



**KNIFE & FAULK**

*Where culinary excellence and sophistication meet!*

**CORPORATE SERVICE MENU**

*Fall/Winter*

214.749.0299

info@knifeandfaulk.com

www.knifeandfaulk.com

Welcome!

Thank you for considering Knife & Faulk for your special event. Our passion is providing culinary excellence and exceptional service to you and your guests.

Below are menu and service details to help begin planning your experience. Our signature catered options are customizable and curated to your desired cuisine, taste preferences, and service details.

Boutique-style catering is our specialty so please keep in mind that menus are curated and priced per person. Every proposal is custom designed based on several different factors, including event location, product availability, services desired, and estimated guest count.

We look forward to serving you and your guests.

***All orders are a minimum of 12 persons.***



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## Buffets

### Classic Continental

assortment of scones | croissants | danish | muffins | bagels | cream cheese | preserves  
seasonal fruit display | lemon yogurt dip

### Signature Breakfast

bacon | chicken sausage | herb scrambled eggs | breakfast potatoes | choice of buttermilk,  
sweet potato, or black pepper biscuits | compound butter | preserves | seasonal fruit display  
lemon yogurt dip

### Artisan Breakfast Tacos

chicken chorizo & egg | candied bacon & egg | yukon gold potato hash & egg | roasted tomato  
salsa | guacamole | breakfast potatoes | seasonal fruit display | lemon yogurt dip

### Artisan Breakfast Sandwiches

candied bacon, egg, & cheddar on croissant | carved ham, egg, & swiss on brioche | spinach,  
tomato, egg, and feta on sourdough english muffin | buttermilk fried chicken & sweet potato  
biscuit | breakfast potatoes | seasonal fruit display | lemon yogurt dip

### Seasonal Frittata

Choice of one: *chard, roasted tomatoes, & feta | smoked bacon, carved ham, mushroom,  
peppers, & pepperjack | sage chicken sausage, kale, butternut squash, & cheddar | spinach, wild  
mushroom, broccolini, sundried tomato pesto, & mozzarella*  
bacon | chicken sausage | breakfast potatoes | seasonal fruit display | lemon yogurt dip

## Build Your Own

### Protein

smoked pork bacon | turkey bacon | chicken sausage | turkey sausage

### Sides

herb scrambled eggs | breakfast potatoes | herb hash browns | sweet potato hash | cheddar  
stone ground grits

### Assorted Pastries

scones | danish | muffins | croissants | seasonal loaf breads | preserves

### Bagels

assorted sliced bagels | compound butter | cream cheese | preserves

### Biscuits

buttermilk | sweet potato | black pepper | compound butter | preserves | honey

### Sugar Pearl Waffles

maple syrup | seasonal fruit compote | fresh berries | vanilla bean chantilly cream | toasted  
nuts

### Yogurt Parfait

greek yogurt (non-dairy available upon request) | house-made granola | preserves | fresh  
berries

## Breakfast Boxes

### **Artisan Breakfast Sandwich** (choice of three)

candied bacon, egg, & cheddar on croissant  
carved ham, egg, & swiss on brioche  
spinach, tomato, egg, and feta on sourdough english muffin  
buttermilk fried chicken & sweet potato biscuit  
served with herb hashbrown | seasonal fruit cup | mini danish

### **Artisan Breakfast Tacos** (choice of 2)

Choice of chicken chorizo, egg, & cheese  
candied bacon, egg, & cheese  
yukon gold potato hash, egg, & cheese  
served with roasted tomato salsa | guacamole | seasonal fruit cup | lemon yogurt dip

### **Mini Pastries & Fruit**

gourmet muffin, danish, scone, & croissant | yogurt parfait cup | seasonal fruit cup

### **Bagel & Fruit**

choice of plain, everything, or cinnamon raisin bagel | cream cheese | preserves  
served with yogurt parfait cup | seasonal fruit cup | lemon yogurt dip

### **Liege Waffles**

maple syrup | seasonal berries | vanilla chantilly cream | boiled eggs

## Breakfast Bowls

### **Overnight Oats**

blueberry almond | peanut butter banana

### **Chia Pudding**

apple pie | pumpkin spice

### **Superfruit Parfait**

greek yogurt | house-made granola | fruit preserves | seasonal berries | banana  
shredded coconut | agave nectar

