

THE CHARLES F.
KNIGHT
 EXECUTIVE EDUCATION
 & CONFERENCE
CENTER

BREAKFAST SELECTIONS

Plated Breakfast

Sunrise Breakfast \$13.00
 Grade A jumbo Eggs, Scrambled and served with Breakfast Potatoes, choice of two Sausage Links or two Strips of Bacon

French Toast or Griddle Cakes \$15.00
 Thick cut Brioche battered in farm fresh Eggs, Cinnamon, Nutmeg, and Vanilla or two Pancakes served with Breakfast Potatoes, choice of two Sausage Links or two Strips of Bacon, and Maple Syrup

Mississippi Benedict \$19.00
 Two Eggs, Scrambled and served on two Louisiana Crab Cakes, topped with a Creole Hollandaise Sauce and Breakfast Potatoes

The Executive Skillet \$16.00
 Skillet Potatoes, Scrambled Eggs, Onions, Bacon, Mushrooms, Green Peppers, and Ham topped with melted Cheddar Cheese

Ozark Mountain Breakfast Quiche \$16.00
 Fluffy Breakfast Quiche stuffed with Tomatoes, Smoked Bacon, Spinach, Sausage, and Swiss cheese

Breakfast Buffet Menu

Executive Continental Breakfast \$15.00
 Hot Breakfast Entree, hot Breakfast Cereal, Fresh Fruit, Bagels, Danish, Breakfast Breads, assorted Juices and Soft Drinks, Water, Herbal Teas, and Coffee

Buffet of the Day \$18.00
 Chef's choice of Breakfast Entrée, Sausage, Bacon, Scrambled Eggs, Breakfast Potatoes, Fresh Fruit, Breakfast Breads, Danish, Bagels, assorted Cream Cheese and Jellies, assorted Juices and Soft Drinks, Water, Herbal Teas, and Coffee

Breakfast Buffet Enhancements

Omelet action station \$8.00/person
 (\$75.00 Chef Fee)
 Add Eggbeaters \$1.00 per person

Cinnamon French Toast \$25.00/dozen

Griddle Cakes \$20.00/dozen

Breakfast Burrito
 \$36.00/dozen

Yogurt Parfaits
 \$36.00/dozen

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BOX LUNCH

\$12.00 per box

Each sandwich served with a side Salad, Mayonnaise and Mustard packets, Chips, Fruit Salad, and Dessert.
Each Salad is served with Fruit Salad, Dessert, and Dressing on the side.

Chicken Cobb Wrap

Grilled Chicken Breast, Bacon, Lettuce, Tomato, diced cooked Egg, Avocado, Crumbled Bleu Cheese, and Ranch Dressing, wrapped in a Flour Tortilla

Beef Cheddar Bacon Sub

Sliced Roast Beef, Cheddar Cheese, Bacon, Lettuce, Tomato, Roasted Garlic Mayonnaise, and Red Onion, served on a French Baguette

Chicken Club Sandwich

Grilled Chicken Breast, Bacon, Lettuce, and Tomato, served on a Croissant

Ham Boursin & Provolone Sandwich

Sliced Ham, Provolone Cheese, Boursin Cheese, Spinach, Tomato, and Red Onion, served on Wheat Bread

Turkey & Cranberry Cream Cheese Sandwich

Sliced Turkey Breast, Lettuce, Tomato, Cranberry Cream Cheese, served on Wheat Bread

Pesto Grilled Vegetable & Provolone Sandwich

Assorted grilled Vegetables, Lettuce, Tomato, Pesto Mayonnaise, and Provolone Cheese, served on French Baguette

Gyro Salad

Leaf Lettuce, Beef Gyro slices, Cucumber, Tomato, Olives, Feta Cheese, Red Onion, and Pita Wedges, served with a Greek Vinaigrette

Chicken Ranch Salad

Leaf Lettuce, grilled Chicken Breast, shredded Cheddar Cheese, and Bacon, served with Ranch Dressing

Spinach Apple Salad

Grilled chicken breast, Spinach, Bacon, sliced Apples, and Crumbled Goat Cheese, served with Raspberry Vinaigrette

Chicken Caesar Salad

Romaine Lettuce, grilled Chicken Breast, Tomato, Multi-Grain Croutons, Parmesan Cheese, and Red Onion, served with Caesar Dressing

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PRIVATE SPECIALTY BREAKS

(Priced per person)

