

KNOLLE FARM & RANCH - PARTY MENUS – 2018

“DINNERS”

(NOTE: The Items that have an “A’La Carte” Prices can be served at an Appetizer Station, or combined w/ Specialty Vegetables for a Custom Designed “Dinner”. Menu.)

	Full dinner/pp	A’laCarte/pp
Chicken Parmesan	\$17.50	\$9
<i>* Sautéed Chicken Breast with Tomato Sauce made w/ Vegetables from our garden and covered w/ Mozzarella and Parmesan Cheese.</i>		
Chicken Piccata	\$17	\$9
<i>* Tender Chicken Breast with a Light Lemon Caper Sauce.</i>		
Lemon Chicken	\$17	n/a
<i>* Lightly Sautéed Chicken Breast with a Rich Lemon Cream Sauce And finished with a dusting of Parmesan cheese...</i>		
Chicken Cordon Bleu	\$18.50	\$10
<i>* Breaded Chicken Breast Stuffed with Ham and Swiss, then Pan Sauteed, and Smothered with our Swiss Cheese Sauce.</i>		
Fajitas with Trimmings	\$18.50	n/a
<i>* Beef and/or Chicken with Sautéed Onions and Bell Peppers.</i>		
Pork Tenderloin	\$18	\$9
<i>* Well Seasoned and Roasted to Perfection. Served with Fresh W/ Rolls and Sauces that compliment.</i>		
Stuffed Pork Tenderloin Wellington	\$20	\$13
<i>* Pork Tenderloin Wrapped in Puff Pastry and Stuffed w/ an Apricot, Cherry and Almond Compote.</i>		
Shrimp Boil	\$23. 50	n/a
<i>* Large Shrimp, Spicy Sausage Pieces, Baby New Potatoes & Corn on the Cob. ---Well-Seasoned with Creole Seasonings! Served in a Big Bowl, w/ Fresh Red Sauce and Lots of Fresh French Bread.</i>		
<i>-- Casual, Fun and always a Crowd Pleaser!</i>		
Salmon with Cucumber Sauce*	\$19	\$9
<i>* Grilled Salmon with a Light Cucumber Dill Sauce.</i>		
Rib Eye or 8 oz. Filet Steaks*	\$30	\$19
<i>* Prime Certified Angus Beef Grilled to your Perfect Temperature.</i>		
Beef Tenderloin @ Carving Station	\$30	\$19
<i>* Well Seasoned and Grilled to Perfection. Served w/ Homemade Yeast Rolls and Sauces.</i>		
Prime Rib Roast @ Carving Station, (or a Plated Dinner)	\$ 32	\$20
<i>* Highest Quality Prime Certified Angus Beef, beautifully crusted w/ Fresh Picked Herbs.. Served w/ a horseradish Sauce or Au jus.</i>		
Sirloin Steak Dinner	\$ 22	\$ 12
<i>* Delicious, tender Sirloin Steaks cut into personal size pieces, varying from rare to well done to please every member of your party.</i>		

All Dinners are served with a choice of salad, side vegetable, rice or potato dish and homemade bread. These may vary with entrée... please request chef's recommendation.

SIDE ITEM OPTIONS FOR FULL DINNER

Sauteed, Steamed, or Grilled Veggies

** Broccoli, Cauliflower, Carrots, Onions, Peppers. . (Please respect Seasonal availability).*

Glazed Carrots

- Orange/ Maple or Honey Glazes

Green Peas with Mushrooms

- Sautéed in Butter and Seasoned with Salt and Pepper.

Green Bean or Broccoli Almandine

- Green Beans or Fresh Broccoli in Brown Butter and Tossed with Almonds

Garlic Mashed Potatoes

- Mashed Potatoes with Whole Roasted Garlic Cloves.

Party Potatoes

- Loaded Mashed Potatoes with Cheese, Bacon, Onions, Sour Cream and Chives.

Pasta

- * Your choice of Pastas with Pesto, Roasted Garlic Butter, or Marinera Sauce.

Corn Casserole

- Creamy, Sweet and Corny

Broccoli or/ Broccoli and Cheese

- Steamed Broccoli with either an Almondine Butter or a Warm Cheese Sauce

Texas Beans, Refried Beans or Black Eyed Peas

- All Beans and Simmered for Hours, & “Spiced” to yummy perfection!

