with red bell peppers

Balsamic grilled portabella and roasted red pepper medley

Broccolini with garlic and blue cheese butter

Grilled vegetables with garlic and herbs

Vegetable medley with oregano and olive oil

Mexican baked zucchini with queso and cilantro

Garlic white cheddar and Chipotle mashed potatoes

Yukon gold mashed potatoes with caramelized onions

Roasted garlic mashed potatoes

Grilled Yukon potatoes and shallots with rosemary and garlic butter

Herb-roasted new potatoes

Roasted sweet potatoes with brown sugar and butter

Parmesan risotto with wild mushrooms

Mushroom barley risotto

plus 22% service charge and applicable sales tax



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Hors d'oeuvres Station Parties (continued)

Pasta Station

Select 2

Penne Pasta with Pancetta and sun-dried tomatoes served with a brie cream sauce

Penne pasta with fresh ricotta, spinach and tomato basil sauce

Tri color tortellini with grilled chicken and pesto cream sauce

Farfalle pasta with fresh tomatoes, prosciutto, peas, grilled chicken and parmesan cream sauce

Linguine with shrimp and lemon chardonnay sauce

Rigatoni with veal bolognaise

Pappardelle with fresh lamb ragout

Orecchiette with broccoli rabe, spicy Italian sausage and parmesan

Tagliatelle with walnuts and gorgonzola cream sauce

Served with assorted rolls, lemon rosemary flatbread, olive butter and French butter balls

Tapas and Paella Station

Select 4

Spanish paella with tiger shrimp, scallops, Chorizo, mussels and rice

Chorizo and shrimp bread pudding squares

Stuffed Piquillo peppers with caper goat cheese and toasted sesame

Olive oil poached shrimp sate with lemon anchovy mayonnaise

Miniature Manchego and corn gratin with fresh Pico de Gallo

Buffalo empanada with picked peppers, grilled onions and Pepper Jack cheese

Shrimp frittata with spicy lemon hollandaise

Black cod brandade cakes with grilled asparagus and truffle oil

Dessert Station

Select 6 mini-desserts: Lemon tarts, fresh fruit tarts, chocolate macadamia nut tarts, Crème Bruleé, apple pie tart, cherry pie tart, pistachio macaroons, chocolate caramel brownie, chocolate strudel, chocolate dipped strawberries

Select 2 cheesecakes from dessert list

Select 2 tortes from dessert list

Shortcake Station

Fresh made mini biscuits served with the following toppings: Lemon and port marinated Maine blueberries, basil and mint strawberries, gingered blackberries, fresh whipped cream, maple syrup and sweetened whipped ricotta

Mini Parfait Station

Chocolate mousse with coffee crumb cake, hazelnut infused whipped cream and grated nutmeg

Key lime curd with coconut crumb cake, banana flavored whipped cream and candied lime zest