At The Ballpark

Soft New York Pretzels with American Mustard
Potato Chips (Individual Bags)
Cracker Jacks
Cheddar Jalapeno Poppers
Chips & Salsa with Nacho Cheese Sauce
assorted Soft Drinks, Teas, and Coffee
\$12.00

Apple Lover's Break

A Selection of Whole Apples
Sliced Apples with a Warm Carmel Dip
Apple Pie, Apple Strudel, Apple Fritters
assorted Soft Drinks, Teas, and Coffee
\$10.00

Milk & Cookie Break

Selection of Chocolate Chip, Macadamia White Chocolate,
Oatmeal, Peanut Butter, and Knight Center Cookies
2% & Skim Milk
assorted Soft Drinks, Teas, and Coffee
\$8.00

Healthy Choice

Fresh Vegetable Crudité Platter with Ranch and Fat Free Ranch Dips
Fresh Fruit Kabobs with a Yogurt Dip
Assorted Granola Bars
assorted Soft Drinks, Teas, and Coffee
\$10.00

Chocolate, Chocolate

Chocolate Dipped Strawberries
Baked Chocolate Brownies
Chocolate Chip Cookies
Chocolate Covered Banana Chips
assorted Soft Drinks, Teas, and Coffee
\$10.00

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HOT APPETIZERS

(Priced Per Piece)

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|--------------------------------------------------------------------------------------------------------------------------------------------|--------|---------------------------------------------------------------------------------------------------------------|--------|
| Toasted Ravioli, a St. Louis Tradition | \$1.00 | Crab or Lobster Rangoon | \$2.25 |
| Breaded and Fried Cheese or Meat Ravioli served with Marinara Sauce | | Crispy Wonton Shell filled with Lobster or Crab Meat and Cream Cheese, served with an Asian Sweet Chili Sauce | |
| Mini Beef Wellingtons | \$2.75 | Maryland Crab Cake | \$2.75 |
| A savory piece of Beef Tenderloin accented with a Mushroom Duxelle wrapped in a French-style Puff Pastry | | A flaky white Crab Meat with Old Bay Seasoning topped with a Roasted Red Pepper Aioli | |
| Philly Cheese Steak Spring Roll | \$2.75 | Bacon Wrapped Scallops | \$2.25 |
| Thin crispy Spring Roll wrapper filled with Beef, Peppers, Onions, and Cheese | | Plump fresh Sea Scallops are seasoned and wrapped with Bacon and tossed lightly with Maple Syrup | |
| Beef Empanada | \$2.00 | Cheese Blintz | \$2.00 |
| Corn Masa Dough filled with Shredded Beef and Southwestern Seasoning, served with Salsa | | A delicious Crepe Dough wrapped around a Sweet and Creamy Cheese filling, served with a Fruit Compote | |
| Chicken or Beef Hibachi Skewer | \$2.75 | Mushroom Vol Au Vent | \$2.00 |
| Tender Beef or Chicken rolled around a colorful array of Peppers and Onions, Monterey Jack Cheese, and Green Onions | | A flaky golden Puff Pastry stuffed with delicate Mushroom Duxelle and Fontina Cheese | |
| Chicken Southwestern Burrito | \$2.25 | Brie and Raspberry En Crouete | \$2.00 |
| Tender Smoked Breast of Chicken with Peppers, Monterey Jack Cheese, Black Beans, Corn, and a splash of Tequila wrapped in a Flour Tortilla | | Delicious Brie Cheese blended with chopped Almonds, and Raspberry Preserves wrapped in Pastry Dough | |
| Pecan Chicken Tender Satay | \$2.25 | Mini Vegetable Kabobs | \$2.50 |
| A juicy Chicken Tender dipped in a Pecan Batter and rolled in Toasted Pecan pieces and Breading | | Pesto Roasted Zucchini, Yellow Squash, Peppers and Mushrooms | |
| Boneless Chicken Wings | \$2.75 | Breaded Zucchini Sticks | \$1.75 |
| Plump Chicken Wings with your choice of Hot, Mild, BBQ, or Sweet Teriyaki Glaze served with Ranch Dressing | | Zucchini Sticks coated with Italian Cheeses and lightly seasoned Bread Crumbs, served with Marinara Sauce | |
| Mini Boursin, Spinach, Chicken Panini Triangles | \$2.00 | Mini Grilled Cheese & Tomato Shooters | \$2.75 |
| Miniature bite size delight. Grilled Chicken, Spinach, Boursin Cheese, on toasted Marble Rye | | Grilled Cheese triangles served with a Creamy Tomato Soup | |
| Pork or Chicken Pot Sticker (Fried or Steamed) | \$2.25 | Herb Roasted Tomato & Bleu Cheese Tart | \$1.75 |
| A blend of Pork or Chicken, Cabbage, Garlic, Ginger, and Green Onions stuffed in a Wonton wrapper, served with an Asian Sweet Chili Sauce | | A tasty blend of Roasted Tomato, Herbs, and Garlic in a Tart Shell topped with Bleu Cheese | |
| | | Spanakopita | \$2.00 |
| | | Baked Filo Dough triangles filled with Creamy Spinach, Feta Cheese, Onions, Garlic, and Spices | |

