



# 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 ARTICHOKEs

*\$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



# SUMMER DINNERS

ON THE GRILL	SALADS
<p>GOURMET BURGERS &amp; DOGS ADD CHICKEN OR SAUSAGE BBQ RIBS &amp; CHICKEN BBQ PULLED PORK &amp; CHICKEN NY STRIP STEAKS</p> <p><i>accompaniments: assorted aioli's, mustards &amp; ketchups, relishes, pickles, prepared toppings and cheese.</i></p> <p><i>served with assorted homemade brioche rolls &amp; pretzel buns.</i></p>	<p>CHOPPED SALAD WITH SWEET BASIL VINAIGRETTE</p> <p>MINI ICEBERG WEDGE WITH MAYTAG BLUE CHEESE, RED ONION &amp; APPLEWOOD SMOKED BACON</p> <p>GRILLED ROMAINE CAESAR SALAD WITH ENGLISH MUFFIN CROUTONS, CRISPY CAPERS, BACON &amp; SHAVED ITALIAN CHEESES</p> <p>SPINACH SALAD WITH RED ONION, ORANGE SEGMENTS, CREMINI MUSHROOMS &amp; WARM BACON DRESSING</p> <p>CREAMY COLESLAW</p>
SIDES	DESSERTS
<p>BAKED BEANS FRENCH FRIES GRILLED SUMMER VEGETABLES ROASTED CORN WITH HONEY-LIME BUTTER WILD RICE PILAF CHEDDAR CHEESE-JALAPEÑO CORN BREAD BUTTERMILK BACON CHIVE POTATO SALAD GREEN BEANS WITH ROASTED GARLIC CREAMY MAC &amp; CHEESE WITH BUTTERY BREADCRUMB TOPPING</p>	<p>COUNTRY FAIR PIES: APPLE, PEACH, CHERRY</p> <p>STRAWBERRY SHORTCAKE WITH HOMEMADE SWEET BISCUITS</p> <p>S'MORES BAR</p> <p>ICE CREAM BAR WITH FUN TOPPINGS</p> <p><i>Our menu items are cooked from scratch with locally sourced produce, fresh herbs, and prime cuts of pork, poultry, beef &amp; seafood. We reserve the right to make ingredient or price substitutions or changes based on seasonality, product availability, and quality of goods delivered. All prices are based per guest and subject to an 18% administrative fee, tax and gratuity</i></p>

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



# THE DETAILS

SERVICE OPTIONS	EVENT STAFF RATES														
<p><b>PICK-UP ORDERS</b></p> <p>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>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><b>DELIVERY ORDERS</b></p> <p>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>DECEMBER AND HOLIDAY RATES MAY APPLY.</p>														
<p><b>HOSTESS SET-UPS</b></p> <p>OUR EVENT HOSTESS TEAM WILL COME TO YOUR LOCATION AND SET UP FOOD USING LINENS, CHAFERS &amp; 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>	<table border="0"> <tr> <td><b>CAPTAIN .....</b></td> <td><b>\$28.00/HOUR</b></td> </tr> <tr> <td><b>SERVER .....</b></td> <td><b>\$21.00/HOUR</b></td> </tr> <tr> <td><b>BARTENDER .....</b></td> <td><b>\$23.00/HOUR</b></td> </tr> <tr> <td><b>BEER &amp; WINE SERVER .....</b></td> <td><b>\$20.00/HOUR</b></td> </tr> <tr> <td><b>CULINARY SERVER .....</b></td> <td><b>\$22.00/HOUR</b></td> </tr> <tr> <td><b>EXECUTIVE CHEF .....</b></td> <td><b>\$35.00/HOUR</b></td> </tr> <tr> <td><b>CULINARY ASSISTANT .....</b></td> <td><b>\$25.00/HOUR</b></td> </tr> </table>	<b>CAPTAIN .....</b>	<b>\$28.00/HOUR</b>	<b>SERVER .....</b>	<b>\$21.00/HOUR</b>	<b>BARTENDER .....</b>	<b>\$23.00/HOUR</b>	<b>BEER &amp; WINE SERVER .....</b>	<b>\$20.00/HOUR</b>	<b>CULINARY SERVER .....</b>	<b>\$22.00/HOUR</b>	<b>EXECUTIVE CHEF .....</b>	<b>\$35.00/HOUR</b>	<b>CULINARY ASSISTANT .....</b>	<b>\$25.00/HOUR</b>
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<p><b>FULL- SERVICE EVENTS</b></p> <p>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><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><i>*ALL EVENTS ARE SUBJECT TO AN 18% ADMINISTRATION FEE, TAX AND GRATUITY.</i></p>														