



KNIFE & FAULK

Where culinary excellence and sophistication meet!

CORPORATE SERVICE MENU

214.749.0299

info@knifeandfaulk.com

www.knifeandfaulk.com

Welcome!

Thank you for considering Knife & Faulk for your special event. Our passion is providing culinary excellence and exceptional service to you and your guests.

Below are menu and service details to help begin planning your experience. Our signature catered options are customizable and curated to your desired cuisine, taste preferences, and service details.

Boutique-style catering is our specialty so please keep in mind that menus are curated and priced per person. Every proposal is custom designed based on several different factors, including event location, product availability, services desired, and estimated guest count.

We look forward to serving you and your guests.



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Buffets

Includes orange juice.

Classic Continental

assortment of scones | croissants | danish | muffins | bagels | cream cheese | preserves | seasonal fruit display | lemon yogurt dip

Signature Breakfast

bacon | chicken sausage | herb scrambled eggs | breakfast potatoes | house-made buttermilk biscuits | compound butter | preserves | seasonal fruit display | lemon yogurt dip

Artisan Breakfast Tacos

chicken chorizo & egg | candied bacon & egg | yukon gold potato hash & egg | roasted tomato salsa | guacamole | seasonal fruit display | lemon yogurt dip

Artisan Breakfast Sandwiches

candied bacon, egg, & cheddar | carved ham, egg, & cheddar | spinach, tomato, egg, and feta | breakfast potatoes | seasonal fruit display | lemon yogurt dip

Roasted Vegetable & Gruyere Frittata

bacon | chicken sausage | breakfast potatoes | seasonal fruit display | lemon yogurt dip

A La Carte

Protein

smoked pork bacon | turkey bacon | chicken sausage | turkey sausage

Sides

herb scrambled eggs | breakfast potatoes | parmesan potato pancakes | sweet potato hash | cheddar stone ground grits

Yogurt Parfait

vanilla greek yogurt (non-dairy yogurt available upon request) | fresh berries granola | fruit preserves

Assorted Pastries

scones | danish | muffins | croissants | preserves

Bagels

assorted sliced bagels | compound butter | cream cheese | preserves

Loaf Breads

lemon yogurt | toasted almond banana | white chocolate cranberry

Biscuits

buttermilk | sweet potato | black pepper | compound butter preserves



Platters & Bars

Biscuits

butter milk | sweet potato | black pepper | compound butter | fruit preserves

Avocado Toast

guacamole | bacon jam | red onion | marinated tomatoes | radish feta | ciabatta rolls | multigrain bread

Sugar Pearl Waffles

maple syrup | seasonal fruit compote | fresh berries | vanilla bean chantilly cream | toasted nuts

Artisan Cheese and Seasonal Fruit

imported and domestic cheese | dried and fresh seasonal fruit honeycomb | fruit preserves | artisan crackers | assorted nuts baguette toasts

Smoked Salmon

red onion | cucumber | tomato | capers | avocado | boiled eggs herb cream cheese | bagels

Displays & Stations

Yogurt, Grains, & Berries

greek yogurt (non-dairy yogurt available upon request) | steel cut oatmeal | assorted berries | fruit preserves | almond granola | dried fruit | honey | brown sugar | toasted coconut

Crepes

chicken florentine | spinach, sundried tomato & feta | banana nutella | strawberry cheesecake | blueberry lemon | ricotta

Omelet

bacon | spinach | wild mushrooms | peppers | onions heirloom tomatoes | aged cheddar | pepper jack | gruyere (Customizations welcome)

Eggs Benedict

traditional canadian bacon | smoked salmon | crabcake sourdough english muffins | hollandaise

Brunch Entrees

Stuffed French Toast Casserole

whipped mascarpone | blueberry compote | maple syrup

Potato Crusted Frittatas

bacon & smoked cheddar | spinach & feta | seasonal roasted vegetable

Buttermilk Brined Chicken & Liege Waffles

traditional maple syrup | sriracha maple cream

Southern Style Shrimp & Cheddar Stone Ground Grits

bacon vinaigrette

Beef Tenderloin Tips w/Balsamic Caramelized Onions

Buttermilk Brined Fried Chicken & Sweet Potato Biscuit Slider

maple butter



KNIFE & FAULK

breakfast

Breakfast Boxes

Includes flatware and napkins.

