

Breakfast Menu

Executive Continental Breakfast

Hot breakfast entree, hot breakfast cereal, fresh fruit, bagels, Danish, breakfast breads, assorted juices and soft drinks, bottled water, herbal teas, & coffee

\$14

Continental Breakfast

Scrambled eggs, fresh fruit, breakfast breads, pastries, assorted juices and soft drinks, bottled water, herbal teas, & coffee

\$11

Buffet of the Day

Chef's choice of breakfast entrée, sausage, bacon, scrambled eggs, breakfast potatoes, fresh fruit, breakfast breads, Danish, bagels, assorted cream cheeses, & jellies, assorted juices and soft drinks, bottled water, herbal teas, and coffee

\$17

Breakfast Buffet Enhancements

Omelet action station with assorted fillings

\$6

(\$75 Chef Fee)

Ham and cheese stuffed French toast

\$7

Cinnamon nutmeg French toast

\$2

Breakfast burrito

\$2

Lunch Menu

Lunch Buffets

(Minimum of 20 people required for buffets)

Buffet of the Day

Fresh fruit and mixed field greens with assorted dressings
Chef's choice of two cold salads
Three entrees (includes one vegetarian selection)
Two seasonal vegetables and a starch
Soup of the day
Assorted desserts & cookies
Assorted soft drinks, bottled water, iced tea, coffee
\$15

Deli Buffet

Roast beef, smoked turkey, ham, corned beef
Domestic & international cheeses
Assorted breads & rolls
Old fashioned potato salad
Mixed green salad with garden garnishes
Shredded cheese & croutons
Soup of the day
Assorted desserts
Assorted soft drinks, bottled water, iced tea, coffee
\$18

Home-Style Buffet

Meatloaf, pecan chicken, macaroni & cheese
Chef's choice of vegetables & starch
Mixed green salad with garden garnishes
Soup of the day & fresh fruit display
Rolls & butter
Assorted desserts
Assorted soft drinks, bottled water, iced tea, coffee
\$20

Lunch on the Go

Gourmet Sandwich Box Lunch

Choice of:

Roast Beef & Cheddar

Turkey Breast & Swiss

Roasted Vegetables & Provolone

Served with whole fruit, chips, gourmet cookie

Assorted soft drinks, bottled water, iced tea, coffee

\$15

Grilled Chicken Caesar

Romaine and mixed field greens served with croutons & classic Caesar dressing

\$18

Chopped Salad

Mixed greens topped with turkey, ham, hard boiled eggs, and tomatoes plus Cheddar cheese & croutons

Choice of Parmesan Peppercorn, Honey Dijon, Raspberry Vinaigrette, or Ranch Dressing

\$19

Tenderloin and Red Onion Salad

Thin slices of roasted beef tenderloin & red onion piled on baby spinach

Choice of Parmesan Peppercorn, Honey Dijon, Raspberry Vinaigrette, or Ranch Dressing

\$20

Chilled Plate Lunches

Trio Salad Plate

Chicken, shrimp & pasta salads

Garnished with Kalamata olives, hard boiled eggs, & tomato wedges

with crackers & baguette slices

\$26

Classic Caesar Salad

Topped with your choice of

Grilled chicken breast, grilled shrimp, or smoked salmon

Parmesan shreds, croutons, & Caesar dressing

\$24

Knight Center Chopped Salad

Tender turkey breast, ham, Swiss cheese, hard boiled eggs, tomatoes, olives,

mixed field greens, & croutons

\$19

Hot Plate

All plated lunches include a garden salad, vegetable of the day, and rolls & butter
Dressing selections include: Ranch, Poppysed, Tomato-Basil Vinaigrette,
Blue Cheese, & Grecian Dressing

Grilled Chicken Breast

Topped with baby Portobello mushrooms & Madeira wine sauce
presented with wild rice blend
\$19

Cajun Chicken Pasta

Sauteed Cajun spiced chicken breast
topped with Cajun bacon cream
\$21

Sautéed Chicken Breast

Fresh Mozzarella & tomato basil sauce
served with spinach fettuccini noodles
\$18

