



COURSED DINNERS

CLASSIC STEAK HOUSE

GRILLED OYSTERS

TELLICHERRY PEPPERCORN MIGNONETTE

ICEBERG WEDGE

CRISPY PROSCIUTTO, RED ONION, BLUE CHEESE

BACON-WRAPPED FILET MIGNON

RED WINE DEMI GLACE, GARLIC WHIPPED POTATOES,
ROASTED CARROTS & SUGAR SNAP PEAS

HOMEMADE CHOCOLATE CAKE

ONE POT CLAM BAKE

JUMBO SHRIMP COCKTAIL

LEMON, BLOODY MARY COCKTAIL SAUCE

CLAM BAKE

1 1/4LB LOBSTER, 1LB MUSSELS, ONE DOZEN
CLAMS, SUMMER CORN, BABY RED POTATOES,
CRUSTY BAGUETTE & BUTTER

STRAWBERRY SHORTCAKE

HOMEMADE BUTTER BISCUITS, FRESH WHIPPED CREAM

TRENDY BISTRO

VEGETABLE CRUDITE

HERB VINAIGRETTE, SPICY NUTS

GRILLED ROMAINE CAESAR

RED ONION, CHERRY TOMATOES, SHAVED ASIAGO

ROSEMARY ROASTED CHICKEN BREAST

CIPPOLINI ONIONS, MOREL MUSHROOMS, FENNEL &
CREAMY PARMESAN POTATOES, DEMI GLACE

VANILLA BEAN CREME BRULEE

BON APPETITE CLASSIC

SHRIMP BISQUE

FINISHED WITH SHERRY DRIZZLE & CHIVES

BACON & SPINACH STUFFED BONE-IN RIBEYE

GARLIC AND SHALLOT GREEN BEANS, PARMESAN
RISOTTO WITH TRUFFLE OIL

FLOURLESS CHOCOLATE GANACHE CAKE

FRESH RASPBERRIES, WHIPPED CREAM

NEW YORKER SUMMER

FIRE ROASTED GAZPACHO

GRILLED TOMATOES & BELL PEPPERS, FRESH HERBS

GRILLED CHICKEN & PORK

ORANGE-CUMIN GLAZE, PESTO POTATO SALAD AND
GREEN BEANS & GRILLED CORN ON THE COB WITH
SMOKY PAPRIKA BUTTER

HOMEMADE PEACH COBBLER

BON APPETITE CLASSIC

WHOLE WHEAT BELLINI, SMOKED SALMON,
CREME FRAICHE & BLUE CHEESE GOUGERES

WINE SUGGESTION: ROSA CAVA

MUSSEL & FENNEL BISQUE

WINE SUGGESTION: SAUVIGNON BLANC

BEEF TENDERLOIN, DIJON-CAPER SAUCE, ROOT
VEGETABLES & SPINACH AND MUSHROOMS FINISHED
WITH TRUFFLE OIL

WINE SUGGESTION: SYRAH BLEND

PEAR SOUFFLÉ WITH CHOCOLATE SAUCE

CORDIAL SUGGESTION: TAWNY PORT



THE DETAILS

SERVICE OPTIONS

PICK-UP ORDERS

YOUR ORDER MAY BE PICKED UP AT OUR CAFE LOCATED AT 5211 BROADWAY IN THE FAMILY VIDEO PLAZA IN THE VILLAGE OF LANCASTER. OUR STAFF WILL HELP YOU LOAD YOUR PACKAGES INTO YOUR VEHICLE. ORDERS MUST BE PLACED BY 10:00AM THREE (3) DAYS PRIOR TO EVENT DATE.

DELIVERY ORDERS

PERFECT FOR MOST CASUAL TYPES OF ENTERTAINING. ORDERS MUST BE PLACED BY 10:00AM THREE (3) DAYS PRIOR TO EVENT DATE. DELIVERY CHARGES ARE BASED ON LOCATION. DELIVERIES ARE SCHEDULED WITHIN A 45-MINUTE WINDOW OF YOUR CHOICE.

HOSTESS SET-UPS

OUR EVENT HOSTESS TEAM WILL COME TO YOUR LOCATION AND SET UP FOOD USING LINENS, CHAFERS & DECORATIVE SERVING PLATTERS. LINENS AND CHAFERS ARE AN ADDITIONAL RENTAL FEE. HOSTESS SET-UP ORDERS MUST BE PLACED FIVE (5) BUSINESS DAYS PRIOR TO EVENT DATE. DELIVERY CHARGES ARE BASED ON LOCATION. 10% SERVICE CHARGE ADDED TO THE FOOD AND BEVERAGE TOTAL. HOSTESS SET-UPS ARE SCHEDULED WITHIN A ONE HOUR WINDOW OF YOUR EVENT.

FULL- SERVICE EVENTS

OUR SERVING PERSONNEL WILL DO EVERYTHING REQUIRED TO CREATE THE PERFECT EXPERIENCE FROM START TO FINISH, SO THAT YOU CAN FOCUS ON YOUR EVENT AND GUESTS. A DELIVERY CHARGE AND AN 18% SERVICE CHARGE WILL BE ADDED TO YOUR FOOD AND BEVERAGE COST. DELIVERY CHARGES ARE BASED ON LOCATION. FULL-SERVICE EVENT SET-UPS ARE SCHEDULED AT LEAST TWO HOURS BEFORE YOUR EVENT.

EVENT STAFF RATES

EVENT STAFF HOURS WILL BE CHARGED BASED ON YOUR SPECIFIC EVENT DETAILS.

MOST EVENTS REQUIRED A TWO-HOUR SET-UP AND A ONE-HOUR CLEAN-UP IN ADDITION TO YOUR ACTUAL EVENT TIME.

PKC WILL NOT PROCESS ANY ORDERS WITHOUT PAYMENT IN FULL AND A SIGNED CONTRACT.

DECEMBER AND HOLIDAY RATES MAY APPLY.

CAPTAIN	\$ 28.00/HOUR
SERVER	\$ 21.00/HOUR
BARTENDER	\$ 23.00/HOUR
BEER & WINE SERVER	\$ 20.00/HOUR
CULINARY SERVER	\$ 22.00/HOUR
EXECUTIVE CHEF	\$ 35.00/HOUR
CULINARY ASSISTANT	\$ 25.00/HOUR

Private Knives Catering embraces the pleasure of bringing people together to share a meal. We create an environment and ambiance to cultivate the magical bonding experience that only happens when group of friends, family or strangers sit down to dine together. We will happily work with you to build a creative menu that will satisfy all of your guests and accommodate any dietary restrictions.

Our menu items are cooked from scratch with locally sourced organic produce, fresh herbs and prime cuts of beef, pork, poultry and seafood. We reserve the right to make ingredient substitutions or price changes based on seasonality, product availability and quality of goods delivered.

**ALL EVENTS ARE SUBJECT TO AN 18% ADMINISTRATION FEE, TAX AND GRATUITY.*