

## CONTINENTAL and BREAKFAST SERVICE

*All Breakfasts are served with premium coffee, specialty teas, and assorted fruit juices  
20 person minimum*

### *Plated Breakfasts*

#### **Sunrise Breakfast | \$12**

Scrambled eggs, griddle fried red skin potatoes with dill, choice of two sausage links or two strips of Applewood smoked bacon

#### **Knight Center Executive Breakfast | \$15**

Scrambled eggs with chives and goat cheese, Yukon potato hash, cracked pepper and brown sugar bacon, French toast beignet and berry skewer

#### **Washington University Scramble | \$14**

Scrambled eggs with roasted peppers, spinach, caramelized onion, mushrooms, jack cheese  
Served over griddle fried red skin potatoes

Add Andouille sausage or country ham for an additional \$2

### *Add family style service baskets to your table*

#### **Fruit Bowl | \$2 per person**

#### **Assorted Breakfast breads- \$2 per person**

### *Breakfast Buffets*

#### **Knight Center Breakfast Buffet | \$17**

Chefs seasonal breakfast entrée, scrambled eggs, Sausage or Bacon, hot breakfast cereal, fresh cubed fruit and berries, assorted bread-muffins-pastries, bagels/bread, assorted cream cheese, yogurt cups, chef's selection of juice, coffee, tea, soft drinks

#### **Breakfast Buffet Add-on**

#### **Oatmeal Station | \$4 per person - VG**

*25 guest minimum*

**Oats:** rolled oats, steel cut oatmeal

**Toppings:** brown sugar, maple syrup, dried berries and fruit, chocolate chips, coconut, dried banana, house made berry jam, and peanut butter

#### **Yogurt Parfait Station | \$4 per person - VG**

*25 guest minimum*

**Yogurt:** Vanilla yogurt, strawberry yogurt

**Toppings:** Fresh Berries, whipped Cream, dried fruit, chocolate chips, coconut, house made berry jam, granola clusters, and peanut butter

**V = Vegan | VG = Vegetarian | GF = Gluten Free**

## *Breakfast Enhancements*

*Please allow 1 hour of service time to accommodate 50 guests  
A \$95 dollar Uniformed Chef fee will be assessed for each Chef for two hours of service  
25 guest minimum*

### **Omelet Action Station | \$10 per person**

**Eggs:** Cage Free eggs or Cage Free low cholesterol eggs

**Cheeses:** Cheddar, Swiss, pepper jack

**Veggies:** poached mushrooms, onions, bell peppers, fresh herbs, spinach, kale, black beans, roasted vegetable medley

**Protein:** diced ham, bacon, crumbled turkey sausage

### **Oatmeal Action Station | \$6 per person - v**

**Oats:** rolled oats, steel cut oatmeal

**Culinary staff mixers:** brown sugar, mashed sweet potato, maple syrup, dried berries and fruit, chocolate chips, coconut banana, peaches, blueberries, raisins, apples, carrots, berry jam, peanut butter, wheat berries, quinoa, chia seeds, cream, cinnamon

### **Breakfast Panini Action Station | \$10 per person**

*50 guest maximum*

*Culinary staff built French toast or Waffle Panini sandwiches.*

**Cheeses:** Swiss cheese, sharp cheddar, pepper jack, goat cheese

**Protein:** Ham, Turkey sausage patties, bacon, hardboiled egg

**Add-ons:** Sliced strawberries, sliced bananas, homemade berry jam, spinach, avocado, black beans, pico de gallo, Nutella, marshmallow



## Specialty Break Service

*25 guest minimum*

### Healthy Start | \$10 - VG

Yogurt cups, homemade granola bars, fruit kabobs orange juice, soft drinks, and infused water

### Cookies and Milk | \$7

Knight Center cookies, gooey butter cookies, oatmeal raisin cookies, fudge brownies  
Chocolate milk, 2% milk, non-fat milk, cookies and cream yogurt parfait, soft drinks, and coffee

