

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

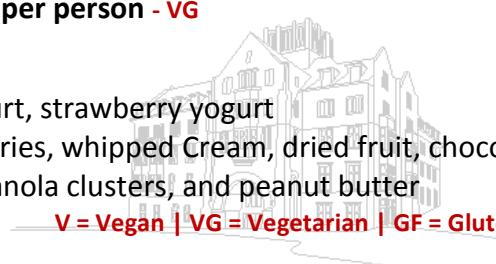
Yogurt Parfait Station | \$4 per person - VG

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



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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

7th 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

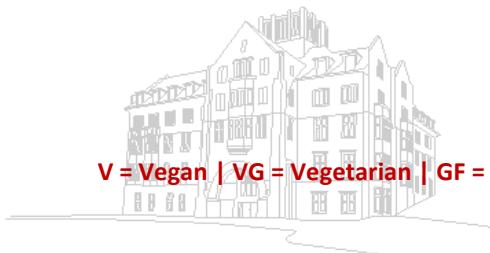
Muffin/Danish | \$22 per dozen

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

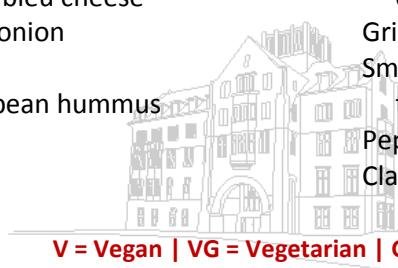
Select three

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

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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

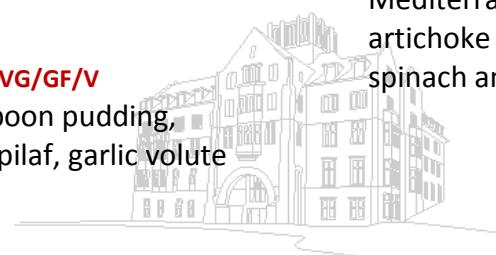
Sliced Beef Medallions | \$24 - GF

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 glace

Beef and Salmon Duet | \$40

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

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

Grilled Salad | \$2 - V/GF

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

Orchard Salad | \$3 - VG/GF

Field greens, wine poached pear,
 Gorgonzola, sugared walnuts

Cucumber Cup | \$3 - VG/GF

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

Spinach Salad | \$2 - VG/GF

Grated egg, diced tomato, candied bacon,
 toasted pecans

Caprese Salad | \$2 - VG/GF

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

Sesame Ginger Salad | \$3 - V/GF

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

Southwestern Salad | \$3 - VG/GF

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

Greek Salad | \$3 - VG

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

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
- Gooey 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 Brûlée | \$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	Host Call Bar	Host Premium Bar
2 Hours \$9 p/p	2 Hours \$13 p/p	2 Hours \$18 p/p
3 Hours \$14 p/p	3 Hours \$18 p/p	3 Hours \$23 p/p
4 Hours \$16 p/p	4 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