



EVENTS at **a knives work**

sample menus
rates & policies
inspiration

great food, local people, fresh ideas

Events at A Knife's Work

At A Knife's Work, we pride ourselves on truly great food and service. We work closely with local farmers and growers to bring you the best seasonal meat and produce. Everything we serve is cooked by us, from scratch, just like it should be. And as always, we have no set menus. Each and every event will receive a custom hand written menu, tailored to your tastes at no extra charge.

Each type of event we offer is separated into three basic tiers. This chart will help give you an idea of the base costs and services included with each event type. The rates provided are simply a starting point and can be higher or lower depending on your needs and individual menu. You can add additional appetizers or courses to any event at a reasonable cost. We are versatile, creative and can design any type of event for you!

Appetizers or Lunch *start at \$20 per person**

- Appetizer menu includes 3-4 options
- Lunch menu includes a salad, side and a protein course, depending on menu
- Includes compostables plates, napkins, forks, serving utensils and item description cards
- Delivery or pickup available
- Additional services available

Buffet & Grazing Style Events *start at \$50 per person**

- Includes 4-5 course options
- Includes compostables plates, napkins, forks, serving utensils and item description cards
- Clients may provide the flatware, tableware, serveware and glassware *rentals may be required*
- Delivery or pickup available
- Additional services available

Coursed Seated Events *start at \$100 per person**

- Includes a passed appetizer and a four course meal
- Requires an event staff
- May require rentals
- Additional services available

Additional Services *billed separately*

Event Coordination & Staffing
Wine, Beer or Spirit Pairing
Rental Arrangements
Floral Arrangements
Coffee Service
Delivery

*\$300 minimum order for appetizers and lunch. \$500 minimum order for all others.



Event Coordination & Staffing

Let A Knife's Work coordinate and staff your event so you can relax and enjoy the day! We work with you to design a look and feel for your event that is as delicious as it is stunning and inviting. Each course is beautifully presented whether you are serving your guests at the table or offering a expansive buffet. We arrange the event staff, setup, breakdown, wine pairings, rental arrangements and coffee service. We manage every last detail so you can relax and enjoy your event! An additional 15% is added to the total bill for this service. Servers and chefs are billed separately at \$25.00 pr/hr with a minimum of four hours each. Additional planning services that go above and beyond the services explained here, like designing the look and feel of your event, are billed at \$50.00 pr/hr.

Wine, Beer & Spirit Pairing

A Knife's Work will be happy to pair wine, beer and spirits with your meal. We feel pairing the proper drink with our delicious food elevates the experience. We work with Everyday Wines in Ann Arbor for all of our wine and beer needs. An additional 15% will be added to the beverage portion of the bill for this service.

Rental Arrangements

We work with you to determine your specific rental needs, place and receive the order and assure everything is maintained during the event. At the end of the event we will clean and repackage all rentals per the renters requirements. An additional 15% will be added to the rental portion of the bill for this service.

Floral Arrangements

We work closely with Pot & Box of Ann Arbor for all of our floral needs. We do not charge for this service. We will happily place your floral arrangements the day of, at staffed events, at no extra charge. We recommended contacting Lisa Waud, owner of Pot & Box, at potandbox@gmail.com for further information.

Coffee Services

We will happily provide coffee services the day of your event. We work closely with Roos Roast of Ann Arbor to bring you the freshest, tastiest cup you've ever had. Prices vary depending on quantity. Cream, sugar, and sugar substitute included.

Delivery

We will deliver anywhere in Ann Arbor for a flat rate of \$15.00. Outside of Ann Arbor we bill \$1.00 per mile. You may pickup your appetizer or buffet order at no extra charge.

Menu Revisions

All events receive a unique, custom tailored menu at no extra cost. For events under \$2500 one menu revision is included. For events over \$2500 two revisions are included. Additional revisions will be billed at \$50 per menu.

Meetings & Consultations

All events over \$1000 includes one 30 minute in-person meeting. Events over \$3000 include one 1 hour and one 30 minute in person meeting, if necessary. All other in-person meetings and consultations will be billed at \$50 pr/hr.

Alcohol Policy

If A Knife's Work handles alcoholic beverages for the event, the client agrees to irrevocably and unconditionally release A Knife's Work, its employees and contractors jointly and individually from any liability, claims, actions and causes of action in connection with the service and consumption of alcoholic beverages.