### South of the Border | \$10 - VG

Seven-layer dip cups, tortilla chips, roasted vegetable quesadillas, cinnamon churros, soft drinks, lemon-lime infused water

### 7<sup>th</sup> Inning Stretch/Halftime | \$10 - VG

Chips and Queso, soft pretzels with mustard, Crackerjacks, soft drinks, and strawberry lemonade

### Veggie delight | \$12 - V

Lettuce leaf wraps, grilled tofu with peanut sauce, roasted red pepper hummus, pita chips, vegetable crudité and iced tea

### Fruit Lovers Break | \$12 - VG/GF

Seasonal melon salad with feta, grape clusters with ginger infused sugar coating, apple wedges with caramel dip, assorted berries and yogurt cups, lemonade and water

### *By the Dozen*

Knight Center cookies | \$12 per dozen

Gooey butter cookies | \$12 per dozen

Assorted dessert bars | \$14 per dozen

Muffin/Danish | \$22 per dozen

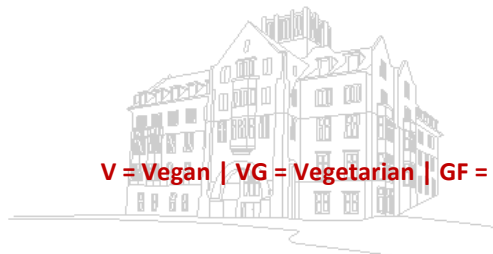
Yogurt cups with fruit on the bottom | \$30 per dozen

House made Granola bites | \$22 per dozen

Trail Mix (serves 8-10) | \$18

Mixed Nuts (serves 8-10) | \$22

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## Reception Display

25 guest minimum

### Imported and Domestic Cheese Display | \$8 - VG

Selection of cheese displayed with tart apple wedge and basil salad, fresh berries and spiced grapes. Served with crackers and pita bread.

### Seasonal Fruit Display | \$5 - VG/GF

Sliced fresh seasonal fruit displayed with berries and yogurt dipping sauce

### Antipasto Display | \$12

Roasted peppers, grilled mushrooms, Roma tomatoes, fresh mozzarella, capicola, salami, and prosciutto. Served with Italian bread skewers and infused olive oil.

### Mediterranean Dip station | \$9 – VG/GF

Roasted red pepper hummus, Olive tapenade, and tomato basil bruschetta. Served with grilled pita chips and veggies.

### Southwestern Dip Station | \$8 - VG/GF

Roasted corn and black bean pico de gallo, avocado and lime dip, roasted pepper ranch dip, refried bean and cheddar dip. Served with grilled vegetables and corn tortilla strips.

### Asian Dip Station | \$10 - VG/GF

Edamame hummus, Thai peanut sauce, roasted red pepper sriracha dip, Crab Rangoon dip Served with wonton crisps and chilled vegetables.

### Happy Hour Dip Station | \$10 - VG/GF

Spinach artichoke dip station, layered bean dip, buffalo dip, and smoked tomato salsa Served with vegetable sticks, pita and tortilla chips.

### Slider Bar | \$16

*Select three*

BBQ pulled pork and grilled apple slider

Grilled chicken breast with chardonnay  
pepper jam and spinach

Hickory smoked turkey and bacon club

Smoked brisket, fig jam & bleu cheese

Classic beef with tobacco onion

Crispy chicken and Swiss

Grilled veggies and black bean hummus

### Grilled Cheese Bar | \$14

*Select three*

Swiss cheese and grilled apple

Brie cheese and berries, chardonnay  
pepper jam

Candied bacon, Boursin, and  
caramelized onion

Grilled Pear, fig jam, and bleu cheese

Smoked Gouda, American cheese,  
tobacco onion

Pepper jack, grilled veggies and salsa

Classic grilled cheese

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## Cold Appetizers

V = Vegan | VG = Vegetarian | GF = Gluten Free

### Fig and blue cheese flat bread tile - VG/GF

House made fig jam with Bleu cheese crumbles | \$2.50

### Chilled baby red skin potatoes with Boursin cream cheese and dill - VG/GF

Baby potato cups stuffed with boursin cream cheese | \$2.00

### Chilled tortellini kabobs - VG

3 Cheese tortellini skewered with grape tomatoes- finished with basil oil | \$2.50

### Boursin crostini cranberry pepper jam - VG

Baguette toast topped with boursin and spicy cranberry pepper jam | \$3.00

### Caprese bites - GF

Fresh mozzarella, basil, and grape tomato skewers drizzled with balsamic glaze | \$2.50