Artisan Breakfast Sandwich

candied bacon, egg, & cheddar | carved ham, egg, & cheddar | spinach, tomato, egg, and feta | seasonal fruit cup | mini danish

Artisan Breakfast Tacos

choice of chicken chorizo & egg | bacon & egg | yukon gold potato hash & egg | roasted tomato salsa | guacamole | seasonal fruit cup | lemon yogurt dip

Pastry & Fruit

choice of gourmet muffin, danish, scone, or croissant | yogurt parfait cup | seasonal fruit cup

Bagel & Fruit

choice of plain, everything, or cinnamon raisin bagel | cream cheese | preserves | yogurt parfait cup | seasonal fruit cup | lemon yogurt dip

Liege Waffles

maple syrup | seasonal berries | vanilla chantilly cream | boiled eggs



Sandwiches

Includes house-made potato chips, pickles, fresh fruit, and a gourmet cookie. Platter or Boxed available.

Roast Turkey and Provolone

baby spinach | roasted red peppers | garlic mayo | ciabatta roll

House-made Roast Beef & Cheddar

arugula | roma tomato | balsamic onions | horseradish mayo | ciabatta roll

Carved Ham & Brie

green leaf lettuce | cranberry relish | rosemary focaccia

Granny Smith Chicken Salad

almonds | dried cranberries | green leaf lettuce | croissant

Albacore Tuna Salad

red onion | capers | roma tomato | green leaf lettuce | multigrain bread

Caprese

baby spinach | roma tomato | basil pesto | ciabatta roll

Roasted Vegetable

zucchini | yellow squash | portobello | red onion | baby spinach | roasted red pepper hummus | spinach wrap

Spinach & Feta

roma tomatoes | English cucumbers | red onion | mint | feta | kalamata olive spread | ciabatta

Soups

Cup or Gallon available.

San Marzano Tomato Basil Broccoli & Smoked Cheddar

Chicken Meatball & Orzo

Butternut Squash & Pumpkin *(seasonal)*

Entrée Salads

Includes a roll, fresh fruit, and a gourmet cookie. Platter or Boxed available.

Signature Field Greens

fresh baby greens | grape tomatoes | red onion | shredded carrots | black olives | cucumber | white balsamic vinaigrette

Kale Caesar

baby kale | parmesan cheese | roma tomatoes | baguette croutons | creamy caesar vinaigrette

Granny Smith Harvest Salad

romaine lettuce | granny smith apples | dried cranberries | blue cheese | toasted almonds | balsamic vinaigrette

Farmers Market

romaine | mixed baby greens | grape tomatoes | bell pepper | cucumber | boiled egg | chickpeas | basil lemon vinaigrette

Spinach, Pasta, & Grains

baby spinach | mint | pasta | quinoa | chickpeas | feta | lemon almond vinaigrette



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buffet lunch

Modern American

Granny Smith Harvest Salad | balsamic vinaigrette
Herb Butter Roast Chicken | creamy white wine vinaigrette
Rosemary Crusted Pork Loin | stone ground mustard sauce
Roasted Garlic Mashed Potatoes | Seasonal Roasted Vegetables
Brioche Rolls | herb compound butter
Dessert: Assorted Cupcakes

Southern

Cobb Salad | buttermilk dill dressing
Pecan Crusted Chicken | honey stone ground mustard cream
Chipotle Bourbon Glazed Meatloaf
Braised Collard Greens | Southern Corn Pudding
Cornbread Muffins | honey butter
Dessert: Banana Pudding

Italian

Classic Caesar Salad
Tuscan Chicken | spinach & sundried tomato cream sauce
Fennel Sausage, Onions, & Peppers
Herb & Olive Oil Penne | Fire Roasted Vegetables
Rosemary Focaccia Bread
Dessert: Chocolate Chip Cannolis

Caribbean

Cucumber Mango Escovitch Salad
Jerk Grilled Chicken
Jerk Boneless Pork Ribs
Cabbage, Carrot, & Bell Pepper Medley
Coconut Rice & Peas | Plantains
Johnny Cakes
Dessert: Mango Cobbler