Pecan Chicken

Honey glazed & accompanied by
spiced sweet potatoes
\$21

Pan Seared Tilapia

Spicy rub & lemon butter
Cheddar mashed potatoes
\$18

Grilled Salmon

Hoisin glazed
served with oriental rice
\$22

Dry Rubbed Flank Steak

Wild mushroom demi glaze
presented with roasted potatoes
\$22

Pasta Primavera

Penne pasta, seasonal vegetables, & pesto cream
\$14

Cold Hors D'oeuvres

International Cheese Display

\$3.00 per person

Vegetable Crudité

\$3.00 per person

Rustic Italian Mini Pizzas

\$1.75 per person

Roast Beef Canapés

\$2.00 per person

Shrimp Cocktail

\$5.00 per person

Mediterranean Vegetable Tray

\$3.75 per person

California Sushi Roll

\$3.25 per person

Assorted Bruschetta & Crostini

\$2.75 per person

N.Y. Strip & Goat Cheese Roll Ups

\$3.50 per person

Assorted Italian Platter

\$3.75 per person

Ranch Style Stuffed Deviled Eggs

\$1.95 per person

Assorted Finger Sandwiches

\$2.75 per person

Black and Blue Tartlets

\$2.75 per person

Port wine cheese ball

\$2.50 per person

Cheese Tortellini Skewers

\$2.75 per person

Italian Roll Ups

\$2.50 per person

Mexicali Roll Ups

\$3.00 per person

Grecian Roll Ups

\$2.50 per person

Assorted Pesto Crackers

\$1.75 per person

Crab Cocktail in Pastry Shell

\$2.50 per person

Shrimp Salad Canapés

\$2.50 per person

Seafood Filled Mushrooms

\$2.50 per person

Smoked Salmon Wrapped Asparagus

\$3.00 per person

Bacon Wrapped Roasted Apple Slices

\$2.50 per person

Balsamic Marinated Grilled Chicken Bites

\$2.50 per person

Fruit Crudité

\$2.75 per person

Hot Hors D'oeuvres

Cajun Andouille Stuffed Mushrooms

\$2.25 per person

Crab Rangoon

\$2.75 per person

Spanikopita

\$3.75 per person

Asian Beef Meatballs

\$1.20 per person

Spinach & Feta Dip

\$1.25 per person

Vegetarian Spring Roll

\$2.25 per person

Beer Battered Shrimp

\$4.50 per person

Pork Pot Stickers

\$2.75 per person

Curry Chicken Skewers

\$2.50 per person

Peanut Tempura Chicken Strips

\$2.50 per person

Toasted Ravioli

\$1.50 per person

Maryland Crab Tartlets

\$2.10 per person

**Sun-dried Tomato &
Goat Cheese Tartlets**

\$2.50 per person

Spinach Stuffed Mushrooms

\$2.25 per person

Stilton Stuffed Mushrooms

\$2.25 per person

Caramelized Onion & Stilton Tartlets

\$2.50 per person

Bacon Wrapped Water Chestnuts

\$3.25 per person

Buffalo Wings

\$3.00 per person

Vegetarian Hush Puppies

\$2.25 per person

Dark Ale Crimini Mushroom Tempura

\$1.75 per person

Chicken Quesadilla Horns

\$3.25 person

Beef Empanadas

\$3.25 person

Coconut Chicken Strips

\$3.00 per person

Apricot Chicken Bites

\$2.75 per person

Barbeque Bacon Wrapped Shrimp

\$5.25 per person

**Asparagus Wrapped with
Phyllo Crust**

\$2.50 per person

Dinner Menu

All plated dinners include Vegetable of the Day with rolls and butter.
Dressing selections include: Ranch, Raspberry Vinaigrette, Blue Cheese, Poppyseed,
Tomato- Basil Vinaigrette, Italian, and House Made Balsamic Vinaigrette

Salads

Knight Center Salad

Mixed field greens, grape tomatoes,
artichoke hearts, & black olives dusted with
shredded Parmesan cheese

