



KNIFE & FAULK

Where culinary excellence and sophistication meet!

Wedding 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.



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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



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 beurre 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 beurre blanc
- ***Jumbo Lump Crab Cake** | smoked remoulade
- ***Baked Prawn Scampi** | chardonnay lemon cream sauce
- ***Roasted Halibut** | chive beurre 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

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

Beverage Stations

Tea & Lemonade

unsweet or sweet tea | lemonade | seasonal infused water

Coffee and Tea

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

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

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

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 & Stations

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

Crème Brulee

Choice of Vanilla Bean Ice-"Crème Brulee" or Traditional Vanilla Bean Crème Brulee
toppings: seasonal fresh berries | cherry compote | vanilla chantilly cream | chocolate cookie crumbles | graham cracker crumbles

Late Night Snacks

Assorted Gourmet Popcorn *(choice of 3)*

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

Gourmet French Fries & Potato Chips

waffle fries | french fries | house-made potato chips | poutine | chipotle ketchup | gorgonzola cream | jalapeno ranch cream | herb cheddar sauce | crumbled bacon | chives | parmesan | truffle salt

Nachos

blue and white tortilla chips | ground beef | chicken tinga | queso | shredded cheese | scallions jalapenos | black olives | guacamole | roasted tomato salsa | pico de gallo | sour cream

Mini Corndogs, Sliders, & Tator Tots

corndogs – spicy ketchup and mustard | nashville hot fried chicken sliders | all american grass-fed beef sliders | tator tots

Buttermilk Brined Fried Chicken & Herb Waffle Sliders or Tacos

pickled slaw | blackberry maple syrup

Grilled Cheese

three cheese | short rib | montecristo

Artisan Breakfast Tacos

chicken chorizo & egg | candied bacon & egg | yukon gold potato hash & egg

Hot Cocoa *(seasonal)*

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

All services are subject to a non-refundable date reservation, production fee, 8.25% sales tax, and a 22% service charge.

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

A custom quote for rentals is available for china, glassware, flatware, linen napkins, etc. We can also provide high quality disposables in the form of plates, flatware, napkins, and tumblers.

Staffing

We can 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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