

CARROLL *Knicely*  
CONFERENCE CENTER

2009-2010 CATERING GUIDE





# Catering Guide Listings

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# Policies and Procedures

This catering guide is meant to give you an idea of the services that are available. The full range of services is however by no means limited to the selections listed on the menu. We will work with you to meet the unique needs of your group or organization. Our Executive Chefs can design a menu just for your event too!

Please schedule your events well in advance to ensure we will be able to accommodate the order. We suggest you contact the sales office two to four weeks in advance to begin your event planning process. We have included a Customer event planning guide to help with your event planning. Orders must be received at least three full business days in advance.

## PRICES, FEES & PAYMENTS

Menu prices do not include sales tax or charges for special services or rentals such as a delivery charge, linen and china service.

Any price quote given more than three months in advance may be subject to a price increase. Once contracted, however, the prices will not change. Deposits may be required for certain events.

## GUARANTEES

A guaranteed guest count is due no later than three full business days before the event. You will be billed for the final guaranteed number of guests or the number of meals

actually served, whichever is greater. Any changes to the guarantee less than three business days prior to the function will result in an additional \$1.55 per person charge.

## ALCOHOL BEVERAGE SERVICE POLICY

WKU Restaurant & Catering Group holds a liquor license with the state of Kentucky. Please inquire for details. If there are WKU students attending your event, a Dean of Students approval is required for the alcohol service.

## SERVICE PERIOD

Charges for catered events are based on a maximum two hour service period. Any functions lasting more than the two hours will be assessed a surcharge.

## DELAY IN SERVICE

An additional labor charge may be assessed to the group or individual if the serving time or departure time is delayed more than thirty minutes through no fault of the WKU Catering Group. This will be figured on a per hour fee for the total number of staff covering your event.

## LOSS OR DAMAGE

The university nor WKU Catering Group does not assume responsibility for damage or loss of any merchandise or articles left on the premise. We reserve the right to charge for damaged or missing equipment or furnishings.



*Breakfast*

# Breakfast Buffets

MINIMUM 25 PEOPLE - All prices are per person.  
For a party below the minimum there will be a \$1.55 per person charge.

## KNICELY CONTINENTAL

Choose Three  
Mini pastries, freshly baked muffins,  
Bagels and cream cheese,  
Warm buttermilk biscuits  
with sweet butter and preserves  
Served with fresh fruit or whole fruit  
Freshly brewed coffee  
Orange juice  
Hot tazo tea  
\$6.45

Add one of the following:  
Assorted scones, Doughnuts, Assorted  
breakfast breads  
\$7.50

## ALL AMERICAN

Scrambled eggs  
Bacon or sausage or ham  
Cheese grits or O'Brien potatoes  
Fresh seasonal fruit  
Biscuits and sausage gravy  
or country gravy  
Orange juice  
Freshly brewed coffee  
Hot tazo tea  
\$9.80

## FROM THE GRIDDLE

Buttermilk pancakes or  
Texas style French toast  
with maple syrup  
Scrambled eggs  
Bacon or sausage or ham  
Fresh seasonal fruit  
Orange juice  
Freshly brewed coffee  
Hot tazo tea  
\$10.55

## THE HILLTOPPER SPECIALTY

Scrambled eggs\*  
Country ham  
O'Brien potatoes  
Baked apples  
Biscuits and sausage gravy  
or country gravy  
Fresh seasonal fruit  
Orange juice  
Freshly brewed coffee  
Hot tazo tea  
\$10.55

\*Add any of the two following ingredients  
for \$1.29 per person  
Shredded cheddar cheese, diced red  
onions, peppers, mushrooms, spinach  
and diced tomatoes

## PLATED BREAKFAST

MINIMUM 10 PEOPLE

Plates include your choice of Freshly brewed coffee or orange juice and toast or biscuits.

### COUNTRY QUICHE

Pastry dough, farm fresh eggs, cheddar  
cheese and country ham with fresh chives  
baked to perfection and  
served with seasonal sliced fruit.  
\$10.25

### FRESH START

Farmers frittata made with fresh  
vegetables, sausage and cheese, served  
with baked apples and home fries.  
\$9.55

### \*OMELET STATION

Omelets and eggs cooked to order with the  
following ingredients: (Choose 6) shredded  
cheese, peppers, onions, mushrooms,  
tomatoes, diced ham, spinach, jalapenos,  
crumbled sausage and crumbled bacon  
One attendant per 25 persons  
\$ 5.10

### BREAKFAST CASSEROLE

Sausage, eggs, peppers and onions served  
with baked apples and home fries.  
\$9.55

### \*EGGS BENEDICT

Poached eggs on a toasted English muffin  
with ham and topped  
with hollandaise sauce.  
Served with fresh seasonal fruit.  
\$11.30

### \*WAFFLE STATION

Fresh Belgian Waffles prepared to  
order and includes maple syrup, fresh  
strawberries, powdered sugar, sweet butter  
and whipped cream  
\$ 4.10

\*Does not include toast or biscuits.