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COLD APPETIZERS

(Priced Per Piece)

| | | | |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|---------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| Beef Tenderloin with Stone Ground Mustard Aioli and Sweet Onion Jam Oven Roasted Beef Tenderloin placed on a toasted Baguette topped with Aioli and a Sweet Onion Jam | \$2.75 | Assorted Sushi Rolls and Nigiri with Ponzu Sauce Fresh seasonal Sushi Rolled in Seasoned Rice and Nori Sheets served with Pickled Ginger and Wasabi | \$2.25 |
| Smoked Chicken Salad with Mango Salsa Tartlet Tender Smoked Chicken Salad topped with a Mango Salsa in a Tart Shell | \$1.75 | Peach, Prosciutto, & Ricotta Crostini Toasted Crostini topped with Ricotta Cheese, Prosciutto, and Peaches, and then drizzled with Honey | \$2.75 |
| Smoked Salmon Roulade on Wheat Toast Smoked Salmon filled with a Dill Cream rolled and placed on a lightly toasted 100% Wheat Bread Round | \$2.00 | Smoked Ham Pinwheels Virginia Smoked Ham, Swiss Cheese, and a Creamy Garlic Aioli rolled in a Basil Tortilla | \$2.00 |
| Seared Ahi Tuna Salad in a Cucumber Cup Sushi Grade Tuna, Red and Yellow Peppers, and Tomatoes lightly tossed in a Cilantro Wasabi Mayonnaise | \$2.00 | Prosciutto Wrapped Grilled Asparagus Thinly sliced Prosciutto wrapped around a large grilled Asparagus Spears | \$2.25 |
| Shrimp Mousse Filled Phyllo Cup A delicious combination of Shrimp, Cream Cheese, and Herbs in a Phyllo Cup | \$2.25 | Grilled Zucchini Roll Ups Grilled slices of Zucchini stuffed with Baby Spinach and a Boursin Cream Cheese Spread | \$2.00 |
| Crab Stuffed Deviled Eggs Tender Lump Crab Meat, Mayonnaise, Mustard, Old Bay Seasoning, and stuffed Egg White | \$2.25 | Tomato Basil Bruschetta Fresh Vine Ripe Tomatoes, Pesto, and Sweet Red Onion on a toasted Crostini | \$1.75 |
| Chilled Jumbo Shrimp Cocktail Jumbo fresh Poached Shrimp served with Cocktail and Louie Sauce | \$2.75 | Cherry Tomatoes Filled with Hummus Hollowed Cherry Tomatoes filled with Hummus | \$2.00 |
| Assorted Sushi Rolls and Nigiri with Ponzu Sauce Fresh seasonal Sushi Rolled in Seasoned Rice and Nori Sheets served with Pickled Ginger and Wasabi | \$2.25 | Fresh Fruit Skewers with Coconut Yogurt Dip Seasonal cubed Fresh Fruit elegantly presented on a skewer | \$2.00 |
| | | Cinnamon Raisin Bread with Cream Cheese & Grape Fresh Cinnamon Bread lightly toasted and topped with Cream Cheese and Grapes | \$2.00 |
| | | Chocolate Dipped Strawberry A large Strawberry dipped in Milk Chocolate | \$2.00 |

