

KNALLHART MANAGEMENT GROUP  
**CATERING OFFERINGS**

## **BEVERAGE PACKAGES**

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BEVERAGE

PACKAGES

# BEVERAGE SERVICE PACKAGE

<p><b>20 GUEST MINIMUM</b></p>	<p><b>BEVERAGE PACKAGE INCLUDES:</b> OUR FULLY STOCKED BAR FEATURING SELECT LIQUORS, BEER, RED &amp; WHITE WINE, SOFT DRINKS, JUICES &amp; MIXERS</p>	<p><b>SPECIALTY COCKTAIL ADD-ON</b> \$10 PER GUEST PER HOUR</p>
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## BEER + WINE PACKAGE

\$35 PER GUEST FOR 2 HOURS  
\$12 PER GUEST FOR THE 3RD HOUR

### INCLUDES

BEER | Domestic Selections  
WINE | House Red And House White Selections

## WELL OPEN BAR PACKAGE

\$42 PER GUEST FOR 2 HOURS  
\$16 PER GUEST FOR THE 3RD HOUR

### INCLUDES

VODKA | GIN | RUM  
TEQUILA | BOURBON  
SCOTCH | BRANDY  
BEER | WINE

## PREMIUM OPEN BAR PACKAGE

\$56 PER GUEST FOR 2 HOURS  
\$20 PER GUEST FOR THE 3RD HOUR

### INCLUDES

VODKA | GIN | RUM  
TEQUILA | WHISKEY  
BOURBON | SCOTCH  
BEER | WINE

# COCKTAIL POWER HOUR

20 GUEST MINIMUM

PRICES LISTED ARE PER GUEST

1 HOUR OF OPEN BAR +  
PASSED APPETIZERS

## 1 HOUR WELL OPEN BAR

\$50

### INCLUDES

VODKA | GIN | RUM  
TEQUILA | BOURBON  
SCOTCH | BRANDY  
BEER | WINE

### CHOOSE 3 OUT OF 6 APPETIZERS

Beef Empanada  
Chicken Empanada  
Vegetable Spring Rolls  
Goat Cheese Tartlet  
Stuffed Mushrooms  
Bruschetta Toscana

## 1 HOUR PREMIUM OPEN BAR

\$70

### INCLUDES

VODKA | GIN | RUM  
TEQUILA | BOURBON  
SCOTCH | BRANDY  
BEER | WINE

### CHOOSE 3 OUT OF 6 APPETIZERS

Jumbo Lump Crab Cake  
Coconut Shrimp  
Petite Beef Wellington  
Braised Pork Tostada  
Pesto Chicken Bruschetta  
Tuna Poke Nachos

## ADD CUSTOM COCKTAIL MENU

\$10 PER GUEST

BUILD YOUR OWN COCKTAIL MENU WITH OUR CORPORATE MIXOLOGIST THROUGH A ONE-ON-ONE TASTING SESSION. INCLUDES CUSTOM MENU DESIGN & PRINT.

# CATERING

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# 2021

BRUNCH

PACKAGES

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# BRUNCH PACKAGES

10 GUEST MINIMUM

PRICES LISTED ARE PER GUEST

## CONTINENTAL PACKAGE

\$9

### INCLUDES

#### WHOLE ORGANIC FRUIT

Fiji Apples, Florida Oranges, Bosc Pears, Bananas

#### ASSORTED BAGELS & CREAM CHEESE

Plain New York Style Bagel, Everything,  
Cinnamon Raisin Traditional Cream, Cheese, Chive  
& Onion, Strawberry Agave

#### ASSORTED MINI MUFFINS

Banana Nut, Blueberry, Oat Bran

## A STEP ABOVE PACKAGE

\$14

### INCLUDES

#### ASSORTED BREAKFAST PASTRIES

Mixed Fruit, Apple & Cheese

#### ASSORTED MINI MUFFINS

Banana Nut, Blueberry, Oat Bran

#### ORGANIC FRESH SLICED FRUIT

#### BUILD YOUR OWN PARFAIT BAR

Vanilla Greek Yogurt, House Made Granola,  
Blueberries, Strawberries, Organic, Honey