# A.M. and P.M. Breaks

MINIMUM 25 PEOPLE - All prices are per person.  
For a party below the minimum there will be a \$1.55 per person charge.

## A. M. BREAKS

### GETTING STARTED

Assorted muffins  
Assorted pastries  
Doughnuts  
Orange juice  
Regular and decaf coffee  
Water  
\$5.10

### TRADITIONAL MORNING

Assorted pastries  
& Doughnuts  
Regular and decaf coffee  
Water  
\$2.60

Add Juice \$1.05

### HEALTHY CHOICE

Assorted yogurt cups  
Granola bars  
Fresh seasonal fruit bowl or  
whole fruit  
Regular and decaf coffee  
Water  
\$5.95  
Price is per person or on  
consumption

## P. M. BREAKS

### AFTERNOON STRETCH

Assorted cookies  
Brownies  
Lemonade  
Regular and decaf coffee  
Water  
\$3.60

### AFTERNOON DELIGHT

Chef's choice of pies  
and cakes  
Iced tea  
Regular and decaf coffee  
\$4.10

GET HEALTHY  
Assorted oat bran  
Fruit and granola bars  
Assorted yogurts  
Whole apples and  
bananas  
Soda & Water  
\$5.00  
Price is per person or on  
consumption

### UNCLE BUCK'S SNACK BASKET

Rice Krispy Treats  
Cookies  
Brownies  
Whole apples  
Assorted chips  
Pretzels  
Regular and decaf coffee  
Iced tea  
Water  
\$4.90

### SWEET & SALTY BREAK

Snack mix  
Potato chips  
Pretzels  
Assorted cookies  
Assorted candy  
Lemonade  
Iced tea  
\$5.10  
Price is per person or on  
consumption

### BIG RED SUNDAE BAR

Your choice of two  
flavors of ice cream  
Chocolate/Strawberry/  
Vanilla  
Toppings include chocolate  
sauce, strawberry topping,  
caramel sauce, chopped  
peanuts, sprinkles and  
whipped cream.  
Served with iced tea  
and water.  
\$5.10



*Lunch &  
Dinner*



# Boxed Lunches

MINIMUM \$5 EACH - All prices are per person.  
For a party below the minimum there will be a \$1.55 per person charge.

## DELI BOXES

Deli boxes include potato chips, freshly baked cookie and choice of chilled water or soda

Choose one of the following sandwiches

- Thinly sliced turkey breast with provolone on wheat bread
  - Cured ham and cheddar on traditional white
  - Medium rare roast beef on sourdough
  - Grilled portabello with tomato and leaf lettuce on whole grain bread
- \$7.15

## BOXED LUNCH SALADS

All boxed salads include crackers, freshly baked cookie and choice of chilled water or soda.

### CLASSIC CAESAR

Crisp romaine with herbed croutons, shredded Parmesan and Caesar dressings

\$7.75

Add chicken for \$2.05 more per person

### TARRAGON CHICKEN

Sliced grilled tarragon chicken on a bed of baby spring mix with sliced seasonal fruit and light Italian dressing

\$9.55

### SOUTHERN COBB

Generous portion of grilled chicken, bacon, cheese, egg and tossed greens with ranch dressing

\$9.55

## WKU SIGNATURE SANDWICHES

All signature choices include chips, whole fruit, freshly baked cookie and choice of chilled water or soda.

Add potato salad, pasta salad or coleslaw \$1.00

### GRILLED CHICKEN

Marinated chicken breast with cheddar cheese, roasted peppers, arugula, roast garlic aioli on French baguette

\$9.80

### CLASSIC CLUBHOUSE

Roasted turkey, cured ham, cheddar cheese, bacon, tomato, leaf lettuce and basil mayo on focaccia

\$9.80

### CLASSIC HAM

Cured ham with provolone, Dijon mustard, arugula and tomato on focaccia

\$9.80

### CLASSIC TURKEY

Roasted turkey breast with pepper jack cheese, bacon, leaf lettuce, tomato and guacamole on sourdough

\$9.80

### CHUNKY CHICKEN SALAD

All white meat chicken tossed with creamy dressing, leaf lettuce and tomato on croissant

\$9.80

### ITALIAN SUB

Salami, pepperoni and ham with lettuce, tomato and provolone on an Italian hoagie sub

\$9.80

### OLD FASHIONED TUNA SALAD

Classic tuna with leaf lettuce and tomato on honey wheat bread

\$9.80

### BEEF TENDERLOIN

Sliced beef tenderloin on focaccia with arugula, tomato and spicy horseradish-mustard spread

\$11.95

## WRAP OPTION

Any of the above sandwiches can be substituted with a tortilla wrap instead of bread

# Entree Salads

MINIMUM 10 PEOPLE - All prices are per person.  
For a party below the minimum there will be a \$1.55 per person charge.