## Displays

### Avocado Toast

guacamole | bacon jam | red onion | marinated tomatoes | radish feta | ciabatta rolls | multigrain bread

### Smoked Salmon

red onion | cucumber | tomato | capers | avocado | boiled eggs  
herb cream cheese | bagels

### Artisan Cheese and Seasonal Fruit

imported and domestic cheese | dried and fresh seasonal fruit  
honeycomb | fruit preserves | artisan crackers | assorted nuts  
baguette toasts

### Yogurt, Grains, & Berries

greek yogurt (non-dairy yogurt available upon request) | steel cut  
oatmeal | assorted berries | fruit preserves | almond granola |  
dried fruit | honey | brown sugar | toasted coconut

### Assorted Mini Quiche

Choice of (2): smoked bacon & gruyere | mushroom, leek, roasted  
tomato & cheddar | chicken sausage, spinach, and feta

## Stations

### Crepes *(choose 2)*

chicken florentine | spinach, sundried tomato & feta | banana  
nutella | strawberry cheesecake | blueberry lemon  
ricotta

### Omelet

bacon | spinach | wild mushrooms | peppers | onions  
heirloom tomatoes | aged cheddar | pepper jack | gruyere  
(customizations welcome)

### Eggs Benedict *(choose 2)*

traditional canadian bacon | smoked salmon | crabcake (+\$5)  
sourdough english muffins | hollandaise

### Carving Station *(choose 2)*

Citrus Marinated Chicken Breast  
herb aioli  
Garlic & Herb Beef Tenderloin  
horseradish truffle cream  
Chipotle Bourbon Glazed Ham  
Whole grain mustard  
Maple-Glazed Turkey Breast  
mango chutney  
Whole Roasted Atlantic Salmon Filet  
remoulade  
served with assorted artisan rolls

## Entrees

### Stuffed French Toast Casserole

whipped mascarpone | blueberry compote | maple syrup

### Potato Crusted Frittatas *(choose 1)*

bacon & smoked cheddar | spinach & feta | seasonal roasted  
vegetable

### House-Smoked Brisket

Bourbon peach chutney

### Buttermilk Brined Chicken & Liege Waffles

traditional maple syrup | sriracha maple cream

### Southern Style Shrimp & Cheddar Stone Ground Grits

bacon vinaigrette

### Rosemary & Dijon Marinated Lamb Chops

chimichurri sauce



## Artisan Sandwiches

Includes house-made pickles, house-made potato chips, and seasonal fruit.

### Roast Turkey and Provolone

baby spinach | roasted red peppers | garlic mayo | ciabatta roll

### House-made Roast Beef & Cheddar

arugula | roma tomato | balsamic onions | horseradish mayo  
ciabatta roll

### Carved Ham & Brie

green leaf lettuce | cranberry relish | rosemary focaccia

### Granny Smith Chicken Salad

almonds | dried cranberries | green leaf lettuce | croissant

### Albacore Tuna Salad

red onion | capers | roma tomato | green leaf lettuce | multigrain  
bread

### Caprese

baby spinach | roma tomato | basil pesto | ciabatta roll

### Roasted Vegetable

zucchini | yellow squash | portobello | red onion | baby spinach  
roasted red pepper hummus | spinach wrap

### BLT Club - sourdough

smoked bacon | roma tomatoes | green leaf | garlic aioli |  
sourdough | grilled chicken or roast turkey

## Entrée Salads

Includes choice of grilled chicken, grilled salmon, grilled steak, or grilled mushroom,  
artisan roll and seasonal fruit.

### Signature Field Greens

fresh baby greens | grape tomatoes | red onion | shredded carrots | black olives | cucumber | white  
balsamic vinaigrette

### Classic Caesar

romaine | parmesan cheese | roma tomatoes | baguette croutons | creamy caesar vinaigrette

### Granny Smith Harvest

romaine | granny smith apples | dried cranberries | blue cheese | toasted almonds | balsamic  
vinaigrette

### Greek Salad

baby spinach | grape tomatoes | bell pepper | cucumber | chickpeas | feta | pepperoncini | kalamata  
olives | basil lemon vinaigrette

### Kale and Sweet Potato

roasted sweet potato | dried cherries | feta cheese | pomegranate vinaigrette

### Roasted Beet & Pears

baby greens | roasted beets | pears | goat cheese | raisins | quinoa | apple cider vinaigrette

