



CURATED DISPLAYS

TUSCANY

A RUSTIC CANDLE LIT DISPLAY OVER VINTAGE WINE CRATES FEATURING AN ASSORTMENT OF ARTISAN CHEESES & CURED ITALIAN MEATS. SERVED WITH ASSORTED FLATBREADS AND CRACKERS. PAIRED WITH SEASONAL FRUIT & TRADITIONAL GARNISHES.

SUN DRIED TOMATO FONTINA CHEESE
CREAM GORGONZOLA
TRIPLE CREAM FRENCH BRIE
FRESH MARINATED MOZZARELLA
PROSCIUTTO
SMOKEY SALAMI
SPICY CAPPICOLA
CANDIED CASHEWS
CLOVER HONEY
WHOE GRAIN MUSTARD
BASIL PESTO
BRUSCHETTA
MIXED OLIVES
MARINATED ARTICHOKE

\$9.25 PER GUEST

POPCORN BAR

A FUN ASSORTMENT OF FLAVORED POPCORNS DISPLAYED IN CUSTOM PAPER CONES. PACKAGE INCLUDES YOUR CHOICE OF FOUR FLAVORS

TRUFFLE PARMESAN	MOVIE THEATER
SPICY BUFFALO	BUTTER
CILANTRO-LIME	WHITE CHEDDAR
CINNAMON & PECAN	CARAMEL
WHITE CHEDDAR	RANCH
LEMON-TARRAGON	MESQUITE BBQ

\$2.75 PER GUEST

MEXICALI

AN AUTHENTIC FRESH-MEX BUFFET OF HOMEMADE SALSA AND SEASONED MEATS WITH A CASCADING BASKET OF HAND-CUT CORN CHIPS & SOFT FLOUR SHELL TORTILLAS TO BUILD YOUR OWN NACHOS OR TACOS

SPICY NACHO CHEESE
FRESH PICO DE GALLO
FRUIT SALSA (SUMMER ONLY)
GUACAMOLE
CILANTRO-LIME SOUR CREAM

\$8.50 PER GUEST

NACHOS

JUST THE BASICS WITH FRESH SALSA, SOUR CREAM, PICKLED JALAPENOS, SPICY NACHO CHEESE & HAND-CUT CORN CHIPS

\$4.95 PER GUEST

FARMER'S MARKET CRUDITE

FRESH SEASONAL LOCAL FRUITS & VEGETABLES FRESH FROM THE FARMERS MARKETS DISPLAYED IN CLEAR GLASS VASES

BABY CARROTS	YELLOW BEANS
CELERY SPEARS	RADISHES
CHERRY TOMATOES	STRAWBERRIES
GREEN BEANS	MELON & PINEAPPLE
MINI SWEET PEPPERS	MANGO
BROCCOLI	CAULIFLOWER
SWEET BASIL VINAIGRETTE	LIME YOGURT SAUCE

\$5.25 PER GUEST

CURATED DISPLAYS

CARVING

SERVED WITH HOMEMADE MINI BRIOCHE KNOT ROLLS & MINI PRETZEL BUNS

top round roast beef \$
honey brined turkey \$
roasted pork loin \$

tenderloin & turkey \$19.75
top round & turkey \$14.75

SAUCES:

CRANBERRY-APRICOT CHUTNEY
 HORSERADISH CREAM
 GORGONZOLA CREAM
 ARUGULA PESTO
 CHIPOTLE AIOLI
 WHOLE GRAIN MUSTARD SAUCE
 ROSEMARY AIOLI
 BERNAISE

PASTA

roasted garlic & herb alfredo \$3.95
layered vegetable lasagna \$6.00
red pepper cream sauce & spinach \$4.95
creamy mac-n-cheese & breadcrumb topping \$3.25

SIDES

smashed/garlic/truffle potato
sweet potato brulee
wile rice pilaf
mushroom & asiago risotto
brussels sprouts with bacon & red onion
green beans & roasted garlic

SALADS

chop salad & sweet basil vinaigrette
mini wedge with maytag bleu cheese
caesar with english muffin croutons
spinach & warm bacon dressing

PRICES ARE BASED ON 25 GUESTS AND INCLUDE ECO-FRIENDLY DISPOSABLE SERVICEWARE. PRIVATE KNIVES CATERING RESERVES THE RIGHT TO CHANGE ANY OF THE INGREDIENTS OR PRICING BASED ON MARKET AND/OR SEASONAL AVAILABILITY.