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RECEPTION DISPLAYS

(Priced per person)

| | | | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| Imported & Domestic Cheese Display | \$6.00 | Soft New York Style Pretzels | \$4.00 |
| Served with Fresh Fruit & Berries with assorted Crackers | | Served with American Mustard (Add Cheese Dip \$2) | |
| Assorted Vegetable Crudités | \$5.00 | Premium Ice Cream Novelties | \$4.00 |
| Seasonal Cubed Fruit | \$4.00 | Assortment to include Haagen Dazs and Blue Bunny varieties | |
| Served with a Poppy Seed Dip (Add Chocolate Fondue \$2.00) | | Chicken and Vegetable Quesadillas | \$8.00 |
| Antipasto Display | \$15.00 | Cornucopia | |
| Roasted Peppers, Balsamic marinated Mushrooms, sliced Tomato and Mozzarella, Cappacolla, Salami, Prosciutto, Pepperoncini, and Cherry Peppers with assorted Breads, extra Virgin Olive Oil and Balsamic Vinegar | | Stuffed full of melted Cheddar, Monterey Jack Cheese, & Fire Roasted Peppers. Served with Sour Cream and Salsa | |
| Tortilla Chips with Three Dips | \$5.00 | A Trio of Mini Burger, Chicken and Grilled Vegetable Sliders | \$12.00 |
| Spinach & Artichoke Dip | \$6.00 | Miniature bite size delights. Beef, Smoked Bacon, American Cheese Slider. Marinated Grilled Vegetables, Caramelized Onion, and Gorgonzola Cheese Slider. Crispy Chicken, Swiss Cheese, Honey Mustard, and Pickle Slider. | |
| Baked and served with baked & fried Pita Chips | | | |

RECEPTION DISPLAYS OR ACTION STATIONS

(Priced per person)

| | | | |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| Pasta Station | \$10.00 | Thai Shrimp Curry Station | \$15.00 |
| Select Two Pastas: <i>Penne, Bow Tie, or Cheese Tortellini</i> Select Two Sauces: <i>Fresh Tomato Basil, Peppered Alfredo, Roasted Pepper Cream Sauce.</i> Served with freshly grated Parmesan and Garlic Cheese Bread | | Jumbo Shrimp sautéed in an aromatic Curry and Coconut Sauce, presented with steamed Jasmine Rice | |
| Wild Mushroom and Asparagus Station | \$12.00 | Fajita Station | \$15.00 |
| Mushroom and Asparagus sautéed with a Porcini Sherry Cream Sauce over Puff Pastry | | Marinated Grilled Flank Steak and Chicken Breast Sautéed with Fire Roasted Peppers and Onions and served with Flour Tortillas, Tres Queso, Sour Cream, Jalapenos, Guacamole, Lettuce, Salsa, and Spanish rice | |
| Shrimp Provencal Station | \$15.00 | Nacho Station | \$12.00 |
| Jumbo Shrimp sautéed with Fennel, Tomatoes, Kalamata Olives, Garlic, and Extra Virgin Olive Oil with freshly baked French bread | | Marinated Grilled Chicken Breast and Seasoned Ground Beef served with Tomatoes, Lettuce, Salsa, Black Olives, Sour Cream, Cheese, Jalapenos, Guacamole, and Tri- Color Tortillas | |
| Banana Fosters Station | \$10.00 | Stir Fry Station | \$16.00 |
| Fresh Bananas sautéed with Butter, Brown Sugar, Cinnamon, Dark Rum, and Banana Liqueur. Served with Vanilla Ice Cream | | Choice of two of the following: <i>Chicken, Pork, Beef, or Shrimp</i> served with our House Sauce, Peppers, Scallions, Mushrooms, Baby Corn, Water Chestnuts, Snow Peas, and Carrots. Served with Fried Rice & Crab Rangoon | |

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SALADS

(priced per person)

Baby Spinach, Sliced Egg, Tomato, Bleu Cheese, Smoked Bacon
served with a Warm Bacon Dressing

\$7.00

Mixed Greens, Grilled Marinated Portobello Mushroom, Roasted Grape Tomatoes,
Goat Cheese and Marinated Artichoke served with a Balsamic Vinaigrette

\$8.00

Cucumber Cup Filled with Crisp Romaine Lettuce, Strawberries, Dried Cranberries,
Sliced Toasted Almonds and Boursin Cheese served with Raspberry Vinaigrette

\$8.00

Hearts of Romaine Caesar Salad topped with Shredded Parmesan, Tomatoes,
and Multigrain Croutons served with Caesar Dressing

\$8.00

Sliced Red Tomatoes and Mozzarella Salad, Balsamic Steeped Red Onions,
and Baby Greens served with Creamy Pesto Vinaigrette