Liability

The client agrees to irrevocably and unconditionally release A Knife's Work from liability, claims, demands and actions related to any loss, damage or injury sustained by any participant in connection with items not directly provided by A Knife's Work.

Food Safety

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.

APPETIZER & LUNCH
sample menus

Sample Appetizer Menu

\$25 pr/person | *Includes compostables plates, napkins, forks, serving utensils and item description cards*

Menu

Petite Pork Tamales with Fresh Peach and Green Chili Salsa

Smoked pork shoulder rolled in creamy corn masa then wrapped in parchment paper. Served with a fresh peach, red onion and green chili salsa

Roasted Eggplant, Tomato and Mint Ragout in Radicchio Cups ●

Oven roasted eggplant, tomato and onions served in radicchio cups and dressed with fresh mint and honey vinaigrette

Moroccan Lemon and Green Olive Potato Salad with Smoked Chili Dressing ●

Green olive and cherry tomato potato salad finished with lemon zest, olive oil and smoked Spanish paprika dressing

Watermelon and Tomato Skewers with Lemon Sherry Vinaigrette ●

Cubed watermelon topped with tomato seeds and finished with edible flowers and lemon sherry vinaigrette

- Vegetarian dish



Sample Appetizer Menu

\$30 pr/person | *Includes compostables plates, napkins, forks, serving utensils and item description cards*

Menu

Mussels on the half shell with Parsley Bacon Butter

Mussels on the half shell warmed in the oven with an apple wood bacon and parsley compound butter

Endive Salad with Oranges, Tarragon, and Almonds •

Fresh salad of Belgian endive leaves, sweet tarragon, oranges, and toasted almonds

Creole Drunken Pulled Pork with Sweet Cornbread

A beer, apple cider vinegar, and Creole seasoning braised pork served with honey sweetened house-made cornbread

Manchegan Pisto Bruschetta •

Ragout of zucchini, summer squash, red onion, tomato and fresh herbs served on oven baked toast points

- Vegetarian dish



Sample Lunch Menu

\$20 pr/person | *Includes compostables plates, napkins, forks, serving utensils and item description cards*

Menu

Fresh Baby Lettuce Salad with Red Onion •

Tender baby lettuce with shaved red onion and a sherry-lemon vinaigrette

Turkish Chick Peas and Roasted Vegetables •

Freshly cooked Turkish chick peas with roasted onion, eggplant, red pepper and fresh parsley

Miniature Mustarded Chicken Sandwiches with Honey Aioli

Whole grain mustard rubbed chicken breast mini sandwiches with oven roasted tomato and a honey aioli

- Vegetarian dish



Sample Lunch Menu

\$25 pr/person | *Includes compostables plates, napkins, forks, serving utensils and item description cards*

Menu

Spiced Potato Turnovers with Tamarind and Mint Chutneys •

Homemade garam masala spiced potato, onion, and herbed potato turnovers. Accompanied by tamarind and mint chutneys

Cauliflower, Chickpea and Fresh Herb Tabouleh •

Pan roasted cumin and coriander spiced cauliflower florets tossed with red onion, chickpeas, fresh parsley and mint. Finished with lemon and extra virgin olive oil

Roast Jerk Turkey and Market Greens Salad

Jerk spiced rubbed and roasted turkey breast served in thin slices over market greens and scallion salad. Served with lime, jalapeno and allspice vinaigrette

Almond and Rosewater Pastries •

Toasted almonds mixed with quince paste, cinnamon and sugar. Baked in golden puff pastry

- Vegetarian dish



BUFFET & GRAZING
sample menus

Sample Buffet Dinner Menu

\$50 pr/person | *Includes compostables plates, napkins, forks, serving utensils and item description cards*

Menu

Assortment of Fresh Baked Zingerman's Breads with Creamery Butter ●

An assortment of rustic breads with fresh churned creamery butter

Roasted Butternut Squash, Pear and Red Chili Salad ●

Pan roasted pears and butternut squash tossed with mixed greens and dressed with a sweet red chili vinaigrette