All salads include iced tea, coffee, rolls and butter with your choice of dessert

## CAJUN CHICKEN SALAD

Sliced blackened chicken breast with diced tomatoes, chopped eggs and cucumbers served on a bed of mixed greens.  
\$12.30

## CHICKEN CAESAR SALAD

A grilled breast of chicken over fresh romaine, Parmesan cheese, croutons and caesar dressing.  
\$11.30

## GREEK SALAD

Black and green olives, feta cheese, marinated mushrooms, red onions and pepperoni on a bed of mixed greens.  
\$10.80

## CHEF SALAD

Julienne strips of turkey, ham, swiss, cheddar cheese on a bed of mixed greens with diced cucumbers, eggs and Roma tomatoes.  
\$11.30

## SPINACH SALAD

Tender leaves of spinach topped with bacon bits, sliced red onions, chopped eggs and sliced mushrooms, served with warm bacon dressing.  
\$10.25

## HONEY ALMOND CHICKEN WITH FRUIT SALAD

Chunky honey almond chicken salad on a bed of green leaf lettuce accompanied by seasonal fresh fruit, served with honey poppy seed dressing.  
\$10.55

## TACO SALAD

Chicken or steak with shredded lettuce, Monterey Jack and cheddar cheese, diced tomatoes, black olives and scallions in a tortilla basket.  
\$10.25

## CHILLED PLATED SANDWICHES

MINIMUM 10 PEOPLE - All prices are per person.  
For a party below the minimum there will be a \$1.55 per person charge.

All sandwiches include iced tea, coffee and your choice of dessert.

## HILLTOPPER CLUB

Traditional double-decker with turkey, ham, bacon, American cheese, lettuce and tomato.

Your choice of white or wheat bread and served with potato salad and pickle spear.  
\$10.25

## CROISSANT SANDWICH

Your choice of chicken salad, tuna salad, turkey or ham on a flaky croissant with lettuce, tomato and swiss cheese. Served with pasta salad and pickle spear.  
\$10.55

## DESSERTS

Knically Signature Raspberry swirl cheesecake  
Kentucky bread pudding with bourbon crême anglaise  
Dark chocolate layer cake  
Pound cake with strawberries and chantilly cream  
Red velvet cake  
Old fashioned apple pie  
Apple cobbler  
Coconut cake  
German Chocolate Cake  
Lemon layer cake  
Carrot cake

## SIGNATURE DESSERTS

Chocolate swirl cheesecake  
NY Style cheesecake with strawberry topping  
Kentucky Derby Pie  
Molten Chocolate Cake  
Caramel Granny Smith Apple Pie  
Key Lime Pie  
Tiramisu  
Mixed berry cobbler  
Additional \$2.30

# Plated Lunches

MINIMUM 10 PEOPLE - All prices are per person.  
For a party below the minimum there will be a \$1.55 per person charge.

Plated lunches include soup or salad, entree, two sides, warm rolls and butter, tea or coffee and dessert

## Soup or Salad (Choose One)

House Salad	Potato – Leek Soup
Caesar Salad	Vegetable Soup
Spinach Salad	Broccoli and Cheese Soup
Greek Salad	Tomato-Basil Soup

## \*CHICKEN PRIMAVERA

Grilled chicken tossed with zucchini, squash, black olives, red onions, tomatoes and garlic.

\$14.35

## PECAN CRUSTED PORK LOIN

Slow roasted pork loin encrusted with pecans and brown sugar.

\$14.35

## CHICKEN MARSALA

Lightly breaded chicken breast with mushroom laced Marsala sauce.

\$14.35

## \*KENTUCKY HOT BROWN

(one side only)

WKU Version of a classic with smoked turkey, crisp bacon and Mornay sauce on rye bread.

\$13.35

## CHICKEN PICCATA

Classic chicken dish sautéed with lemon butter, capers and white wine.

\$14.35

## FLAT IRON

6 ounce steak grilled to perfection with roasted shallot-Merlot sauce.