# BRUNCH PACKAGES

10 GUEST MINIMUM

PRICES LISTED ARE PER GUEST

## LE BRUNCH PACKAGE

\$25

### AVOCADO TOAST

Multigrain Bread, Heirloom Tomato,  
Pickled Onion, Watermelon Radish, Baby Kale

### CAGE FREE SCRAMBLED EGGS

### ROASTED COUNTRY POTATOES WITH PEPPERS & ONIONS

### PROTEIN PLANCHA

Applewood Smoked Bacon, Pork Sausage,  
Turkey Sausage

## THE ULTIMATE PACKAGE

\$40

### ORGANIC FRESH SLICED FRUIT

### AVOCADO TOAST

Multigrain Bread, Heirloom Tomato, Pickled Onion,  
Watermelon Radish, Baby Kale

### CAGE FREE SCRAMBLED EGGS

### ROASTED COUNTRY POTATOES WITH PEPPERS & ONIONS

### PROTEIN PLANCHA

Applewood Smoked Bacon, Pork Sausage,  
Turkey Sausage

### CHEF ATTENDED STATIONS:

CHOICE OF • Build Your Own Omelet  
• Eggs Benedict Station

## ADD-ONS

APPLICABLE TO ANY BREAKFAST PACKAGE

ORGANIC FRESH SLICED FRUIT PLATTER | \$4

MINI CROISSANTS | \$3

ASSORTED BREAKFAST PASTRIES | \$3

BUILD YOUR OWN PARFAIT BAR | \$6

CHEF ATTENDED BYO OMELET STATION | \$8

CHEF ATTENDED BYO EGGS BENEDICT STATION | \$8

ASSORTED BAGELS & CREAM CHEESE (1 DOZEN) | \$28

CAGE FREE SCRAMBLED EGGS | \$4

ROASTED COUNTRY POTATOES | \$2

PROTEIN PLANCHA | \$6

AVOCADO TOAST | \$6

LUNCH

PACKAGES



# LIGHT BEGINNINGS PACKAGE

10 GUEST MINIMUM

PRICES LISTED ARE PER GUEST

## CHOICE OF:

**SOUP + SALAD | \$15**

### SOUP CHOICES

SMOKED TOMATO BISQUE

HOMESTYLE CHICKEN NOODLE

BACON + CORN CHOWDER

**SOUP + SANDWICH | \$18**

### SALAD CHOICES

HOUSE SALAD

Mixed Field Greens, Heirloom Tomato,  
Cucumber, Onion, Charred Corn, Scallion,  
Apple Cider Vinaigrette

CAESAR SALAD

Hearts Of Romaine, Shaved Parmesan,  
House Made Croutons, Cesar Dressing

ICEBERG WEDGE

Iceberg Lettuce, Heirloom Tomato,  
Red Onion, Applewood Smoked Bacon,  
Chunky Blue Cheese Dressing

**SANDWICH + SALAD | \$18**

### SANDWICH CHOICES

CHICKEN SANDWICH

Grilled Chicken, Cheddar Cheese, LTO,  
Sundried Tomato Pesto, Focaccia Bread

CLUB SANDWICH

Turkey, Ham, Swiss Cheese, LTO,  
Avocado Aioli, Multigrain Bread

ROASTED VEG SANDWICH

Roasted Eggplant, Zucchini, Squash, Red Onion,  
Greens, Basil Aioli, Focaccia Bread

# TAKE IT UP A NOTCH PACKAGE

10 GUEST MINIMUM

PRICES LISTED ARE PER GUEST

## CHOICE OF:

1 PROTEIN + 1 STARCH OR 1 VEGETABLE  
INCLUDES CHOICE OF HOUSE SALAD, CAESAR SALAD,  
OR ICEBERG WEDGE

### TIER 1

Buffet | \$24 or Plated | \$29

GRILLED LEMON GARLIC CHICKEN

ROASTED PORCHETTA

### STARCHES

GARLIC YUKON MASHED

PASTA PRIMAVERA

MEDITERRANEAN COUSCOUS

BASMATI RICE

### TIER 2

Buffet | \$30 or Plated | \$35

STEAK MEDALLIONS

PAN SEARED CITRUS SALMON

### VEGETABLES

ROASTED ASPARAGUS

HONEY ROASTED CARROTS

SAUTÉED HARICOT VERT

CHARRED BRUSSEL SPROUTS

### ADD-ONS

APPLICABLE TO ANY LUNCH PACKAGE

ORGANIC FRESH SLICED FRUIT PLATTER | \$4

MEAT & CHEESE CHARCUTERIE PLATTER | \$12

ORZO GIARDINIERA PASTA SALAD | \$4

HOUSE MADE POTATO CHIPS | \$3

GERMAN STYLE POTATO SALAD | \$3

POPPYSEED COLE SLAW | \$3

DINNER  
PACKAGES

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# DINNER PACKAGES

10 GUEST MINIMUM

PRICES LISTED ARE PER GUEST

## CHOICE OF:

2 PROTEIN OPTIONS + 1 STARCH + 1 VEGETABLE INCLUDES CHOICE OF HOUSE SALAD, CAESAR SALAD, OR ICEBERG WEDGE + WARM ASSORTED DINNER ROLLS