plus 22% service charge and applicable sales tax



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Passed Hors d'oeuvres

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

\$15.00 per person

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

\$20.00 per person

Cold Hors d'oeuvres

Vegetarian

Camembert with fig tart and port wine syrup sauce

\$270.00 per 100 pieces

Bruschetta with olive tapenade and pepper goat cheese

\$265.00 per 100 pieces

Goat cheese and walnut lollipop

\$280.00 per 100 pieces

Peppered pecan Blini topped with ginger apple crush and mascarpone cheese

\$270.00 per 100 pieces

Assorted goat cheese truffles

\$280.00 per 100 pieces

Tomato, basil and garlic bruschetta

\$265.00 per 100 pieces

Oven roasted tomato brochettes with kalamata olive and fresh basil

\$260.00 per 100 pieces

Corn muffin stuffed with avocado and tomato salsa with tortilla triangle Tuile

\$255.00 per 100 pieces

Smoked tomato bruschetta with basil pesto and shaved sheep's milk cheese

\$265.00 per 100 pieces

Chilled miniature Rosti potatoes with garlic, thyme and whipped blue cheese

\$255.00 per 100 pieces

Meat

Filet of beef with arugula, blue cheese and whole roasted garlic

\$325.00 per 100 pieces

Serrano ham-wrapped asparagus with lemon oil

\$325.00 per 100 pieces

Ginger and peppercorn marinated duck breast with cranberry compote

\$320.00 per 100 pieces

Dried fig wrapped Prosciutto stuffed with blue cheese and balsamic reduction

\$290.00 per 100 pieces

Roasted apple Tatin with grilled duck breast and vanilla butter

\$280.00 per 100 pieces

"Spicy chicken sandwich": breaded chicken tenderloin with Chipotle mayonnaise

\$280.00 per 100 pieces

Seafood

Blackened tuna Nigiri with mango mayonnaise

\$280.00 per 100 pieces

Tamarind glazed tuna wrapped with a snow pea

\$290.00 per 100 pieces

Mini smoked salmon timbale with capers, cream cheese and red onions

\$340.00 per 100 pieces

Jumbo shrimp cocktail shooter

\$365.00 per 100 pieces

Smoked salmon lollipop

\$325.00 per 100 pieces

Tuna Tartare spoons

\$255.00 per 100 pieces

Smoked salmon, tempura asparagus and cream cheese terrine in spicy tabiko

\$310.00 per 100 pieces

"Watermelon sushi" cucumber rind, tuna tartar, black sesame seeds with Wasabi

\$335.00 per 100 pieces

Sesame shrimp toast coins with cilantro and pineapple sour sauce

\$310.00 per 100 pieces

Celeriac waffles with smoked salmon, horseradish cream and caviar

\$310.00 per 100 pieces

plus 22% service charge and applicable sales tax



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Hot Hors d'oeuvres

Vegetarian

Fingerling potatoes stuffed with Camembert and truffle oil	\$275.00 per 100 pieces
Goat cheese and red chili fritters	\$285.00 per 100 pieces
Brie, papaya and onion quesadillas	\$265.00 per 100 pieces
Wild mushroom Phyllo triangles	\$265.00 per 100 pieces
Potato petals with cremini mushrooms	\$255.00 per 100 pieces
Parmesan risotto cakes with radicchio	\$255.00 per 100 pieces
Tempura portabella fries with dipping sauce	\$285.00 per 100 pieces
Stuffed mushrooms with Boursin and walnuts	\$250.00 per 100 pieces
Miniature wild mushroom pan pizzas with smoked buffalo mozzarella	\$290.00 per 100 pieces
North American mushroom tart with cream cheese shallots and hazelnuts	\$280.00 per 100 pieces

Meat

Spicy peanut crusted pork and green pepper kabobs with gingered honey	\$295.00 per 100 pieces
Beef Negamaki with scallions, ginger puree and teriyaki	\$295.00 per 100 pieces
Mini corned beef and cabbage potato soufflés with Vintage Irish cheddar	\$285.00 per 100 pieces
Chorizo and shrimp bread pudding squares	\$280.00 per 100 pieces
Stuffed cremini mushrooms with house made chicken jalapeño sausage	\$275.00 per 100 pieces
Coconut chicken satay, on lemon grass skewers with Thai red curry	\$270.00 per 100 pieces
Spicy beef wontons with ginger dipping sauce	\$285.00 per 100 pieces
Chicken Negamaki with spicy red pepper dipping sauce	\$265.00 per 100 pieces
Skewered lamb with almond mint pesto	\$290.00 per 100 pieces
Thai chicken skewers with peanut dipping sauce	\$255.00 per 100 pieces
Caribbean meatballs	\$210.00 per 100 pieces
Pot stickers with ginger soy sauce	\$230.00 per 100 pieces
Petite filet of beef wrapped in Prosciutto with rosemary infused Demi-glace	\$330.00 per 100 pieces
Roasted cilantro lime New Zealand lamb chop with Chipotle adobo sauce	\$450.00 per 100 pieces
Buffalo empanada with pickled peppers, grilled onions, Pepper Jack cheese	\$280.00 per 100 pieces
Singapore beef satay with sesame chili dipping sauce	\$310.00 per 100 pieces

plus 22% service charge and applicable sales tax



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Hot Hors d'oeuvres (continued)

Seafood

Crispy scallop with horseradish lime sauce	<i>\$300.00 per 100 pieces</i>
Lobster and tarragon croquettes with white pepper cream	<i>\$355.00 per 100 pieces</i>
Salmon spring rolls with coriander dipping sauce	<i>\$285.00 per 100 pieces</i>
Miniature crab cakes with red pepper Remoulade sauce	<i>\$335.00 per 100 pieces</i>
Shrimp wrapped with peppered bacon	<i>\$400.00 per 100 pieces</i>
Spicy sesame shrimp with wasabi mayonnaise	<i>\$370.00 per 100 pieces</i>
Orange dusted seared scallops on bamboo knots with sour soy chili glaze	<i>\$385.00 per 100 pieces</i>
Shrimp frittata with spicy lemon hollandaise	<i>\$265.00 per 100 pieces</i>
Garlic and hoison marinated tiger shrimp spring rolls with lemon grass mayonnaise	<i>\$320.00 per 100 pieces</i>

plus 22% service charge and applicable sales tax





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Special Occasion Package One \$68.00 per person

The Vineyard Bar Package

A wine, beer and soft drink bar open throughout the evening (maximum of 4 hours).