\$15.40

## \*ROASTED VEGETABLE PLATE

An assortment of marinated seasonal vegetables.

\$12.30

## SALMON

Seared Atlantic salmon with vanilla-citrus sauce.

\$15.40

## TERIYAKI CHICKEN

Chicken marinated in teriyaki sauce with grilled pineapple.

\$14.35

\*Does not include sides.

## Sides

(Choose two)

Baked potato with butter and sour cream

Herb roasted new potatoes

Classic white and wild rice pilaf

Mashed potatoes –Garlic, horseradish or loaded

Parsley new potatoes

Potatoes au gratin

Macaroni and cheese

Corn pudding

Roasted vegetables

Corn with peppers and onions

Honey glazed baby carrots

Southern style green beans

Green beans amandine

Spiced baby carrots

Broccoli casserole

Green bean casserole

Buttered broccoli

Cinnamon spiced apples

# Luncheon / Theme Buffets

MINIMUM 25 PEOPLE - All prices are per person.  
For a party below the minimum there will be a \$1.55 per person charge.

## LUNCHEON BUFFETS

### CLASSIC SALAD SAMPLER

Tuna salad, fruit salad, chicken salad, mixed greens with assorted dressings  
Assorted crackers  
Cookies and brownies  
Iced tea and water  
\$11.20

### SOUP, SALAD & SANDWICH

Choice of Soup  
Chili, Vegetable, Potato-Leek, Chicken Noodle, Broccoli and Cheddar, Black Bean,  
Creamy Tomato-Basil

Choice of Salad  
Mixed greens with assorted dressings  
Fresh seasonal fruit  
Traditional Caesar salad

Choice of Sandwich (Choose up to two)  
Turkey, vegetarian, tuna salad, chicken salad

Choice of Bread  
White, wheat or sourdough

Cookies and brownies  
\$11.30

Substitute one of the following:  
Onion roll, croissant or baguette  
Additional \$1.05 per person

### CLASSIC DELI BUFFET

Sliced roast beef,  
Roasted turkey breast,  
Cured ham  
Cheddar and swiss cheese,  
Lettuce, tomato, red onion and pickle spears  
Served with Dijon mustard,  
Mayo and horseradish sauce  
With assorted breads  
Chips  
Cookies and brownies  
Iced tea and Water

Choice of One  
Pasta salad  
Potato salad  
Coleslaw  
Seasonal fresh fruit  
Waldorf Salad  
Tricolor rotini  
Macaroni  
\$11.95

## THEME BUFFETS

### TASTE OF ITALY

Choose Two  
Fettuccini, Farfalle or Penne

Choose Two  
Marinara, Alfredo or Meat sauce

Choose One  
Herbed grilled chicken or Italian sausage and peppers

Choose One  
Tossed salad with assorted dressings or traditional Caesar

Choose One  
Tiramisu or Raspberry Swirl Cheesecake with raspberry or strawberry sauce

Served with garlic bread  
iced tea and water  
\$14.70

### SOUTHERN BBQ

Choose One - Pulled pork or Grilled chicken  
Includes potato salad, coleslaw, cowboy baked beans, corn on the cob, cornbread Iced tea and water

Choose One - Assorted cookies or brownies  
\$11.60

### SOUTH OF THE BORDER

Choose One  
Southwestern Chicken or Ground beef

Includes taco shells, soft flour tortillas, refried beans, Spanish rice, shredded cheese, shredded lettuce, diced tomatoes, sour cream, salsa and tortilla chips, iced tea and water

Dessert  
Cinnamon Sugar Crisпитos  
\$11.60

### BURGER COOKOUT

Angus burgers, all beef hotdogs, potato chips, cookies  
iced tea and water

Toppings  
Lettuce, tomatoes, onions, pickles, mayo, mustard, ketchup, relish, American cheese

Choose One  
Pasta salad, potato salad or coleslaw  
\$10.25

Add grilled chicken breast for \$2.05 per person

# The Knicely Buffet

MINIMUM 10 PEOPLE - All prices are per person.  
For a party below the minimum there will be a \$1.55 per person charge.

The Knicely Buffet includes tossed salad, one entree, two sides, rolls and butter, fruit cobbler, freshly brewed iced tea, coffee and water.

## ENTREES

Meatloaf  
Baked Ham with Pineapple  
Turkey & Gravy  
BBQ Chicken  
Lasagna  
Southern Fried Chicken  
Baked Chicken & Rice  
Spaghetti (Marinara or Meat Sauce & Meatballs)

## SIDES

Southern Style Green Beans  
Buttered Corn with peppers & onions  
Honey Glazed Carrots  
Mashed Potatoes  
Mac & Cheese  
Rice Pilaf  
Cornbread Dressing  
\$13.40

# Hot Buffets

MINIMUM 25 PEOPLE - All prices are per person.  
For a party below the minimum there will be a \$1.55 per person charge.

