



KNIFE & FAULK

Where culinary excellence and sophistication meet!

WEDDINGS & EVENTS 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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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 | sambalpeanut 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 cherry salsa | 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



KNIFE & FAULK

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 | sambal peanut 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.*



KNIFE & FAULK

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



Mac and Cheese

Three Cheese or Smoked Cheddar Cavatappi

peppered bacon | grilled smoked chicken | garlic croutons | sautéed wild mushrooms | peas | scallions

upgrade: pulled pork, smoked brisket, seafood (lump crab or blackened shrimp)

Texas BBQ

pulled pork | smoked brisket | jalapeno sausage | house-made rolls | house-made pickles | sweet onions | alabama bbq sauce | carolina bbq sauce

served with garlic green beans and southern corn pudding

Pasta

penne | tortellini | grilled herb chicken | fennel sausage | grilled vegetables
sauces (choose 2) pesto alfredo | brown butter & lemon cream spicy bolognese | basil marinara
served with rosemary focaccia bread and classic caesar salad

upgrade: grilled shrimp or gnocchi pasta

Risotto

grilled chicken and sundried tomato | fennel sausage and wild mushrooms | pesto shrimp and parmesan | roasted vegetable primavera | butternut squash and pumpkin (*seasonal*)

served with chef's antipasto display

Street Tacos

Tacos al Pastor | sweet onion | toasted pineapple salsa | chipotle cream

Chicken Tinga | pickled red onion | queso fresco | salsa verde cream

Citrus Marinated Carne Asada | red cabbage slaw | cotija | pico de gallo

Jackfruit Carnitas | refried blackbeans | roasted tomato salsa | almond cilantro cream

Mezcal Marinated Shrimp | garlic cilantro lime slaw | avocado cream

served with esquites shooters

Thai Fried Rice

choice of marinated chicken breast, flank steak, or tofu | assorted fresh vegetables | jasmine rice
served with vegetable spring rolls

upgrade: lump crab

Salad

Signature Field Greens fresh baby greens | heirloom grape tomatoes | red onion | shredded carrots | black olives | shaved radish cucumber | buttermilk herb vinaigrette

Classic Caesar romaine wedge | baguette croutons | shaved parmesan | creamy garlic caesar dressing

Romaine Chop Salad granny smith apples | toasted almonds | dried cranberries | goat cheese | aged balsamic vinaigrette

Strawberry & Spinach Harvest Salad baby spinach | feta cheese | candied bacon | toasted almonds | mixed berry vinaigrette

Pear & Spinach Harvest Salad pears | pomegranate arils | feta cheese | spiced pecans | maple dijon vinaigrette

Kale and Sweet Potato Harvest Salad roasted sweet potato | dried cherries | feta cheese | pomegranate vinaigrette

Italian Wedge Salad little gem wedge | cherry tomatoes | pancetta | crispy shallots shaved parmesan | creamy white wine vinaigrette

Roasted Beet & Avocado Salad arugula | glazed roasted beets | avocado | orange segments | tricolor quinoa honey yogurt dressing

Loaded Mashed Potato Bar

Three Cheese or Smoked Cheddar Cavatappi

candied bacon | truffle mushrooms | scallions | shredded aged cheddar | shaved parmesan

upgrade: lump crab, lobster, caviar

Carving

Garlic & Herb Beef Tenderloin | crispy spiced onions | horseradish truffle cream | au jus

Chipotle Bourbon Glazed Ham | spiced honey mustard sauce

Maple-Glazed Turkey Breast | mango chutney | garlic aioli

Whole Roasted Atlantic Salmon Filet | remoulade

served with seasonal roasted vegetables, roasted garlic mashed potatoes, and sliced brioche rolls

Buffet

- Plated Salad
- House-made Bread and Seasonal Compound Butter
- (1) Entree and (2 Sides)
- Starting at \$37 pp

Family Style

- Plated Salad
- House-made Bread and Seasonal Compound Butter
- (1) Entree and (2 Sides)
- Starting at \$40 pp

Plated

- Plated Salad
- House-made Bread and Seasonal Compound Butter
- Choice of (1) Entree and (2) Sides
- All entrees served with same (2) sides
- Starting \$45 pp

For all menus, additional entrée - starting at \$10 pp, additional side – starting at \$4 pp



Signature Field Greens

fresh baby greens | heirloom grape tomatoes | red onion | shredded carrots | black olives | shaved radish cucumber | buttermilk herb vinaigrette

Classic or Kale Caesar

romaine wedge or baby kale | baguette croutons | shaved parmesan | creamy garlic caesar dressing

Romaine Chop Salad

granny smith apples | toasted almonds | dried cranberries | goat cheese | aged balsamic vinaigrette

Strawberry & Spinach Harvest Salad

baby spinach | feta cheese | candied bacon | toasted almonds | mixed berry vinaigrette

Wild Mushrooms & Rocket

arugula | warm goat cheese | pine nuts | cider vinaigrette

Pear & Spinach Harvest Salad

pears | pomegranate arils | feta cheese | spiced pecans | maple dijon vinaigrette