House red wine, house white wine, house blush wine, Coor's Light, MGD, Heineken, soft drinks, bottled Nantucket juices, bottled water and ice

Stationary Hors d'oeuvres Display (1 hour)

Select 2

International Cheese Displays: Manchego, Emmental Swiss, Brie Courrone, Canadian Cheddar, Capriole Goat Cheese, Stilton Blue served with crackers and fresh fruit

Fresh fruit display: fresh melon, grapes, berries, pineapple, kiwi and mango with raspberry poppyseed dip

Crudités Display: Marinated baby carrots, celery, cauliflower buds, broccoli florets, whole mushrooms, medley of julienne bell peppers, asparagus, grape tomatoes and cucumbers with choice of spinach or artichoke parmesan dip

Bruschetta Display: Grilled baguette slices rubbed with garlic, sea salt and olive oil and accompanied by three bruschetta toppings: marinara with goat cheese; basil, tomato and garlic; eggplant caponata

First Course

Your choice of salad

Wire basket filled with: assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Select your choice of chicken entrée

Accompanied by your choice vegetable and starch

Dessert

Wedding cake individualized to your specifications

Choice of design, cake type and filling

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

Full length white linens for guest tables and cocktail tables, white napkins, china, glass and silver, and white linens and skirting for bars, food displays, escort card table, cake table and gift table. *Additional \$10.00 per person*

plus 22% service charge and applicable sales tax



KAHN'S CATERING
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Special Occasion Package Two \$73.00 per person

Kahn's Bar Package

A fully stocked bar will be open throughout the evening (maximum of 4 hours) featuring the following premium-brand liquors: Johnnie Walker Red Scotch, Bombay Gin, Indiana Vodka, Bacardi, Jim Beam Bourbon, Canadian Club, Kahlua, Amaretto, Bailey's Irish Cream, Triple Sec, Peach Schnapps, Sweet and Dry Vermouth, Sweet and Sour Mix, Bloody Mary Mix, Coor's Light, MGD, Heineken, house red wine, house white wine, house blush wine, cranberry juice, orange juice, soft drinks, soda water, tonic water, bottled water, fruit garnish and ice

Butler passed hors d'oeuvres (1 hour)

Cold Hors d'oeuvres (Select 3)

Hot Hors d'oeuvres (Select 3)

Champagne Toast

A toast with house champagne served to all of your guests

First Course

Your choice of salad

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Select your choice of chicken entrée

Accompanied by your choice vegetable and starch

Dessert

Wedding cake individualized to your specifications

Choice of design, cake type and filling

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

Full length white linens for guest tables and cocktail tables, white napkins, china, glass and silver, and white linens and skirting for bars, food displays, escort card table, cake table and gift table. *Additional \$10.00 per person*

plus 22% service charge and applicable sales tax



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Special Occasion Package Three *\$80.00 per person*

Kahn's Bar Package

A fully stocked bar will be open throughout the evening (maximum of 4 hours) featuring the following premium-brand liquors: Johnnie Walker Red Scotch, Bombay Gin, Indiana Vodka, Bacardi, Jim Beam Bourbon, Canadian Club, Kahlua, Amaretto, Bailey's Irish Cream, Triple Sec, Peach Schnapps, Sweet and Dry Vermouth, Sweet and Sour Mix, Bloody Mary Mix, Coor's Light, MGD, Heineken, house red wine, house white wine, house blush wine, cranberry juice, orange juice, soft drinks, soda water, tonic water, bottled water, fruit garnish and ice

Butler passed hors d'oeuvres (1 hour)

Cold Hors d'oeuvres (Select 3)

Hot Hors d'oeuvres (Select 3)

Champagne Toast

A toast with house champagne served to all of your guests

First Course

Your choice of salad

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Your choice of beef entrée

Accompanied by your choice of vegetable and starch

Third Course

Wedding cake individualized to your specifications

Choice of design, cake type and filling

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

Full length white linens for guest tables and cocktail tables, white napkins, china, glass and silver, and white linens and skirting for bars, food displays, escort card table, cake table and gift table. *Additional \$10.00 per person*

plus 22% service charge and applicable sales tax



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Special Occasion Package Four \$91.00 per person

Connoisseur Club Bar Package

A fully stocked bar will be open throughout the evening (maximum of 4 hours) featuring the following premium-brand liquors: Johnnie Walker Black Scotch, Bombay Sapphire Gin, Belvedere Vodka, Bacardi White Rum, Captain Morgan's Spiced Rum, Maker's Mark Bourbon, Canadian Club, Crown Royal, Kahlua, Amaretto di Saronno, Bailey's Irish Cream, 100% Agave Gold Tequila, Triple Sec, Peach Schnapps, Sweet and Dry Vermouth, Sweet and Sour Mix, Bloody Mary Mix, Coor's Light, MGD, Heineken, Amstel Light, house red wine, house white wine, house blush wine, orange juice, cranberry juice, soft drinks, soda water, tonic water, bottled water, fruit garnish, ice, mixed bar nuts and spiced olives