### Brie cheese bites with strawberry basil jam

Pastry cups filled with brie cheese and house made strawberry basil jam | \$2.50

### Pistachio and dried cherry crusted goat cheese - GF

Whipped Goat cheese with dried cherries dusted with pistachio | \$2.75

### Roasted red pepper hummus cup with spiced Cucumber - VG

Roasted pepper hummus in filo cup with spiced cucumber and herb salad | \$2.50

### Curried Polenta cake with roasted vegetable and raisin chutney - GF/V

Crispy polenta cake pan fried topped with curry raisin and red pepper chutney | \$2.75

### Roasted beet salad stick - GF/V

Marinated beets roasted and skewered with endive lettuce | \$2.75

### Antipasto skewers with onion basil jam - GF

Roasted peppers and onions skewered with pepperoni and provolone cheese | \$2.50

### Endive stuffed with candied bacon, pear and gorgonzola - GF

Endive leaves stuffed with rosettes of gorgonzola mousse garnished with candied bacon and roasted pear | \$2.50

### Prosciutto and melon shooter - GF

Chilled cantaloupe soup, topped with diced honeydew melon, crisp prosciutto | \$2.75

### Roast beef Boursin wrapped asparagus - GF

Thin sliced roasted beef spread with boursin cheese around grilled asparagus | \$2.75

### Chilled polenta canape with fig jam and Prosciutto - GF

Polenta disc topped with house made fig jam and garnished with prosciutto | \$2.50

### Smoked Chicken Salad with mango salsa

Pastry cup filled with smoked chicken salad and topped with mango salsa | \$2.75

### Chili lime shrimp cups

Chopped shrimp salad in chili lime dressing served in a pastry cup | \$2.75

### Ceviche shots - GF

Shrimp, crab, and fresh fish with peppers, tomato, and cilantro in lemon/lime juice served in a shot glass with avocado and a crisp tortilla | \$3.00



## Hot Appetizers

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### **Braised short ribs with bleu cheese in pastry cup**

Beef short ribs braised in red wine and demiglace served in a pastry cup and topped with bleu cheese | **\$2.50**

### **Beef empanada cilantro lime sour cream**

Ground beef and onion wrapped in flakey pie crust pan fried and drizzled with cilantro lime sour cream | **\$2.75**

### **Bacon-wrapped candied Fuji apple - GF**

Fuji apple brown sugar and wrapped with Applewood smoked bacon | **\$2.50**

### **Stuffed Mushroom with Italian sausage - GF**

Parmesan cheese and marinara | **\$2.75**

### **Crab Stuffed Mushrooms | \$2.75**

### **Sweet and Sour Beef Meatballs**

Hand rolled beef meatballs loaded with onion and bell peppers, garlic and ginger topped with sweet and sour sauce | **\$2.25**

### **Crispy pork pot stickers**

Ginger soy dipping sauce | **\$2.25**

### **Toasted ravioli (beef or cheese) | \$2.00**

Marinara Sauce

### **Pecan Chicken Satay**

Skewered chicken lightly coated in pecans pan fried and finished with honey sriracha glaze | **\$2.75**

### **Chicken and pineapple hibachi skewer - GF**

Chunks of chicken skewered with pineapple and peppers grilled and finished with teriyaki sauce | **\$2.75**

### **Spanakopita - VG**

Filo sheets, spinach and feta cheese | **\$2.25**

### **Southwestern chicken filo cups**

Smoked fajita chicken with pepperjack cheese and baked in a filo cup | **\$2.25**