## Add-On

choice of dill & dijon potato salad | mediterranean pasta salad | cup of seasonal soup

*Choose (1). Customizations available for an additional fee.*

## **Modern American**

Granny Smith Harvest Salad | balsamic vinaigrette  
Herb Butter Roast Chicken | creamy white wine vinaigrette  
Rosemary Crusted Pork Loin | stone ground mustard sauce  
Roasted Garlic Mashed Potatoes | Seasonal Roasted Vegetables  
Brioche Rolls | herb compound butter  
Dessert: Assorted Cupcakes

## **Southern**

Cobb Salad | buttermilk dill dressing  
Pecan Crusted Chicken | honey stone ground mustard cream  
Chipotle Bourbon Glazed Meatloaf  
Braised Collard Greens | Southern Corn Pudding  
Cornbread Muffins | honey butter  
Dessert: Banana Pudding

## **Italian**

Classic Caesar Salad  
Tuscan Chicken | spinach & sundried tomato cream sauce  
Fennel Sausage, Onions, & Peppers  
Herb & Olive Oil Penne | Fire Roasted Vegetables  
Rosemary Focaccia Bread  
Dessert: Chocolate Chip Cannolis

## **Caribbean**

Jerk Caesar Salad | creamy jerk caesar dressing  
Brown Stewed Chicken  
Jerk Boneless Pork Ribs  
Cabbage, Carrot, & Bell Pepper Medley  
Coconut Rice & Peas | Plantains  
Johnny Cakes  
Dessert: Bread Pudding | rum sauce

## **Mediterranean**

Israeli Salad  
Chicken Shawarma | tzatziki sauce  
Charred Sirloin Skewers | red chimichurri  
Herb Couscous | Cumin Dusted Petite Carrots  
Garlic & Herb Pita Bread  
Dessert: Lemon Bars

## **Latin**

Signature Field Greens | citrus vinaigrette  
Garlic & Herb Roast Chicken | roasted red pepper sauce  
Braised Pork Chops | garlic mojo sauce  
Arroz con Gandules | Seasonal Roasted Vegetables  
Pao De Queijo  
Dessert: Quattro Leche Parfait

## **Smoke and BBQ**

House-made Cole Slaw  
Alabama Barbecue Chicken  
Smoky Mustard Marinated Brisket | chipotle bbq sauce  
Calico Baked Beans | Warm Red Potato Salad  
Jalapeno Cornbread | molasses butter  
Dessert: Pecan Praline Bars

## **Tex-Mex**

Southwest Style Field Greens | creamy honey lime vinaigrette  
Blackened Chicken Enchiladas | poblano cream sauce  
Sweet Potato & Black Bean Enchiladas | red enchilada sauce  
Cilantro Lime Rice | Ranchero Beans  
Dessert: Churros | caramel and chocolate dip

## **Asian**

Napa Cabbage Chop Salad | sesame ginger vinaigrette  
Teriyaki Chicken  
Beef Bulgogi  
Basil Fried Rice | Stir Fried Vegetables  
Vegetable Egg Rolls  
Dessert: 5 Spice Chocolate Chip Cookies

## Afternoon Snacks

*Customizations and boxed options available.*

### **Trailmix**

house-made granola bars | dried fruit | spiced nuts | pretzels

### **Assorted Popcorn** *(choose 2 flavors)*

Rosemary Garlic Parmesan | Brown Butter Cinnamon Sugar | Chipotle Lime | Peppered Bacon & Chives

### **Dessert Charcuterie**

fresh fruit | chocolate dipped fruit | assorted artisan cookies | assorted chocolate candy | chocolate covered nuts yogurt dipped pretzels | macarons

### **House-made Potato Chips & Dip**

artichoke shallot dip | bacon gorgonzola dip



## Poultry & Beef

Almond Crusted Chicken Lollipop | gorgonzola mousse  
Nashville Hot Chicken on Texas Toast | house-made pickle | alabama bbq  
Chicken Parmesan Meatballs | san marzano tomato basil sauce  
Chicken Shawarma Pita Blini | tabouleh | lemon garlic yogurt sauce  
Chicken & Kimchi Meatball | korean bbq chili glaze  
Jerk Chicken Skewer | rum honey glaze  
Chicken Chorizo Montadito | piquillo confit | shredded manchego  
Chicken Tinga Tostada | queso fresco | pickled red onion | poblano cream  
Mini Beef Wellington | dijon sauce  
Braised Short Rib | horseradish cheddar sauce | jalapeno cornbread crostini  
Italian Beef Braciola Meatball  
Beef Kubideh Kabob | tzatziki sauce  
Beef Bulgogi Bao Buns  
Jamaican Spiced Beef Handpie | habanero cream  
Picadillo Empanada  
Rope Vieja Flautas | avocado cream