### TIER 1

Buffet | \$35 or Plated | \$40

GRILLED CHICKEN MADEIRA

PECAN CRUSTED TILAPIA

MOJITO ROASTED PORK

### TIER 2

Buffet | \$40 or Plated | \$45

CHIMICHURRI CHURRASCO STEAK

SAGE CRANBERRY TURKEY BREAST

GRILLED MAHI

With Pineapple Mango Salsa

### TIER 3

Buffet | \$45 or Plated | \$50

MISO GLAZED SALMON

BEEF TENDERLOIN

LEMONGRASS COCONUT SHRIMP

## STARCHES

GARLIC YUKON MASHED

PASTA PRIMAVERA

MEDITERRANEAN COUSCOUS

BASMATI RICE

CUBAN STYLE

BLACK BEANS & RICE

## VEGETABLES

ROASTED ASPARAGUS

HONEY ROASTED CARROTS

SAUTÉED HARICOT VERT

CHARRED BRUSSEL SPROUTS

SWEET PLANTAINS

# DINNER PACKAGES

APPLICABLE TO ANY DINNER PACKAGE

PRICES LISTED ARE PER GUEST

## LOBSTER MAC & CHEESE | \$4

Cavatappi Pasta, Fresh Lobster, Sun Dried Tomato, Asiago Cheese

## PERUVIAN PURPLE POTATOES | \$4

Roasted Purple Potatoes, Rosemary, Elephant Garlic

## LOADED GARLIC MASHED | \$4

Sour Cream, Shredded Cheeses, Crisp Bacon, Scallion & Chive

## OVEN ROASTED ASPARAGUS | \$3

Sea Salt, Crispy Prosciutto, Shaved Parmesan, Evoo Drizzle

## CREAM OF SPINACH AU GRATIN | \$3

Creamy Organic Spinach, Garlic, Spices, Melted Aged Parmesan Cheese

## SWEET POTATO CASSEROLE | \$3

Roasted Sweet Potatoes, Harissa, Crushed Pistachios

## FLAGLER SEAFOOD TOWER | \$100

Includes A Multi-Tier Seafood Display Consisting Of: Jumbo Shrimp Cocktail, Dungeness Crab Claws, Tuna & Shrimp Ceviche, & Oysters.

## MEAT & CHEESE CHARCUTERIE | \$12

# PREMIUM ADD-ONS

SWEETS

PACKAGES





# SWEETS PACKAGES

10 GUEST MINIMUM

PRICES LISTED ARE PER GUEST

## PLATED DESSERTS

\$5 PER GUEST - CHOICE OF 2

### FLORIDA KEY LIME PIE

Whipped Cream, Fresh Berries, Madagascar Vanilla  
Bean Cheesecake Graham Cracker Crust,  
Raspberry Reduction