### **Thai chicken satay with peanut sauce GF**

Chicken skewer pan seared and finished with peanut sauce | **\$2.75**

### **Maryland crab cakes**

Crab cakes lightly breaded and pan fried served with garlic caper aioli | **\$3.00**

### **Bacon wrapped scallops - GF**

Sea scallops wrapped in Applewood smoked bacon drizzled in olive oil, lemon juice and fresh herbs | **\$2.75**

### **Vegetarian egg rolls - VG**

Sweet and sour chili sauce | **\$2.25**

### **Wild mushroom goat cheese crostini -VG**

Sautéed diced mushrooms in red wine served on French bread spread with whipped goat cheese | **\$2.25**

### **Baked brie and raspberry in filo cup - VG**

Filo cups filled with fresh raspberries and baked with honey and brie cheese | **\$2.25**

### **Grilled vegetable kabob with pesto - V/GF**

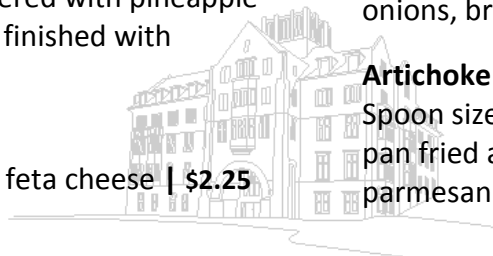
Assorted vegetable skewered and rubbed with house made pesto grilled and served at room temperature | **\$2.50**

### **Brie, pear and caramelized onion quesadilla - VG**

Flour tortilla stuffed with caramelized onions, brie and roasted pears | **\$2.50**

### **Artichoke and spinach beignet - VG**

Spoon size artichoke and spinach batter, pan fried and dusted with herbs and parmesan cheese | **\$3.00**



## Plated Luncheon Offerings

V = Vegan | VG = Vegetarian | GF = Gluten Free

*Split entrée \$2.25 per each selection up to two composed entrée selections*

*More than 2 splits and 1 vegetarian the starch and vegetable will be Chef's selection*

### Caesar Wedge | \$15

Crisp romaine leaves drizzled with our house made Caesar dressing finished with olive tapenade, tomato jam and grilled chicken or salmon

### Smoked Chicken Brunch Salad | \$15

Baby Spinach, sliced tomato, egg mousse, bacon jam, house smoked chicken, French toast crouton, maple syrup honey mustard

### Asian Greens and Chicken Salad Sandwich | \$17

Sesame ginger salad with baby greens, red peppers, snow peas, cucumber, rice paper crisp, sesame ginger dressing served with a petite almond chicken salad croissant

### Southwestern Salad and Brisket Pita Taco | \$20

Romaine, pepper jack cheese, black beans, diced tomato, grilled corn cake, and cilantro ranch dressing served with pita bread taco stuffed with sliced beef brisket, apple slaw, and chipotle dressing

### Chicken Pasta Asiago | \$21

Linguini pasta lightly tossed in pesto topped with crispy asiago crusted chicken finished with Alfredo sauce

### Southwestern Zucchini Planks | \$20 - VG/GF/V

Grilled zucchini, corn spoon pudding, quinoa and black bean pilaf, garlic volute

### Grilled Chicken and Angel Hair Pomodoro | \$20 - GF

Marinated herb chicken breast finished with a warm oven roasted tomato bruschetta sauce and wild rice pilaf

### Grilled Chicken with Strawberry Bruschetta | \$21 - GF

Pan seared basil chicken breast topped with strawberry and feta bruschetta served over braised quinoa and finished with balsamic glaze

### Pan Seared Herb Crusted Tilapia | \$22 - GF

Tilapia fillet pan seared with herbs and finished with lemon oil served with roasted asparagus risotto and chefs vegetable