Butler passed hors d'oeuvres (1 hour)

Cold Hors d'oeuvres (Select 3)

Hot Hors d'oeuvres (Select 3)

Champagne Toast

A toast with house champagne served to all guests

Amuse Bouche (Select 1)

Smoked salmon parfait with granny smith apple

Miniature St. Andre soup with shaved asparagus and white truffle oil

Crème of brie with blue cheese crouton

Blackened tuna with wasabiko and pickled ginger on a wonton chip

White and green asparagus soup with parsnip

Roasted strawberry mascarpone terrine with mint chiffonade and amaretto vanilla bean syrup

Tuna tar tare with avocado and blush wine reduction

Potato petal with cremini mushrooms and a dollop of crème fraiche

Camembert and fig tart with port syrup

First Course

Your choice of salad

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Your choice beef and chicken duo entrée

Beef and fish duo entrée *Additional \$3.00 per person*

Accompanied by your choice of vegetable and starch

Third Course

Wedding cake individualized to your specifications

Choice of design, cake type and filling

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

plus 22% service charge and applicable sales tax



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Special Occasion Package 4 (continued)

House Red and White Wine

Guests will be offered a choice between our selections of house wines throughout the course of the meal

Full length white linens for guest tables and cocktail tables, white napkins, china, glass and silver, and white linens and skirting for bars, food displays, escort card table, cake table and gift table. *Additional \$10.00 per person*

plus 22% service charge and applicable sales tax





KAHN'S CATERING
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Special Occasion Package Five \$98.00 per person

Connoisseur Club Bar Package

A fully stocked bar will be open throughout the evening (maximum of 4 hours) featuring the following premium-brand liquors: Johnnie Walker Black Scotch, Bombay Sapphire Gin, Belvedere Vodka, Bacardi White Rum, Captain Morgan's Spiced Rum, Maker's Mark Bourbon, Canadian Club, Crown Royal, Kahlua, Amaretto di Saronno, Bailey's Irish Cream, 100% Agave Gold Tequila, Triple Sec, Peach Schnapps, Sweet and Dry Vermouth, Sweet and Sour Mix, Bloody Mary Mix, Coor's Light, MGD, Heineken, Amstel Light, house red wine, house white wine, house blush wine, orange juice, cranberry juice, soft drinks, soda water, tonic water, bottled water, fruit garnish, ice, mixed bar nuts and spiced olives

Butler passed hors d'oeuvres (1 hour)

Cold Canapés (Select 3)

Hot Hors D'oeuvres (Select 3)

Champagne Toast

A toast with house champagne served to all guests

Amuse Bouche (Select 1)

Smoked salmon parfait with granny smith apple

Miniature St. Andre soup with shaved asparagus and white truffle oil

Crème of brie with blue cheese crouton

Blackened tuna with wasabiko and pickled ginger on a wonton chip

White and green asparagus soup with parsnip

Roasted strawberry mascarpone terrine with mint chiffonade and amaretto vanilla bean syrup

Tuna tar tare with avocado and blush wine reduction

Potato petal with cremini mushrooms and a dollop of crème fraiche

Camembert and fig tart with port syrup

First Course

Choice of salad

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Intermezzo

Choice of sorbet: lemon, raspberry, grapefruit, avocado or ginger

Second Course

Your choice beef and chicken duo entrée

Beef and fish duo entrée *Additional \$3.00 per person*

Accompanied by your choice of vegetable and starch

plus 22% service charge and applicable sales tax



KAHN'S CATERING
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Special Occasion Package Five (continued)

Third Course

Wedding cake individualized to your specifications

Choice of design, cake type and filling

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

Mignardise

Choice of a chocolate dipped strawberry or chocolate truffles displayed at each setting

House Red and White Wine

Guests will be offered a choice between our selections of house wines throughout the course of the meal

Full length white linens for guest tables and cocktail tables, white napkins, china, glass and silver, and white linens and skirting for bars, food displays, escort card table, cake table and gift table. *Additional \$10.00 per person*

plus 22% service charge and applicable sales tax





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Salads

Mixed Greens

Kahn's salad with mixed field greens, candied almonds, onion confit, tomatoes and roasted red pepper vinaigrette
Mixed greens with cob smoked bacon, red pears, peppered goat cheese and maple cider vinaigrette
Mixed field greens with blue cheese, spiced pecans, cherry grape tomatoes with raspberry vinaigrette dressing
Field Greens with marinated Capriole goat cheese, hazelnuts, pears and Dijon mustard vinaigrette
Mixed field greens with brie, walnuts, cherry grape tomatoes and raspberry balsamic vinaigrette
Seasonal greens with soppressata, parmesan Reggiano, pink grapefruit and cherry tomatoes with basil vinaigrette
Summer greens with avocado, red onion, oven roasted tomatoes with champagne vinaigrette and parmesan Tuile
Mixed field greens with roma tomatoes, mozzarella, garlic chips, basil chiffonade and balsamic olive oil dressing
Mixed green salad with smoked duck breast, gorgonzola and walnut pear vinaigrette *add \$6.00 per person*