Olive Oil and Lemon Asparagus ●

Tender Michigan asparagus sauteed gently in olive oil and finished with lemon

Crispy Skin Spice Roasted Pork Belly with Parsley-Garlic Sauce

Michigan Berkshire pork belly, rubbed lightly with black pepper, smoked paprika, cumin, salt and then roasted until crispy and tender

Brown Butter Lemon Bars ●

Home made lemon curd with brown butter shortbread crust

- Vegetarian dish

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Sample Family Style Dinner Menu

\$50 pr/person | *Includes compostables plates, napkins, forks, serving utensils and item description cards*

Menu

Assortment of Fresh Baked Zingerman's Breads with Creamery Butter ●

An assortment of rustic breads with fresh churned creamery butter

Blackened Carrot and Beet Salad with a Toasted Cumin Vinaigrette ●

A rustic salad of pan roasted carrots with fresh braised beets, local goat cheese and a lemon-cumin vinaigrette

Red Wine Braised Short Ribs with Butter Glazed Root Vegetables

Tender short ribs braised in red wine with thyme and black peppercorns. Served with butter glazed root vegetables, natural jus and lemon-shallot gremolata

Fresh Baked Apple Tartlets with a Oatmeal Almond Crumb ●

Flaky pie dough baked with tart green apples, brown sugar, cinnamon and a oatmeal almond crumb. Served with a vanilla creme anglaise

- Vegetarian dish



Sample Grazing Dinner Menu

\$75 pr/person | *Includes compostables plates, napkins, forks, serving utensils and item description cards*

Menu

Chorizo, Potato and Pepper Empanadas

Large circular empanadas stuffed with diced potatoes, onions, chorizo, bacon and bell peppers then baked until golden and finish on the grill

Harissa Grilled Eggplant •

Roasted red pepper, caraway, cumin and tomato Harissa rubbed grilled eggplant

Galician Octopus with Grilled Lemon and Red Chilies

Braised Spanish octopus cut into rings then sprinkled with olive oil, Turkish Aleppo chili, and hot smoked pimentón de la vera. Accompanied by sweet grilled lemons

Saffron Rice with Red Peppers, Green Onions and Lavender •

Spanish paella rice cooked in a risotto style with roasted vegetable stock, onions, red peppers, scallions then finished with fresh herbs, olive oil, lavender and sea salt

Cinnamon and Smoked Chili Lamb Kafta with Grilled Onions and Jalapenos

Lamb meatballs of smoked chilies, onions and cinnamon served with grilled jalapenos, onions and fresh herbs. Accompanied by pita and garlic yoghurt sauce

- Vegetarian dish



SEATED & COURSED
sample menu

Sample Seated & Coursed Dinner Menu

\$100 pr/person | *does not include rentals or event staff*

Menu

Passed Appetizer

Flank Steak Summer Rolls

Rare grilled flank steak wrapped around thinly sliced summer squash.
Garnished with a spicy mustard vinaigrette

Dinner

Garlic and Chili Potato Turnover With Lime Crème Friache ●

Light and crunchy turnover filled with fresh garlic, chilis, potato and cheese. Served with lime-scented crème friache

Lobster Stuffed Petit Tomatoes

Small tomatoes stuffed with butter-poached lobster, panko breadcrumbs, shallot and garlic. Served with a grilled Cyprus cheese salad and fresh arugula.

Braised Veal Shank With “Parisian” Style Gnocchi

Tender braised veal shank served with pate-choux gnocchi and fresh garden vegetables. Garnished with a parsley-lemon gremolata.

Plum-Mascarpone Cake and Lemon Ice Cream ●

Homemade plum-mascarpone cake served with a light lemon ice cream and garnished with brandied-chantilly cream.

- Vegetarian dish



WEDDINGS
sample menus

Sample Reception Menu

\$100 pr/person | *does not include rentals or event staff*

Menu

Passed Appetizers

Wild Mushroom and Fresh Herb Bruschetta ●

Wild mushrooms sautéed with garlic, shallots and brandy. Finished with herbs and served on crusty French bread

Heirloom Tomato Gazpacho in the Style of Cordoba ●

Refreshing puree of heirloom tomatoes, garlic, bread, and extra virgin olive oil served in individual shot glasses with fresh herbs and a dash of sweet Spanish muscatel vinegar