### House Smoked Salmon Fillet | \$24 - GF

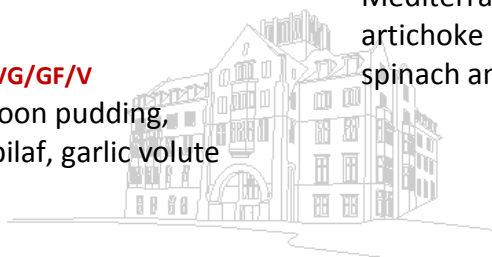
Hickory salmon fillet finished with chipotle maple glaze served over Yukon potato planks and confetti vegetables

### Sliced Beef Medallions | \$24 - GF

Petite sirloin medallions served over potato and wilted kale hash with Chef's vegetable medley

### Creamy Polenta with Spinach and Goat Cheese | \$19 - GF

Mediterranean roasted pepper and artichoke polenta finished with creamed spinach and goat cheese



## Plated Dinner Offerings

V = Vegan | VG = Vegetarian | GF = Gluten Free

*Served with Chef's garden or Caesar salad, fresh baked rolls and butter, seasonal dessert offering  
Split entrée \$2.25 per each selection*

### **Apricot Rosemary Herb Chicken | \$26**

Herb seared marinated chicken, apricot rosemary gastrique, roasted red potato and kale hash, grilled vegetable medley

### **Chicken Florentine | \$27 - GF**

Chicken scaloppini, spinach cream sauce, prosciutto crisps, mushroom risotto, oven roasted carrots

### **Roasted Chicken | \$26**

Chicken Supreme, corn spoonbread, vegetable succotash and charred scallion vinaigrette

### **Stuffed Chicken | \$27**

Chicken breast stuffed with bacon and dried cherries, wild rice pilaf, sautéed asparagus, demi-glace

### **Parmesan Crusted Chicken | \$27**

Parmesan and herb coated chicken, garlic cream sauce, sautéed vegetable medley, and asparagus risotto

### **Apple and Almond Chicken Breast | \$28**

Chicken breast stuffed with house made apple almond sausage, orange demi-glace, buttered dumplings, mashed root vegetables and fennel pepper jus

### **Herb Crusted Salmon | \$28 - GF**

Herb crusted salmon, citrus infused oil, Mediterranean slaw, rice pilaf, grilled asparagus

### **House Smoked Salmon Fillet | \$30 - GF**

Salmon fillet lightly smoked, chipotle maple glaze, char grilled scallion mashed potatoes, seasonal vegetable medley

### **Pan Seared Flounder | \$28 - GF**

Seared flounder, sweet potato hash, black bean sauce, zucchini medley

### **Pan Seared Halibut | \$38 - GF**

Atlantic Halibut, pine nut brittle, sautéed Brussel sprouts, buttered dumplings, yellow pepper jus

### **Beef Medallions | \$36 - GF**

Grilled petite sirloin medallions, bacon jam, roasted root vegetable jus, garlic mashed potatoes, grilled asparagus

### **Tenderloin of Beef | \$36 - GF**

Garlic studded carved beef tenderloin, roasted potato medley, sautéed Brussel sprouts, smoked shallot demi-glace

### **NY Strip | \$35 - GF**

Grilled strip steak, house made steak sauce, horseradish mash potato, seasonal vegetable medley tomato glaze

### **Prosciutto Pork Tenderloin | \$30 - GF**

Sage rubbed pork tenderloin prosciutto wrapped, roasted apple and sweet potato medley, roasted vegetable confetti





## Plated Dinner Offerings (continued)

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*Served with Chef's garden or Caesar salad, fresh baked rolls and butter, seasonal dessert offering  
Split entrée \$2.25 per each selection*

### **Polenta Cakes | \$24 - VG/GF**

Herb polenta cakes, oven roasted tomato concasse, herb goat cheese, warm vegetable slaw