All Hot Buffets include choice of salad, two accompaniments, rolls and butter, dessert, freshly brewed iced tea, coffee and water.

ONE ENTRÉE \$14.15 TWO ENTRÉE  
\$16.45 THREE ENTRÉE \$19.50

## CHICKEN MARSALA

Breast of chicken sautéed with shallots, tomatoes, garlic, fresh mushrooms and finished with Marsala

## MARINATED TUSCAN STYLE CHICKEN

Lightly baked breast of chicken marinated with extra virgin olive oil, rosemary, fennel seeds, lemon and thyme

## SUPREME OF CHICKEN CAFÉ AU LAIT

Breast of chicken cooked with wild mushrooms and a light cream sauce

## CHICKEN PICCATA

Sauteed breast of chicken with shallots and capers finished with lemon parsley butter sauce

## SAGE ROASTED PORK LOIN WITH APPLE CHUTNEY

## BEEF BURGUNDY

Tender pieces of beef braised in red wine, pearl onions, mushrooms and carrots

## HUNTERS STYLE SLICED PORK LOIN

Roast pork loin braised with assorted mushrooms in a Cabernet demi-glace

## BAKED MEAT LASAGNA

Pasta sheets layered with mozzarella cheese and ground beef in a rich tomato sauce

## BAKED VEGETARIAN LASAGNA

Pasta sheets layered with three cheeses in a rich tomato sauce

## SOUTHERN FRIED CHICKEN

## BAKED PORK CHOPS

Oven roasted bone-in pork chops with pan jus

## MEATLOAF

Country classic with a tomato gravy

## CHICKEN PARMESAN

Lightly breaded chicken breast topped with marinara and mozzarella

## PENNE PRIMAVERA

Sauteed seasonal vegetables with garlic and olive oil

## LEMON PEPPER CHICKEN

Seared lemon flavored chicken breast

## HERB ROASTED CHICKEN

Rotisserie flavored bone in chicken cooked to perfection

## BBQ CHICKEN

SEAFOOD AVAILABLE UPON  
REQUEST  
Market Price

# Hot Buffets

MINIMUM 25 PEOPLE - All prices are per person.  
For a party below the minimum there will be a \$1.55 per person charge.

## TURKEY AND GRAVY\*

Sliced turkey breast served  
with turkey gravy

## ROASTED PRIME RIB\*

Market Price

## BAKED HAM AND PINEAPPLE\*

Sliced Georgia pit ham  
with pineapple glaze

## ROAST BEEF TENDERLOIN\*

Market Price

## THE CARVERY\*

Our Culinary staff will carve roast beef, brown sugar pit ham, roasted turkey breast  
for \$1.05 per person extra

### SALADS

Tossed mixed greens with  
three assorted dressings  
Pasta salad  
Tomato, basil and  
mozzarella salad  
Coleslaw  
Potato salad  
Traditional Caesar  
Greek salad  
Fruit salad

### ACCOMPANIMENTS

Baked potato with butter  
and sour cream  
Herb roasted new potatoes  
Classic white and  
wild rice pilaf  
Mashed potatoes – Garlic,  
Horseradish or Loaded  
Parsley new potatoes  
Potatoes au gratin  
Honey glazed baby carrots  
Southern style green beans  
Green bean amandine  
Spiced baby carrots  
Broccoli casserole  
Green bean casserole  
Buttered broccoli  
Cinnamon spiced apples  
Macaroni and cheese  
Corn pudding  
Corn with peppers and  
onions  
Roasted vegetables

### DESSERTS

Knicely Signature raspberry  
swirl cheesecake  
Kentucky bread pudding  
with  
bourbon crème anglaise  
Dark chocolate layer cake  
Pound cake with  
strawberries  
and chantilly cream  
Red velvet cake  
Old fashioned apple pie  
Apple cobbler  
Coconut cake  
German Chocolate Cake  
Lemon layer cake  
Carrot cake

### SIGNATURE DESSERTS

Chocolate swirl cheesecake  
NY Style cheesecake with  
strawberry topping  
Kentucky Derby Pie  
Molten Chocolate Cake  
Caramel Granny Smith  
Apple Pie  
Key Lime Pie  
Tiramisu  
Mixed berry cobbler  
Additional \$2.30

# Dinner Entrees

MINIMUM 10 PEOPLE - All prices are per person.  
For a party below the minimum there will be a \$1.55 per person charge.

