



KAHN'S CATERING

events • weddings • gatherings

BREAKFAST BUFFETS

Minimum of 25 guests

Continental Breakfast Buffet \$13.50 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

Assorted nantucket juices

House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Breakfast Buffet One \$18.00 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

Cheddar and monterey jack scrambled eggs

Peppered bacon

Assorted nantucket juices

House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Breakfast Buffet Two \$21.00 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

House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

CONSIDER ADDING:

Yogurt Bar \$5.00 per person

Greek yogurt with an assortment of toppings: mixed berries, dried fruits, and local Scholar's Inn granola and honey

Yogurt Parfaits \$3.50 per person

Sweet berry greek yogurt, served in a martini glass with fresh berries and local Scholar's Inn granola

Cereal Bar \$2.50 per person

An assortment of cereals, local Scholar's Inn granola and milk

Breakfast Sandwiches *Minimum 1 dozen*

Pork sausage patty, scrambled eggs, garlic herb alouette cheese on english muffin \$60 per dozen

Chirizo, scrambled eggs, potatoes, peppers, and pepperjack cheese in flour tortilla \$72 per dozen

Roasted tomatoes, mozzarella, spinach and basil pesto on english muffin \$60 per dozen



KAHN'S CATERING

events • weddings • gatherings

Sour cream coffeecake \$24.00 each Serves 12

Assorted Muffins \$25.00 per dozen *2 doz minimum*

Chef's choice of blueberry, chocolate chip, cranberry orange and lemon-poppyseed
Served with butter

Assorted Miniature Danishes \$25.00 per dozen *2 doz minimum*

Croissants \$28.00 per dozen *2 doz minimum*

Served with butter

Breakfast Breads Slices \$24.00 per dozen *2 doz minimum*

Chef's choice of orange blossom, poppy seed lemon, cinnamon streusel and chocolate chip marble

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

Fresh-squeezed orange juice

House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Breakfast Entrées

Scrambled eggs with chives and peppers served with bacon and hash brown potatoes	\$22.50 per person
French toast stuffed with mascarpone and warm berry compote served with smoked bacon	\$22.50 per person
Asparagus and roasted red pepper frittata with smoked bacon	\$23.50 per person
Roasted tomato basil and mozzarella strata with chicken sausage	\$23.50 per person
Roasted vegetable frittata with smoked ham	\$23.50 per person
Spinach, basil and swiss cheese quiche with smoked bacon	\$23.50 per person
Smoked cheddar and ham quiche with peppered bacon	\$23.50 per person



KAHN'S CATERING

events • weddings • gatherings

BRUNCH BUFFETS

Minimum of 25 guests

Brunch Buffet One \$26.00 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

Lyonnaise potatoes with rosemary and caramelized onions

Choice of peppered bacon or pork sausage

Assorted nantucket juices

House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Brunch Buffet Two \$30.00 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 ham, pork sausage or turkey sausage

Assorted nantucket juices

House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

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

House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Brunch Entrées

Roasted red pepper frittata, rosemary and onion lyonnaise potatoes and asparagus	\$20.50 per person
--	--------------------

Smoked salmon eggs benedict, horseradish rosti potatoes, shitake mushrooms and asparagus	\$23.50 per person
--	--------------------

Spinach and antique gruyere quiche, sautéed broccolini and artichoke gratin potatoes	\$25.50 per person
--	--------------------