



# PRIVATE EVENT CULINARY OFFERINGS

[KNALLHARTGROUP.COM](http://KNALLHARTGROUP.COM) | FORT LAUDERDALE, FL

# TRAY PASSED HORS D'OEUVRES

MINIMUM OF 2 DOZEN PER OFFERING

PRICED PER PIECE

## WARMED

**CRAB CAKE | \$7**

OLD BAY AIOLI, HERBS

**BEEF OR CHICKEN EMPANADA | \$6**

AVOCADO CREMA, MICRO CILANTRO

**PETITE BEEF WELLINGTON | \$8**

MUSHROOM DUXELLE, DEMI GLACE

**COCONUT SHRIMP | \$6**

SWEET THAI CHILI SAUCE

**VEGETABLE SPRING ROLL | \$5**

FLASH FRIED VEGETABLES,  
SWEET THAI CHILI SAUCE

**MUSHROOM ROCKEFELLER | \$5**

SPINACH WHITE WINE CREAM, PECORINO  
ROMANO, HERB GREMOLATA

**SAMOSA | \$6**

POTATO, CARROTS, CILANTRO CHUTNEY

**HOUSEMADE TURKEY MEATBALL | \$5**

FETA CHEESE, CHICKEN JUS, HERBS

**CRISPY PLANTAIN & ROPA VIEJA | \$7**

SLOW COOKED BEEF, AVOCADO CREMA,  
CILANTRO

**BULGOGI BAO BUN | \$8**

KIMCHI , YUZU AIOLI

**CORN & CHEDDAR CROQUETTE | \$6**

BACON ONION JAM, FRIED PARSLEY

**KOREAN BEEF KEBAB | \$8**

GOCHUJANG GLAZE, SCALLION,  
SESAME SEEDS

**CHICKEN YAKITORI | \$6**

SWEET CHILI, MICROGREENS

**TRUFFLED MAC & CHEESE BITE | \$7**

ENGLISH CHEDDAR, PARMESAN,  
WHITE TRUFFLE AIOLI

# TRAY PASSED HORS D'OEUVRES

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PRICED PER PIECE

## CHILLED

### **TUNA POKE NACHO | \$8**

CUCUMBER, SESAME, SWEET SOY, SPICY MAYO, WONTON CRISP

### **BRUSCHETTA TOSCANA | \$5**

ROMA TOMATO, BASIL, BALSAMIC GLAZE

### **LOBSTER CROSTINI | \$10**

VANILLA, LEMON, TARRAGON

### **ROASTED BEET & LEMON GOAT CHEESE | \$6**

SEA SALT, BALSAMIC GLAZE

### **CAESAR SALAD ENDIVE | \$5**

SHAVED BRUSSELS SPROUTS, CRISPY CROUTONS, PECORINO ROMANO

### **CAVIAR BLINI | \$8**

CRÈME FRAÎCHE, RED ONION, SEA SALT

### **FISH DIP | \$7**

PICKLED SEASONAL VEGETABLES, CRACKERS, LEMON ZEST, FRIED CAPERS

# DISPLAY PLATTERS

PLATTERS SERVE 25 GUESTS

PRICED PER PLATTER

**SEASONAL FRUIT | \$200**  
LOCAL HONEY, SEASONAL JAM

**ARTISANAL CHEESE | \$300**  
DRIED FRUIT, LOCAL HONEY, SEASONAL JAM, CRACKERS

**ANTIPASTO | \$500**  
CURED MEATS, ROASTED & PICKLED VEGETABLES,  
ASSORTED OLIVES, MARINATED MOZZARELLA, CROSTINI

**MEZZE | \$400**  
SEASONAL VEGETABLES, MEDITERRANEAN INSPIRED DIPS,  
GARLIC NAAN BREAD

# DINNER BUFFET OFFERINGS

25 GUEST MINIMUM

PRICES LISTED ARE PER GUEST

**CHOOSE 2 PROTEINS FROM DESIRED TIER + 1 STARCH, 1 VEGETABLE AND 1 SALAD.  
ALL BUFFETS COME WITH WARM ASSORTED DINNER ROLLS.**

