

## **Knight's Banquet Appetizer Menu**

- Vegetable Tray** .....\$2 per person  
*Assorted fresh vegetables and buttermilk ranch dipping sauce*
- Fruit Tray** .....\$3 per person  
*Assortment of fresh seasonal fruit with a sweetened cream cheese dipping sauce*
- Wing Dings** ..... \$7 per pound  
*Served plain with barbecue sauce for dipping*
- Buffalo Wing Dings**..... \$8 per pound  
*Tossed in a spicy buffalo sauce and served with blue cheese dressing and celery sticks*
- Cheese Tray with Crackers**.....\$2 per person  
*Cubes of cheddar, Swiss and pepper jack cheese, along with creamy Brie and Knight's tangy cheddar cheese spread. Served with a basket of assorted cracker*
- Jumbo Shrimp Cocktail** ..... \$16 per pound  
*16-20 shrimp per pound peeled and de-veined. Presented on a bowl of ice and served with cocktail sauce, horseradish and lemon wedges*
- Swedish Meatballs or BBQ Meatballs**..... \$6 per pound (5 pound minimum)  
*Swedish, with a sherry cream and mushroom sauce, or tossed in our house BBQ sauce*
- Buffalo Rock Shrimp** ..... \$16 per pound  
*Flash fried rock shrimp tossed in a spicy buffalo style barbecue sauce, served with blue cheese dressing and celery sticks. Not available for carry out.*
- Cold Smoked Salmon**.....\$4 per person (20 person minimum)  
*Sliced thin and garnished with rye toast, cream cheese, fresh dill and red onion*
- Stuffed Mushroom Caps**.....\$3 per person  
*Large button mushroom caps stuffed with a flavorful spinach and parmesan cheese filling and oven baked*
- Basil Pesto Crostini**.....\$3 per person  
*Slices of French bread rubbed with olive oil and grilled, then topped with a fresh basil pesto, diced ripe tomato and melted mozzarella cheese*
- Chicken Satay**.....\$4 per person  
*Individual skewers of chicken breast sliced thin and marinated with sesame, soy, ginger and garlic. Char grilled and served with a spicy peanut dipping sauce.*