All dinner entrees include  
Knically Center Wedge Salad or Traditional  
House Salad, rolls and butter, coffee, iced  
tea, water and dessert.

## SPECIALTY DINNER SALADS

Substituted for  
Knically Center Wedge Salad  
or Traditional House Salad Additional  
\$2.00

Traditional Caesar with Parmesan

Baby field greens with roast beets, goat  
cheese, raspberries and champagne  
vinaigrette

Baby spinach salad with poached pears,  
toasted pumpkin seeds and walnut  
vinaigrette

Arugula with dried cranberries, bleu  
cheese and mustard vinaigrette

## BEEF

Seared filet with scallion mash,  
pearl onions, smoked bacon, asparagus,  
wild mushrooms and Merlot jus  
MARKET PRICE

Roast sirloin with horseradish mash,  
braised vegetables and tomato-rosemary  
jus  
MARKET PRICE

Beef stroganoff with sage  
buttered egg noodles  
MARKET PRICE

Slow roasted prime rib au jus with  
horseradish mustard sauce  
MARKET PRICE

## POULTRY

Rosemary and garlic rubbed chicken with  
stone ground grits, honey roasted parsnips  
and green peppercorn sauce  
\$18.50

Marinated Tuscan Style chicken with  
lemon-thyme risotto, snow peas and sun-  
dried tomato café au lait  
\$19.50

Pan roasted chicken with fingerling  
potatoes, young vegetables and herbed  
chicken jus  
\$20.50

Chicken Cordon Bleu stuffed with ham,  
swiss cheese and served with roasted  
asparagus, rice pilaf and Mornay sauce  
\$18.50

Chicken Chesapeake stuffed with lump  
crab and spinach served with rice pilaf,  
roasted vegetables and  
country ham-lemon sauce  
\$20.50

Roasted Turkey Breast stuffed with tasso,  
collard greens, garlic and served with  
buttermilk mashed potatoes, haricot vert  
and pan juices  
\$19.50

Champagne Chicken seared chicken breast  
with horseradish mashed potatoes, roasted  
vegetables and champagne sauce  
\$17.45

Duck Breast roasted and sliced with  
sweet potato puree, melted spinach and  
raspberry-green peppercorn sauce  
\$20.50

## LAMB

Espresso marinated rack of lamb with  
ratatouille, chateau potatoes  
and mustard sauce  
MARKET PRICE

# Dinner Entrees

MINIMUM 10 PEOPLE - All prices are per person.  
For a party below the minimum there will be a \$1.55 per person charge.

## PORK

Apricot stuffed pork loin with  
rosemary polenta, apple chutney,  
Swiss chard and port wine sauce  
\$17.45

Bourbon BBQ glazed, cider brined  
boneless pork chop with molasses  
whipped sweet potatoes  
and grilled asparagus  
\$22.60

## VEGETARIAN

Marinated stuffed portabello with  
mozzarella, served with a  
bouquet of spiced salads,  
asparagus and  
balsamic-pinenut vinaigrette  
\$16.45

Roasted vegetable penne primavera,  
garlic and Parmesan  
\$15.40

Cajun penne with peppers, onions,  
roasted garlic and Parmesan  
\$16.45

## PASTA

Linguine with grilled chicken,  
artichokes, thyme and roasted garlic  
\$16.45

## SEAFOOD

Sesame-ginger glazed salmon with  
fried rice and sautéed baby bok choy  
\$20.50

Herb crusted tilapia with potato leek  
and wild mushroom ragout  
\$17.45

Creole Jambalaya dish with andouille  
sausage, shrimp, chicken, tomatoes,  
peppers and onions on a bed of rice  
\$17.45

Cornmeal crusted catfish with southern  
style succotash, dirty rice and Cajun  
remoulade  
\$20.50

## DESSERTS

Knically Signature Raspberry swirl  
cheesecake  
Kentucky bread pudding with  
bourbon crème anglaise  
Dark chocolate layer cake  
Pound cake with strawberries  
and chantilly cream  
Red velvet cake  
Old fashioned apple pie  
Apple cobbler  
Coconut cake  
German Chocolate Cake  
Lemon layer cake  
Carrot cake

## SIGNATURE DESSERTS

Additional \$2.30 per person  
Chocolate swirl cheesecake  
NY Style cheesecake with strawberry  
topping  
Kentucky Derby Pie  
Molten Chocolate Cake  
Caramel Granny Smith Apple Pie  
Key Lime Pie  
Tiramisu  
Mixed berry cobbler