Romaine

Romaine with Maytag blue cheese, red onion, spicy pecans and blue cheese dressing
Romaine with asparagus, garbanzo beans, feta, roasted red peppers, crispy Lavosh and lemon thyme vinaigrette
Romaine salad with roasted parsnips, aged Gruyere, almonds, dried cranberries and creamy poppy seed dressing
Caesar salad with romaine lettuce, herb croutons, Parmesan Reggiano and Caesar dressing

Bitter Greens

Spinach salad with strawberries, mandarin oranges, almonds and poppyseed vinaigrette
Asian pear and Tamari pecan salad with bitter greens, Maytag blue cheese and simple pear cider and cracked pepper
Salad of arugula, poached pear slices, toasted hazelnuts, Maytag blue cheese, crispy shallots and fig vinaigrette
Salad of arugula, frisee and sorrel wrapped in a web crepe with shaved manchego in creamy peppercorn dressing
Spinach and frisee with balsamic-roasted onions, goat cheese truffles, macadamia nuts and bacon-pineapple vinaigrette

plus 22% service charge and applicable sales tax



KAHN'S CATERING
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Buffet Dinners

All buffet dinners are served with:

Assorted breads with French butter balls and Kalamata olive butter

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

Select 2 salads, 2 entrées from below, 2 sides and 2 desserts

\$42.00 per person

Select 3 salads, 3 entrées from below, 3 sides and 3 desserts

\$50.00 per person

plus 22% service charge and applicable sales tax

Plated Dinners

All plated dinners are served with:

Assorted breads with French butter balls and Kalamata olive butter

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

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

For a duo entrée add \$5.00 per person to greater price of two choices.

plus 22% service charge and applicable sales tax





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Dinner Entrées

Poultry

Cider marinated airline breast with molasses chipotle glaze	\$35.00 per person
Sweet lemon grass and ginger marinated airline chicken with sour soy and chili glaze	\$35.00 per person
Sautéed chicken breast with sautéed mushrooms and Pancetta with Barolo wine reduction	\$35.00 per person
Chicken saltimbocca topped with Prosciutto and Fontina cheese with sage cream sauce	\$37.00 per person
Stuffed breast of chicken with garlic, spinach and tomatoes with wild mushroom Demi-glace	\$36.00 per person
Stuffed breast of chicken with sun-dried tomatoes, pesto, walnuts and Marsala wine sauce	\$36.00 per person
Stuffed chicken Florentine with spinach and wild mushrooms served in a garlic Demi-glace	\$36.00 per person
Stuffed breast of chicken with Shiitake mushroom and Boursin with herb cream sauce	\$37.00 per person

Meat

Seared beef tenderloin with peppered tart cherry compote	\$44.00 per person
Triple mustard crusted filet of beef with hickory smoked bacon glaze	\$44.00 per person
Grilled beef tenderloin with wild mushroom Demi-glace	\$44.00 per person
Grilled beef tenderloin with peppercorn merlot sauce	\$44.00 per person
Roast beef tenderloin with Lingonberry thyme Demi-glace	\$44.00 per person
Cracked peppercorn crusted N.Y. strip with Creole mustard cream	\$40.00 per person
Slow-roasted N.Y. strip with bourbon Demi-glace	\$40.00 per person
Roast prime rib of beef in herbed salt crust served with au jus with horseradish sauce	\$41.00 per person
Grilled veal chop with sage au jus	\$54.00 per person
Bison filet with balsamic figs and onion soubise	\$54.00 per person
Smoked pork loin stuffed with wild mushrooms and spinach in a mushroom cream sauce	\$37.00 per person
Sautéed pork tenderloin with pears and Brazilian mustard glaze	\$38.00 per person
Grilled lamb loin with roasted leeks and rosemary Demi-glace	\$52.00 per person
Sage roasted rack of lamb with saffron Shiraz lamb glaze	\$54.00 per person

plus 22% service charge and applicable sales tax



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Dinner Entrées (continued)