## Pork & Game

Candied Bacon Wrapped Apples | brie cream  
Andouille Sausage Puff Pastry | honey creole mustard sauce  
Fennel Sausage & Provolone Stuffed Cremini Mushrooms  
Pork Souvlaki | roasted vegetable orzo salad  
Sweet Tea Glazed Pork Belly Bao Bun | pickled radish slaw  
Coconut Curry Pork Meatball  
Ham & Serrano Croquette | fig jam  
Mini Chorizo & Sweet Potato Tacos | black bean & roasted com relish | salsa verde cream  
Brazilian Turkey Croquette | pear jam  
\*Bison Slider | aged cheddar | bacon onion jam  
\*Venison and Wild Mushroom Hand Pie | stout beer cheese sauce  
\*Veal Involtni | fontina | prosciutto | sage | sicilian herb sauce  
\*Moroccan Spiced Petite Lamb Chops | harissa  
\*Peking Duck Scallion Pancakes | plum sauce  
\*Curry Goat Empanada  
\*Mini Duck Confit Taco | chipotle cherry salsa | red cabbage slaw

## Seafood

Wine Poached Shrimp Blini | lemon garlic aioli

Southern Style Cheddar Grit Cake | blackened shrimp | bacon vinaigrette

Roasted Salmon Bites | pomegranata reduction | scallion almond gremolata

Honey Walnut Tempura Shrimp

Saltfish Fritter | lemon caper tartar sauce

Crab & Goat Cheese Beignets | tomato apricot jam

Mini Fish Taco | chipotle cream sauce | pickled jicama slaw

\* Lobster Arancini | saffron aioli | candied fresno

## Vegetarian & Vegan

Wild Mushroom & Herb Goat Cheese Strudel | tarragon cream

Smoked Cheddar Mac & Cheese Croquettes | truffle ranch

Roasted Vegetable Arancini | plum tomato sauce

Spinach & Artichoke Phyllo Purse

Crispy Vegetable Potstickers | lemon ponzu (v)

Seasonal Vegetable Tapenade | red pepper hummus | naan crisp (v)

Spiced Black Bean Empanada | roasted jalapeno cream (v)

Wild Mushroom & Herb Goat Cheese Strudel | tarragon cream

Loaded Mashed Potato Spring Roll

Eggplant Roulade | romesco sauce (v)

Vegetable Samosa Puff | mint chutney (v)

## Assorted Bruschetta

roasted vegetable & olive tapenade | fig & burrata | butternut squash & apple | pear chutney | cranberry relish & brie | baguette toasts

## Vegetable Crudités

raw and grilled vegetables | (choose 2 dips) jalapeño herb ranch | artichoke shallot | herb pimiento cheese | bacon gorgonzola | roasted garlic hummus | baguette toasts | artisan crackers

## Artisan Cheese and Seasonal Fruit

imported and domestic cheeses | dried and fresh seasonal fruit | honeycomb | preserves chutney | chocolate | baguette toasts | artisan crackers

## Mediterranean Mezze

muhammara | roasted garlic hummus | baba ganoush | tabouleh | tzatziki | warm spinach & artichoke dip | grilled and raw vegetables | olives | dolmas | garlic & herb pita bread | artisan crackers

## Charcuterie & Antipasti

assorted cured meats | imported and domestic cheeses | marinated & grilled seasonal vegetables | preserves | hummus | sundried tomato pesto | pimiento cheese | honeycomb olives | fresh and dried fruit | nuts | artisan crackers | baguette toasts

## Bacon

traditional hardwood smoked bacon | candied bacon | house-rubbed bacon smoked pork belly | smoked pork sausage | andouille sausage  
assortment of mustard and house-made pickles