*Party Accents,  
Receptions & Wedding  
Packages*

# A La Carte

Bagels with cream cheese, jelly and butter.....	\$16.20/ dozen
Country ham biscuits .....	\$18.75/ dozen
Country sausage biscuits .....	\$18.75/ dozen
Buttermilk biscuits with sausage gravy.....	\$17.80/ dozen
Doughnuts.....	\$ 9.80/ dozen
Assorted muffins.....	\$11.20/ dozen
Assorted breakfast pastries.....	\$12.20/ dozen
Scones.....	\$10.85/ dozen
Assorted cookies (chocolate chip, white chocolate macadamia nut, oatmeal raisin, peanut butter, sugar) .....	\$10.85/ dozen
Brownies.....	\$10.85/ dozen
Decadent dessert bars.....	\$22.15/ dozen
Dips (salsa, dill, fresh onion, ranch) .....	\$10.30/ quart
Potato chips with dip.....	\$5.95/ pound
Pretzels.....	\$4.15/ per pound
Mixed nuts with peanuts .....	\$15.70/ per pound
Pastel mints .....	\$ 4.25/ per pound
Starlight mints .....	\$ 4.75/ per pound
Tortilla chips with salsa .....	\$9.00/ per 2 pounds
Trail Mix (2 oz bags) .....	\$1.15/ each
Whole fruit .....	\$1.05/ each
Candy bars (Milky Way, Snickers, Twix, Kit Kat) .....	\$1.55/ each
Snack mix (1.75oz bags) .....	\$1.00/ each
4oz. Fruit yogurt cup .....	\$1.40/ each
Assorted breakfast breads (20 slices) .....	\$39.00
Chocolate covered strawberries.....	Market price

# *Hors D'Oeuvres*

Priced Per 50 Pieces

Sausage balls .....	\$25.75
Meatballs – BBQ or Swedish.....	\$31.00
Marinated cantaloupe and prosciutto stix.....	\$33.75
Rosemary chicken rocket wraps with chipotle aioli .....	\$34.25
Classic finger sandwiches: chicken salad, pimento cheese, tuna salad, cucumber dill .....	\$36.50
Southern deviled eggs .....	\$44.00
Redskin potatoes stuffed with Boursin and chives .....	\$51.00
Chicken wings – Buffalo, BBQ or Asian .....	\$51.50
Pigs in a blanket .....	\$59.00
Spinach and Boursin stuffed mushrooms .....	\$67.00
Southern fried chicken tenders .....	\$73.75
Vegetable spring rolls with sweet chili dipping sauce .....	\$73.75
Assorted petite quiche.....	\$84.25
Spanakopita .....	\$84.25
Cocktail sandwiches- Smoked turkey with spiced cranberry .....	\$85.00
Roast beef with whole grain mustard & Spiced Peppered Ham .....	\$85.00
Goat cheese and sun-dried tomato crostini .....	\$87.50
Pork egg rolls with plum dipping sauce .....	\$88.25
Smoked salmon on a baguette with horseradish and capers .....	\$95.50
Classic tomato basil mozzarella bruschetta with balsamic drizzle .....	\$106.25
Scallops wrapped in bacon.....	\$147.00
Mini beef Wellington.....	\$151.25
Baked Brie en croute with assorted crackers (Serves approximately 50) .....	\$109.15
Spinach-artichoke dip with tortilla chips (Serves approximately 50) .....	\$58.50
Black tiger shrimp with cocktail sauce.....	MARKET PRICE
Mini Maryland crab cakes with lemon tartar sauce.....	MARKET PRICE

# Party Platters and Beverages

## PARTY PLATTERS

### DOMESTIC CHEESE TRAY

Includes swiss, cheddar and provolone

Small	Serves 25	\$ 38.25
Medium	Serves 50	\$ 74.25
Large	Serves 75	\$136.50

### FRESH FRUIT TRAY

Includes seasonal sliced fruit

Small	Serves 25	\$ 45.85
Medium	Serves 50	\$ 89.55
Large	Serves 75	\$163.75

### FIESTA PLATTER

Guacamole, salsa, jalapenos, sour cream, black olives and tortilla chips

Serves 25	\$61.75
Serves 50	\$97.75

### FRESH VEGETABLE TRAY

Assorted vegetables served with creamy garden dip

Small	Serves 25	\$28.25
Medium	Serves 50	\$54.50
Large	Serves 75	\$97.00

### ANTIPASTO

Arrangement of marinated artichokes, salami, capicola, prosciutto, mozzarella cheese, kalamata olives, tomatoes, roasted red peppers and fresh sliced french baguettes  
\$5.75 per person

