



Knife of the Party

CATERING CO.

Menu

Thank you for considering Knife of the Party Catering for your event. We are passionate about providing a beautiful and creative experience that truly captures the unique flavor and style of your event. It is our goal to to exceed your expectations and create an unforgettable experience for you and your guests. Knife of the Party Catering provides peace of mind that no matter what circumstance may arise, our experience will ensure a seamless, truly cohesive and stress-free experience. Whether your gathering is a 25 person luncheon, a 200 person wedding reception or a catered dinner, Knife of the Party Catering will provide quality food and service for your memorable event.

Our goal is to keep food simple and honest. Chef Sean thoughtfully prepares each dish and serves fresh fruits, local vegetables, and meats based on seasonality. All items are made from scratch using only the highest quality ingredients, as often as possible.

Knife of the Party Catering is delighted to offer a variety of options, as well as the ability to customize the menu for your event. The items listed in the following pages are a sampling of our culinary offerings. If there is something you are interested in that isn't listed, please ask and we will do our best to accommodate your needs. We are happy to tailor a menu that suits your taste and budget.

All items will be priced on a per person basis. Consultations are free. We also offer china and linen rentals. Please ask about selection and pricing.

Thank you for your interest in Knife of the Party Catering Co. We look forward to assisting with your catering needs.

Sean Thompson, Owner/Chef

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Website: www.knifeofthepartycatering.com

Appetizers

Caramelized Onion Chorizo Dip w/ Baguette

Fresh Fruit w/ house-made Fruit Dip

Vegetables w/ house-made Ranch Dip

Spinach Dip

Cheese & Crackers

Gourmet Cheese & Fruit

Spinach & Artichoke Dip

Chips, Salsa, & Guacamole

Cheese Ball & Cracker

Pinwheel Sandwiches

Assorted Sandwich Sliders

Meatballs (BBQ or Marinara)

Hummus w/ Pita Bread

Bruschetta & Crostini

Charcuterie/ Grazing Table

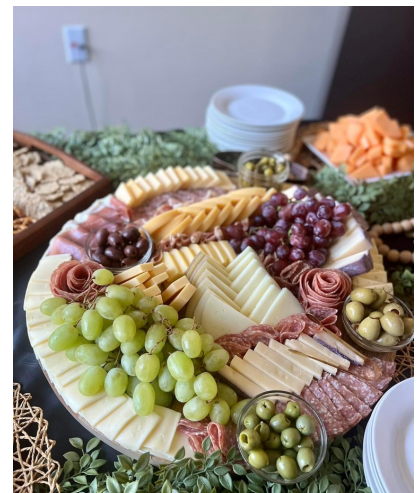
Grazing Tables

Looking for the perfect spread for your event? Our grazing table not only makes a statement, but it tastes amazing and feeds a crowd!



Charcuterie Boards

Our curated charcuterie boards consists of a variety of meats, cheeses, fruits, nuts, breads & spreads and are sure to be a hit at your next event!



Grazing Tables and Charcuterie boards are priced on a per person basis.

Salads

*Garden Salad**

Strawberry Spinach w/ Honey Balsamic Vinaigrette

Italian Salad

Apple Gouda Walnut Salad w/ Apple Cider Vinaigrette

Mixed Berry Pecan Spinach Salad

Caesar Salad

Waldorf Salad

Italian Salad

Raspberry Mandarin Spring Mix Salad

** Served w/ Assorted House-Made Dressings (Ranch, Honey Mustard, Etc.)*



Soups

Chili

White Chicken Chili

Potato Soup

Chicken Noodle Soup

Vegetable Soup

Creamy Onion Bisque

Creamy Tomato Basil

** Served with assorted crackers and toppings.*

Entrees

Roasted Chicken w/ Apple, Pear & Cranberry Chutney

Herb Crusted Prime Rib w/ Au Jus & Horseradish

Filet Mignon w/ Blue Cheese Butter

Roasted Chicken w/ Tomato, Bacon & Mornay Sauce

Garlic Thyme Chicken

Bourbon & Brown Sugar Glazed Ham

Chicken Cordon Bleu

Smoked Pulled Pork

Sweet Bourbon Grilled Chicken

Grilled Pork Chops

Roast Beef

Roasted Turkey

Roasted Garlic Rosemary Chicken

BBQ Chicken

Grilled Chicken

Roasted Pork Loin w/ Apple Compote

Chicken Spinach Lasagna

Meat or Vegetable Lasagna

Farfalle Pasta w/ Roasted Garlic Cream Sauce

Accompaniments

Grilled Seasonal Vegetables

Green Beans

Cinnamon Spiced Apples

Cole Slaw

Baked Beans

Bacon Ranch Pasta Salad

Fruit Salad

Potato Salad (Regular or Smoked)

Broccoli Salad

Creamed Corn

Rice Pilaf

Roasted Red Potatoes

Cinnamon Roasted Butternut Squash

Roasted Garlic Potatoes

Garlic Mashed Potatoes

Maple Sweet Potatoes

Broccoli Cheese Casserole

Honey Glazed Carrots

Four Cheese Mac & Cheese

Sausage Dressing

Corn Pudding

Au Gratin Potatoes

Asparagus

Sauteed Mushrooms

Baked Potato Bar (Includes an assortment of toppings)

Bread

Dinner Rolls
Garlic Bread
Biscuits
Bread Sticks
Croissants

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Desserts

Salted Caramel Banana Pudding

Bread Pudding w/ Bourbon Butter Sauce

Cheesecake w/ Assorted Toppings

Oreo Dirt Cake

Tiramisu

Brownies

Fruit Cobbler

Assorted Mini Desserts

Assorted Cupcakes

Assorted Fresh Baked Cookies



Boxed Lunches

When you can't compromise quality for convenience, boxed lunches are the answer. You'll enjoy the same gourmet treatment we add to everything we do. Our boxed lunches are perfect for corporate events such as office meetings, golf tournaments, lunch and learns, and any special event where individual meals are preferred. Our convenient boxed lunches includes a sandwich, side, and dessert. Napkins, forks and condiments are included.

Freshly Made Sandwiches

Made using sub rolls or croissants, includes tomato, pickle and leaf lettuce

Ham & Cheese

Turkey & Cheese

Roast Beef & Cheese

Homemade Pimento Cheese

Gourmet Chicken Salad

Tuna Salad

Side Items

Potato Chips

Pasta Salad

Potato Salad

Fresh Fruit Cup

Desserts

Cookie

Brownie

Beverages

Fresh Squeezed Lemonade

Tea (Sweet & Unsweet)

Almond Tea

Water

Bottled Water

Various Soda's

Juice

Coffee (Regular & Decaffeinated)



Specialty Items

Crisp Table Linens

* 90" Round Tablecloths (Lap Length) in White or Black-\$5 each



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* Cloth Napkins in White or Black-\$1 each



Cloth napkins included at no additional charge in the real china place setting package.

Specialty Items

Place Setting Packages

Real China, Glassware, and Flatware-\$ 3pp

Using real china, glassware, and flatware is always lovely and presents a more formal place setting for your catered meal. Our collection includes: appetizer plate, salad bowl, dinner plate, dessert plate, water goblet, and silver flatware.

Disposable Place Settings-\$ 2pp

Using disposable plates and utensils for your special event is a very popular option because it's more economical to serve a large number of people and allows for quicker service and clean up. We offer clear appetizer plate, salad bowl, dinner plate, dessert plate, clear plastic cup, and clear plastic flatware. (Additional color options available)

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