## Buttermilk Brined Fried Chicken, Waffles, & Biscuits

house-made pickles | sriracha maple syrup | traditional maple syrup | rosewater whipped cream  
compound butter | local honey | fruit preserves

## Gourmet Sliders *(choose 3)*

**Grilled Chicken Caprese** | basil pesto | fresh mozzarella | roasted red peppers | ciabatta

**Waygu Beef** | aged cheddar | bacon onion jam | garlic aioli | arugula | brioche

**Cuban** | carved ham | pulled pork | house-made pickles | swiss cheese | dijon | baguette

**Shrimp Katsu** | house-made tartar | napa cabbage | toasted milk bread

**Smoky Black Bean Sliders** | portobello mushroom bacon | roasted tomato | spinach | garlic aioli | brioche  
served with house-made potato chips

## Seafood

gulf shrimp | crab claws | oysters | lemon wedges | firecracker cocktail sauce | tabasco

## Sushi

california uramaki | spicy tuna uramaki | shrimp nigiri | wasabi | pickled ginger  
*upgraded options available*

## **Assorted Cookies & Bars**

Brown Butter Snickerdoodles | 5 Spice Chocolate Chip Cookie | Coconut Lime Sugar Cookie | Oatmeal Cranberry Cookie  
Mexican Chocolate Brownies Bars | Pecan Praline Bars | Lemon Bars

## **Pastries & Shooters**

Chocolate Peanut Butter Decadence Bites  
Pecan Praline Tartlets  
Gourmet Cupcakes  
Orange & Cream Cannolis  
Chocolate Eclairs & Crème Puffs  
Assorted Gourmet Macarons  
Assorted Petit Fours  
Black Forest Chocolate Mousse  
Vanilla Bean Banana Pudding  
Pumpkin Gingersnap Tiramisu (seasonal)  
Caramel or Chocolate Budino  
Seasonal Crème Brulee  
Petit Fours

## **Crisps & Cobblers**

Apple Cranberry Crisp | Pear Cardamom Crisp | Maple Peach Cobbler

## Displays & Bars

### **Tea & Lemonade**

unsweet or sweet tea | lemonade | seasonal infused water

### **Fruit Juices**

orange | apple | cranberry | grapefruit

### **Coffee and Tea**

regular and/or decaf coffee | herbal teas | sweeteners | milk | creamer | (non-dairy milk available upon request)

### **Smoothies**

kale, apple, cucumber, lemon | berries, banana, and chia seed | peanut butter oat

### **Hot Cocoa** *(seasonal)*

marshmallows | chocolate syrup | whipped cream | candy canes | dipping cookies

## Individuals

### **Fruit Juices**

orange | apple | cranberry

### **Lemonade**

traditional | raspberry

### **Iced Tea**

sweet | unsweet | hibiscus

### **Assorted Sodas**

### **Bottled Water**

### **Bottled Sparkling Water**

**Beverage service for Beer, Wine, and Cocktails, available upon request.**

*All services are subject to a non-refundable date reservation, delivery or production fee, 8.25% sales tax, and 15% or 22% service charge depending on the level of service.*

## Drop-off Service

Food is delivered in high quality disposable pans, platters, bowls along with serving utensils as well as chafing sets. We provide a limited setup which includes a printed menu.

## Limited Service

Food is delivered and setup with staging using equipment such as chafers, platters, risers, serving utensils, printed menu, décor that corresponds to the theme of your event *or location*. There is minimal onsite cooking/finishing for certain menu items. Our team will return for breakdown and pickup at the end of the event.

## Full Service

Food is delivered and setup with staging using equipment such as chafers, platters, risers, serving utensils, printed menu, décor that corresponds to the theme of your event *or location*. Onsite cooking/finishing is necessary for certain menu items and based on the service style (i.e. passed hors d'oeuvres, plated, buffet, etc.) A service team is required which includes waitstaff, chefs, culinary team members, and an event lead and bartenders, if applicable. Event design and vendor recommendations available.

## Rentals & Disposables

We provide high quality disposables in the form of plates, flatware, napkins, and tumblers. A custom quote for rentals is also available for china, glassware, linens, tables, chairs, and more.

## Staffing

We provide waitstaff, chefs, culinary team members, and bartending staff as needed for all event types.

Should you have any questions about our menu or services, please do not hesitate to contact our team.

We are here to serve you.



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