## TIER ONE | \$60

CHIMICHURRI CHURRASCO  
MISO GLAZED SALMON  
CHICKEN PARMESAN

## TIER TWO | \$80

BEEF TENDERLOIN  
MISO GLAZED SEA BASS  
CHICKEN MADEIRA

### STARCH OPTIONS

YUKON MASHED POTATOES  
ROASTED FINGERLING POTATOES  
PASTA PRIMAVERA  
MEDITERRANEAN COUSCOUS

### VEGETABLE OPTIONS

ROASTED ASPARAGUS  
GRILLED BROCCOLINI  
ROASTED BABY CARROTS  
SAUTEED GREEN BEANS

### SALAD OPTIONS

CLASSIC CAESAR  
BABY ARUGULA SALAD

# DINNER BUFFET OFFERINGS

APPLICABLE WITH ANY BUFFET PACKAGE

PRICES LISTED ARE PER GUEST

## PREMIUM SIDE ADDITIONS

**LOBSTER MAC & CHEESE | \$12**

MAINE LOBSTER, BÉCHAMEL, BREADCRUMB

**POTATO AU GRATIN | \$10**

THINLY SLICED POTATOES, HOUSE CHEESE BLEND

**CREAMED SPINACH | \$7**

HOUSE CHEESE BLEND, ONIONS, GARLIC

**WILD MUSHROOM RISOTTO | \$12**

WHITE WINE, PARMESAN

**CRISPY BRUSSELS SPROUTS | \$8**

BALSAMIC GLAZE, SEA SALT

# DINNER SEATED OFFERINGS

\*AVAILABLE AT HOLLY BLUE ONLY\*

FAMILY STYLE COURSED DINNERS

25 GUESTS MAXIMUM

PRICES LISTED ARE PER GUEST

## TIER ONE | \$85

CHOICE OF 2 OFFERINGS FROM EACH SECTION

### APPETIZERS

#### **BABY ARUGULA SALAD**

HEIRLOOM TOMATO, SHAVED PARMESAN,  
HERBS, LEMON HONEY VINAIGRETTE

#### **LOCAL CATCH TIRADITO**

AJI AMARILLO EMULSION, CANDIED SWEET  
POTATO, LIME, RED ONION, CANCHA,  
CILANTRO

#### **SWEET & SOUR**

#### **DUROC PORK BELLY**

CHILI AGRODOLCE, DASHI APPLES, CILANTRO

### ENTRÉES

#### **GRILLED SALMON**

SUSHI RICE CAKE, BOK CHOY,  
DASHI BUTTER, CHILI

#### **BRAISED BEEF SHORT RIB**

BONELESS BEEF SHORT RIB, RED WINE,  
MASHED POTATOES, BORDELAISE,  
SMOKED TOMATO JAM

#### **PAN ROASTED CHICKEN BREAST**

RISOTTO, PARMESAN, GRILLED BROCCOLINI,  
LEMON ROSEMARY JUS

### DESSERTS

**CHEF SELECTION OF SEASONAL DESSERTS**

# DINNER SEATED OFFERINGS

FAMILY STYLE COURSED DINNERS

25 GUESTS MAXIMUM

PRICES LISTED ARE PER GUEST

## TIER TWO | \$125

CHOICE OF 2 OFFERINGS FROM EACH SECTION

### TABLE SNACKS

#### CHARCUTERIE BOARD

CHEF SELECTION OF CHEESES & CURED MEATS,  
SEASONAL JAM, LOCAL HONEY, MARCONA ALMONDS,  
MARINATED OLIVES, CORNICHONS, CRACKERS

#### HOUSE MADE RICOTTA

SEASONAL JAM, GRILLED SOURDOUGH,  
EXTRA VIRGIN OLIVE OIL, SEA SALT

#### PROSCIUTTO WRAPPED PEARS

ARTISANAL CHEESE, MARCONA ALMONDS

### APPETIZERS

#### BABY ARUGULA SALAD

HEIRLOOM TOMATO, SHAVED PARMESAN, HERBS, LEMON  
HONEY VINAIGRETTE

#### MARRAKESH JUMBO SHRIMP

GRILLED SHRIMP, CHERMOULA, CILANTRO

#### LOCAL CATCH TIRADITO

AJI AMARILLO EMULSION, CANDIED SWEET POTATO, LIME,  
RED ONION, CANCHA, CILANTRO

### ENTRÉES

#### FILET MIGNON

DUCK FAT POTATO ROSTI, CREAMED SWISS CHARD, BORDELAISE

#### MISO GLAZED SEA BASS

SUSHI RICE CAKE, BOK CHOY, DASHI BUTTER, CHILI

#### PAN ROASTED CHICKEN BREAST

RISOTTO, PARMESAN, GRILLED BROCCOLINI, LEMON ROSEMARY JUS

### DESSERTS

CHEF SELECTION OF SEASONAL DESSERTS



# BRUNCH BUFFET OFFERINGS

25 GUEST MINIMUM

PRICES LISTED ARE PER GUEST

## BRUNCH | \$50

Scrambled Eggs, Southern Style Hash Browns, Bacon, Breakfast Sausage,  
French Toast, Berry Parfait, Assorted Breakfast Pastries