Mediterranean

Greek-Style Field Greens Salad | mint yogurt vinaigrette
Grilled Chicken Oreganata | citrus olive vinaigrette
Grilled Sirloin Kabobs | chimichurri sauce
Herb Couscous | Cumin Dusted Petite Carrots
Garlic & Herb Pita Bread
Dessert: Almond Baklava

Latin

Papaya, Tomato, & Avocado Salad | chipotle honey lime vinaigrette
Mojo Marinated Grilled Chicken Breast | mojo sauce
Grilled Churrasco Steak | cilantro chimichurri
Patatas Bravas | Spinach & Chickpea Cazuela | Maduros (sweet plantains)
Pao De Queijo
Dessert: Quattro Leche Cake

Smoke and BBQ

House-made Cole Slaw
Grilled Chicken Breast | alabama bbq sauce
Smoky Mustard Marinated Brisket
Calico Baked Beans | Warm Red Potato Salad
Jalapeno Cornbread | molasses butter
Dessert: Pecan Praline Bars

Tex-Mex

Southwest Style Field Greens | creamy honey lime vinaigrette
Mezcal Marinated Fajitas | grilled chicken & skirt steak
charred onions & peppers | shredded lettuce shredded
cheese | sour cream | jalapenos | black olives | guacamole
roasted tomato salsa | corn & flour tortillas
Cilantro Lime Rice | Ranchero Beans
Dessert: Churros | caramel and chocolate dip



KNIFE & FAULK

passed hors d'oeuvres

Poultry, Beef, Pork, & Game

Chicken Parmesan Meatballs | san marzano tomato basil sauce

Almond Crusted Chicken Skewer | gorgonzola mousse

Buttermilk Brined Fried Chicken & Liege Waffle | sriracha maple cream

Tandoori Chicken Skewers | sambal peanut sauce

Smoked Chicken Salad on Brioche Toast | dried apricot chutney

Chicken & Kimchi Meatball | korean bbq chili glaze

Nashville Hot Chicken on Texas Toast | house-made pickle | alabama bbq

Carolina BBQ Chicken Quesadilla | roasted jalapeno & cilantro crema

Chicken Tinga Tostada | queso fresco | pickled red onion | poblano cream

Chicken Saltimbocca Skewers | smoked white wine butter

Chipotle BBQ & Roasted Peach Wagyu Meatball

Jamaican Spiced Beef Handpie | habanero cream

Smoked Brisket Empanada | crème fraiche | cherry bbq sauce

Mini Beef Wellington | fig demi glaze

Rope Vieja Flautas | avocado cream

*Wagyu Beef Slider | bacon onion jam | aged cheddar | arugula

*Beef Tenderloin Potato Crisp | crispy onions | horseradish truffle cream

*Garlic Butter Tenderloin Kabobs | red chimichurri

*Short Rib & Caramelized Onion Grilled Cheese | chive aioli

Candied Bacon Wrapped Apples | brie cream

Fennel Sausage & Provolone Stuffed Cremini Mushrooms

Pear Bruschetta Crostini | prosciutto | herb goat cheese

Andouille Sausage Puff Pastry | honey creole mustard sauce

Sweet Tea Glazed Pork Belly Bao Bun | pickled radish slaw

Bacon Jam Deviled Eggs

Mini Chorizo & Sweet Potato Tacos | black bean & roasted corn relish | salsa verde cream

