



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

KCC SMOKEHOUSE

All meats are raised responsibly and sourced from
Slagel Farms in Fairbury, IL

SANDWICHES

CHUCK WAGON • 11.00/10.00

House cured and smoked pastrami, sauerkraut,
Russian dressing, swiss cheese, & Turano rustic rye

KAT'S CLUB • 11.00/10.00

House cured and smoked ham, roast mojo pork,
Knockout classic pickle, yellow mustard, swiss
cheese, & Turano country white

THE GANCER • 10.00/9.00

Oak and maple smoked turkey breast, mayo,
lettuce, tomato, swiss cheese, Turano country white

THE MCINTYRE • 10.00/9.00

Grilled eggplant, arugula, tomato jam, basil goat
cheese spread, Turano country white

THE BRISKET • 11.00/10.00

Oak and pecan smoked brisket, Knockout Classic
pickle, coleslaw, cold brew coffee bbq sauce

PULLED PORK • 10.00/9.00

Oak and maple smoked pork shoulder, Knockout
Classic pickle, coleslaw, cold brew coffee bbq sauce

THE KOREAN SMOKEHOUSE • 12.00/11.00

Smoked pork shoulder, Asian slaw, housemade
kimchi pickles, & Asian pear bbq sauce

**add \$1 per sandwich for brisket instead of pork
shoulder*

BOXED LUNCHES

\$15 per person (minimum order of 20)

Choice of Chuck Wagon, Kat's Club, The
Gancer, or The McIntyre
Individual servings of caprese pasta salad and
green salad with house dressing
Brown butter chocolate chip cookie



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 • 45/85.00

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

COLESLAW • 35/60.00

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

RATATOUILLE • 45/85.00

SEASONAL SALAD • 35/60.00

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

MACARONI & CHEESE • 35/60.00

BAKED BEANS • 35/60.00
(vegetarian also available)

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

**ROASTED BROCCOLI WITH CHIVE
BROWN BUTTER SAUCE • 45/85.00**

**GRILLED EGGPLANT, ZUCCHINI, AND
SUMMER SQUASH WITH CHERRY
TOMATOES AND BASIL • 45/85.00**

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

Beverages & Desserts/ minimum order of 20

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