



SHOWER MENU

BEVERAGE BAR MENU

SPARKLING POMEGRANATE PUNCH
CUCUMBER-MINT WATER
ROSEMARY-PEAR-RASPBERRY WATER
DETOX ICED TEA
RASPBERRY-HIBISCUS-ORANGE ICED TEA
LAVENDER LEMONADE

*SERVED IN NANTUCKET DRINK DISPENSERS WITH WATER
GOBLETS OR ECO-FRIENDLY DISPOSABLE GLASSWARE*

2.5 GALLONS COFFEE (40 CUPS)
5.0 GALLONS COFFEE (80 CUPS)
TEA 2.5 GALLONS (40 CUPS)
ORANGE JUICE (3 GAL)
INDIVIDUAL ORANGE JUICE
ASSORTED INDIVIDUAL JUICE
MIMOSA BAR (SERVES 25-30)

*INCLUDES ECO-FRIENDLY DISPOSABLE SERVICWARE.
FRESHLY BREWED COFFEE WITH CREAM & SWEETENERS*

SALADS

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

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

SALADS (continued)

CLASSIC NICOISE SALAD WITH CRISP HERICOT VERTS,
RADISHES, BABY RED POTATOES, TOMATO WEDGES &
HARD BOILED EGG TOSSED IN A DIJON-CAPER
DRESSING

FRESH BABY SPINACH SALAD WITH SLICED WHITE
MUSHROOMS, MANDARIN ORANGES, MAYTAG BLUE
CHEESE CRUMBLES & ROASTED PECANS WITH A WARM
BACON-SHALLOT VINAIGRETTE

SANDWICHES

SMOKED TURKEY WITH FRENCH CREAM BRIE AND
FRESH RASPBERRIES ON ROSEMARY FOCACCIA

SLICED SWEET POTATOES WITH ARGULA, HONEY GOAT
CHEESE & CRANBERRY-ORANGE CHUTNEY ON ROSE-
MARY FOCACCIA

PORTOBELLO, ROASTED RED PEPPERS & AVOCADO
WITH SMOKED MOZZARELLA CHEESE AND WATER-
CRESS ON WARM CIABATTA BREAD

TARRAGON CHICKEN SALAD WITH ROASTED PECANS
& GRAPES SERVED ON A RICH BUTTERY CROISSANT

HONEY GLAZED SALMON BLT WITH APPLEWOOD
SMOKED BACON, AVOCADO, RED ONION & SWEET
ONION AIOLI SERVED ON AN ENGLISH MUFFIN ROLL

ROASTED TURKEY & CHEDDAR CHEESE WITH APPLES,
ROMA TOMATOES & ROMAINE LETTUCE ON AN
ENGLISH MUFFIN ROLL



BOXED LUNCHES

WHAT'S INCLUDED:	SANDWICHES:
<p>PERFECT FOR BIRTHDAYS, OFFICE MEETINGS, MARKETING CAMPAIGNS, VENDOR SPONSORED EVENTS AND WINE TOURS!</p> <p>CHOICE OF ANY SANDWICH FROM OUR LUNCH MENU OR SPECIALS MENU, HAND CUT POTATO CHIPS, CHOICE OF SALAD (GARDEN, SWEET POTATO, BOURBON PEAR OR CAESAR) & DESSERT OF THE DAY.</p> <p>ALL LUNCHES ARE PACKED IN ECO-FRIENDLY HIGH QUALITY TO GO BOXES WITH A CUTLERY ROLLUP.</p> <p><i>\$17.00/ EACH</i></p> <p>ADD A DRINK FOR \$2.00 (COKE, DIET COKE, GINGER ALE, MINI SAN PELLIGRINO OR FLAVORED SELTZER WATER.</p> <p>PLEASE ALLOW 48 HOURS NOTICE FOR ALL ORDERS LESS THAN 25 PEOPLE. FOR ORDERS THAT ARE MORE THAN 25 PEOPLE, PLEASE ALLOW 72 HOURS.</p>	<p>SALMON & AVOCADO BLT..... [12] <i>hickory smoked bacon, roma tomaotes, romaine lettuce, sweet onion mayo</i></p> <p>CHICKEN FRENCH..... [10] <i>marinated & hand-breaded chicken, crispy cappicola, caramelized onions, swiss cheese, whole grain honey mustard</i></p> <p>FLANK STEAK BANH MI..... [12] <i>hoison bbq glaze, sliced radish, cucumber, cabbage & carrot slaw</i></p> <p>ROSEMARY CHICKEN SANDWICH..... [9] <i>spinach, garlic roasted tomatoes, sweet garlic aioli, italian cheeses</i></p> <p>PKC HOUSE BURGER..... [11] <i>blackened angus beef, chipotle bbq bacon, apple & caramelized onion marmalade, cheddar cheese, romaine lettuce, frizzled sweet potato straws</i></p> <p>FLANK STEAK SANDWICH..... [12] <i>rosemary & garlic marinated flank steak, roasted portobello mushrooms, caramelized onions, fresh baby spinach, garlic aioli, creamy gorgonzola cheese</i></p>
<h2>UPGRADE YOUR PACKAGE:</h2> <p>GETTING MARRIED? OUR BOXED LUNCHES ARE PERFECT FOR WEDDING PARTIES, BRIDAL SHOWERS OR LUNCHEONS.</p> <p>UPGRADE INCLUDES CUSTOMIZATION TAILORED TO YOUR EVENT AND THEME.</p> <p><i>+\$3.00/EACH</i></p>	<p>CRISPY CHICKEN SANDWICH..... [10] <i>marinated & hand-breaded chicken, sriracha mayo, cucumber and cabbage slaw, housemade bread and butter pickles</i></p> <p>GRILLED VEGETABLE SANDWICH..... [9] <i>seasonal grilled vegetables and herbed ricotta cheese</i></p> <p>BERBERE CHICKEN SANDWICH..... [9] <i>house rubbed & honey glazed chicken, lettuce, tomato, creole remoulade</i></p>