## PREMIUM BRUNCH ADDITIONS

PRICED PER PERSON

### **CHICKEN & WAFFLES | \$12**

MAPLE HOT SAUCE, WHIPPED BUTTER

### **AVOCADO TOAST | \$8**

PICKLED RED ONION, FETA CHEESE, MICRO CILANTRO

### **BRAISED SHORT RIB HASH | \$14**

CRISPY POTATOES, CARAMELIZED ONIONS, HERBS, POACHED EGGS, HORSERADISH CRÈME FRAÎCHE

### **LOBSTER ROLL | \$16**

BRIOCHE, MAINE LOBSTER, HERB AIOLI

# CHEF ATTENDED STATIONS

CHEF ATTENDANT FEES APPLY

\$150 PER CHEF ATTENDANT

1 CHEF ATTENDANT REQUIRED PER 30 GUESTS  
CHEF ATTENDED STATIONS ARE PRICED PER GUEST  
FOR A 60 MINUTE SERVICE

\*Additional equipment fees may apply

## OMELETTE ACTION STATION | \$18

Eggs | Ham | Bacon | Mushrooms | Spinach  
Tomato | Onion | Peppers | Cheddar  
Cheese Feta Cheese

## PAELLA STATION | \$46

50 GUEST MINIMUM

Saffron Rice, Chorizo, Mussels, Shrimp,  
Clams, Scallops, Calamari, Tomatoes,  
Chilis, Garlic

**ADD LOBSTER | + \$18 PER GUEST**

## CARVING STATION

PRIME RIB | 28  
BEEF TENDERLOIN | 32

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\$150 PER CHEF ATTENDANT

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CHEF ATTENDED STATIONS ARE PRICED PER GUEST  
FOR A 60 MINUTE SERVICE

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## TACO STATION | \$25

FLOUR TORTILLA  
+ CHOICE OF TWO PROTEINS

Chipotle Chicken | Cilantro Lime Shrimp  
Carnitas | Carne Asada

### TOPPINGS

Crushed Avocado | Cilantro | Onions  
Shredded Cheese | Mexican Crema  
Tomato Salsa | Shredded Lettuce | Lime

INCLUDES MEXICAN SALAD

## MOBILE OYSTER SHUCKER | MP

EAST COAST OYSTERS

### ACCOMPANIMENTS

House Made Cocktail Sauce  
Citrus | Hot Sauce

# CHEF ATTENDED STATIONS

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\$150 PER CHEF ATTENDANT

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CHEF ATTENDED STATIONS ARE PRICED PER GUEST  
FOR A 60 MINUTE SERVICE

\*Additional equipment fees may apply

## PENNE PASTA ACTION STATION | \$26

CHOICE OF TWO PROTEINS

Grilled Chicken | Meatballs | Shrimp

SAUCES

Pomodoro | Alfredo | Pesto

———— **TOPPINGS** ————

Mushrooms | Spinach | Broccoli

Oven Roasted Tomatoes

## POKE BAR | \$30

PROTEIN

Tuna | Salmon

BASE

Rice + Mixed Greens

———— **TOPPINGS** ————

Cucumber | Shredded Carrot

Crispy Onion | Edamame | Scallion | Radish

Wakame Salad | Pickled Ginger

SAUCE

Spicy Mayo | Sweet Thai Chili | Ponzu

## FRIED RICE ACTION STATION | \$24

CHOICE OF TWO PROTEINS

Pork Belly | Chicken | Shrimp

———— **ACCOMPANIMENTS** ————

Shredded Carrot | Mushroom

Scallion | Egg | Sweet Soy

SERVED IN CHINESE TAKE OUT  
BOXES WITH CHOPSTICKS

# DESSERT OFFERINGS

25 GUEST MINIMUM

PRICED PER GUEST

## PLATED

### **KEY LIME BAR | \$7**

BERRY COULIS, CANDIED CITRUS

### **DECADENT BROWNIE | \$5**

WHITE CHOCOLATE SHAVINGS, DARK  
CHOCOLATE CHIPS

### **TRADITIONAL CHEESECAKE | \$6**

BERRY COMPOTE

### **DULCE DE LECHE EMPANADAS | \$6**

CINNAMON, SUGAR

## SMORES STATION | \$16

GRAHAM CRACKER, MARSHMALLOW,  
ASSORTMENT OF CHOCOLATES

## COOKIES & DONUT STATION | \$14

ASSORTMENT OF COOKIES & DONUTS