### RASPBERRY CHOCOLATE DOME

Raspberry Mouse, Dark Chocolate Dome,  
Fresh Raspberries

### DECADENT BROWNIE

Chocolate Ganache, Whipped Cream,  
Candied Pecans

### TRIPLE LAYER CARROT CAKE

Cream Cheese Icing, Toasted Almonds

### PEANUT BUTTER BOMB

Captain Crunch & Peanut Butter Fudge Cake

## SHOOTERS SERIES

\$48 PER DOZEN | 2 DOZEN MINIMUM

### KAHLUA TIRAMISU

Kahlua Dipped Ladyfingers, Mascarpone Cheese,  
Powdered Cocoa

### SMORES

Graham Cracker Crumble, Chocolate Ganache,  
Charred Marshmallow

### PASSIONFRUIT PANNA COTTA

Fresh Passionfruit Cream

### STRAWBERRY CRÈME BRÛLÉE

Macerated Strawberries, Pastry Cream,  
Caramelized Sugar

### BLUEBERRY COBBLER

Slow Cooked Blueberries, Cinnamon Streusel

PASSED HORS

D'OEUVRES

# PASSED HORS D'OEUVRES

MINIMUM OF 2 DOZEN OF EACH OFFERING

PRICES LISTED ARE PER PIECE

## JUMBO LUMP CRAB CAKE | \$6

Charred Corn Relish, Roasted Red Pepper Coulis

## BEEF OR CHICKEN EMPANADAS | \$5

Braised Onions, Avocado Crema

## CHICKEN SPRING ROLLS | \$4

Ginger Chicken, Flash Fried Asian Vegetables,  
Orange Chili Sauce

## PETITE BEEF WELLINGTON | \$6

Beef Tenderloin, Mushroom Duxelle, Flaky Puff Pastry,  
Port Wine Demi-Glace

## COCONUT SHRIMP | \$5

Jumbo Crispy Shrimp, Coconut Curry Emulsion

## TUNA POKE NACHO | \$6

Sushi Grade Ahi Tuna, Cucumber, Watermelon,  
Red Onion, Sesame Ponzu, Wonton Crisps

## BRAISED PORK TOSTONES | \$4

Creamy Mojo Aioli, Traditional Sofrito

## GOAT CHEESE TARTLET | \$3

Caramelized Onion, Toasted Almond

## PEAR & ROQUEFORT PURSE | \$3

Bosc Pear, Creamy Roquefort Cheese

## VEGETABLE SPRING ROLLS | \$3

Flash Fried Asian Vegetables, Orange Chili Sauce

## PROSCIUTTO WRAPPED HONEYDEW | \$4

Aged Parmesan Crisps, Extra Virgin Olive Oil Drizzle

## BRUSCHETTA TOSCANA | \$3

Italian Plum Tomatoes, Garlic, Organic Basil

## SMOKED SALMON BITES | \$6

English Cucumber Slices, Nova Scotia Smoked Salmon,  
Dill Mustard Cream Sauce

## STUFFED MUSHROOMS | \$4

Roasted Vegetable Medley, Crispy Panko,  
Aged Balsamic Glaze

## PESTO CHICKEN BRUSCHETTA | \$5

House Made Pesto, Diced Roma Tomatoes,  
Aged Balsamic Glaze

OUR

PLATTERS

# PLATTERS

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20 GUEST MINIMUM

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**ORGANIC FRESH SLICED FRUIT PLATTER | \$80**

Guava Yogurt Dipping Sauce

**ORGANIC VEGETABLE CRUDITE | \$80**

Avocado Ranch Dipping Sauce

**MEAT & CHEESE GRAZING PLATTER | \$240**

Combination Of Domestic And Artisan Cheeses, Assorted Cured Meats,  
Served With Giardiniera, Assorted Olives, Dried Fruit And Nuts, & Baguette

**MEZZE PLATTER | \$200**

Assorted Grilled Mediterranean Vegetables, Couscous Salad,  
Roasted Red Pepper Hummus, Garlic Hummus, Tabbouleh, Grilled Pita Bread

**FLAGLER SEAFOOD TOWER | \$2000**

INCLUDES A MULTI-TIER SEAFOOD DISPLAY CONSISTING OF:

Jumbo Shrimp Cocktail, Dungeness Crab Claws, Tuna & Shrimp Ceviche, &  
Oysters. Served With Fresh Horseradish, Zesty Cocktail Sauce,  
Citrus Mignonette.

CHEF ATTENDED  
STATIONS

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# CHEF ATTENDED STATIONS

10 GUEST MINIMUM

PRICES LISTED ARE PER GUEST + \$125 FLAT FEE

## BUILD YOUR OWN SALAD BAR

\$14

### GREENS

Hearts Of Romaine, Spring Greens, Organic Baby Spinach

### PROTEIN

Diced Grilled Chicken, Diced Turkey, Diced Ham

### TOPPINGS

Cucumber, Heirloom Tomato, Julienned Carrots, Radish, Diced Red Onion, Garbanzo Beans, Charred Corn, Diced Peppers, Manzanilla Olives, Purple Cabbage, Shredded Jack Cheese, Toasted Sliced Almonds, Sunflower Seeds, House Made Croutons

### DRESSINGS

Balsamic, Vinaigrette, Apple Cider Vinaigrette, Garlic Ranch, Traditional Caesar

## BUILD YOUR OWN OMELET STATION

\$12

Cage Free Eggs, Mushrooms, Onions, Peppers, Spinach, Tomatoes, Shredded Jack Cheese

## BUILD YOUR OWN EGGS BENEDICT STATION

\$14

English Muffin, Canadian Bacon, Poached Cage Free Eggs, Traditional Hollandaise

# CHEF ATTENDED STATIONS

10 GUEST MINIMUM

PRICES LISTED ARE PER GUEST

## TASTE OF THE EAST

\$16

Includes Fortune Cookie & Chop Sticks.  
Served In Chinese Take-Out Boxes.