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



BRUNCH OPTIONS

THE BEVERAGE BAR

INCLUDES ECO-FRIENDLY DISPOSABLE SERVICEWARE.
FRESHLY BREWED COFFEE WITH CREAM & SWEETENERS

2.5 gallons (40 cups)	\$65.00
5.0 gallons (80 cups)	\$115.00
tea 2.5 gallons (40 cups)	\$65.00
orange juice (3 gal)	\$70.00
individual orange juice	\$1.00/each
assorted individual juice.....	\$1.00/each
mimosa bar (serves 25-30).....	\$80.00

OMELETS MADE TO ORDER

INCLUDES ECO-FRIENDLY DISPOSABLE SERVICEWARE.
REQUIRES ON-SITE CHEF. 20-GUEST MINIMUM.

- organic farm fresh eggs
- fixings - diced ham, bacon crumbles, cheddar-jack cheese, sweet peppers, mushrooms, tomato, jalapeños, fresh spinach, sour cream & fresh salsa
- fresh fruit platter with assorted seasonal selections homestyle potatoes or potatoes o'brien
- assorted homemade pastries

20-49 guests.....	\$20.00/person
50+ guests.....	\$18.00/person

A LA CARTE YOGURT

PLAIN OR VANILLA

small (serves 10).....	\$35.00
large (serves 15).....	\$70.00

INDIVIDUAL PARFAITS

fresh season fruit and homemade granola between layers of yogurt & topped with chia seeds.

per person.....	\$4.00
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FRUIT PLATTERS

SEASONAL SELECTION OF FRESH FRUIT FOR YOU
AND YOUR GUESTS TO ENJOY

12" (serves up to 15).....	\$42.00
16" (serves up to 25).....	\$60.00

CREME BRULEE FRESH TOAST

small (serves 10).....	\$32.00
large (serves 25).....	\$53.00

GRAVALAX

FAROE ISLAND SALMON PREPARED IN HOUSE AND SERVED WITH HARD-BOILED EGGS, SHAVED RED ONION, CAPERS, LEMON-DILL CREME FRAICHE, WHOLE GRAIN MUSTARD SAUCE & PUMPERNICKEL RYE BREAD. 12 GUEST MINIMUM.

12-49 guests.....	\$9.00/person
50+ guests.....	\$7.50/person

BREAKFAST BURRITOS & CROISSANTS

egg & cheese.....	\$4.50/each
egg, bacon & cheese.....	\$4.75/each
egg, sausage & cheese.....	\$4.75/each
egg, ham & cheese.....	\$4.75/each

bacon, egg & cheddar.....	\$5.25/each
chorizo, egg & cheddar.....	\$5.25/each
ham & cheese.....	\$4.75/each
croque madame.....	\$5.25/each
(swiss, ham, egg, mustard sauce)	

ASSORTED BAGELS & CREAM CHEESE

tray of 12.....	\$25.00
tray of 25.....	\$50.00



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.*