



KNIFE & FAULK

Where culinary excellence and sophistication meet!

Events & Special Occasions

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.



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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 (2 per person)

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 *choice of two*

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 (choice of two)

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)

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

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)

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



Mac and Cheese

Three Cheese or Smoked Cheddar Cavatappi

peppered bacon | garlic croutons | sautéed wild mushrooms | peas | scallions

upgrade: grilled smoked chicken, pulled pork, smoked brisket, seafood (lump crab or blackened shrimp)

Pasta

penne | tortellini | grilled herb chicken | fennel sausage | grilled vegetables
sauces (choose 2) pesto alfredo | brown butter & lemon cream spicy bolognese | basil marinara
served with rosemary focaccia bread and classic caesar salad

upgrade: grilled shrimp or gnocchi pasta

Loaded Mashed Potato Bar

candied bacon | truffle mushrooms | scallions | shredded aged cheddar | shaved parmesan

upgrade: lump crab, lobster, caviar

Thai Fried Rice

choice of marinated chicken breast, flank steak, or tofu | assorted fresh vegetables | jasmine rice | served with vegetable spring rolls

upgrade: lump crab

Texas BBQ

pulled pork | smoked brisket | jalapeno sausage | house-made rolls | house-made pickles | sweet onions | alabama bbq sauce | carolina bbq sauce

served with garlic green beans and southern corn pudding

Flatbread Pizza (choose 2)

smoked Chicken | caramelized onions | goat cheese | arugula pesto

paneer cheese | roasted vegetable

Prosciutto | kale | butternut squash | fig

margherita

four cheese

Street Tacos

Tacos al Pastor | sweet onion | toasted pineapple salsa | chipotle cream

Chicken Tinga | pickled red onion | queso fresco | salsa verde cream

Citrus Marinated Carne Asada | red cabbage slaw | cotija | pico de gallo

Jackfruit Carnitas | refried black beans | roasted tomato salsa | almond cilantro cream

Mezcal Marinated Shrimp | garlic cilantro lime slaw | avocado cream

served with esquites shooters

Carving

Garlic & Herb Beef Tenderloin | crispy spiced onions | horseradish truffle cream | au jus

Chipotle Bourbon Glazed Ham | spiced honey mustard sauce

Maple-Glazed Turkey Breast | mango chutney | garlic aioli

Whole Roasted Atlantic Salmon Filet | remoulade

served with seasonal roasted vegetables, roasted garlic mashed potatoes, and sliced brioche rolls

Buffet

Option 1

- Plated Salad or Buffet Salad and House-made Bread and Seasonal Compound Butter
- (1) Entrée and (2 Sides)

Option 2

- Plated Salad or Buffet Salad and House-made Bread and Seasonal Compound Butter
- (2) Entrees and (2 Sides)

Vegetarian or Vegan option included at no additional charge.

Plated

Option 1

- Plated Salad or Buffet Salad and House-made Bread
- and Seasonal Compound Butter
- (1) Entrée and (2 Sides)

Option 2

- Plated Salad or Buffet Salad and House-made Bread
- and Seasonal Compound Butter
- Choice of (2) Entrees and (2 Sides)

Vegetarian or Vegan option included at no additional charge.

****Premium entrees are priced at market price.***

Signature Field Greens

fresh baby greens | heirloom grape tomatoes | red onion | shredded carrots | black olives | shaved radish cucumber | buttermilk herb vinaigrette

Classic or Kale Caesar

romaine wedge or baby kale | baguette croutons | shaved parmesan | creamy garlic caesar dressing

Romaine Chop Salad

granny smith apples | toasted almonds | dried cranberries | goat cheese | aged balsamic vinaigrette

Pear & Spinach Harvest Salad

pears | pomegranate arils | feta cheese | spiced pecans | maple dijon vinaigrette

Kale and Sweet Potato Harvest Salad

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

Italian Wedge Salad

little gem wedge | cherry tomatoes | pancetta | crispy shallots shaved parmesan creamy white wine vinaigrette

Roasted Beet & Arugula

goat cheese croquette | mandarin oranges | pistachios | citrus tarragon vinaigrette

Shaved Brussels

pine nuts | dried cranberries | smoked bacon | pecorino | chive vinaigrette

Chicken

Pan Seared Herb Chicken Breast | citrus beurre blanc | roasted grapes
Honey Glazed Roasted Chicken | wild mushrooms | lemon tarragon cream sauce
Prosciutto Stuffed Chicken Breast | mushroom marsala cream
Pecan Crusted Chicken Breast | honey stone ground mustard cream
Pan Roasted chicken breast | artichoke, lemon, and leek cream
Peri Peri Chicken |

Beef

Flank Steak Roulade | cabernet reduction
House-Rubbed Tri-Tip | sicilian herb sauce
House-Smoked Brisket | bourbon peach chutney
Korean Style Smoked Short Ribs | pomegranate gochujang bbq glaze
***Cabernet Braised Short Ribs** | fig demi-glaze
***Smoked Beef Tenderloin** | horseradish truffle cream

Pork

Rosemary Garlic Pork Loin | herb au jus
Seared Pork Tenderloin | Cinnamon Apple Cider Chutney
Sundried Tomato, Spinach, & Feta Stuffed Pork Loin | rosemary balsamic glaze
Chipotle Bourbon Glazed Pork Chop
Pernil | cilantro shallot mojo sauce
Porchetta | lemon herb sauce

Seafood

Blackened Salmon | beurre noisette
Pan Seared Salmon | jalapeno apple cider pan sauce
***Jumbo Lump Crab Cake** | smoked remoulade
***Pan Seared Mahi Mahi** | puttanesca sauce
***Roasted Halibut** | chive beurre blanc
***Miso Glazed Sea Bass** | soy ginger & blood orange sauce