\$9.00

Organic Field Greens and Crisp Belgian Endive with a Port Wine infused Baby Pear,
Gorgonzola Cheese, Sugared Walnuts, and Smoked Tomato Dressing

\$9.00

Romaine Lettuce and Shredded Pepper Jack Cheese, Cilantro Black Beans, Roasted Corn,
Tomato, Tri-Color Tortilla Strips, served with a Salsa Ranch

\$9.00

Additional salad dressings: Buttermilk Ranch, Bleu Cheese, Poppy seed, 1000 Island,
Greek Feta Vinaigrette, Honey Mustard

SOUPS

Butternut Squash Bisque

\$7.00

O'Fallon Brew Smoked Porter Beef & Cheddar Beer Soup

\$7.00

Roasted Red Pepper & Smoked Gouda Bisque

\$7.00

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PLATED ENTREES

(Lunch/Dinner Pricing)

Oven Roasted Pesto Stuffed Chicken Breast \$20/\$24

A 4oz/10oz Chicken Breast stuffed with a Chicken Mousse, Basil Pesto, and a Monterey Jack Cheese blend, served with Sundried Tomato Cream Sauce

Asparagus, Chicken, & Spinach Penne Pasta \$20/\$24

A light Pasta with sautéed Asparagus, Chicken, Spinach, fresh Tomatoes, Basil, Garlic, Cream Sauce, and finished with shaved Parmesan Cheese

Cashew Crusted Chicken Breast \$20/\$25

Boneless Breast crusted with Cashews and finished with a Maple Cream Sauce

Breast of Chicken Princess \$22/\$25

Boneless Breast breaded in Italian Crumbs topped with Mozzarella Cheese, Mushrooms, and served with a Mustard Sauce

Chicken Bolognese \$22/\$27

Boneless breast lightly dredged in Italian bread crumbs, then baked with prosciutto ham, provolone cheese and sun-dried tomato pesto

Boneless Beef Short rib \$22/\$27

Slow Roasted Tender Beef Short Rib served with Caramelized Onions and a Merlot Demi Sauce

Grilled New York Strip \$26/\$30

An 8oz/12oz most flavorful Cut enhanced with an Herbed Mushroom Ragout and Merlot Reduction

Grilled Rib eye Steak \$28/\$32

A 8oz/14oz cut, dusted with Montreal Steak Seasoning and finished with a Jack Daniel's A-1 sauce and crispy Onion Straws

Grilled Filet Mignon \$28/\$32

A 6oz/8oz Center cut lightly Peppered and finished with a Cognac Truffle Cream

Grilled Pork Tenderloin Medallions \$24/\$28

Marinated with fresh Herbs and Garlic, topped with a Rum & caramelized Apple Demi Glaze

Whole Boneless Trout or Tilapia Filet \$20/\$25

Pan seared Trout or Tilapia filets topped with toasted Almonds and a Lemon Herb Butter Sauce

Lobster & Shrimp Scampi-Style Pasta \$22/\$26

Served with grilled Asparagus, fresh seasonal Vegetables, shaved Parmesan Cheese, and Tri- Color Cheese Tortellini Pasta, served in a White Wine Butter Sauce

Potato Crusted Farm Raised Salmon \$22/\$27

A 5oz/8oz Salmon Filet seasoned with a seared Potato crust and Ginger Peach Beurre Blanc

Mesquite Grilled Chilean Sea bass (market)

A 5oz/8oz Sea Bass Filet grilled over a mesquite fire and served with Saffron Basil Cream

Baked Meat or Vegetable Lasagna \$18/\$22

Your choice of Meat or Vegetable Lasagna on a bed of Marinara Sauce and topped with melted Mozzarella Cheese

Sweet Pea Barley Risotto \$18/\$22

Creamy Barley Risotto filled with Peas, Carrot, Celery, Garlic, Onions, and fresh Herbs, topped with shredded Parmesan Cheese

Vegetarian Stack \$18/\$22

Grilled Eggplant, Zucchini, Yellow Squash, Portabella Mushroom, Tomato, and Marinara Sauce, topped with melted Mozzarella Cheese

Eggplant Parmesan Tower \$18/\$22

Thick slices of Eggplant coated in fresh Basil Panko Breadcrumbs sautéed and stacked, on a bed of Ratatouille topped with Provolone Cheese

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ACCOMPANIMENTS

(Select a Starch and a Vegetable to pair with your Entrée.)