Fish

Lemon herb marinated Atlantic salmon with capers and chardonnay cream	\$38.00 per person
Grilled Atlantic salmon Modena with balsamic marinade	\$38.00 per person
Seared Scottish salmon filet with parsnip cream	\$39.00 per person
Tuscan baked red snapper with fresh tomatoes, basil, garlic and parmesan crust	\$41.00 per person
Seared red snapper with red pepper parmesan Alfredo sauce	\$41.00 per person
Grilled marinated mahi mahi with red pepper and papaya chutney	\$39.00 per person
Blackened red grouper with fresh tomatoes, basil and garlic tossed in olive oil	\$41.00 per person
Crispy Thai style wild bass with spicy Tamarind glaze	\$42.00 per person
Hazelnut crusted wild seasonal bass served with a sweet pea sauce	\$42.00 per person
Blackened wild seasonal bass with Boursin and Pine nut crust with sweet pea cream sauce	\$42.00 per person
Blackened tiger shrimp sugar cane skewers with Anchiote barbecue	\$39.00 per person
Grilled tiger shrimp skewers with cilantro lime glaze	\$39.00 per person

Pasta

Penne pasta with sun-dried tomatoes and pancetta in a brie cream sauce	
Penne pasta with grilled onions, garlic spinach, roasted tomatoes and artichoke marinara	\$31.00 per person
Penne pasta with fresh ricotta, spinach and tomato basil sauce	\$32.00 per person
Tri color tortellini with pesto cream sauce and grilled chicken breast	\$31.00 per person
Tortellini and Parma ham with tomatoes, portabella mushrooms and spinach cream sauce	\$34.00 per person
Smoked tomato and mushroom ravioli with truffled zucchini slaw	\$33.00 per person
Farfalle pasta with grilled chicken breast, prosciutto, peas and parmesan cream sauce	\$33.00 per person
Baked ziti layered with fennel chicken sausage, ricotta, mozzarella and marinara	\$34.00 per person
	\$33.00 per person

plus 22% service charge and applicable sales tax



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Sides

Starch

Garlic white cheddar and Chipotle mashed potatoes
Yukon gold mashed potatoes with caramelized onions
Roasted garlic mashed potatoes
Grilled Yukon potatoes and shallots with rosemary and garlic butter
Herb-roasted Yukon gold potatoes
Herb-roasted new potatoes
Roasted artichoke, bacon and cumin rosti potatoes
St. Andre gratin potatoes with sun dried tomatoes
Gruyere and baby leek potato gratin
Gruyere and nutmeg gratin potatoes
Gruyere potato soufflé
Potato and goat cheese soufflé
Triple potato pave and organic baby carrots
Potato bread pudding with rosemary and garlic
Roasted sweet potatoes with brown sugar and butter
Israeli couscous pilaf with curried apples and macadamia nuts
Pear and walnut wild rice
Toasted barley and orzo pilaf
Green pea, spinach and parmesan risotto
Wild mushroom and arugula risotto cakes
Parmesan risotto with wild mushrooms
Mushroom barley risotto
Gorgonzola polenta timbale

plus 22% service charge and applicable sales tax





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Sides (continued)

Vegetable

Baby top carrots with parsnip chards, butter pecans and fresh thyme

Baby organic carrots and snow peas

Baby long stem organic carrots with fresh herb compound butter

Stir fried carrots with shiitake mushrooms, peanuts and Tamari

Grilled asparagus with julienne of carrots and sesame seeds

Asparagus with toasted Pinenut butter

Grilled asparagus with red bell peppers

French green beans and crispy fried shallots

French green beans with julienne of bell peppers

Haricot Vert with stem on carrots

Grilled artichoke hearts with tomatoes, lemon, garlic and basil

Lemon butter artichokes with feta crumble

Balsamic grilled portabella and roasted red pepper medley

Broccolini with garlic and blue cheese butter

Mediterranean style fennel, braised with garlic, tomatoes and oregano

Garlic seared snow peas with julienne of red bell pepper

Green snap beans with julienne of red peppers

Grilled vegetables with garlic and herbs

Vegetable medley with oregano and olive oil

Mexican baked zucchini with queso and cilantro

Edamame Beans and Shitake Mushrooms

plus 22% service charge and applicable sales tax





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Dinner Desserts

Towers

Hazelnut praline and chocolate mousse tower

Wild berry and chocolate mousse tower topped with fresh berries

Gâteau Trois chocolate tower: white, milk and dark chocolate mousse with red berry sauce

Brazilian almond Daquoise with chocolate mousse, pecan praline and coffee custard

Grand Tiramisu: mascarpone cheese, Lady Fingers, cocoa powder and whipped cream

Yuzu tart with mango mousse, Yuzu gelee, Yuzu custard in a butter tart

Riviera tart with strawberry mousse and mint gelee

Milk chocolate pyramid with white chocolate ganache

Tarts

Key lime tart with fresh raspberries

Lemon curd tart with fresh berries

Maple pecan tart

Cherry almond tart

Apple frangipane tart

Cheesecake

New York cheesecake with fresh fruit topping

New York cheesecake with fresh lemon curd

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

Key lime cheesecake with toasted coconut dried pineapple crust

Carrot cake cheesecake: homemade carrot cake mixed with New York style cheesecake