### **Eggplant Caprese Tower | \$26 - VG/GF**

Crispy eggplant, fresh mozzarella, fresh tomato, orzo pasta

### **Asparagus Risotto | \$22- VG/GF**

Arborio rice, roasted asparagus tips, asiago cheese, crispy mushroom fritter

### **Southwestern Zucchini Planks | \$24 - V/GF**

Grilled zucchini, spooned corn pudding, quinoa and black bean pilaf, garlic volute

### **Beef and Chicken Duet | \$38**

Sirloin medallions, herb crusted chicken supreme, roasted potatoes, seasonal vegetable medley, and tomato glaze

### **Beef and Salmon Duet | \$40**

Carved tenderloin of beef, char grilled salmon, scallion mashed potato, seasonal vegetable medley, smoked shallot demi-glaze

### **Sirloin Beef Medallions and Shrimp Risotto | \$38**

Sirloin Medallions, sautéed shrimp and asiago risotto, herb butter, roasted seasonal vegetables, pepper jam



## Salads

**V = Vegan | VG = Vegetarian | GF = Gluten Free**

*Dressing Selections: buttermilk ranch, balsamic honey vinaigrette, peppercorn honey mustard, Artesian bleu cheese and herb, Italian pesto vinaigrette, classic Caesar*

### House salad - V/GF

Baby greens, grape tomato, red onion, sliced cucumber

### Caesar salad - VG

Romaine, croutons, Parmesan cheese, tomato slice, roasted garlic cloves, diced olive

## Dinner Salad Upgrades

### Knight Center Wedge Salad | \$2 - V/GF

Crisp Romaine lettuce, tomato jam, olive tapenade, asiago cheese disc

### Carpese Salad | \$2 - VG/GF

Baby greens, Roma tomatoes, fresh basil, fresh mozzarella, balsamic onions

### Grilled Salad | \$2 - V/GF

Romaine Leaves, grilled apple, cucumber, red onion, fig jam, goat cheese

### Sesame Ginger Salad | \$3 - V/GF

Baby greens, red peppers, snow peas, cucumber, rice paper crisp, sesame ginger dressing

### Orchard Salad | \$3 - VG/GF

Field greens, wine poached pear, Gorgonzola, sugared walnuts

### Southwestern Salad | \$3 - VG/GF

Romaine, pepper jack cheese, black beans, diced tomato, grilled corn cake, cilantro ranch dressing

### Cucumber Cup | \$3 - VG/GF

Romaine lettuce wrapped in cucumber ribbons, sliced strawberries, dried cranberry, toasted almonds, Boursin cheese

### Greek Salad | \$3 - VG

Romaine, Kalamata olives, diced tomato, cucumber, feta cheese, pita crisp

### Spinach Salad | \$2 - VG/GF

Grated egg, diced tomato, candied bacon, toasted pecans

### Fresh Fruit | \$2 - V/GF

Assorted seasonal fruit and berries



## Themed Buffet Options

*All Buffets are served with premium coffee, specialty teas, sodas, iced tea and water  
25 guest minimum*

### Tailgate Buffet | \$18

Beef with Cheddar Sliders  
Pulled pork sliders with apple slaw  
Crispy chicken sliders with house made pickles and Swiss  
Condiment tray  
House made BBQ chips  
Pasta salad  
Green salad  
Fudge brownies and lemon Bars

### Seasonal Harvest Buffet | \$26

Char crusted flank steak  
Herb crusted chicken  
Roasted Yukon gold potatoes  
Seasonal vegetable medley  
Deconstructed Caesar salad  
Mixed greens with goat cheese and blueberries  
Chef's seasonal cobbler with vanilla bean whipped cream

### Fiesta Buffet | \$22

Tequila and lime marinated chicken with peppers  
BBQ steak strips with poblano peppers, smoked onion and cilantro  
Slow cooked black beans  
Spanish rice  
Flour tortillas  
Roasted tomato salsa, sour cream with lime and cumin, guacamole, shredded cheese  
Romaine salad with jicama, peppers, chili-lime infused cucumbers  
Caramel cheesecake bites and cinnamon churros

