



**KNIFE & FAULK**

Where culinary excellence and sophistication meet!

# THANKSGIVING MENU 2024

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Knife and Faulk provides boutique-style luxury catering where menus are curated and our professional service creates a true culinary experience. To begin planning your holiday experience, our holiday service offerings are listed below. We look forward to making this holiday season memorable for you and your guests.



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## **ORDER DEADLINE:**

THURSDAY, NOVEMBER 21, 2024

## **ORDER PICKUP DATE:**

WEDNESDAY, NOVEMBER 27, 2024

1 PM to 5 PM

(INQUIRE ABOUT OUR DELIVERY OPTION)

## **PICK UP LOCATION:**

9800 PRESTON RD.

DALLAS, TX 75230

## **ORDER POLICIES:**

- Menu is designed as complete dinner options with a la cart, hors d'oeuvres, and board items as add-ons.
- All orders are to be a minimum of \$250.
- Menu item prices do not include service staff or equipment.
- All orders placed must be paid in full.
- No refunds or cancellations after November 20, 2024.

## **ORDERS INCLUDE:**

- Printed re-heating instructions (if required) and serving ideas for each dish.
- Food packaged in quality aluminum pans and/or eco-friendly disposable trays/platters, where applicable, along with serving utensils for each menu item.



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## COMPLETE DINNER OPTIONS

SERVES 8 GUESTS

### CHOOSE (1) MAIN ENTREE

Hasselback Butternut Squash

sage brown butter sauce

\$250

Chipotle Bourbon Glazed Carving Ham

\$300

Dry Brined Herb Roasted Turkey Breast

citrus herb gravy

\$350

Garlic & Herb Beef Tenderloin

horseradish truffle cream | crispy sriracha onions

\$425

### ALL MAIN ENTREE SELECTIONS INCLUDE:

Braised Kale and Collard Green Medley

Sweet Potato Casserole w/Orange Pecan Streusel

Herb Cornbread and Baguette Dressing

Three Cheese Macaroni and Cheese

Cranberry Citrus Chutney

Fresh Baked Rolls & Herb Compound Butter

Hibiscus Sweet Tea



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## A LA CARTE MENU

SERVES 8 GUESTS

### MAIN ENTREES

Hasselback Butternut Squash

sage brown butter sauce

\$55

Chipotle Bourbon Glazed Ham

\$95

Dry Brined Herb Roasted Turkey Breast

citrus herb gravy

\$150

Garlic & Herb Beef Tenderloin

horseradish truffle cream | crispy sriracha onions

\$240

### SIDES

Three Cheese Macaroni and Cheese - \$50

Charred Brussel Sprouts w/Dried Cherries - \$45

Sweet Potato Casserole w/Orange Pecan Streusel - \$40

Herb Cornbread and Baguette Dressing - \$40

Braised Kale and Collard Green Medley - \$40

Fresh Cranberry Citrus Chutney - \$15

Fresh Brioche Rolls & Herb Compound Butter - \$20

### DESSERTS

Pecan Praline Tart

Bruleed Banana Pudding

Apple Cardamom Crisp

bourbon chantilly cream

\$45 each



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## COLD HORS D'OEUVRES

Beef Tenderloin Crostini | crispy sriracha onions | horseradish cream

Bresaola Parcels | herb boursin cheese | pickled fresno chile

Smoked Chicken Salad | brioche crostini | dried apricot chutney

Mini Roast Turkey & Brie Cocktail Sandwich | cranberry orange marmalade

Wine Poached Shrimp | firecracker cocktail sauce

Smoked Salmon Mousse Cornet | crispy capers

Vegetable Crudite | roasted beet hummus (v)

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

Prosciutto Wrapped Haricot Verts | crispy garlic | pomegranate balsamic

Manchego, Fig, & Chorizo Crostini

Kale Caesar Salad Parmesan Cups | black garlic caesar vinaigrette

Pimiento Cheese Truffle | rosemary olive oil crisp

(1 DOZEN EACH - \$48)



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## WARM HORS D'OEUVRES

Mini Beef Wellington | truffle cream

Braised Short Rib | horseradish cheddar sauce | jalapeno cornbread crostini

Buttermilk Brined Fried Chicken & Waffle | blackberry maple | rosewater cream

Chicken Saltimbocca Skewer | cider glaze (gf)

Lump Crab Cakes | sweet chili remoulade sauce

Roasted Salmon Bites | pomegranate reduction | scallion almond gremolata (gf)

Rosemary & Dijon Marinated Petite Lamb Chops | chimichurri sauce (gf)

Duck Confit Crostini | balsamic cherry compote | onion soubise

Falafel "Crab" Cake | lemon tahini sauce (v, gf)

Walnut, Sage, & Cranberry Stuffed Mushrooms

Bacon Wrapped Apples | brie cream (gf)

Ham & Serrano Pepper Croquette | fig jam

Wild Mushroom & Herb Goat Cheese Strudel | tarragon cream

Roasted Vegetable Arancini | san marzano tomato basil sauce

(1 DOZEN EACH - \$48)



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## THANKSGIVING MENU 2024

### BOARD DISPLAYS SERVES 8 GUESTS

#### Assorted Bruschetta - \$96

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

#### Vegetable Crudités - \$96

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

#### Artisan Cheese and Seasonal Fruit - \$112

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

#### Mediterranean Mezze - \$112

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 - \$145

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