Mini Cuban Slider

Pulled Pork Slider | apple bbq sauce | jicama slaw

*Moroccan Spiced Petite Lamb Chops | harissa

*Mini Duck Confit Taco | chipotle cherrysalsa | red cabbage slaw

**Premium menu selections.*



KNIFE & FAULK

passed hors d'oeuvres

Seafood

Southern Style Cheddar Grit Cake | blackened shrimp | bacon vinaigrette

Charred Gulf Shrimp Skewer | chermoula sauce

Honey Walnut Tempura Shrimp

Wine Poached Shrimp Blini | lemon garlic aioli

Roasted Salmon Bites | blueberry reduction | scallion almond gremolata

Crab Beignets | remoulade

Ahi Tuna Tartar & Avocado Toast

Sesame Tuna Poke | wonton crisps | avocado mango salsa

Shrimp & Scallop Ceviche | fresno sofrito | key lime & mezcal vinaigrette

Cured Salmon & Everything Bagel Toast | lime creme fraiche

Shrimp Katsu Slider | house-made tartar | napa cabbage

*Mini Jumbo Lump Crab Cake | sweet chili remoulade

*Poached Lobster & Lump Crab Roll

*Lobster Arancini | corn maque choux | saffron aioli

*Smoked Salmon Mousse Cones | crispy capers | charcoal finishing salt

**Premium menu selections.*

Vegetarian

Heirloom Tomato Caprese Skewer | basil almond pesto | pomegranate balsamic reduction