Kale and Sweet Potato Harvest Salad

roasted sweet potato | dried cherries | feta cheese | pomegranate vinaigrette

Italian Wedge Salad

little gem wedge | cherry tomatoes | pancetta | crispy shallots shaved parmesan creamy white wine vinaigrette

Roasted Beet & Avocado Salad

arugula | glazed roasted beets | avocado | orange segments | tricolor quinoa honey yogurt dressing

Shaved Brussels

pine nuts | dried cranberries | smoked bacon | pecorino | chive vinaigrette



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buffet & family style

Classic

Chicken

Pan Seared Herb Chicken Breast | citrus buerre blanc | roasted grapes
Blackened Chicken Breast | andouille sausage and brown butter cream sauce
Caprese Chicken Breast | heirloom tomato relish | shaved parmesan | fig balsamic reduction
Citrus Marinated Grilled Chicken Breast | salsa verde and poblano cream sauce
Pecan Crusted Chicken Breast | honey stone ground mustard cream
Prosciutto Stuffed Chicken Breast | mushroom marsala cream

Beef

Grilled Flank Steak | green chimichurri
House Rubbed Tri-Tip | sicilian herb sauce
Slow Roasted Brisket | bourbon peach chutney

Pork

Rosemary Garlic Pork Loin | herb au jus
Sundried Tomato, Spinach, & Feta Stuffed Pork Loin | rosemary balsamic glaze
Chipotle Bourbon Glazed Pork Tenderloin

Seafood

Blackened Salmon | beurre noisette
Pan Seared Salmon | preserved lemon | fresh dill and shallot butter sauce
Gulf Shrimp and Roasted Corn Cheddar Grits | bacon jam vinaigrette
Almond Crusted Cod | meyer lemon buerre blanc

Vegetarian/Vegan

Portobello Mushroom Rockefeller | truffle butter sauce
Za'atar Roasted Cauliflower Steak | lemon gremolata & harissa sauce
Herb Quinoa Stuffed Zucchini | romesco sauce
Eggplant Roulade | spicy tofu stuffing
Falafel "Crab" Cakes | lemon tahini sauce

Premium

Chicken

Roasted Airline Chicken Saltimbocca | sage & white wine cream sauce
Honey Glazed Airline Chicken Breast | wild mushrooms | lemon tarragon cream sauce

Beef

Smoked Beef Tenderloin | horseradish truffle cream
Pepper Crusted New York Strip | cognac cream sauce
Cabernet Braised Short Ribs | fig demi-glaze

Seafood

Jumbo Lump Crab Cake | smoked remoulade
Roasted Halibut | chive buerre blanc
Miso Glazed Sea Bass | soy ginger & orange sauce

Vegetarian/Vegan

Blackened Lion's Mane Steak | olive tapenade



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specialty buffet

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



Classic

Chicken

Pan Seared Herb Chicken Breast | citrus beurre blanc | roasted grapes
Blackened Chicken Breast | andouille sausage and brown butter cream sauce
Pistachio Crusted Chicken Breast | pesto cream sauce
Prosciutto Stuffed Chicken Breast | sage and fontina cream sauce

Beef

Flank Steak Roulade | cabernet reduction
House Rubbed Tri-Tip | sicilian herb sauce
Slow Roasted Brisket | bourbon peach chutney

Pork

Cider Brined Smoked Center Cut Pork Chop | blackberry bourbon sauce
Sundried Tomato, Spinach, & Feta Stuffed Pork Loin | rosemary balsamic glaze
Chipotle Bourbon Glazed Pork Tenderloin

Seafood

Blackened Salmon | beurre noisette
Pan Seared Salmon | preserved lemon | fresh dill and shallot butter sauce
Gulf Shrimp and Roasted Corn Cheddar Grits | bacon jam vinaigrette
Almond Crusted Cod | meyer lemon beurre blanc

Vegetarian/Vegan

Portobello Mushroom Rockefeller | truffle butter sauce
Za'atar Roasted Cauliflower Steak | lemon gremolata & harissa sauce
Herb Quinoa Stuffed Zucchini | romesco sauce
Falafel "Crab" Cakes | lemon tahini sauce
Ricotta Gnocchi | marcona almond pesto sauce
Eggplant Ratatouille

Premium

Chicken

Roasted Airline Chicken Saltimbocca | sage & white wine cream sauce
Honey Roasted Airline Chicken Breast | wild mushrooms | lemon tarragon cream sauce

Beef

Pepper Crusted New York Strip | cognac cream sauce
Cabernet Braised Short Ribs | fig demi-glaze
Espresso Rubbed Beef Tenderloin | ancho chile wild mushroom sauce

Seafood

Jumbo Lump Crab Cake | smoked remoulade
Baked Prawn Scampi | chardonnay lemon cream sauce
Roasted Halibut | chive beurre blanc
Miso Glazed Sea Bass | soy ginger & orange sauce

Game

Veal Milanese | blistered tomato bruschetta
Rosemary & Garlic Crusted Lamb Chops | romesco sauce