Carmel apple cheesecake: spiced apples and caramel baked into a creamy cheesecake

Cakes, Tortes and Pies

Peanut butter pie *Add \$2.00 per person*

Strawberry shortcake torte: vanilla sponge cake with vanilla bean soaked strawberries and white chocolate icing

Chocolate raspberry torte: chocolate sponge cake with milk chocolate Chambord silk, raspberries and chocolate icing

Chocolate tuxedo torte: white cake with white chocolate and milk chocolate mousse and chocolate ganache icing

Banana split cake with whipped cream, cherries, pineapple and chocolate ganache icing

Peaches and cream cake: almond cake filled with roasted peaches and whipped cream

German chocolate cake with creamy coconut pecan filling and dark chocolate ganache icing

Lemon blueberry cake: sponge cake with lemon mousse, blueberries and lemon icing

Toasted almond orange cake with milk chocolate mousse, mandarin oranges and chocolate orange icing

plus 22% service charge and applicable sales tax



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Custom Wedding Cakes

Cake Choices:

Golden
Chocolate
White
Red Velvet
Spice Cake
Carrot Cake

Frosting Choices:

Vanilla buttercream
Chocolate buttercream
White chocolate buttercream

Homemade Filling Choices:

Vanilla buttercream
Chocolate buttercream
White chocolate buttercream
Raspberry buttercream
Strawberry buttercream

Gourmet Filling Choices: *Additional \$1.00 per person*

Custard
Lemon curd
Custom-flavored mousse
Chocolate ganache
Almond buttercream
Hazelnut buttercream

Fondant Exterior *Additional \$1.75 per person*

Additional Tier \$125.00

plus 22% service charge and applicable sales tax



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Kid's Menu

Kid's Beverage Station *\$9.00 per child*
Assorted sodas, juices and bottled water

Kid's Plated Meal *\$18.95 per child*
Fruit cup, chicken fingers, honey glazed carrots, French fries or macaroni and cheese, and giant cookie or wedding cake

Kid's Station Menu

Select 2 Stations *\$18.95 per child*
Select 3 Stations *\$22.95 per child*

Mexican Station

Tacos with ground beef, taco shells, tomatoes, shredded cheese, sour cream and salsa
Quesadillas with grilled chicken, shredded cheese and tomatoes

Asian Station

Chicken pot stickers with sesame soy dipping sauce
Vegetable egg rolls with sweet and sour sauce
Beef stir fry with vegetables

Pasta Station

Penne pasta and cheese tortellini with marinara and Alfredo sauces
Breadsticks and assorted baguettes with parmesan cheese

Salad Station

Mixed greens salad with carrots, cucumber, cherry grape tomatoes and your choice of dressing
Vegetable pasta salad
Fresh fruit salad

Pizza Station

Cheese pizza
Vegetable pizza with cheese, peppers, onions and mushrooms
Breadsticks with marinara and cheese dipping sauces

plus 22% service charge and applicable sales tax



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Kid's Menu (continued)

Mini Sandwich Station

Assorted miniature turkey, chicken breast and roast beef sandwiches served with cheese, lettuce, tomato, mustard and mayonnaise

Kid's Favorite Station

Chicken fingers with honey mustard dipping sauce

Barbeque meatballs

Macaroni and cheese

Honey glazed carrots

plus 22% service charge and applicable sales tax





KAHN'S CATERING
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Beverage Packages

Extend your bar for \$2.00 per person per hour

We can also make specialty drinks; inquire with salesperson

Kahn's Bar Package

Johnnie Walker Red Scotch, Bombay Gin, Indiana Vodka, Bacardi, Jim Beam Bourbon, Canadian Club, Kahlua, Amaretto, Bailey's Irish Cream, Triple Sec, Peach Schnapps, Sweet and Dry Vermouth, Sweet and Sour Mix, Bloody Mary Mix, Coor's Light, MGD, Heineken, house red wine, house white wine, house blush wine, cranberry juice, orange juice, soft drinks, soda water, tonic water, bottled water, fruit garnish and ice

5-hour open bar:	<i>\$27.00 per person</i>
4-hour open bar:	<i>\$25.00 per person</i>
3-hour open bar:	<i>\$23.00 per person</i>
2-hour open bar:	<i>\$21.00 per person</i>
1-hour open bar:	<i>\$19.00 per person</i>

Connoisseur Club Bar Package

Johnnie Walker Black Scotch, Bombay Sapphire Gin, Belvedere Vodka, Bacardi White Rum, Captain Morgan's Spiced Rum, Maker's Mark Bourbon, Canadian Club, Crown Royal, Kahlua, Amaretto di Saronno, Bailey's Irish Cream, El Jimador 100% Agave Gold Tequila Triple Sec, Peach Schnapps, Sweet and Dry Vermouth, Sweet and Sour Mix, Bloody Mary Mix, Coor's Light, MGD, Heineken, Amstel Light, house red wine, house white wine, house blush wine, orange juice, cranberry juice, soft drinks, soda water, tonic water, bottled water, fruit garnish, ice, mixed bar nuts and spiced olives