Vegetarian/Vegan

Portobello Mushroom Rockefeller | truffle butter sauce
Za'atar Roasted Cauliflower Steak | lemon gremolata & harissa sauce
Herb Quinoa Stuffed Zucchini | romesco sauce
Eggplant Roulade | spicy tofu stuffing
Falafel "Crab" Cakes | lemon tahini sauce
***Blackened Lion's Mane Steak** | olive tapenade



Chicken

- Pan Seared Herb Chicken Breast** | citrus buerre blanc | roasted grapes
- Prosciutto Stuffed Chicken Breast** | sage and fontina cream sauce
- Tuscan Chicken Marsala** | spinach & sundried tomato sauce
- ***Roasted Airline Chicken Saltimbocca** | sage & smoked butter sauce
- ***Honey Roasted Airline Chicken Breast** | wild mushrooms | lemon tarragon cream sauce

Beef

- Flank Steak Roulade** | cabernet reduction
- House Rubbed Tri-Tip** | sicilian herb sauce
- Slow Roasted Brisket** | bourbon peach chutney
- ***Pepper Crusted New York Strip** | cognac cream sauce
- ***Cabernet Braised Short Ribs** | fig demi-glaze
- ***Smoked Beef Tenderloin** | horseradish truffle cream
- ***Espresso Rubbed Beef Tenderloin** | ancho chile wild mushroom sauce

Pork & Game

- Cider Brined Smoked Center Cut Pork Chop** | blackberry bourbon sauce
- Sundried Tomato, Spinach, & Feta Stuffed Pork Loin** | rosemary balsamic glaze
- Chipotle Bourbon Glazed Pork Tenderloin**
- ***Veal Milanese** | blistered tomato bruschetta
- ***Rosemary & Garlic Crusted Lamb Chops** | romesco sauce

Seafood

- Blackened Salmon** | beurre noisette
- Gulf Shrimp and Roasted Corn Cheddar Grits** | bacon jam vinaigrette
- Almond Crusted Cod** | meyer lemon buerre blanc
- ***Jumbo Lump Crab Cake** | smoked remoulade
- ***Baked Prawn Scampi** | chardonnay lemon cream sauce
- ***Roasted Halibut** | chive buerre blanc
- ***Miso Glazed Sea Bass** | soy ginger & orange sauce

Vegetarian/Vegan

- Portobello Mushroom Rockefeller** | truffle butter sauce
- Za'atar Roasted Cauliflower Steak** | lemon gremolata & harissa sauce
- Herb Quinoa Stuffed Zucchini** | romesco sauce
- Falafel "Crab" Cakes** | lemon tahini sauce
- ***Blackened Lion's Mane Steak** | olive tapenade

Vegetables

Cider Glazed Petite Carrots
Roasted Heirloom Carrots
Roasted Lemon Garlic Broccolini
Charred Brussel Sprouts | lardons | balsamic red onions
Blackened Asparagus | parmesan | crispy shallots
Braised Seasonal Greens
Butternut Squash Puree
Southern Style Corn Pudding
Corn Maque Choux
French Green Beans | brown butter | toasted almonds
Seasonal Grilled or Roasted Vegetables
Seasonal Succotash
Ratatouille
Carrot Puree
Cauliflower Risotto
Grilled Zucchini & Tomato Sofrito
Gorgonzola Creamed Corn
Braised Swiss Chard

Starches

Roasted Garlic Mashed Potatoes | crispy spiced onions
Smashed Sweet Potatoes | candied pecan streusel
Herb Roasted Baby Potatoes
Lyonnais Potatoes
Roasted Fingerling Potatoes
Southern Style Red Beans and Rice
Wild Rice Pilaf
Basmati Rice Pilaf
Creamy Corn Polenta
Stone Ground Cheddar Grits
Three Cheese Mac & Cheese
Tri-Color Herb Quinoa
Smoked Cheddar Macaroni and Cheese
Truffle Macaroni and Cheese
Apricot Couscous
Parmesan Risotto
Farro & Roasted Mushroom Risotto
*Butter Poached Lobster Mashed Potatoes

Ages 6 to 12

Classic Grilled Cheese

roasted potato wedges | signature field green salad

Buttermilk Fried Chicken Tenders

three cheese mac & cheese | roasted broccoli

Penne Alfredo

focaccia bread | classic caesar salad

Citrus Herb Grilled Chicken

mashed potatoes | green beans

Bacon & Chicken Quesadillas

cilantro lime rice | black beans

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

Plated Desserts

Seasonal Creme Brulee

Chocolate Lava Cakes

Monkey Bread Pudding | tx whiskey sauce

New York Style Cheesecake | raspberry coulis | dulce de leche sauce

Pecan Praline Tart

Apple Cranberry Crisp | vanilla bean chantilly

Pear Cardamom Crisp | brown sugar chantilly

Maple Peach Cobbler | vanilla crème anglaise

Dessert Bars

Craft Donuts

assorted flavors available

Mini Cookie & Milk Shooters

choice of 5 spice chocolate chip or brown butter snickerdoodles

S'mores

assorted graham crackers | marshmallows | chocolate bars & candy | roasting sticks

Cheesecake Mousse Jars (*vanilla and/or chocolate available*)

toppings: chocolate syrup | caramel syrup | seasonal berry compote | vanilla chantilly cream | cinnamon chantilly cream | cookie butter crumbles | chocolate cookie crumbles | graham cracker crumbles

Churros

chocolate Sauce | dulce de leche | toasted coconut | cinnamon sugar dust
vanilla chantilly | strawberry and raspberry coulis

Dessert Charcuterie

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

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)

Mini 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, Cocktails, and Champagne available upon request.

service offerings

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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