



FAMILY STYLE

CHICKEN

BAKED SWEET GARLIC CHICKEN TOPPED WITH ROASTED CORN & TOMATO SUCCOTASH; FINISHED WITH A BALSAMIC REDUCTION

PARMESAN CHICKEN TOPPED WITH VINE-RIPE TOMATO BRUSCHETTA & FINISHED WITH BASIL INFUSED OLIVE OIL

BERBERE RUBBED GRILLED CHICKEN WITH CLOVER HONEY DRIZZLE & CHARRED LEMONS

CLASSIC BBQ CHICKEN WITH SEASONAL HOMEMADE BBQ SAUCE

CARIBBEAN JERK CHICKEN WITH A PINEAPPLE-CILANTRO SALSA

BEEF

SMOKEY BEEF BRISKET, HOUSE MADE RUB, CRISPY ONION STRAWS, SEASONAL BBQ SAUCE

BOURBON & BROWN SUGAR GLAZED FLANK STEAK WITH SWEET & SAVORY AU JUS AND CARAMELIZED VALIDA ONIONS

FENNEL & CABERNET BRAISED PRIME BEEF SHORT-RIBS ACCOMPANIED WITH A WARM PORCINI MUSHROOM CREAM SAUCE

GARLIC & ROSEMARY RUBBED TENDERLOIN WITH RED WINE DEMI GLAZE

PORK

CARIBBEAN JERK ROASTED PORK LOIN WITH MAPLE AU JUS

CRANBERRY-APRICOT STUFFED BONELESS PORK LOIN FINISHED WITH A FIG BALSAMIC GLAZE

BACON WRAPPED PORK LOIN WITH A GARLIC & ROSEMARY HERB RUB

ROASTED PORK ROULADE STUFFED WITH SPINACH, CARAMELIZED ONIONS, ROASTED RED PEPPERS & GOAT CHEESE

ROSEMARY GARLIC BONELESS CENTER CUT PORK LOIN WRAPPED IN A BACON LATTICE

SEAFOOD

MEDITERRANEAN STUFFED CALAMARI WITH SHRIMP, FIGS & COUSCOUS

HERB CRUSTED COD SERVED OVER ROASTED SWEET CORN PUREE AND TOPPED WITH A LEMON BUERRE BLANC SAUCE & MICRO GREENS SALAD

GRILLED CAJUN SHRIMP SERVED OVER CREAM CHEDDAR GRITS & TOPPED WITH A ROASTED TOMATO COMPOTE

ROSEMARY & LEMON MARINATED SHRIMP

WHOLE GRAIN DIJON CRUSTED SALMON SERVED WITH CHARRED LEMONS

PRIVATE KNIVES CATERING & EVENTS
5211 BROADWAY | LANCASTER, NY 14086
716.288.7007

FAMILY STYLE

PASTA

CREAMY GARLIC CAMPANELLE PASTA WITH BLISTERED TOMATOES, FRESH BASIL & SHAVED ITALIAN CHEESES

THREE-CHEESE CAVATAPPI MAC-N-CHEESE WITH BUTTERY BREADCRUMB TOPPING AND TRUFFLE OIL DRIZZLE

LAYERED VEGETABLE LASAGNA WITH HERB RICOTTA CHEESE & FRESH MOZZARELLA

BOWTIE PASTA WITH A RED PEPPER CREAM SAUCE, BUTTER BEANS & SPINACH WITH SHAVED PARMESAN CHEESE

PENNE PASTA WITH SAGE SAUSAGE, WHITE BEAN & SPINACH TOSSED IN AN HEIRLOOM TOMATO REDUCTION SAUCE

SIDES

SMASHED POTATOES SEASONED WITH ROASTED GARLIC, WHOLE MILK, SOUR CREAM & ENGLISH STYLE BUTTER

SKILLET SEARED POTATO PIROGIES IN A CARAMELIZED ONION CREAM SAUCE WITH LOCALLY MADE SMOKED KIELBASA

SEASONAL VEGETABLE RATAOUILLE ROASTED AND STEWED WITH HEIRLOOM TOMATOES & FRESH HERBS

FARMERS MARKET VEGETABLE PLATTER GRILLE & FINISHED WITH MALDON SALT AND PINK PEPPERCORNS

CREOLE STYLE RED BEANS & RICE WITH LOCALLY MADE SMOKED KIELBASA SAUSAGE

BAKED BEANS WITH APPLEWOOD SMOKED BACON, GROUND S SAUSAGE, SWEET BELL PEPPERS & CARAMELIZED ONIONS

SIDES (continued)

