

Catering Menu

***See terms/gratuuity below-Catering services are subject to availability**

Hors d'Oeuvres

Fruit and Veggie display- A beautiful mix of fruits and veggies, aesthetically displayed.
\$6.50 per person

Salad Bar-Both Spinach and Romaine lettuce with a variety of toppings which include: cucumber, mushroom, tomato, croutons, craisins, feta cheese, and shredded cheddar/jack cheese. Served with poppyseed and ranch dressing and home baked rolls or bread with butter.
\$8.50 per person

Pretzel Bar- Includes full size pretzels, decorative pretzel stand, cinnamon sugar and salted pretzels, four dips: nacho cheese, marinara, caramel cream cheese, and cinnamon honey butter. Served on individual paper trays with dip cups.
\$9.00 per person

Charcuterie Boards- Displayed on a stylish black or wood board, we serve an array of crackers, two meats, two cheeses, grapes and seasonal berries.
\$9.50 per person

MIX AND MATCH Hors d'Oeuvres:

Mix and Match items must be combined together with a minimum of three choices. \$500 catering minimum applies:

Kettle cooked chips as individual servings \$2.00 per person

Caprese bites \$3.00 per person

Cheese and crackers \$3.00 per person

Veggie display with ranch dressing- carrots, olives, cucumber, cherry tomato, & sugar snap peas \$3.00 per person

Spinach Salad-Spinach, Feta Cheese, Raspberries, Blueberries and sliced almonds with raspberry vinaigrette dressing \$3.00 per person

Rosemary herb cooked red potato \$3.00 person

Meatballs-Savory meatballs in a creamy sauce. \$3.00 per person

Fruit Kabob- strawberry, pineapple and purple grapes \$3.50 per person

Fruit Display-apple slices, pineapple, grapes and strawberries \$3.50 per person

Breads and Spreads- Mix of rolls and breads and served with butter, herb butter and honey butter \$4.50 per person

Entrees

***No substitutions. Additional side options can be added from list below for an additional cost**

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Gourmet Sandwiches- Gourmet sandwich duo or trio. Pick from gourmet club sandwiches, pinwheels, or chicken salad sandwiches on croissants. Served with a side of kettle chips.

Duo \$13.50 per person

Trio \$14.50 per person

Pasta Bar- Italian pasta paired with two types of gourmet sauces: marinara and meatballs, and our homemade chicken alfredo sauce garnished with parmesan cheese and red pepper flakes. Served with a fresh garden salad and garlic breadsticks.

\$15.00 per person

Sliders- A mix of hearty smoked pulled pork sliders and juicy cheeseburger sliders. Toppings include tomato, purple onion, lettuce, pickle and homemade Aioli sauce. Served with a refreshing watermelon and blueberry and mint salad and individual side of gourmet kettle cooked potato chips.

\$16.00 per person

Street Tacos- Delicious street tacos with seasoned chicken served on fresh corn tortillas. Toppings include fresh cilantro, Cotija cheese, guacamole, salsa, diced tomato, onion and garnished with lime wedges. Served with a side of chips and salsa.

\$16.50 per person

Chicken Cordon Bleu- A generous breast of chicken, lightly breaded and stuffed with ham and creamy swiss cheese. Served with a side of hollandaise sauce, mashed potatoes and fresh garden salad

\$16.50 per person

Lemon Cream Chicken- Slow roasted tender chicken breast, in a creamy lemon sauce, accented with Parsley. Served with mashed potatoes and garden salad.

\$16.50 per person

| Additional side options that can be added to entrees: | Cost to add: |
|---|---------------------|
| Fresh baked white dinner roll with butter | \$1.50 Per person |
| Fresh sourdough bread, served warm with butter | \$1.50 Per person |
| Chips and salsa | \$2 Per person |
| Fresh Green Beans with sliced almonds and butter | \$2.50 Per person |
| Spinach salad | \$3 Per person |
| Potato salad | \$3 per person |
| Pasta salad | \$3 per person |
| Veggie's- carrots, olives, cucumber, cherry tomato, sugar snap peas, ranch | \$3 per person |
| Veggie Cup-slivered carrots, celery, cherry tomatoes, in display cup with ranch | \$3 per person |
| Fruit Kabob- strawberry, pineapple and purple grape | \$3 per person |
| Fruit Display- apple slices, pineapple, grapes and strawberries | \$3.75 per person |

Desserts

***See terms/gratuuity below-Catering services are subject to availability**

Custom colored donuts- A beautiful display of fresh, soft doughnuts. Variety of glazed, maple glazed, chocolate glazed and vanilla glazed. Our beautiful, rustic, copper donut display is included.

\$3.00 per person. *150 person minimum

Brownies A 'La Mode- Hand scooped creamy vanilla ice cream on top of decadent chocolate brownies and topped with a rich hot fudge sauce and a sliced strawberry.

\$4.75 per person

Milk and Cookies- Fresh baked chocolate chip cookies artistically displayed in bakers paper, served with cold refreshing milk in an individual carton and a coordinating straw.

\$4.75 per person

Dessert Trio- A delicate display of sliced cheesecake with chocolate sauce or berry compote, mini cream puffs, and a variety of frosted brownie bites including: vanilla buttercream frosted, mint frosted and chocolate.