## BEVERAGES

One gallon serves 16 (All Prices are per gallon unless indicated)

Coffee – freshly brewed (regular or decaf).....	\$13.00
Java City coffee.....	\$16.30
Iced tea.....	\$10.85
Lemonade.....	\$10.85
Orange juice.....	\$13.65
Fruit juices (orange, apple, grapefruit, cranberry).....	\$12.30
Gourmet coffee (Irish, vanilla and hazelnut with flavored creamers, shaved chocolate and whipped cream).....	\$17.35
Hot taza tea.....	\$12.30
Hot chocolate.....	\$12.30
Specialty punch.....	\$12.60
20 oz bottled sodas.....	\$1.49 ea.
Bottled fruit juices (apple, orange, grape, ruby red).....	\$1.90 ea.
Bottled water.....	\$1.49 ea.
Milk (pint).....	\$1.29 ea.

Premium choices available on request

# Receptions, Party and Wedding Packages

All prices are per person.

## PACKAGE 1

Domestic and imported cheese with crackers,  
Vegetable crudites with ranch dip,  
Mini ham biscuits with honey mustard (3)  
Spinach & cheese stuffed mushrooms (3)  
White bean, prosciutto and roasted garlic dip with crostini

\$10.80

## PACKAGE 2

Sliced seasonal fruit display  
Vegetable crudites with ranch dip  
Redskin potatoes stuffed with Boursin and chives (2.5)  
Mini cocktail sandwiches ( ham, beef and turkey) with assorted spreads ( 2.5)  
Southern fried chicken tenders with BBQ sauce (2)  
Sausage balls

\$13.40

## PACKAGE 3

Assorted grilled vegetable display  
Spinach artichoke dip with  
Tri-color tortilla chips  
Rosemary chicken rocket wraps with chipotle aioli (2),  
Baked Brie en crouete with caramel, sun-dried cherries and almonds  
Swedish meatballs  
Asian marinated beef kabobs (2.5)

\$16.75

## PACKAGE 4

Domestic and imported cheese with crackers,  
Sliced seasonal fruit display,  
Mini Maryland crab cakes with chipotle remoulade sauce (3)  
Vegetable spring rolls with sweet chili dipping sauce (2)  
Classic tomato-basil bruschetta with balsamic drizzle (3)  
Sausage stuffed mushrooms

\$20.10

## PACKAGE 5

Fruit kabobs with white chocolate fondue (2),  
Crab dip with tortilla chips  
Antipasto display with grilled vegetable, tomatoes, mozzarella, olives,  
prosciutto and salami  
Danish open faced sandwiches (2),  
Bacon wrapped scallops (3),  
Hoisin BBQ Chicken wings (3)  
White & chocolate dipped strawberries (2)

\$29.75

*Add Something Special To  
Your Reception Or Party*

All prices are per person.

CHEF ATTENDANCE AT YOUR SERVICE STATIONS

CARVED ROAST BEEF

With cocktail rolls, horseradish sauce & dijon mustard  
\$4.65

BROWN SUGAR BAKED PIT HAM  
WITH APPLE CHUTNEY

With whole grain mustard and mini-buttermilk biscuits  
\$4.10

ROASTED TURKEY BREAST

With cocktail rolls, herbed mayo and cranberry relish  
\$4.40

PASTA! PASTA! PASTA!

Cheese tortellini, penne, linguine, farfalle (CHOOSE 2)  
Italian sausage, herbed chicken, baby shrimp (1)  
Alfredo, sun-dried tomato marinara, carbonara, pesto, Gorgonzola cream, puttanesca (2)  
Parmesan & garlic breadsticks  
\$10.25

TENDERLOIN OF BEEF

With cocktail rolls, horseradish-mustard sauce and tarragon aioli  
MARKET PRICE

ROAST GARLIC & MUSTARD RUBBED PORK LOIN

With cocktail rolls, apple butter and cranberry mayo  
\$4.10

SMASHED POTATO BAR

With chives, sour cream, bleu cheese crumbles, bacon bits,  
roasted garlic whipped butter, shredded cheddar and onion crisps  
\$7.15

ASIAN STIR FRY

Chicken, shrimp, julienne vegetables, stir fry sauce, steamed rice and fortune cookies  
\$5.65

FLAMBE STATION

Flambe desserts from bananas foster, cherry jubilee and vanilla ice cream  
\$3.60

KNICELY PARTY ACCOUTREMENTS

Champagne fountain or sparkling punch fountain  
Cake cutting services  
Premium bar services  
Wine bar

