



CATERING MENU

HIGH-QUALITY CATERING • HIGH-QUALITY MISSION

WWW.OPPORTUNITYKNOCKSNOW.ORG

BURGER BAR

11.00/10.50/PER GUEST

ALL BEEF BURGER

Fresh ground chuck and short rib

BLACK BEAN BURGER

Black bean, chipotle, sunflower seeds

TACO BAR

10.00/9.50/PER GUEST

PORK

Citrus and chile braised shoulder

BLACK BEAN & SWEET POTATO

Cumin, chili powder, oregano

CONDIMENTS

- Spicy pineapple salsa
- Mild pico de gallo
- Cotija cheese
- Avocado crema
- Pickled red onion
- Pickled jalapeno

HOTDOG BAR

7.50/7.00/PER GUEST

BEEF

All beef hotdog on a potato bun

CONDIMENTS

- Diced onion
- Sports peppers
- Mustard
- Relish
- Knockout pickle
- Celery Salt
- Tomatoes

MASHED POTATO BAR

6.75/6.25/PER GUEST

SOUR CREAM MASHED POTATOES

CONDIMENTS

- Shredded cheddar cheese
- Crumbled blue cheese
- Creamed corn
- Roasted Broccoli
- Bacon Bits

For more information, please visit us at opportunityknocksnow.org or email our Culinary Director, Joseph Hart at:

JOSEPH@OPPORTUNITYKNOCKSNOW.ORG



SANDWICHES • COLD

COLD CUBAN • 8.00/7.50

Slow roasted pork, deli ham, knockout pickle, mustard, french bread

ROAST BEEF • 7.50/7.00

Rare roast beef, cheddar, horseradish mayo, arugula, potato roll

MUSHROOM • 7.50/7.00

Marinated portabello, cheddar, horseradish mayo, arugula, potato roll

CALIFORNIA • 7.50/7.00

Grilled zucchini, grilled eggplant, tomato jam, pesto mayo, provolone, french bread

ROAST TURKEY • 7.50/7.00

Turkey breast, swiss cheese, knockout pickle, mustard, herbed mayo, french bread

TUNA SALAD • 7.50/7.00

Red onion, celery, cheddar, potato roll

SANDWICHES • HOT

PULLED PORK • 9.00/8.50

Maple smoked, creamy coleslaw, knockout pickle, knockout sauce

BRISKET • 10.00/9.50

Maple smoked, creamy coleslaw, knockout pickle, knockout sauce

FALAFEL • 8.00/7.50

Chickpea, cumin, coriander, knockout pickle, tzatziki sauce

PORTABELLA • 8.00/7.50

Marinated and grilled, herbed garlic mayo, provolone, knockout pickle



APPETIZERS

SMOKED DUCK • Tray of 25 = 75.00
• Tray of 50 = 140.00

Maple smoked duck breast, buttery cracker,
triple creme, fig jam, watercress

CAPRESE SKEWER • Tray of 25 = 25.00
• Tray of 50 = 45.00

Marinated mozzarella, cherry tomato, basil
Add prosciutto for 25.00/45.00

MEXICAN SHRIMP • Tray of 25 = 125.00
• Tray of 50 = 200.00

marinated shrimp, corn puree, avocado
crema, cilantro

BACON WRAPPED SCALLOP • Tray of 25 = 125.00
• Tray of 50 = 200.00

maple glaze

BBQ MEATBALL • Tray of 25 = 60.00
• Tray of 50 = 100.00

House BBQ sauce, all beef

STUFFED RED POTATOES • Tray of 25 = 75.00
• Tray of 50 = 140.00

Stuffed with choice of sour cream and bacon,
pot roast and cheddar cheese, or mushroom risotto

PULLED PORK SLIDERS • Tray of 25 = 125.00
• Tray of 50 = 225.00

A mini version of our original

BRISKET SLIDERS • Tray of 25 = 150.00
• Tray of 50 = 275.00

A mini version of our original

CHICKEN SALAD • Tray of 25 = 60.00
• Tray of 50 = 100.00

House made with grapes and sunflower seeds,
served on choice of buttery cracker or celery stick

ENTREES

**HERB ROASTED BEEF TENDERLOIN
& HORSERADISH CREAM** • 22.00/20.00

**CRISPY SKIN SALMON & TOMATO
SAFFRON SAUCE** • 20.00/18.00

**SMOKED DUCK BREAST &
FIG REDUCTION** • 20.00/18.00

POT ROAST W/ HERB GRAVY • 14.00/12.00

**HOUSE SMOKED BBQ CHICKEN
(3 PIECE)** • 12.00/11.00

HOUSE SMOKED BRISKET • 14.00/13.00

**HOUSE SMOKED ST. LOUIS RIBS
(ONE SLAB)** • 12.00/11.00

**HERB ROAST TURKEY &
GRAVY** • 13.00/12.00

SMOKED TURKEY & GRAVY • 14.00/13.00

STUFFED MUSHROOM • 13.00/12.00

Portabello mushroom stuffed with spinach,
artichokes, cream cheese, parmesan



SIDES

**SOUR CREAM MASHED
POTATOES • 45.00/85.00**

ROASTED CORN SALAD • 45/85.00

CAPRESE PASTA SALAD • 45/70.00

**CORNBREAD WITH HONEY
MAPLE BUTTER • 35/65.00**

COLESLAW • 35/60.00

**BASMATI SALAD WITH CITRUS
DRESSING • 35/60.00**

RATATOUILLE • 35/60.00

**GRILLED SEASONAL
VEGETABLES • 35/60.00**

SEASONAL SALAD • 35/60.00

With choice of house dressing: maple-balsamic
or house made ranch

MACARONI & CHEESE • 35/60.00

BRATWURST BAKED BEANS • 35/60.00
(vegetarian also available)

**ROASTED RED POTATOES
WITH ROSEMARY AIOLI • 35/60.00**

Each pan feeds 20-30 people/ Half pan feeds 10-20 people

BEVERAGES

Per person

COFFEE • 2.00

TEA • 2.00

COLD BREW COFFEE • 3.00

COLD BREW TEA • 3.00

DESSERTS

**BROWN BUTTER CHOCOLATE
CHIP COOKIE • 1.00**

SEA SALT OATMEAL COOKIE • 1.00

BACON BROWNIE • 3.00

BLACK AND WHITE CUPCAKE • 4.00

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Beverages & Desserts/ minimum order of 20