\$6.00 per person

Gourmet Cheesecake- Gourmet New York Cheesecake buffet, with a variety of toppings, including: strawberry, fudge and caramel sauces

\$7.00 per person

Donuts and Cocoa- A color coordinated display of chocolate cake donuts with chocolate frosting and glazed donuts with a drizzle of colored frosting of your preference. Our beautiful, rustic, copper donut display is included. Hot Cocoa is served with marshmallows and whipped cream.

\$7.00 per person. *100 person minimum

French toast bar- Warm cinnamon french toast sticks served with a variety of three syrups and two toppings including: caramel, chocolate sauce, maple syrup, strawberries and cream and powdered sugar. Served in brown paper trays with dipping cups.

\$7.50 per person

Sweet Crepe Buffet- Fresh, warm, french crepes made from scratch and served with six decadent fillers including: Fresh sliced strawberries and bananas, bavarian cream, our famous chocolate-hazelnut mousse, caramel sauce and whipped cream.

\$8.50 per person- Additional \$1 pp if adding Creamy Vanilla Ice Cream to serve A'la mode.

Individual Desserts/Mix and Match:

**Mix and Match Dessert items must be combined together with a minimum of 3 choices.
\$500 catering minimum applies:**

Homemade Cupcakes

Served with coordinating colored frosting of your preference (minimum of 50 each color)

Mini choice of two flavors **\$1.50 each**

Regular size choice of two flavors **\$2 each**

Brownies

A mix of rich chocolate brownie bites with powdered sugar, cream cheese frosted and mint frosted
\$2.50 per person

Individual Mini Pies

Served in a variety of four flavors (chefs choice) that may include apple with caramel drizzle, peaches and cream, cherry with a with sugar brushed crust, lemon curd, pumpkin with a maple drizzle, pecan with a caramel drizzle (some flavors seasonal) Served with whipping cream.

\$2.50 per person

Additional \$1 pp to add Creamy Vanilla Ice Cream to Serve A'la Mode.

Chocolate Covered Strawberries

Chocolate dipped with white chocolate drizzle

\$3.00 per person

Cookies- A variety of fresh baked chocolate chip,snickerdoodles, and chocolate mint cookies.

\$3.25 per person

Homemade Decadent Fudge

Served in a variety of three flavors of your choice including: cookies and cream, rocky road, peanut butter chocolate, chocolate mint, chocolate with almond and coconut, vanilla caramel

\$3.50 per person

Tarlets- A variety of dainty and decadent cream cheese strawberry and lemon raspberry bite size tartlets.

\$3.50 per person

Homemade Strawberry Trifle- Individual servings of layers of our homemade vanilla cake, bavarian cream, fresh sliced strawberries and whipped cream.

\$3.75 per person. 100 person minimum

Beverages

Lemon Ice Water- Cold Refreshing Ice Water with or without Sliced Lemons
Complimentary with every Catering order

Lemonade- Cold and refreshing yellow or pink lemonade with slices of fresh lemons or limes.
\$2.00 per person

Hot Cocoa Bar- Rich Hot Cocoa served with marshmallows and whipped cream.
\$2.25 per person

Additional \$1.00 per person to add hot apple cider

Additional \$1.00 per person to add additional toppings to the hot cocoa bar: These toppings can include: Andes mint pieces or crushed candy canes (seasonal), chocolate chips, white chocolate chips, and cinnamon

Tahitian Limeade- A cold and refreshing rich citrus beverage with slices of fresh lime.
\$2.50 per person

Lemonade Bar- Classic lemonade with fresh lemons, raspberry lemonade with fresh raspberries, lime-aid with fresh lime and mint leaves & ice water with orange slices.
\$3.00 per person

Sparkling Cider- Chilled sparkling cider is the perfect addition for an after ceremony toast, or even added as a beverage to be served with dinner.
\$3 per person

Italian Soda Bar- Soda served with 8-9 self-dispensing flavors. Choice of 4 sodas and a variety of creamers. Whipped cream and sipping straws to create the perfect combination for a customized drink for all your guests.
\$3.25 per person

Sparkling Cider- Chilled sparkling cider is the perfect addition for an after ceremony toast, or even added as a beverage to be served with dinner.
\$3 per person

****Alcohol services-** See our alcohol policy page

***Terms/Gratuity**

General Terms:

- Minimum of \$500 is required for all menu options (subtotal, before sales tax)

-**All of our catering includes "Worry free catering"**: Delivery & travel, set up, enhancements (such as risers, chafing dishes, nice platters, etc), as well as hand service by staff at the food table, table busing, and cleaning up at the end of the night. We also include the plastic crystal cups, plates, napkins and utensils.

-**Adding Servers** is also available on select or custom menu items for an additional \$3.50pp service charge. This is for seated and plated dinners.

***We do not rent or provide real dishes. We provide nice crystal/plastic tableware with the cost per person. We can however refer you to rental companies that can provide these.**

Gratuity- A minimum 12% gratuity is added to any catering order. If you feel our staff has exceeded your expectations or needs, please show them your gratitude by adding on any additional gratuity at the time of your event.

--**Other Policies & FAQs:** Leftovers may be taken home after the event "if requested in advance"

Displays of catering done by Knot & Pine