### St. Louis Buffet | \$26

Marinated slow cooked pork loin  
Char grilled citrus chicken  
Sautéed green beans  
Gnocchi and zucchini ribbon salad  
Broccoli raisin salad  
Garden salad  
Cornbread muffins  
Goopy butter cake

### The Hill Buffet | \$26

Chicken Picatta  
Sirloin tips with truffle cream  
Grilled eggplant Parmesan  
Sautéed zucchini with mushrooms  
Penne pasta with pesto Alfredo  
Italian salad  
Toasted ravioli with marinara  
Garlic bread  
Tiramisu

### The Orient | \$25

Grilled chicken with ponzu broth  
Honey lemon glazed salmon  
Curried jasmine rice  
Vegetable eggroll  
Pork pot stickers  
Sesame noodle salad  
Green salad with mandarin oranges and won ton chips  
Fortune cookies and assorted dessert bars



## **Chef's Selection Buffets**

*All Buffets are served with premium coffee, specialty teas, sodas, iced tea and water  
25 guest minimum*

### **Chef's Lunch Buffet | \$20**

Green Salad with Two Dressings Selections and Assorted Toppings  
Chef's Composed Cold Entrée Salad  
Chef's Vegetarian Cold Salad  
Soup of the Day  
Seasonal Vegetables  
Chef's Starch Accompaniment  
Two Entrée Selections  
One Vegetarian Entrée Selection  
Chef's Dessert Table  
House Made Knight Center Cookies

### **Chef's Dinner Buffet | \$35**

Green Salad with Two Dressings Selections and Assorted Toppings  
Chef's Composed Cold Entrée Salad  
Chef's Vegetarian Cold Salad  
Seasonal Vegetables  
Chef's Starch Accompaniment  
Two Entrée Selections  
One Vegetarian Entrée Selection  
Daily Buffet Feature  
Chef's Dessert Table  
House Made Knight Center Cookies



## Action Stations

*A \$95 dollar Uniformed Chef carving fee will be assessed per Chef for two hours of service  
25 guest minimum*

### Carving station

Our Carving Station is completed with assorted artesian rolls, whole grain mustard, horseradish chive cream, and smoked shallot aioli

House smoked Norwegian salmon side with lemon caper Aioli | **\$16**

Garlic studded New York strip loin with crimini mushroom demi-glace | **\$18**

Oven roasted turkey breast with chardonnay apple jam | **\$14**

Herb crusted tenderloin of beef with truffle cream sauce | **\$20**

House smoked brisket of beef with au jus | **\$16**

### Stir Fry Station | \$18

Our Stir Fry Station is completed with vegetable eggrolls, teriyaki sauce, sweet and sour sauce, chop sticks, and fortune cookies

Wok seared beef tips with broccoli and peppers

Chili glazed ginger chicken

Asian Vegetables

Jasmine Rice

### Pasta Station | \$18

Our Pasta Station is completed with toasted beef raviolis, marinara sauce, Alfredo sauce, garlic bread sticks, Parmesan cheese and infused olive oils

Mushroom ravioli with pesto and fresh mozzarella

Fusilli pasta with roasted chicken, artichoke hearts, roasted peppers, garlic and capers

Penne pasta with meat sauce

### Southwestern Station | \$18

Our Southwestern Station is completed with crisp tortilla chips, house made pico de gallo, cheese sauce, sour cream, guacamole, cilantro black bean rice, and cinnamon churros

Chicken fajita soft shell tacos

Braised beef strips with potato

Chipotle lime shrimp



## Action Stations (Continued)

*A \$95 dollar Uniformed Chef carving fee will be assessed per Chef for two hours of service  
25 guest minimum*

### **Mashed Potato Martini Station | \$12**

Our mixing station is completed with country mashed Yukon gold potatoes, olive oil whipped sweet potatoes, and buttermilk ranch spiced russet potatoes, assorted toppings