Rice Pilaf, Mexican Rice or Brown Rice

- Well Seasoned and Cooked to Perfect Al Dente Every Time.

Macaroni and Cheese

- Creamy Home Made Three Cheese Sauce with Macaroni Pasta.

Mexican Corn & Rice Casserole

- Sweet Corn & Rice Combined w/ Onions & Peppers and Yummy Cheeses.

Cheese Grits

- ♥ One of our Favorites! Slightly Spicy, Creamy Cheese Grits, with Zesty Sharp Cheddar Cheese – Not your Mom’s Grits!

“YES, WE DO FANTASTIC BARBEQUE! PRICE DEPENDS ON NUMBER OF MEATS AND EXTRAS. PLEASE ASK FOR PRICES.

“ON THE LITE SIDE”-----Take a bite out of your bill!!!**Steamship of Beef****\$ 18.50**

- What a presentation this makes! This entire leg of beef is roasted to perfection for hours, and carved at your event, to each guest’s specifications, by our talented chefs.... Served with au jus and/ or horseradish sauce and fresh homemade yeast rolls, salad, and choice of potatoes or rice dish. (This is appropriate for large groups only.)

Short Ribs**\$ 21.50**

- Succulent & meaty! - Tender pieces of beef rib meat, gently braised and seasoned to perfection. This is a tasty and hearty treat for your guests. Add a delicious potato or rice dish, and a beautiful salad, fresh bread, and you have a perfect dinner for a great price!

Pasta Bar**\$15-\$18**

- This is a meal in itself! Served with a beautiful fresh salad and garlic bread, you can please every member of your group! We include up to 3 types of pasta, and up to 4 types of sauces. Choose from marinara sauce, meat sauce, alfredo sauce, and pesto sauce, PLUS..... Your choice of roasted veggies...cheeses... stroganoff...roasted chicken strips...meatballs and/ or Italian sausage....- (Price depends upon toppings and sauces.)

Chicken or Shrimp Alfredo**\$16/ Chicken & \$18/ Shrimp**

- Pesto Cream Sauce surrounds big slices of Grilled Chicken, Mushroom, Red & Yellow Peppers, Onions, & Tri- Colored Bow Tie Pasta.

--- (We can also do a “MINI PASTA BAR” with fresh salad, as a side option with an entrée, just choosing different sauces, vs. meat additions] ... Add \$7.00 to an “a-la carte” entrée.)

Build Your Own Tacos**\$16**

- Well Seasoned, Spicy Lean Ground Beef, Cheese, Salsa, Sour Cream, Guacamole and Homemade Fresh Tortillas

Chicken or Beef Enchiladas with Trimmings**\$16**

- Enchilada Sauce Made in House topped w/ Three Cheeses.

Grilled Chicken Santa Fe**\$17**

- Tender, Spicy Grilled Chicken Breast, topped w/ melted Monterrey Jack Cheese, Grilled Onions, Fresh Peppers, and house made Guacamole & Pico!
- Served w/ Spanish Rice or Charro Beans --- Always a hit!

Homemade Soup	\$ 10
<ul style="list-style-type: none"> • <i>Rich Cheese Soup, Tomato Basil, Butternut Squash, Chilled Strawberry or Watermelon . . .</i> <i>The Chef Can Compose Just About Any Soup you Like with Respect to Seasonality.</i> 	
Home Made Chili	\$14.50
<ul style="list-style-type: none"> * <i>Tender Chunks of Steak & Ground Sirloin Simmered for hours with the perfect combination of fresh Ground Chilies & Southwest Seasonings. Serve this with a Fresh Cornbread & a Big Salad, & you have a perfect cold weather dinner that Everyone loves, and it's budget friendly too! (With or without beans.</i> 	
Chicken Spaghetti	\$15.50
<ul style="list-style-type: none"> • <i>Grilled Chicken Breast Strips in a Cheesy sauce with Mushrooms and Garden Vegetables.</i> 	
King Ranch Chicken	\$15
<ul style="list-style-type: none"> • <i>A Texas Staple for Warm Feel Good Country Food.</i> • <i>Boneless, Skinless Chicken Breast Baked into a Creamy, Cheesy, Mushroom Sauce with layers of Corn Tortillas.</i> 	
Lasagna	\$15
<ul style="list-style-type: none"> * <i>Layers of Pasta, Mozzarella, Ricotta, Parmesan and Meaty Tomato Sauce Made with Vegetables from Our Garden. (THIS CAN BE VEGETABLE LASAGNA ALSO.)</i> 	
Mexican Dinner	\$18
<ul style="list-style-type: none"> • <i>Enchiladas, Tacos, Rice, Beans, Guacamole, Chip & Homemade Salsa.</i> • <i>Carne Guisada May be Substituted for Enchiladas or Tacos.</i> 	