\$7

Caesar Salad

Romaine lettuce with Parmesan cheese & croutons
served with Caesar dressing

\$7

Baby Spinach Salad

Kalamata olives, Feta cheese, red onions
served with Greek dressing

\$7

Asian Salad

Assorted Asian greens topped with tortellini, shredded carrots,
sesame seeds, ramen noodles, and spicy peanut dressing

\$8

Garden Salad

Mixed field greens with garden garnishes, croutons, and shredded cheeses

\$6



Main Course Seafood

Passion Fruit Tilapia

Seared with passion fruit-guava glaze
on a bed of sake-marinated noodles & snow peas

\$27

Poached Fillet of Salmon

With roasted garlic cream & toasted orzo risotto

\$28

Mexican Grouper Vera Cruz

Lime, tomato, and jalapeno pepper marinade
presented with fresh tomato salsa & Mexican rice

\$27

Braised Gulf Shrimp with Puta Nesca Sauce

Served on herbed pasta

\$29

Seared Mahi-Mahi

Topped with tangy fruit relish
candied walnut basmati rice

\$29

Seared Sea Scallops

Pan-seared diver scallops on top of a wild mushroom risotto
served with chipotle demi-glace

\$29



Main Course

Beef - Pork - Lamb

Grilled Flank Steak

Topped with caramelized onion and Portabella mushroom demi-glace
accompanied by three-cheese mashed potatoes

\$27

Roasted Tenderloin of Beef with Cabernet Demi Glace

Served with three-cheese mashed potatoes

\$36

Seared Tenderloin of Beef

Wild mushroom compote & Madeira demi-glace
served with roasted red potatoes

\$36

Seared Pepper Encrusted Strip Loin of Beef

Topped with Stilton cheese flan Cabernet demi-glace
accompanied by chive & buttermilk mashed potatoes

\$33

Slow Roasted Prime Rib of Beef

Horseradish demi-glace & baked potato

\$38

Rosemary and Garlic Lamb Loin Chops

Presented with tomato gastrique
& rice pilaf

\$41

Braised Hoisin- Apple Glazed Pork Loin

Served with stir-fried Asian vegetables & basmati rice

\$28



Main Course

Poultry

Pico de Gallo Marinated Breast of Chicken

Accompanied by Spanish rice

\$20

Sauteed Breast of Chicken Provencal

Oven roasted tomatoes with nicoise olives, capers,
& red onions served over pasta

\$22

Rustic Chicken

Sautéed and topped with a medley of spinach, mushrooms, &
smoked Gouda cheese topped with balsamic marinated tomatoes
served on a bed of baby red potatoes

\$25

Southern Pecan Encrusted Chicken Breast

Accompanied by Kansas corn soufflé

\$24

Turkey Scaloppini

Topped with grilled and roasted chiles
served with Spanish rice

\$22

Pan Seared Duck Breast

Dried cherry brandy sauce
accompanied by pecan wild rice

\$28

Main Course

Vegetarian

Pasta Primavera

Sautéed seasonal vegetables in
Alfredo sauce with spinach fettuccini
\$21

Macaroni and Cheese

Cracker topped three-cheese macaroni
served with roasted vegetables
\$18

Steamed Vegetable Plate

Broccoli, cauliflower, tomatoes, asparagus, carrots, & zucchini
served with Couscous pilaf
\$18

Grilled Vegetable Plate

Grilled vegetables over beer braised barley, & toasted orzo
served in a phyllo pastry
\$18

Eggplant Parmesan

Thick slices of eggplant coated in fresh basil-panko breadcrumbs
sautéed & topped with ratatouille and Provolone cheese
accompanied by pasta
\$20

Tuscan Penne Pasta

Penne pasta with a Mediterranean ragout &
baton of garden vegetables
\$20



Main Course Paired Selections

Braised Chicken & Pan-Seared Scallops

Braised chicken with green peppercorn demi-glace
paired with pan seared diver scallops & lobster sauce
served with basmati rice

\$36

Tenderloin & Salmon

Roasted Tenderloin of Beef with Madeira demi-glace
paired with poached salmon fillet & roasted garlic cream
served with three-cheese mashed potatoes