Spinach & Artichoke Phyllo Tartlet

Spiced Black Bean Empanada | roasted jalapeno cream

Wild Mushroom & Herb Goat Cheese Strudel | tarragon cream

Jerk Corn Esquites Cups | toasted coconut

Roasted Vegetable Arancini | plum tomato sauce

Smoky Black Bean Sliders | roma tomato | spinach | garlic aioli

Avocado "Toast"ada | roasted Corn Ceviche | cilantro lime cream

Smoked Cheddar Mac & Cheese Bombs | truffle ranch

Watermelon & Feta Mousse Skewer | blueberry balsamic reduction

Caramelized Pear & Goat Cheese Crostini

English Cucumbers & Sundried Tomato Mousse

Classic Deviled Eggs | dill & capers

Caramelized Onion, Gorgonzola, & Granny Smith Apple Tartlets

Pimiento Cheese and Blistered Tomato Tartlets

Crispy Polenta Cakes | mushroom ragout



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passed hors d'oeuvres

Vegan

Falafel "Crab" Cake | lemon tahini dip

Samosa Tartlet | mint cilantro chutney

Hearts of Palm Ceviche | plantain chip

Watermelon Poke | wonton crisps

Crispy Vegetable Potstickers | lemon ponzu

Avocado Toast | roma tomato jam

Roasted Vegetable Pakora | red curry sauce

Black Bean Tostada | guacamole | pickled red onion

Wild Mushroom Empanada | saffron sofrito

Beet Hummus Bruschetta

Grilled Vegetable Tapenade | roasted red pepper hummus | naan crisp

Crispy Kale & Tofu Spring Rolls | ginger soygochuchang

Thai Noodle Salad | sesame peanut sauce

hors d'oeuvres display

Poultry, Beef, Pork, & Game

Chicken Parmesan Meatballs | san marzano tomato basil sauce

Buttermilk Brined Fried Chicken & Liege Waffle | sriracha maple cream

Tandoori Chicken Skewers | sambalpeanut sauce

Chicken & Kimchi Meatball | korean bbq chili glaze

Jerk Honey Glazed Chicken Skewer | mango chow

Adobo Chicken Skewers | Chipotle Aioli

Chipotle BBQ & Roasted Peach Wagyu Meatball

Jamaican Spiced Beef Handpie | habanero cream

Smoked Brisket Empanada | crème fraiche | cherry bbq sauce

Mini Beef Wellington | fig demi glaze

Spiced Beef Meatballs | raspberry chipotle sauce

Rope Vieja Flautas | avocado cream

*Wagyu Beef Slider | bacon onion jam | aged cheddar | arugula

*Garlic Butter Tenderloin Kabobs | red chimichurri

*Short Rib & Caramelized Onion Grilled Cheese | chive aioli

Fennel Sausage & Provolone Stuffed Cremini Mushrooms

Pear Bruschetta Crostini | prosciutto | herb goat cheese

Andouille Sausage Puff Pastry | honey creole mustard sauce

Poultry, Beef, Pork, & Game

Sweet Tea Glazed Pork Belly Bao Bun | pickled radish slaw

Bacon Jam Deviled Eggs

Pepper Bacon Asparagus Rolls | citrus marscapone cream

Cuban Slider

Pulled Pork Slider | apple bbq sauce | jicama slaw

*Moroccan Spiced Petite Lamb Chops | harissa

Seafood

Southern Style Cheddar Grit Cake | blackened shrimp | bacon vinaigrette

Charred Gulf Shrimp Skewer | chermoula sauce

Wine Poached Shrimp | firecracker cocktail sauce

Cured Salmon & Everything Bagel Toast | lime creme fraiche

Shrimp Katsu Slider | house-made tartar | napa cabbage

Mezcal Spiked Shrimp Ceviche | tostone

*Lump Crab Cake | sweet chili remoulade

*Poached Lobster & Lump Crab Roll

Shrimp 'BLT' Slider | Spicy Remoulade

**Premium menu selections.*

hors d'oeuvres display

Vegetarian

Heirloom Tomato Caprese Skewer | basil almon pesto | pomegranate balsamic reduction

Spinach & Artichoke Phyllo Tartlet

Spiced Black Bean Empanada | roasted jalapeno cream

Wild Mushroom & Herb Goat Cheese Strudel | tarragon cream

Jerk Corn Esquites Cups | toasted coconut

Roasted Vegetable Arancini | plum tomato sauce

Smoky Black Bean Sliders | roma tomato | spinach | garlic aioli

Smoked Cheddar Mac & Cheese Bombs | truffle ranch

Watermelon & Feta Mousse Skewer | blueberry balsamic reduction

Caramelized Pear & Goat Cheese Crostini

English Cucumbers & Sundried Tomato Mousse

Classic Deviled Eggs | dill & capers

Caramelized Onion, Gorgonzola, & Granny Smith Apple Tartlets

Pimiento Cheese and Blistered Tomato Tartlets

Crispy Polenta Cakes | mushroom ragout

Vegan

Falafel "Crab" Cake | lemon tahini dip

Samosa Tartlet | mint cilantro chutney

Hearts of Palm Ceviche | plantain chip

Watermelon Poke | wonton crisps

Crispy Vegetable Potstickers | lemon ponzu

Wild Mushroom Empanada | saffron sofrito

Beet Hummus Bruschetta

Thai Noodle Salad | sesame peanut sauce



Grazing

Tortillas & Tostones

black bean and roasted corn relish | guacamole | roasted tomato salsa | tomatillo salsa verde

Assorted Bruschetta

heirloom tomato bruschetta | olive tapenade | sweet pea ricotta | pesto | prosciutto | burrata herb crusted fresh mozzarella | baguette toasts

Vegetable Crudités

raw and grilled vegetables | (choose 2 dips) jalapeño herb ranch | artichoke shallot | herb pimiento cheese | bacon gorgonzola | roasted garlic hummus | baguette toasts | artisan crackers

Artisan Cheese and Seasonal Fruit

imported and domestic cheeses | dried and fresh seasonal fruit | honeycomb | preserves | chutney | chocolate | baguette toasts | artisan crackers

Mediterranean Mezze

muhammara | roasted garlic hummus | baba ganoush | tabouleh | tzatziki | warm spinach & artichoke dip | grilled and raw vegetables | olives | dolmas | garlic & herb pita bread | artisan crackers

Charcuterie & Antipasti

assorted cured meats | imported and domestic cheeses | marinated & grilled seasonal vegetables | preserves | hummus | sundried tomato pesto | pimiento cheese | honeycomb olives | fresh and dried fruit | nuts | artisan crackers | baguette toasts

Seafood

gulf shrimp | crab claws | oysters | california uramaki | spicy tuna uramaki | shrimp nigiri | lemon wedges | firecracker cocktail sauce | remoulade sauce | tabasco | wasabi | pickled ginger

Flatbread

carolina bbq chicken | mozzarella | candied bacon | caramelized red onion
shaved prosciutto | figs | herb goat cheese | arugula | balsamic reduction
roasted asparagus | balsamic onions | white bean puree | fresh herbs | white balsamic reduction
nduja (spicy salami paste) | fontina | grilled radicchio | scallions
grilled shrimp scampi

Buttermilk Brined Fried Chicken, Liege Waffles, & Biscuits

house-made pickles | sriracha maple syrup | traditional maple syrup | rosewater whipped cream | compound butter | local honey | fruit preserves