Dinners in this category served with, Fresh Mixed Salad, Homemade Rolls & Cornbread, and Iced Tea. (Chef will help with pairing these items with your dinner.)

FUN EXTRAS

(These costs can vary with size of Salmon, Pig or Goat)

Whole Salmon --- Serves 70+	\$400 +
Whole Pig--- Serves 100 – 150	\$650 + -
Whole Goat--- Serves 60 – 100	\$300 +

SPECIALTY APPETIZER, OR VEGETABLES SELECTIONS **- PRICED PER PERSON**

Mashed Potato Bar	\$ 5.00
<ul style="list-style-type: none"> * <i>Bacon, Sour Cream, Cheese, Chives, Salsa, and Onions</i> 	
Green Bean Bundle	\$3.75
<ul style="list-style-type: none"> * <i>Wrapped in Bacon</i> 	
Fried Green Beans	\$2.75
<ul style="list-style-type: none"> * <i>Beer Battered and Deep Fried.</i> 	
Carrot Bundles	\$4.50
<ul style="list-style-type: none"> * <i>Tied with chives in a sweet orange glaze.</i> 	
Wrapped Asparagus	\$4.50
<ul style="list-style-type: none"> * <i>With Bacon or Puff Pastry, dusted w/ Parmesan cheese.Or Both for a Dollar per person Extra</i> 	
*Fruit Tray & Cheese Table	\$5.50
<ul style="list-style-type: none"> * <i>Sliced Cantaloupe, Honeydew Melon, Watermelon, Pineapple</i> <i>Cubes of Cheddar, Swiss and Pepper Jack Cheeses.</i> 	
*Vegetable Tray	\$5.00
<ul style="list-style-type: none"> * <i>Broccoli, Cauliflower, Carrots, Celery, Bell Peppers, Cucumbers . . .</i> * <i>Served with a Vegetable Cheese Dip.</i> 	
Cheese Display Only	\$4.50
<ul style="list-style-type: none"> * <i>A Variety of Quality Cheeses Sliced and Displayed on Cheese Boards With Grapes and Nuts.----A Great Choice for a Conversation Starter.</i> 	
Stuffed Baby New Potatoes w/ Artichoke Dip	\$4.00
<ul style="list-style-type: none"> * <i>Delicate individual New Potatoes stuffed w/ a blend of Artichokes, Fresh Parmesan cheese, and spices---BEAUTIFUL & YUMMY</i> 	

*****Artisan Cheese & Chacuterrie “Table”**

** A large Table Display of Fresh Artisan Cheeses, Dried Sausages & Cured Meats, Spreads, Olives, Fruits, Nuts, & Home Made Breads & Olive Oils.*

--- This has become a recent favorite for all ages! If you want to “Wow” your guests, this is the way to do it!

NOTE: A Combination Cold Table w/ a Colorful Display of Fruit along w/ Fresh Garden Vegetables/ dip & Crackers can be substituted for a Slightly Higher Price.