\$38

Encrusted Strip Loin & Chicken

Seared pepper encrusted strip loin of beef,
Stilton cheese flan, & Madeira demi-glace
paired with sautéed chicken breast, peppers, & onions
served with three-cheese mashed potatoes

\$38

Tenderloin and Prawns

Roasted and grilled beef tenderloin
topped with flash fried prawns
served with seafood Bolognese sauce
accompanied by Couscous primavera

\$42

Theme Receptions

Pub Sampler

Hot wings with Bleu cheese dipping sauce
smoked Gouda cheese sticks with marinara,
beer battered mushrooms, jalapeno poppers, salsa,
domestic cheeses, & crackers

\$14

Pizza Extravaganza

Vegetarian deluxe, cheese, & pepperoni pizzas
served with tossed Italian salad

\$16

Barbeque Buffet

Barbeque baby back ribs, mesquite grilled chicken breast, &
smoked brisket of beef served with potato salad, baked beans, cole slaw,
Kansas corn soufflé, seven layer salad, & assorted breads

\$29

Hero Sandwich Buffet

The Hero sandwich buffet features an assortment of the following three sandwiches using
French bread. Each buffet is presented with homemade potato salad,
creamy cole slaw, assorted olives, peppers, pickles, & sliced tomatoes.

\$16

The New Yorker

Corned beef, turkey, and swiss sandwich
topped with shredded lettuce, roasted red peppers,
& tomato balsamic dressing

The Hill

Hard salami, pepperoni, Cappicola spicy ham, &
provolone cheese topped with shredded lettuce,
red onions, & Italian dressing

The All American

Roast beef, ham, turkey, & Cheddar cheese
topped with lettuce, mayonnaise, & mustard



Carving Stations

Carving stations are served with an assortment of rolls, mayonnaise, dijon mustard, & horseradish cream sauce.
(\$20 per hour / per chef)

Herbed Encrusted Turkey Breast

Presented with cranberry sauce

\$4

Carved Beef Tenderloin

\$12

Carved Roast Beef

\$5

New York Strip Loin

\$6

Carved Spiral Sliced Honey Ham

\$6

Pork Tenderloin

\$7

Dessert Menu

Crème Brulee Cheesecake

\$7

Double Chocolate Cake

\$6

Seasonal Drunken Berries

Seasonal berries splashed with cognac in a chocolate cup topped with Chantilly cream

\$9

Apple Caramel Tart

\$8

White Chocolate Éclair Cake

\$8

Lemon Burst Cheesecake

Seasonal fruit garnish

\$8

Tiramisu with Orange-Cappuccino Mousse

Seasonal fruit garnish

\$8

Raspberry and White Chocolate Mousse Crepes

Kiwi sauce with berry garnish

\$8

Red Fruit Tart

Vanilla crème, assorted berries, & a sweet pastry crust

\$7

Desserts

Pineapple Upside-Down Tartlets

Individual cakes topped with
rum & caramel sauce

\$8

Chocolate Covered Strawberries

Coated in bittersweet chocolate

\$8

Warm Cobbler Buffet

Three seasonal house made fruit cobblers

\$10

Pie Buffet

Three seasonal fruit pies

\$10

Chocolate Fondue

Strawberries, angel food cake, pound cake,
& chunked pineapple

\$12

Pick-Up Sweets

Assorted petits fours

\$6

Cookies & Brownies

Chef's selection

\$5

Knight Center Signature Cookies

One dozen assorted Knight Center gourmet cookies

\$12

Host Bar Packages

Based on a 2 hour minimum

Beer, Wine & Soda Bar

2 hours	\$8.50 per person
3 Hours	\$12.50 per person
4 Hours	\$15.00 per person

Host Call Bar

2 hours	\$12.00 per person
3 Hours	\$17.00 per person
4 Hours	\$22.00 per person

Host Premium Bar

2 hours	\$17.50 per person
3 Hours	\$22.50 per person
4 Hours	\$26.00 per person

Consumption Bar

Minimum of \$250 in Sales