Starches

Wild Rice Pilaf
Roasted Garlic and Cheddar Mashed Potatoes
Sweet Pea Risotto
Oven Roasted Potatoes
Roasted Maple Glaze Sweet Potatoes
Sweet Potato Fries
Vegetable Fried Rice
Baked Potato
Hash Brown Potato
Au Gratin Potatoes
Potato Pancakes
Garlic & Herb Fingerling Potatoes
Buttered Viennese Spaetzle
Penne Pasta Provencal
Twice Baked Potato

Vegetables

Chef's Choice Seasonal Fresh Vegetables
Asparagus
Seasonal Julienne Vegetables
Sautéed Mushrooms
Roasted Corn Succotash
Honey Glazed Baby Carrots
Sautéed Green Beans
Seasoned Broccolini
Roasted Corn & Tomatoes
Cauliflower
Broccoli
Brussel Sprouts
Ratatouille
Chef's Selection of Grilled Vegetables
Buttered Sugar Snap Peas
Oven Roasted Root Vegetables Hash
with Herb Butter

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DESSERTS

(Priced per person)

Grilled Pound Cake Martini

Grilled Pound Cake with Crème Anglaise, fresh Berries, and a Chocolate Stick
\$9.00

Caramel Fudge Pecan Cake

A Shortbread Cookie Crust filled with delicious creamy Chocolate Fudge,
fresh Carmel, and Pecans
\$7.00

Fudge Divine Lava Cake

Chocolate Sabayon filled Chocolate Cake, served at room temperature
\$7.00

Red Velvet Cake

Red Layered Cake topped with a rich Cream Cheese Mousse, topped with
Red Velvet Cake Crumbs
\$7.00

Banana Cream Pie

Graham Cracker Crust filled with Banana slices pureed in a light creamy filling topped with
Whipped Cream
\$7.00

Apple Crisp with Caramel Sauce

Pure Butter Dough, Brown sugar, nutmeg, cinnamon, and Granny Smith Apples,
finished with a Caramel Sauce
\$7.00

German Chocolate Cake

Light Chocolate Cake covered with Caramel, Pecan, Walnut, and Coconut Icing
\$7.00

Tiramisu

Ladyfingers soaked with Coffee Liquor, filled with a Mascarpone Mousse
\$7.00

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BUFFETS

20 person minimum required
(Priced per person)

Chef's Buffet Lunch \$20.00

Fresh Fruit, Mixed Field Greens with assorted Dressings, Chef's Choice of two Cold Salads, three Entrees (includes one Vegetarian selection), two Seasonal Vegetables, a Starch, Soup of the Day, assorted Desserts, and Freshly Baked Knight Center Cookies

Tailgate Buffet \$26.00

Choice of three of the following: Charbroiled Burgers, Grilled Chicken Breast Fillets, Grilled Veggie Burgers, Grilled Jumbo Hotdogs, or Grilled Bratwurst served with Fresh Baked Rolls.

Includes: Lettuce, Tomato, Onion, Pickle Garnish Tray, Sliced Cheese Tray, Mixed Green Salad with two Dressings, Baby Red Potato Salad, Creamy Cole Slaw, Condiments, Brownies, and

Freshly Baked Knight Center Cookies

**Add soup of the day for additional \$1.00 per person*

**Add St. Louis Style BBQ Ribs or Pork Chops for \$3 per person*

Deli Buffet \$20.00

Freshly sliced Deli Meats served with fresh assorted Baked Breads and Rolls.

Includes: Vegetable Relish Tray of Leaf Lettuce, Red Onion, Tomatoes, Pickles, assorted Sliced Wisconsin Cheese Tray, Mixed Green Salad with two Dressings, Potato Salad, Creamy Cole Slaw, Condiments, Brownies, and Freshly Baked Knight Center Cookies

**Add soup of the day for additional \$1.00 per person*

Pizza & Pasta Buffet \$22.00

Fettuccine with Alfredo Sauce, Spaghetti with Marinara Sauce, assorted Pizzas; CHEESE, SAUSAGE, PEPPERONI, AND VEGETABLE, Fresh Tossed Salad with two Dressings, Cheese Garlic Bread, Brownies, and Freshly Baked Knight Center Cookies