Smoked Salmon with Condiments	\$7.50
<i>* Thinly Sliced Smoked Salmon, Served w/ Capers, Diced Red Onions, & Sour Cream, Served with Assorted Crackers and Thin Slices of Cucumber.</i>	
Fish Tacos	\$9
<i>* Grilled or Lightly Fried Fresh Fish, Served with a Zesty Citrus Seafood Slaw.</i>	
Pineapple Teriyaki Kabobs - OR- Shrimp Kabobs with Bacon	\$9
<i>* Pork Skewers Marinated and Glazed with Pineapple, Onions and Bell Peppers.</i>	
<i>- OR- Marinated Shrimp Skewered with Bacon and Vegetables & a Touch of Honey.</i>	
Beef Kabobs	\$14
<i>* Quality Certified Angus Beef Marinated and Skewered with Fresh Vegetables.</i>	
Grilled Quail	\$13
<i>* Very Tender and Juicy - Perfect Golden Color... A Real South Texas Hit!</i>	
Avocado Bar	\$7.50
<i>* Stuffed with Our Bay Scallop Ceviche and Fiesta Shrimp. Table Decorated with Other Condiments, Flowers and Large Displays of Avocadoes.</i>	
<u>APPETIZERS- INDIVIDUAL ITEMS- PRICED PER DOZEN</u>	
Brown Sugar Baked Bacon Strips	\$ 13/ dozen
<i>* Individually Baked Bacon, w/ Caramelized Brown Sugar & Spices</i>	
Tortilla Wraps	\$7.50/ dozen
<i>* Ranch Seasoning, Chopped Olives, Onion and Pimento Wrapped in a House Made Tortilla with Cream Cheese</i>	
Puff Pastry “Hot Pockets”	\$ 11 /dozen
<i>* Crostini Forest Ham & Jalapeno Cheese Wrapped in Puff Pastry</i>	
Chef’s Selection of Mini Pastry Cups	\$ 12/ dozen
<i>* Flaky pastry cups of individual goodness, filled w/ different selections of Yummy Ingredients – Smoked Salmon w/ cream cheese, Bean Dip topped w/ Cheeses, Cream Cheese, w/ Home made Pesto and Sun Dried Tomato, And lots more,</i>	
<i>--- Makes this the perfect passed appetizer to suit all your guests’ tastes,</i>	
Mini Pizzas	\$ 14/dozen
<i>* Cheese, Pepperoni and basil</i>	
Sausage in Puff Pastry	\$ 9 /dozen
<i>* Smoked Jalapeno Sausage Wrapped w/ Spicy Mustard</i>	
Mini Quiches	\$12/dozen
<i>* Bacon, Spinach, Onions, Swiss Chees, & Eggs mixture inside a Delicate Shell of Pie Crust.</i>	
Bacon Wrapped Avacado Slices	\$16/dozen
<i>* Thick Slices of Fresh Avacado, wrapped in seasoned bacon & baked perfectly. Served w/ a choice of dips. ---A unique and utterly delicious passed appetizer!</i>	
Asparagus	\$16 /dozen
<i>* Chilled Asparagus Spears Wrapped in Prosciutto ----OR----- WRAPPED in PUFF PAASTRY and Topped with Parmesan Cheese</i>	
Quesadillas	\$16/ dozen
<i>* Comes in Cheese, Chicken, or Veggie - s Steak is One Extra Dollar Per Dozen</i>	
Crab Cakes	\$19/ dozen
<i>* Fresh Lump Crab Meat with Diced Red Bell Pepper, Red Onion and a bit of Mayo for a base and the Rest is a Secret!</i>	

Shrimp Cakes	\$19/dozen
* <i>Finely Chopped Vegetables and Herbs Mixed with Shrimp and Some Magical Powers.</i>	
-- <i>They are Divine!</i>	
Stuffed Mushrooms – Crab Stuffed – OR - Prosciutto Stuffed	\$ 17/ dozen
* <i>Cremini Mushroom Tops Stuffed with Well Seasoned and Dressed, Fresh Lump Crab Meat</i>	
--- OR---	
* <i>Chilled Cremini Mushroom Tops Stuffed with Cream Cheese, Lemon and Prosciutto</i>	
Smoked Salmon	\$16/dozen
* <i>Mini Potato Wafer- OR- Cucunber Slice, with Smoked Salmon and a Poblano Cream.</i>	
Crab Stuffed Jalapenos	\$17/dozen
* <i>Jalapenos Stuffed with Crab Meat and Cream Cheese, and Fried to a Golden Brown.</i>	
Large Cocktail Shrimp	\$ 22/dozen
* <i>Jumbo Shrimp Peeled Boiled and Chilled – Served w/ Spicy Cocktail Sauce</i>	
Mini Beef Wellington	\$24/dozen
* <i>Beefy Mini Fillets, Wrapped in Puff Pastry</i>	
Scallops or Shrimp Wrapped in Bacon	\$20/dozen
• <i>Seared to a Perfect Golden Brown</i>	

