

Knight's Dinner Banquet Menu

**Please choose a maximum of three items from one of the options.
All prices include sales tax and gratuity.**

Option I \$15.95

Deep-fried Gulf Shrimp

Seven jumbo shrimp, hand-battered and flash fried golden brown

Salmon Caesar Salad

Fresh Atlantic salmon char-grilled, served atop a classic Caesar salad with tomatoes, red onion, croutons and parmesan cheese

Oven Fried Chicken

Tender chicken breast strips, lightly breaded and oven fried. Served with mashed potatoes and chicken gravy

Grilled Boneless Pork Chops

Two thick, 6 oz. chops prepared plain, or brushed with barbeque sauce

Chicken Kebobs

Two bamboo kebobs skewered with marinated chicken breast, bell peppers, red onions, and pineapple. Presented on a bed of rice pilaf

Fettuccine Prima Vera

Vegetarian dish featuring fresh vegetables sautéed with an Alfredo cream sauce over fettuccine pasta

Option II \$18.95

Chicken Marsala or Chicken Piccata

Boneless chicken breast pan seared, finished with either a sweet marsala and mushroom sauce, or lemon and garlic sauce

London Broil

Grilled marinated flank steak sliced thin and finished with sautéed mushrooms. Served with a baked potato

Grilled 8 oz. Top Sirloin Steak

Grilled Chicken Caesar Salad

Tender, boneless chicken breast char-grilled and served atop a classic Caesar salad with tomatoes, croutons, red onion and parmesan cheese

Herb and Garlic Encrusted Whitefish

Great lakes whitefish topped with a blend of fresh herbs, garlic, breadcrumbs and butter then oven baked.

Option III \$23.95

Pork Tenderloin Medallions with Port Wine Cherries

Knights Market's premium pork tenderloin is seasoned, roasted and presented thinly sliced. Enhanced with tart cherries in a port wine simple syrup

Grilled Filet Mignon-6 oz. cut

Slow Roasted Prime Rib with Au Jus-12 oz. cut

Whitefish with a Basil & Asiago Crust

Great lakes whitefish filet sprinkled with a layer of aged Asiago cheese and fresh basil, and then oven baked

Stuffed Boneless Chicken Breast

Hand prepared with Swiss cheese, Black Forest ham and asparagus, served with fresh pasta and marinara sauce

Shrimp Prima Vera Fettuccine

Fresh vegetables and jumbo shrimp sautéed until tender, tossed in an Alfredo cream sauce with Fettuccine pasta

Horseradish Crusted Atlantic Salmon

Fresh Canadian salmon is baked with a flavorful horseradish crust, and garnished with a dill sour cream

Option IV \$25.95

Maryland style Crab Cakes

Lump blue crab mixed with spring onion, roasted red pepper and seasonings, pan sautéed until golden, and drizzled with an "Old Bay" mayonnaise

Grilled Filet Mignon - 8 to 9 oz. cut

Grilled New York Strip - 12 to 14 oz. cut

Slow Roasted Prime Rib with Au Jus - 12 oz. cut

Chicken Oscar

Grilled boneless chicken breast on a bed of asparagus, topped with lump crab meat and finished with sauce béarnaise

Pan Seared Scallops with Buerre Blanc Sauce

Large sea scallops caramelized in a hot pan, and accompanied by a light, white wine butter sauce

Option V \$37.00

Alaskan King Crab Legs

One full pound of legs and claws, steamed to perfection and partially split. Served with drawn butter

Two 5 oz. Maine Lobster Tails

Elegantly presented on the tops of their shells and served with drawn butter

King Oscar Filet Mignon

6 oz. Filet Mignon served over a Portobello mushroom then topped with asparagus, crab meat and sauce béarnaise

Knight's Surf and Turf

Featuring a 6 oz. filet mignon grilled to your specifications, along with a 5 oz. Maine lobster tail served with drawn butter

Slow Roasted Prime Rib with Au Jus - 16 oz. cut

Knight's Dinner Banquet Policies

Knight's Steak House & Grill • 2125 Horton Road, Jackson, Michigan 49203 • (517)783-2777

1. Entrée selections are limited to a maximum of three choices off the banquet option you choose. Please let us know of any special requests as we will do everything possible to accommodate you.
2. Meals include choice of potato (unless otherwise stated), salad, fresh baked bread and your choice of coffee, tea or soft drink.
3. Meal selection, approximate number of guests expected, room arrangements and all details must be made **two weeks** prior to the function.
4. A deposit of \$2 per anticipated guest (\$50 minimum) is requested for all social functions. Your reservation will not be guaranteed until your deposit is paid. The full amount of the deposit will be used to offset the price of your meal. Your deposit is fully refundable if cancellation if done so within 30 days of the scheduled event.
5. Prices are subject to change due to rising food costs or increasing costs of operations.
6. The guaranteed count must be given to a contact person listed below two days prior to the function. The guaranteed count may be increased after this time (within reason), the count may not be decreased. The guaranteed count (less 10%) is the minimum number of meals that you will be charged for. We will prepare for 10% above your guaranteed number.
7. Knight's will be happy to discuss any of the above policies with you. Please contact Stanley Howatt, General Manager or Donald Knight, Owner/Operator for all banquet reservations or questions.