



KAHN'S CATERING

events • weddings • gatherings

BREAKFAST BUFFETS

Minimum of 25 guests

Continental Breakfast Buffet \$13.00 per person

Assorted breakfast pastries: assorted danishes, petite croissants, muffins and bagels with cream cheese and butter

Fresh fruit display: fresh melon, grapes, berries, pineapple and strawberry grand marnier dip

Assorted nantucket juices

Regular coffee and decaffeinated coffee with cream, sugar, splenda, sweet and low and equal

CONSIDER ADDING:

Yogurt Bar Additional \$4.00 per person

Vanilla yogurt with an assortment of toppings: mixed berries, dried fruits, granola and honey.

Cereal Bar Additional \$2.00 per person

An assortment of cereals, our house-made granola and milk

Breakfast Buffet One \$17.50 per person

Assorted breakfast pastries: assorted danishes, petite croissants, muffins and bagels with cream cheese and butter

Fresh fruit display: fresh melon, grapes, berries, pineapple and strawberry grand marnier dip

Cheddar and monterey jack scrambled eggs

Peppered bacon

Assorted nantucket juices

Regular coffee and decaffeinated coffee with cream, sugar, splenda, sweet and low and equal

Breakfast Buffet Two \$20.00 per person

Assorted breakfast pastries: assorted danishes, petite croissants, muffins and bagels with cream cheese and butter

Fresh fruit display: fresh melon, grapes, berries, pineapple and strawberry grand marnier dip

Kahn's breakfast bake: baked egg casserole with breakfast sausage, potatoes, peppers, onion and jack cheese

Sautéed and herbed potatoes with onions and peppers

Peppered bacon and pork sausage

Assorted nantucket juices

Regular coffee and decaffeinated coffee with cream, sugar, splenda, sweet and low and equal



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PLATED BREAKFAST

All entrées below include:

Assorted breakfast pastries: assorted danishes, petite croissants, muffins and bagels with cream cheese and butter

Fresh fruit display: fresh melon, grapes, berries, pineapple and strawberry grand marnier dip

Assorted nantucket juices

Regular coffee and decaffeinated coffee with cream, sugar, splenda, sweet and low and equal

Breakfast Entrées

Scrambled eggs with chives and peppers served with bacon and hash brown potatoes	<i>\$20.00 per person</i>
Eggs benedict with sea salt roasted fingerling potatoes and sautéed onions and peppers	<i>\$23.00 per person</i>
Breakfast strata with eggs, gerhard's sausage, herbed potatoes and sautéed onions and peppers	<i>\$22.00 per person</i>
French toast stuffed with mascarpone and warm berry compote served with smoked bacon	<i>\$20.00 per person</i>



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BRUNCH BUFFETS

Minimum of 25 guests

Brunch Buffet One *\$25.00 per person*

Assorted breakfast pastries: assorted danishes, petite croissants, muffins and bagels with cream cheese and butter

Fresh fruit display: fresh melon, grapes, berries, pineapple and strawberry grand marnier dip

Kahn's breakfast bake: baked egg casserole with breakfast sausage, potatoes, peppers, onion and jack cheese

Baked cinnamon apples with raisins and dried cherries

Lyonnais potatoes with rosemary and caramelized onions

Choice of peppered bacon or pork sausage

Assorted nantucket juices

Regular coffee and decaffeinated coffee with cream, sugar, splenda, sweet and low and equal

Brunch Buffet Two *\$29.00 per person*

Assorted breakfast pastries: assorted danishes, petite croissants, muffins and bagels with cream cheese and butter

Fresh fruit display: fresh melon, grapes, berries, pineapple and strawberry grand marnier dip

Poached or smoked salmon with dill cream sauce, cucumber, onions and capers

Spinach and antique gruyere quiche

Baked cinnamon apples with raisins and dried cherries

Crispy yukon gold potatoes with caramelized onions

Your choice of two of the following: peppered bacon, cider glazed neuske ham, pork sausage or turkey sausage

Assorted nantucket juices

Regular coffee and decaffeinated coffee with cream, sugar, splenda, sweet and low and equal

PLATED BRUNCH

All entrées below include:

Assorted breakfast pastries: assorted danishes, petite croissants, muffins and bagels with cream cheese and butter

Fresh fruit display: fresh melon, grapes, berries, pineapple and strawberry grand marnier dip

Assorted nantucket juices

Regular coffee and decaffeinated coffee with cream, sugar, splenda, sweet and low and equal

Brunch Entrées

Roasted red pepper frittata, rosemary and onion lyonnais potatoes and asparagus *\$20.00 per person*

Smoked salmon eggs benedict, horseradish rosti potatoes, shitake mushrooms and asparagus *\$23.00 per person*

Spinach and antique gruyere quiche, sautéed broccolini and artichoke gratin potatoes *\$25.00 per person*