PRIVATE KNIVES CATERING & EVENTS

5211 BROADWAY | LANCASTER, NY | 716-288-7007 | PRIVATEKNIVES.COM

SOUP SHOOTERS

SHRIMP BISQUE

jumbo shrimp garnish

CREAMY TOMATO BASIL

mini grilled cheese sandwich

ANCHO BEEF CHILI

cheddar cheese corn muffin

SOUTHERN STYLE GUMBO

chive corn muffin

JAMBALYA

cheddar cheese corn muffin

NEW ENGLAND CLAM CHOWDER

rosemary crostini

FLATBREADS & PIZZAS

BBQ CHICKEN

cheddar cheese, chives, bbq sauce

MARGHERITA

mozzarella cheese, roasted tomatoes, fresh basil, roasted garlic olive oil

FIG & ARUGULA

balsamic red onions, shaved italian cheese blend

BACON & GRUYERE

sautéed onions, shallots and garlic, creme fraiche

ROASTED PORTOBELLO

caramelized onion, fontina cheese, truffle oil

LITTLENECK CLAM

roasted garlic, lemon zest, shaved pecorino romano cheese

SMOKED SALMON

ricotta cheese, dill creme-fraiche, shaved red onion, crispy capers

TARTLETS & CROSTINIS

WILD MUSHROOM & GRUYERE

BACON-FIG JAM & FONTINA

ROASTED BEET & GOAT CHEESE

SAVORY FAVORITES

SIRLOIN MEATBALLS

dijon chardonnay cream sauce

BACON WRAPPED DATES

blue cheese stuffed, stacked on sweet potato pancakes

FRENCH ONION MUSHROOMS

stuffed with sausage, gruyere cheese, caramelized onions

LAMB LOLLICHOPS

fresh herb vinaigrette

PORK BELLY LOLLIPOPS

bourbon glaze, pomegranate seeds

SWEET POTATO CROQUETTE

chorizo sausage, maple syrup

FLANK STEAK STACKS

grilled sweet peppers

BEEF TENDERLOIN KABOBS

portobello mushrooms, red potatoes

BUTTERMILK BISCUITS

honey baked ham, cheddar cheese

SOUTHERN CHICKEN & WAFFLES

rosemary infused maple syrup

SWEET & SPICY PORK

over miso whipped sweet potatoes

SEAFOOD & SHELLFISH

LEMON POACHED SHRIMP

crispy cucumber, dill cream sauce

SPICY TUNA TARTARE

sesame wonton cone, micro greens

CAJUN BLACKENED SHRIMP

creamy cheddar grits

CRISPY SHRIMP DIM SUM

ginger, sweet & spicy dipping sauce

JUMBO SHRIMP COCKTAIL

cocktail dipping sauce, fresh lemon

BACON WRAPPED SCALLOP

sun-dried tomato polenta cake

MARYLAND STYLE CRAB CAKE

cajun remoulade

FISH & CHIPS

local beer batter, tarter sauce

CHILLED SEAFOOD SALAD

lemon juice, salt & pepper

VEGETARIAN

DEVILED EGGS

chives, espresso sea salt

CARROT & GINGER HUMMUS

in crispy cucumber cup

STUFFED ENDIVE SPEARS

gorgonzola mousse, apple-pear chutney

ROASTED BEET NAPOLEONS

goat cheese, toasted pistachios, honey

RASPBERRY LOLLIPOPS

french cream brie, puff pastry

SWEET POTATO FRIES

honey-lime butter

TRUFFLE FRIES

parmesan cheese, truffle oil

FRESH MOZZARELLA

marinara dipping sauce

BUFFALO FRIED BRUSSELS SPROUTS

blue cheese dipping sauce

SLIDERS OR TACOS

BBQ PULLED PORK

red cabbage slaw

ROASTED PORK BANH MI

pickled red onion, carrots, radishes

FRENCH DIP

red wine au jus

BOURBON FLANK STEAK

crispy onion straws, red wine demi glace

BACON CHEESEBURGER

lettuce, tomato, cheddar cheese

BEEF ON WECK

horseradish mayo, kimmelweck roll

MINI ITALIAN SAUSAGE HOAGIE

sautéed peppers & onions

BBQ CHICKEN TACOS

grilled pineapple slaw

SEARED SALMON BLT

avocado, tarragon aioli

PORK BELLY STEAM BUN

balsamic glaze, apple-poblano pepper chutney

PIGS IN A BLANKET

roastes tomato ketchup, honey mustard



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.*