Dinner

Mill Pond Bakery Breads ●

Assorted breads from Mill Pond with creamery butter

Heirloom Tomatoes and Basil ●

Local heirloom tomatoes with basil, red wine vinegar and Spanish olive oil

Charred Beet and Carrot Salad with Fresh Greens ●

Tantre Farms' beets roasted then smashed and pan seared until charred and sweet. Accompanied by fresh greens, charred carrot, torn herbs, and a toasted cumin yoghurt dressing

Pumpkin-Beef and Rosemary Carbonada

An early fall stew of red wine braised beef, pumpkin, potatoes, onions and corn seasoned with rosemary and finished with a splash of red wine vinegar, chopped peaches and parsley

Herb Encrusted Pork Loin with Roasted Peaches

Butterflied pork loin rubbed with garlic, rosemary, parsley and extra virgin olive oil then grilled until brown and served over a bed of roasted Michigan peaches

- Vegetarian dish



Sample Reception Menu

\$130 pr/person | *does not include rentals or event staff*

Menu

Passed Appetizers

Watermelon and Tomato Skewers with Lemon Sherry Vinaigrette ●

Sweet watermelon cubes garnished with tomato seeds, finished with chive blossoms and drizzled with a lemon-sherry vinaigrette

Spring Zucchini Rolls with Fresh Ricotta ●

Thinly shaved spring zucchini wrapped around black pepper and rosemary infused ricotta cheese with arbequina olive oil

Crab, Chipolte, Green Mango and Crispy Shallot Salad

Gently poached crab, crispy fried shallots and green mango dressed with a light chipolte vinaigrette. Served on a wonton spoon

Dinner

Grilled Flat Breads Two Ways

Tomato, garlic, red chili and parsley ●
Anchovy, olive oil, rosemary and Parmigiano-Reggiano

Orange, Red Onion and Torn Basil Salad

fresh oranges, julienne red onion and torn basil
with bitter Michigan greens

Roasted and Grilled Spring Vegetables ●

Eggplant, squash, zucchini, spring onion and other seasonally available vegetables roasted or grilled with salt, pepper and olive oil

Grilled Michigan Flank and Chicken Mixed Grill with Coriander Scented Carrots and White Beans

Garlic, oregano, chili flake and lemon zest marinated flank
steak and chicken with coriander scented carrots and white beans
**Served with a vinagared parsley-garlic puree*

Arugula and Basil Pesto with Handmade Pasta ●

Fresh arugula and basil pesto with handmade semolina pasta.
Finished with pine nuts, parmesean, olive oil and herbs
**Served at room temperature*

- Vegetarian dish



Sample Reception Menu

\$150 pr/person | *does not include rentals or event staff*

Menu

Passed Appetizers

Fresh Strawberries with Black Pepper Mascarpone and Crispy Prosciutto

Halved strawberries topped with black pepper spiced mascarpone cream and roasted prosciutto

Slow Roasted Pork Belly with Pickled Tomato and Green Chili Relish

Thyme, parsley and salt cured pork belly roasted until golden and tender and served sliced with a sweet vinegar pickled grape tomato and sliced jalapeno relish

Dinner

Mill Pond Bakery Breads

Assorted breads from Mill Pond

Dijon and Torn Mint Potato Salad •

Local potatoes cooked with spearmint and bay leaves then dressed with Dijon mustard, extra virgin olive oil and sweet smoked paprika. Finished with torn mint and parsley

Sliced Cucumber, Heirloom Tomato and Vinegar Salad •

A refreshing salad of sliced heirloom tomatoes and cucumbers drizzled with extra virgin olive oil and red wine vinegar and finished with fresh parsley

Grilled Baby Lamb Chops

Rosemary, black pepper and honey rubbed baby lamb chops cooked on the grill until medium rare and served with a lemon parsley garlic sauce

Handmade Grilled Polish Sausages with Assorted Mustards

Handmade Slices of grilled Polish sausages served purely and simply with three dipping mustards

Catalan Summer Vegetable Ragout •

Stewed zucchini, summer squash, and red onions stewed in a red pepper flake and fresh oregano scented tomato sauce

Fresh Peach, Green Chili and Red Onion Mixed Salad •

Mixed green salad tossed with sliced fresh peaches, poblano chilies and red onions and dressed with sweet chili and peach schnapps vinaigrette

- Vegetarian dish