#### *Additions*

Seared beef tips, bleu cheese, and roasted mushrooms | **\$4**

Fried chicken tender and roasted corn, skillet gravy | **\$3**

Applewood smoked bacon and cheese with chives | **\$2**

### **Macaroni and Cheese Martini Station | \$12**

Our mixing station is completed with three cheese macaroni, pepper jack cheese and chipotle macaroni, assorted toppings

#### *Additions*

Seared sirloin beef tips, bleu cheese, and chives | **\$4**

Rock lobster, red peppers, and basil | **Market Price**

Roasted confetti vegetable | **\$2**



## Plated House Desserts

### **Carrot Cake | \$8**

Caramel drizzle, whipped cream, candied cayenne pecans

### **Hot Fudge Bundt | \$8**

Seasonal berries, coffee-cacao dusted

### **Fresh Fruit Cobbler | \$7**

Seasonal fruit, whipped cream

### **New York Cheesecake | \$7**

Seasonal crushed berries, chocolate lace

### **Chocolate Mousse Martini | \$7**

Seasonal berries, amaretto cream, white chocolate

### **Apple Strudel | \$8**

Caramel, roasted Fuji apple

### **Strawberries and Pound Cake | \$7**

Whipped cream, berry-basil-mint bruschetta, white chocolate curls

### **Table Display | \$4 per person**

Lemon bars, macaroon cookies, brownies  
Knight Center cookies, fresh berries

### **Crème Brule | \$9**

Crushed amaretto berries

### **White Chocolate cheesecake | \$9**

Orange syrup reduction, crushed raspberries, chocolate curls

### **Frozen Lemon Soufflé | \$9**

Orange supreme, sweet fennel butter cracker

### **Lemon Cake | \$9**

Blackberry wine reduction, white chocolate curls

### **Flourless Chocolate Cake | \$9**

Dark chocolate whipped cream, chili powder almond brittle

## *Build Your Own Dessert Stations*

*25 guest minimum*

### **Pound Cake Martini Station | \$8**

Grilled pound cake, marinating syrups, fresh berries, whip cream, assorted toppings

### **Top-Your-Own-Cupcake Station | \$8**

Vanilla and chocolate cupcakes, assorted frosting, and topping treats



## Host Bar Pricing

### Beer / Wine / Soda Bar

2 Hours	\$9 p/p
3 Hours	\$14 p/p
4 Hours	\$16 p/p

### Host Call Bar

2 Hours	\$13 p/p
3 Hours	\$18 p/p
4 Hours	\$23 p/p

### Host Premium Bar

2 Hours	\$18 p/p
3 Hours	\$23 p/p
4 Hours	\$27 p/p

## Consumption Bar Pricing

Minimum of \$250 in sales per two hours.

### Call Bar

**Spirits-** \$5.25  
Svedka Vodka  
Beefeater Gin  
Captain Morgan Rum  
Cutty Sark Scotch  
Seagram's 7 Whiskey  
Jim Beam Bourbon  
Sauza Gold Tequila

### Domestic Beer - \$4

Budweiser  
Bud Light  
Bud Select  
Michelob Ultra  
Shock Top Belgian White  
O'Doul's  
Amberbock

### Sodas/Mixers - \$2

Coke Products  
Sprite  
Diet Sprite  
Tonic Water  
Ginger Ale  
Club Soda

### Premium Bar

**Spirits-** \$6  
Absolute Vodka  
Bombay Gin  
Bacardi Silver Rum  
Johnny Walker Red Scotch  
Crown Royal Whiskey  
Markers Mark Bourbon  
Jack Daniels Whiskey  
Jose Quervo Gold Tequila  
Hennessy

### Domestic Beer - \$4

Budweiser  
Bud Light  
Bud Select  
Michelob Ultra  
Shock Top Belgian White  
O'Doul's  
Amberbock

### Sodas/Mixers - \$2

Coke Products  
Sprite  
Diet Sprite  
Tonic Water  
Ginger Ale  
Club Soda  
Assorted Juices

### House Wine – Fourteen Hands - \$6

### Cash Bar

\$75 Bartender Fee

Minimum of \$250 in sales per two hours