Vegetarian/Vegan

Blackened Lion's Mane Steak | olive tapenade



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accompaniments

Vegetables

Cider Glazed Petite Carrots
Roasted Heirloom Carrots
Roasted Lemon Garlic Broccolini
Charred Brussel Sprouts | lardons | balsamic red onions
Blackened Asparagus | parmesan | crispy shallots
Braised Seasonal Greens
Butternut Squash Puree
Southern Style Corn Pudding
Corn Maque Choux
French Green Beans | brown butter | toasted almonds
Seasonal Grilled or Roasted Vegetables
Seasonal Succotash
Ratatouille
Carrot Puree
Cauliflower Risotto
Grilled Zucchini & Tomato Sofrito
Gorgonzola Creamed Corn
Braised Swiss Chard

Starches

Roasted Garlic Mashed Potatoes | crispy spiced onions
Smashed Sweet Potatoes | candied pecan streusel
Herb Roasted Baby Potatoes
Lyonnaise Potatoes
Roasted Fingerling Potatoes
Southern Style Red Beans and Rice
Wild Rice Pilaf
Basmati Rice Pilaf
Creamy Corn Polenta
Stone Ground Cheddar Grits
Three Cheese Mac & Cheese
Tri-Color Herb Quinoa
Smoked Cheddar Macaroni and Cheese
Truffle Macaroni and Cheese
Apricot Couscous
Parmesan Risotto
Farro & Roasted Mushroom Risotto
*Butter Poached Lobster Mashed Potatoes

Ages 6 to 12

Classic Grilled Cheese

roasted potato wedges | signature field green salad

Buttermilk Fried Chicken Tenders

three cheese mac & cheese | roasted broccoli

Penne Alfredo

focaccia bread | classic caesar salad

Citrus Herb Grilled Chicken

mashed potatoes | green beans

Bacon & Chicken Quesadillas

cilantro lime rice | black beans

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

Plated Desserts

Seasonal Creme Brulee

Chocolate Lava Cakes

Monkey Bread Pudding | tx whiskey sauce

New York Style Cheesecake | raspberry coulis | dulce de leche sauce

Meyer Lemon Curd Meringue Tart | fresh berries

Pecan Praline Tart

Chocolate Peanut Butter Mousse Tart

Apple Cranberry Crisp | vanilla bean chantilly

Pear Cardamom Crisp | brown sugar chantilly

Maple Peach Cobbler | vanilla crème anglaise

Displays & Bars

Craft Donuts

assorted flavors available

Mini Cookie & Milk Shooters

choice of 5 spice chocolate chip or brown butter snickerdoodles

S'mores Bar

assorted graham crackers | marshmallows | chocolate bars & candy | roasting sticks

Cheesecake Mousse Jars (*vanilla and/or chocolate available*)

toppings: chocolate syrup | caramel syrup | seasonal berry compote | vanilla chantilly cream | cinnamon chantilly cream | cookie butter crumbles | chocolate cookie crumbles | graham cracker crumbles

Churros

chocolate sauce | dulce de leche | toasted coconut | cinnamon sugar dust
vanilla chantilly | strawberry and raspberry coulis

Dessert Charcuterie

fresh fruit | chocolate dipped fruit | assorted artisan cookies | assorted chocolate candy |
chocolate covered nuts | dipped pretzels | macarons



sweets & endings

Late Night Stations

Popcorn

Rosemary Garlic Parmesan
Brown Butter Cinnamon Sugar
Chipotle Lime
Peppered Bacon & Chives

Fries & Tots

waffle fries | french fries | tater tots | chipotle ketchup | gorgonzola cream | jalapeno ranch
cream | herb cheddar sauce | crumbled bacon | chives | parmesan | truffle salt

Nachos

blue and white tortilla chips | ground beef | queso | shredded cheese | scallions jalapenos | black
olives | guacamole | roasted tomato salsa | pico de gallo | sour cream

Mini Corndogs & Sliders

corndogs – spicy ketchup and mustard | nashville hot fried chicken sliders | all american grass-fed
beef sliders | choice of house-made russet or sweet potato chips



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beverages

Displays & Bars

Tea & Lemonade

unsweet or sweet tea | lemonade | seasonal infused water

Coffee and Tea

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

Hot Cocoa *(seasonal)*

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

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



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

Banquet Captains, Waitstaff, Bartenders, Chefs, Culinary Team Members, and Catering Coordinators available for limited and all full-service events.



service offerings

All services subject to a non-refundable date reservation fee, delivery fee, and 15-25% production fee depending on the level of service.

Drop-off

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.

Standard Limited or Full Service

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 Limited or Full Service

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, linen, and decor that corresponds to the theme of your event.

For limited service, 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.

For full service, onsite cooking/finishing is necessary for certain menu items and based on the service style (i.e. passed hors d'oeuvres, plated, buffet, etc.) A service team is required which includes waitstaff, chefs, culinary team members, catering coordinator at minimum and bartenders, if applicable. Vendor recommendations available.

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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