SKEWERS & KABOBS-----

* Antipasto Skewer	\$18/ dozen
- <i>Cheese Ravioli, Green Olive, Sun Dried Tomato, Prosciutto & Artichoke Hearts.</i>	
* Caprese Kabob	\$11.50/dozen
- <i>Skewered Cherry Tomatoes & Mozzarella with freshly made Basil/ Garlic Pesto.</i>	
* Fresh Fruit Kabob	\$ 12/dozen
- <i>A Variety of Fresh Fruits & Melons alternated with Prosciutto, &/ or Cheeses</i>	
(<i>Honeydew, Cantelope, & Prosciutto, or Watermelon & Mozzarella drizzled w/ balsamic</i>)	

CROSTINI CHOICES -----

– **Home made Crisp French Bread Crostinis, topped / your choice of:**

* Surf and Turf Crostini	\$22/dozen
- <i>Crostini with Beef Tenderloin and Crabmeat topped with Hollandaise Sauce</i>	
* Pecan Pork Crostini	\$18/ dozen
- <i>Crostini with Pecan Crusted Pork Tenderloin with Strawberry Balsamic Reduction</i>	
* Crisp Crostini Topped w/ Goat Cheese, and Sliced Pears	\$ 15/dozen
- <i>Fresh Pears and Goat Cheese drizzled w/ Fresh Knolle Honey – Divine taste combo!</i>	
* Caprese Crostioni	\$ 13/dozen
- <i>Crostini, topped w/ Tomato, Mozzarella and Garden Fresh Basil,</i>	

Josefinos

* <i>A nice piece of French bread topped w/ a creamy mixture of</i>	\$ 17/dozen
<i>Garlic, Green chilies, Jack cheese & spices & broiled to perfection.</i>	
-- <i>A yummy bubbly, cheesy delight!</i>	

APPETIZERS – CHIPS & DIPS---PER PERSON

QUESO DIP	\$3.25
BLACK-EYED PEA DIP	\$2.50
GUACAMOLE	\$3.75
LAYERED MEXICAN DIP	\$4.50
ARTICHOKE DIP	\$4.00
CEVICHE	\$4.75
SHRIMP MOLD	\$4.75
PICO DE GALLO	\$2.00
TRIO OF QUESO/ QUACAMOLE & PICO DE GALLO W/ CHIPS	\$ 4.75

INDIVIDUAL SALADS

CAESAR SALADS	\$3.00
SPINACH SALAD	\$3.50
WEDGE OF LETTUCE	\$2.75
FIELD GREENS with STRAWBERIES, FETA CHEESE, ETC.	\$3.75
BIB LETTUCE with lemon dressing	\$2.75
MIXED SALAD	\$3.00
MIXED SALAD W/ TOMATOES/ AVACADO/ ARTICHOKE HEARTS, ETC. ----- (choice of dressings)	\$ 3.50
TOMATOES and MOZZARELLA /fresh basil	\$ 3.75

SANDWICHES - W/ CHIPS – PER PERSON

CHICKEN SALAD	\$8.25
TUNA SALAD	\$8.00
PIMENTO CHEESE	\$7.50
CREAM CHEESE with CUCUMBER	\$7.50
BEEF TENDERLOIN ON CROISSANTS	\$13.50
STEAK WITH ONIONS on French Bread Loaves	\$13.50
HAMBURGERS with Trimmings - 1/3 lb. Angus Beef	\$13.50
(All sandwiches served with chips)	

NOTE: The normal state food tax and 18 % gratuity will be added to all food service.

ALL FOOD COSTS INCLUDE FOOD, PREPARATION, SERVING, (BUFFETS OR “STATIONS”, USING BANQUET QUALITY CHAFING SERVERS), HIGH QUALITY CLEAR ACRYLIC PLATES, FORKS & KNIVES, and ICED TEA.

----WE RESERVE THE RIGHT TO CHANGE PRICES ON THIS MENU, W/ MARKET PRICE; BUT, ONCE AN EVENT IS BOOKED, THE FOOD COSTS ARE LOCKED IN, [EXCEPT FOR WHOLE SALMON, PIG OR GOAT].