Gourmet Sliders

Grilled Chicken Caprese | basil pesto | fresh mozzarella | roasted red peppers | ciabatta
Waygu Beef | aged cheddar | bacon onion jam | garlic aioli | arugula | brioche
Cuban | carved ham | pulled pork | house-made pickles | swiss cheese | dijon | baguette
Shrimp Katsu | house-made tartar | napa cabbage | toasted milk bread
Lamb Kofta | roma tomato | pickled red onion | tzatziki | flatbread
PLT | portobello mushroom bacon | roasted tomatoes | baby spinach | herb aioli | brioche
Lump Crab Cake | candied bacon | roma tomato | bibb | spicy remoulade | brioche
served with house-made potato chips - russet or sweet potato

Mini Desserts

Pastries, Cakes, & Tarts

Pecan Praline Tartlets
Chocolate Lava Cakes
Chocolate Dipped NY Style Cheesecake
Gourmet Cake Truffles
Gourmet Cupcakes
Cannolis
Eclairs
Crème Puffs
Macarons
Monkey Bread Pudding | texas whiskey sauce

Parfaits & Shooters

Black Forest Chocolate Mousse
Bruleed Banana Pudding
Lemon Curd Mousse Parfait | blueberry compote
Quattro Leche
Tiramisu
Pumpkin Gingersnap Tiramisu (seasonal)
Caramel or Chocolate Budino
Crème Brulee

Crisps & Cobblers

Apple Cranberry Crisp
Pear Cardamom Crisp | brown sugar chantilly cream
Maple Peach Cobbler | vanilla bean crème anglaise
Pineapple Mango Cobbler

Cookies & Bars

Brown Butter Snickerdoodle Cookie
5 Spice Chocolate Chip Cookie
Coconut Lime Sugar Cookie
Mexican Chocolate Brownies Bars
Lemon Bars
Chocolate Peanut Butter Decadence Bites
Pecan Praline Bars
Churros - chocolate & caramel sauce



KNIFE & FAULK

beverages

Displays & Bars

Tea & Lemonade

unsweet or sweet tea | lemonade | seasonal infused water

Fruit Juices

orange | apple | cranberry | grapefruit

Coffee and Tea

regular and/or decaf coffee | herbal teas | sweeteners | milk | creamer | (non-dairy milk available upon request)

Mini Smoothies

kale, apple, cucumber, lemon | berries, banana, and chia seed | peanut butter oat

Hot Cocoa

marshmallows | chocolate syrup | whipped cream | candy canes | dipping cookies

Individuals

Fruit Juices

orange | apple | cranberry

Lemonade

traditional | raspberry

Iced Tea

sweet | unsweet | hibiscus

Assorted Sodas

Bottled Water

Bottled Sparkling Water

Beverage service for Beer, Wine, Cocktails, and Champagne available upon request.



KNIFE & **FAULK**

service offerings

High Quality Disposables

plates | flatware | napkins | glassware

Rentals - Please inquire for a custom quote for china, glassware, linens, tables, chairs, and more.

Staffing

Waitstaff

Starting at \$40-\$45 per hour (5 hour minimum)

Bartender

Starting at \$50 per hour (5 hour minimum)



service offerings

All services subject to a non-refundable date reservation fee, delivery fee, and 15-20% production fee depending on the level of service.

Corporate Service – Food and Beverage Minimum \$500

Drop-off Service

Food is delivered in high quality disposable pans, platters, bowls along with serving utensils. We provide a limited setup which includes a printed menu and light decor.

Limited Service

Standard - Food is delivered and setup with staging using equipment such as collapsible chafers, melamine platters, risers, serving utensils, printed menu, standard décor which may include a runner or linen and faux foliage at minimum.

Themed – Food is delivered and setup with staged using equipment such stainless steel or chrome chafers at minimum, platters (i.e. ceramic, metal, wood, etc.), risers, serving utensils, and decor that corresponds to the theme of your event.

There is minimal onsite cooking/finishing for certain menu items. The client is responsible for maintaining proper food temperatures and any refill or replenish of the display. Our team will return for breakdown and pickup at the end of the event. Food setup and staging fee starting price is \$450. Additional fee for late or next day pick up applies, where applicable.

Should you have any questions about our menu or services, please do not hesitate to contact our team. We are here to serve you.



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