### BASE

Rice + Egg Noodle

### PROTEIN

Chicken + Shrimp

### SAUCES

Orange Ginger, Sweet Teriyaki, Sweet & Sour

### TOPPINGS

Peppers, Onions, Young Corn, Water

Chestnuts, Bamboo Shoots, Scallions, Carrots

## CARVING STATION

### TIER 1 | \$14

Roasted Pork Loin Or Sage Roasted Turkey  
Served With Cranberry Aioli, Dijon Mustard  
And Onion Gravy

### TIER 2 | \$22

Beef Tenderloin Or Prime Rib, Served With  
Horseradish Cream And Stone Ground  
Mustard

## PASTA STATION

\$14

### PASTA

Linguini, Cavatappi

### PROTEIN

Grilled Chicken Oreganata, Beef Ragout

### SAUCES

Tomato Basil Pomodoro, Roasted Garlic,  
4 Cheese Alfredo

### TOPPINGS

Spinach, Onion, Mushroom, Sundried  
Tomato, Zucchini, Eggplant,  
Grated Parmesan



# CHEF ATTENDED STATIONS

10 GUEST MINIMUM

PRICES LISTED ARE PER GUEST + \$125 FLAT FEE

## STREET TACO BAR

\$16

### TORTILLA

Flour Tortilla, Corn Tostada

### PROTEIN

Carnitas, Cilantro Lime Chicken, Tequila Shrimp

### TOPPINGS

Beans, Spanish Rice, Sauteed Fajita Veggies, Charred Corn, Cotija Cheese, Shredded Jack Cheese, Fresh Jalepenos, Purple Cabbage, Shredded Lettuce

### ACCOMPANIMENTS

Guacamole, Pico De Gallo, Creamy Cilantro, Mango Habanero, Roasted Poblano, Sour Cream

## PAELLA ACTION STATION

ALL PAELLAS CONSIST OF:  
Long Grain Saffron Rice, Onion, Tricolored Peppers, Plum Tomatoes, Cilantro, Garlic

### TIER 1: \$30

Chicken + Country Sausage

### TIER 2: \$40

Chicken + Country Sausage + Shrimp

### TIER 3: \$50

Chicken + Country Sausage + Shrimp + Calamari + Mussels

### ADD ON LOBSTER TAILS

\$10 Per Tail Per Guest

## GRILLING ACTION STATION

\$50 | AVAILABLE OUTDOORS ONLY

### OPEN FLAME GRILL SERVING THE FOLLOWING:

GRASS FED BEEF BURGER  
Organic Free Range Chicken Sandwiches

ALL BEEF FRANKS

### TOPPINGS

Include Assorted Cheeses, Lettuce, Tomatoes, Onions, Pickles, Ketchup, Mayo, Relish, Mustard

### SERVED WITH

House Made Potato Chips, Cole Slaw, And Potato Salad

# CHEF ATTENDED STATIONS

10 GUEST MINIMUM

PRICES LISTED ARE PER GUEST

## CHOCOLATE FONDUE FOUNTAIN

\$15

Milk Chocolate Fountain, Marshmallows, Strawberries, Bananas, Brownie Cubes, Shortcake Cubes, Rice Krispy Cubes, Toasted Shaved Coconut

## SMORES STATION

\$12

### CHOOSE 2 SMORES COMBINATIONS:

O.G.

Honey Graham Cracker, Milk Chocolate, Marshmallows

HIPSTER

Honey Graham Cracker, Dark Chocolate, Bacon, Sea Salt, Marshmallows

CHUNKY MONKEY

Chocolate Graham Cracker, Peanut Butter Cup, Soft Caramel, Banana Slices, Marshmallows

BIRTHDAY CAKE

Honey Graham Cracker, Cookies & Cream Chocolate, Sprinkles, Icing, Marshmallows

SALTED CARAMEL

Honey Graham Cracker, Caramel Square, Sea Salt, Pretzel Pieces, Marshmallows