

# KNITTING FACTORY GOURMET

All Prices per person. Taxes and gratuity extra

## **Super Green Salad 4.00**

Fresh Harvest Blend Greens, Smoked Bacon,  
Dried Cranberries, Toasted Pistachio and Feta  
Cheese. Served with our Huckleberry  
Vinaigrette.

## **Antipasto 6.00**

Pasta Rigatoni Romano, Italian Salami,  
Roasted Red Peppers, Kalamata Olives,  
Fresh Basil, Pepperoncini, Ciliegine  
Mozzarella, Tossed in our house  
Mediterranean Dressing.

## **Spanakopita Greek Pastry Puff 5.00**

Spinach, Ricotta and Feta Cheese  
Baked to perfection in a Flaky Greek Phyllo Dough  
Pastry Triangle

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## **Roasted Asparagus in Prosciutto 7.00**

Flame Roasted Asparagus with Olive Oil

Wrapped in an Aged Italian Prosciutto

## **Mini Crab Cakes 7.00**

Golden Baked Rock Crab Cakes

served in a Farm Fresh Cilantro,

Lemon and Garlic Aioli Sauce

## **Smoked Salmon Crostini 7.00**

Smoked Salmon, Cream Cheese, Dill and Capers served on  
a lightly toasted local Artesian Crostini. Tray Passed

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## **Jumbo Shrimp Cocktail 7.00**

Served on ice with Lemons,  
House made Hot Horseradish  
and Cocktail Sauces

## **Garden Fresh Green Beans 3.00**

Green Beans Roasted with Garlic Clove and Sea Salt

## **Flat Bread Pizza Squares 7.00**

(Choice of any two)

Pesto, Mozzarella, Parmesan, Artichoke Hearts

Tomato Sauce, Mozzarella, Parmesan, Fresh Basil Leaf

Tomato Sauce, Olives, Pepperoni, Jalapeno

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**All Prices per person. Taxes and gratuity extra**

Create Custom Menus by choosing entrée base and add side options. Includes choice Salad, Local Dinner Roll, Choice Vegetable and Potato  
Additional side options and proteins extra:

## **Salmon 32.00**

In your choice of Burre Blanc, Lemon Garlic Butter, Teriyaki-Miso glaze or an Orange Citrus Cream sauce.

## **Hand Carved Prime Rib 29.00**

Garlic & Fresh Herb Crusted premium cut Prime Rib served with Horseradish sauce or Tangy House BBQ

## **Hand Carved Tri-Tip Beef 27.00**

Marinated and dry-rubbed to perfection in our vaulted blend of seasonings, then flame grilled and finished slow & low in the oven. Served with a choice of any two House made Sauces: Spicy BBQ, Sweet BBQ, Garlic-Herb-Butter or Horseradish.

## **Turkey Breast Carving Station 25.00**

Served with your choice of seasoning: Lemon-Pepper, Italian Herbs and Oil, Spicy Cajun Butter or Family Style. House gravy and a hot cranberry sauce on the side.

## **Honey Smoked Spiral Ham 23.00**

Bone-in, tender and juicy. Choice of Honey Glaze, Blackberry Jam or Brown Sugar and Red Pepper Flake Dry-rubbed.