**Add Meatballs or Italian Sausage for an additional \$1.00 per person.*

Asian Buffet \$18.00

Choice of two of the following: Chicken, Pork, Beef, Shrimp

With our Special House Sauce, Peppers, Scallions, Mushrooms, Baby Corn, Water Chestnuts, Snow Peas, and Carrots served with Fried Rice and Crab Rangoon

Chef's Buffet Dinner \$31.00

Fresh Fruit, Mixed Field Greens with assorted Dressings, Chef's Choice of two Cold Salads, three Entrees (includes one Vegetarian selection), two Seasonal Vegetables, a Starch, assorted Desserts, and Freshly Baked Knight Center Cookies

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CARVING STATIONS

(20 Person Minimum Required)

Slow Roasted Prime Rib of Beef

With Au Jus, Horseradish Cream, and assorted Dollar Rolls

\$18.00

Hot Smoked Whole Beef Tenderloin

With Stone Ground Mustard, Wild Mushroom Ragout, and assorted Dollar Rolls

\$20.00

Maple & Pepper Crusted New York Strip Loin

With Cognac and Peppercorn Sauce, Horseradish Cream, and assorted Dollar Rolls

\$16.00

Whole Roasted Breast of Turkey

With Cranberry and Orange Ginger Marmalade, Stone Ground Mustard, and assorted Dollar Rolls

\$12.00

Pineapple and Brown Sugar Baked Ham

With Honey Mustard Glaze and assorted Dollar Rolls

\$14.00

Mustard Crusted Roasted Pork Loin

With Caramelized Apple Balsamic Chutney and assorted Dollar Rolls

\$15.00

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HOST BAR PRICING

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 per 2 hours

Call Bar

Svedka Vodka
Beefeater Gin
Bacardi Silver Rum
Cutty Sark Scotch
Seagram 7 Whiskey
Jack Daniels Bourbon
Sauza Gold

Premium Bar

Absolute Vodka
Bombay Gin
Captian Morgan Rum
Johnny Walker Red Scotch
Crown Royal Whiskey
Makers Mark Bourbon
Jose Cuervo Gold Tequila

Beer

Budweiser
Bud Light
Bud Select
Michelob Ultra
O'Douls
Sierra Nevada Pale Ale
Amberbock

Beer

Budweiser
Bud Light
Bud Select
Michelob Ultra
O'Douls
Sierra Nevada Pale Ale
Amberbock

Cordials

Hiram Walker Amaretto
Hiram Walker Peach
Schnapps
Café Lolta Coffee Liquor
Christian Brothers Brandy

Cordials

Amaretto di Soronno Amaretto
Hiram Walker Peach Schnapps
Kahula Coffee Liquor
Courvoisier VS Cognac

CASH BAR

\$75.00 Bartender Fee

Minimum of \$250 in sales per 2 hours

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BANQUET POLICIES

Catering

- Menu selections are due 2 weeks prior to event; otherwise, the Knight Center reserves the right to create a menu within group's budget.
- Final guarantee count is due 4 business days in advance.
- Maximum of 2 entrees and one vegetarian option per event.
- A way to identify which entrée goes to each person must be established prior to the event.
- Special dietary needs (kosher, vegetarian, lactose, etc.) need to be discussed with your conference planner at the time of menu selection.
- Food can stay out for only 2 hours at a time. If the event is longer, please discuss with your conference planner the various options.
- Increasing number of entrees after the guarantee has been submitted will incur a charge of \$5 per extra plate.
- Guests are not permitted to transfer alcohol or food on or off the Knight Center property. All food and beverage must be ordered through the Knight Center staff.

Room Set-up

- The set-up of each room must be determined 48 hours prior to event or there will be a charge of \$100 for each reset of a room.
- If your set-up requires any rentals, the charges will be added to the final bill.

Audio Visual

- AV requests must be finalized 48 hours in advance. We cannot guarantee availability of equipment if it needs to be rented and is requested after this time. Any equipment cancelled after this time will still be charged to the final account.
- AV staff is available one hour before the start of your event and will stay until the end of your event. If additional AV support is requested there is a charge of \$50 per hour.
- **ALL PRESENTATIONS SHOULD BE SENT/DELIVERED TO THE KNIGHT CENTER BY NOON THE DAY BEFORE YOUR EVENT TO ENSURE THAT YOUR MEDIA VERSIONS MATCH WITH OUR SYSTEM.**