ROASTED GREEN BEANS WITH GARLICKY BREADCRUMBS

JEWELED RICE PILAF WITH GOLDEN RAISINS, SWISS CHARD & TOASTED SUNFLOWER SEEDS

WILD MUSHROOM & PARMESAN RISOTTO TOPPED WITH TRUFFLE OIL

ROASTED BRUSSELS SPROUTS WITH CARAMELIZED RED ONION & APPLEWOOD SMOKED BACON

SALADS

KALE & QUINOA SALAD WITH SUMMER BERRIES, FETA, AVOCADO, CRISPY CHICK PEAS & ORANGE-THYME VINAIGRETTE

BABY GREENS WITH RADISHES, CUCUMBER, HEIRLOOM CARROTS & TOASTED SUNFLOWER SEEDS TOSSED IN A WHITE BALSAMIC-THYME VINAIGRETTE

BLACK EYED PEA SUCCOTASH WITH BUTTER BEANS, SWEET SUMMER CORN, ROASTED RED PEPPERS & BEEFSTEAK TOMATOES FINISHED WITH FRESH HERBS

ROASTED RUBY RED BEETS WITH CITRUS SEGMENTS, HONEY DRIZZLED GOAT CHEESE AND ROASTED WALNUTS FINISHED WITH AS SWEET & SAVORY HONEY MUSTARD VINAIGRETTE

GRILLED PEACH & ARUGULA SALAD WITH FARRO TOSSED IN A MAPLE BALSAMIC DRESSING & FINISHED WITH POMEGRANATE SEEDS

BLACK EYED PEA & QUOINA SALAD WITH ROASTED RED PEPPERS AND SWEET SUMMER CORN. FINISHED WITH CILANTRO-LIME VINAIGRETTE

BEEFSTEAK TOMATO & MOZZARELLA CAPRESE SALAD WITH EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC VINEGAR AND FINISHED WITH SEA SALT AND FRESHLY CRACKED PEPPER

FAMILY STYLE

SALADS (continued)

CLASSIC WEDGE SALAD WITH SANGRIA CHERRY TOMATOES, DICED RED ONION, MAYTAG BLUE CHEESE & CRISPY ONION STRAWS

WATERMELON & FETA SALAD WITH ARUGULA, MINT AND POMEGRANATE VINAIGRETTE

MIXED GREENS, GRANNY SMITH APPLES, DRIED CRANBERRIES, WALNUTS & SHARP CHEDDAR CHEESE WITH BALSAMIC VINAIGRETTE

FRENCH LENTIL SALAD WITH ROASTED SWEET POTATOES, SHAVED BRUSSELS SPROUTS & BALSAMIC SOY DRESSING

GRILLED ROMAINE SALAD WITH HEIRLOOM SANGRIA TOMATOES, CHARRED LEMONS, SHAVED ITALIAN CHEESES & ROASTED GARLIC VINAIGRETTE

CALIFORNIA PANZANELLA SALAD WITH FENNEL, RUBY RED GRAPEFRUIT, RED ONION, CRISPY ENGLISH MUFFIN CROUTONS & HONEY-THYME VINAIGRETTE

BREADS & SPREADS

MINI CHEDDAR & JALAPEÑO CORN MUFFINS WITH SWEET CREAM BUTTER

ASSORTED MINI DINNER ROLLS WITH WHIPPED BUTTER

TOASTED FRENCH BAGUETTE WITH GARLIC & HERB COMPOUND BUTTER

HOMEMADE PITA AND FLATBREADS WITH GARLIC ROASTED HUMMUS

PKC MENUS ARE PRICED PER PERSON AND INCLUDE ECO-FRIENDLY DISPOSABLE SERVICEWARE. PRIVATE KNIVES CATERING HAS THE RIGHT TO CHANGE ANY OF THE INGREDIENTS OR PRICING BASED ON MARKET AND/OR SEASONAL AVAILABILITY

SERVICE OPTIONS

PICK-UP ORDERS

YOUR ORDER MAY BE PICKED UP AT OUR CAFE IN THE VILLAGE OF LANCASTER LOCATED AT 5211 BROADWAY. 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.



THE DETAILS

SERVICE OPTIONS	EVENT STAFF RATES
<p>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.</p> <p>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.</p> <p>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.</p> <p>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.</p>	<p>EVENT STAFF HOURS WILL BE CHARGED BASED ON YOUR SPECIFIC EVENT DETAILS.</p> <p>MOST EVENTS REQUIRED A TWO-HOUR SET-UP AND A ONE-HOUR CLEAN-UP IN ADDITION TO YOUR ACTUAL EVENT TIME.</p> <p>PKC WILL NOT PROCESS ANY ORDERS WITHOUT PAYMENT IN FULL AND A SIGNED CONTRACT.</p> <p>DECEMBER AND HOLIDAY RATES MAY APPLY.</p> <p>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</p> <p><i>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.</i></p> <p><i>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.</i></p> <p><small>*ALL EVENTS ARE SUBJECT TO AN 18% ADMINISTRATION FEE, TAX AND GRATUITY.</small></p>