5-hour open bar:	<i>\$30.00 per person</i>
4-hour open bar:	<i>\$28.00 per person</i>
3-hour open bar:	<i>\$26.00 per person</i>
2-hour open bar:	<i>\$24.00 per person</i>
1-hour open bar:	<i>\$22.00 per person</i>

The Vineyard Package

House red wine, house white wine, house blush wine, Coor's Light, MGD, Heineken, soft drinks, bottled Nantucket juices, bottled water and ice

5-hour open bar:	<i>\$25.00 per person</i>
4-hour open bar:	<i>\$23.00 per person</i>
3-hour open bar:	<i>\$21.00 per person</i>
2-hour open bar:	<i>\$19.00 per person</i>
1-hour open bar:	<i>\$17.00 per person</i>

plus 22% service charge and applicable sales tax



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Beverage Packages (continued)

Cash Bar

\$150.00 per bartender

Premium mixed drink:	<i>\$6.50 per drink</i>
Domestic beer:	<i>\$3.00 each</i>
Import beer:	<i>\$4.00 each</i>
Wine:	<i>\$5.50 per glass</i>
Soft drinks:	<i>\$2.00 each</i>
Bottled water:	<i>\$2.00 each</i>
After- dinner liquor:	<i>\$8.00 per drink</i>
<i>Connoisseur Club brands – add \$1.50 to mixed drinks</i>	

Consumption Bar

Premium mixed drink:	<i>\$6.50 per drink</i>
Domestic beer:	<i>\$3.00 each</i>
Import beer:	<i>\$3.50 each</i>
Wine:	<i>\$5.00 per glass</i>
Soft drinks:	<i>\$2.00 each</i>
Bottled water:	<i>\$2.00 each</i>
After-dinner liquor:	<i>\$7.50 per drink</i>
<i>Connoisseur Club brands – add \$1.50 to mixed drinks</i>	

Consumption by the Bottle

House white wine:	<i>\$27.00 per bottle</i>
House red wine:	<i>\$27.00 per bottle</i>
House blush wine:	<i>\$27.00 per bottle</i>
House champagne:	<i>\$27.00 per bottle</i>
Non-alcoholic champagne:	<i>\$12.00 per bottle</i>
Premium liquors, special request wines and special request champagnes are available for market price	

plus 22% service charge and applicable sales tax



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Rental Items

Linens

- Standard black 85x85 linen: *\$14.00 each*
- Standard white 85x85 linen: *\$14.00 each*
- Standard black napkin: *\$1.50 each*
- Standard white napkin: *\$1.50 each*
- Standard skirting: *\$27.50 each*
- Specialty 120 round floor length linen: *\$21.00 each and up*
- Specialty 90x132 floor length linen: *\$24.00 each and up*
- Specialty napkins: *\$2.00 each and up*
- Chaircover with sash (installed): *\$6.00 and up*

Equipment

- 5-ft round table: *\$14.00 each*
- 6-ft round table: *\$14.00 each*
- 6-ft banquet table: *\$14.00 each*
- 8-ft banquet table: *\$14.00 each*
- Standing cocktail table: *\$14.00 each*
- Sitting cocktail table: *\$14.00 each*
- White folding chairs: *\$3.50 each*
- Chiavari chairs with pads: *\$10.00 each and up*
- Chafing dish with sterno: *\$20.00 each*
- Soup tureen with sterno: *\$15.00 each*
- Coffee percolator or urn: *\$10.00 each*
- Coffee pump: *\$10.00 each*
- Floor risers (4ft x 8ft section): *\$150.00 each section*
- Dance floor (3ft x 3ft section): *No charge*
- Pipe and drape: *\$20.00 per 8 ft section*

Table Top

- China, glass and silver: *\$4.00 per person*
- Silver chargers: *\$3.00 per person*
- Gold chargers: *\$3.00 per person*
- Rattan chargers: *\$3.00 per person*
- Silver lamp: *\$5.00 each*
- Table mirror tile: *\$5.00 each*
- Table floral centerpieces: *\$35.00 – \$125.00 each*
- Buffet floral pieces: *\$75.00 – \$200.00 each*

plus a 22% service charge and 9% tax



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Rental Items (continued)

Additional Services

Fireworks: \$1,800.00 and up

Coat check: \$1.50 per person (coat check is required for all December events)

Martini luge: \$350.00

Monogrammed ice sculpture: \$350.00

Chocolate fountain: \$350.00

plus a 22% service charge and 9% tax

