CATERING MENU
HIGH-QUALITY CATERING • HIGH-QUALITY MISSION
WWW.OPPORTUNITYKNOCKSNOW.ORG
**BURGER BAR**

**ALL BEEF BURGER**
Fresh ground chuck and short rib

**BLACK BEAN BURGER**
Black bean, chipotle, sunflower seeds

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**HOTDOG BAR**

**BEEF**
All beef hotdog on a potato bun

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

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**TACO BAR**

**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

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**MASHED POTATO BAR**

**SOUR CREAM MASHED POTATOES**

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

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

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*First price guest count lower than 50, Second price guest count 50 or higher

*All food orders must be in multiples of 10 guests
**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

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**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

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**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
Portobello mushroom stuffed with spinach, artichokes, cream cheese, parmesan

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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

BEVERAGES

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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