ETERNAL KNIFE LLC
Uplifting flavors & spirits

Eternal Knife Catering Menu

SOUTH OF THE BOARDER

Salads

Southwestern Salad

Roasted corn mixed and black beans with diced red bell peppers, red onions, jalapeños, and chopped cilantro tossed with a Chili lime vinaigrette on a bed of mixed greens.

Entrees

Beef, Chicken, or Shrimp Fajitas

Marinated strips of steak, chicken or shrimp grilled with a compliment of sautéed Spanish onions, tomatoes, and bell peppers. Accompanied options shredded Iceberg lettuce, Pico de Gallo, Guacamole, Sour cream, Salsa, and Flour tortillas.

Spanish Rice

Rice pilaf with southwestern flavors cooked to perfection packed with flavors.

Refried Beans

Pinto beans cooked and simmered with southwestern flavors then mashed topped with cheese.

Desserts

Passion fruit Cheesecake

This Baked Passion Fruit Cheesecake is deliciously light and creamy with incredibly fresh flavors. Perfect for any special occasion!

Churros

These sweet Mexican fritters fried to perfection rolled in cinnamon sugar.

Flan De Coco (Coconut Flan)

A custard dessert infused with Coconut topped with a caramel sauce

(Prices varies on quantity we offer small, medium, and large trays)

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A Taste Of Italy

Salads

Mozzarella Tomato Caprese

vine-ripened tomatoes, fresh mozzarella, fresh basil & basil-infused olive oil.

Caesar

Romaine hearts tossed in our signature Caesar dressing with roasted garlic croutons and shaved parmesan.

Entrees

Chicken Fettuccini Alfredo

Grilled Chicken breast and fettuccini tossed in our house made Alfredo sauce topped with shaved parmesan.

Spaghetti with Meat Sauce

savory meat sauce made with 100% premium ground beef & spaghetti.

Citrus Polenta

Creamy citrus polenta served with chipotle rubbed grilled chicken breast served with fresh sautéed green beans and blistered tomatoes.

Pasta Primavera (vegetarian)

Penne pasta tossed with sauteed vegetables accompanied with your choice of Alfredo, Marinara or, Basil infused Olive oil.

Desserts

Tiramisu

A creamy dessert of espresso-soaked ladyfingers surrounded by lightly sweetened whipped cream and a rich mascarpone topped with cocoa powder.

Cannoli

A fried pastry dough stuffed with a sweet, creamy mascarpone and ricotta cheese filling.

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The Americas

Salads

Southern Potato Salad

Yukon gold potatoes and boiled eggs tossed with mayo, mustard, sweet pickles seasoned to perfection topped with paprika.

Chicken Cobb Salad

Mixed greens topped with boiled eggs, bacon, cherry tomatoes, avocado and bleu cheese served with a creamy house made honey Dijon mustard vinaigrette.

Coleslaw

Sweet and tangy salad prepared with shredded, finely sliced red and green cabbage and carrots that is tossed with Apple cider house made slaw dressing and raisins.

Entrees

Baked Mac & Cheese

Macaroni baked in a creamy bechamel cheese sauce topped with cheddar cheese and baked to perfection.

Mashed Potatoes

Redskin potatoes boiled in a broth mashed into a creamy garlic butter sauce topped with green onions.

Rice Pilaf

rice and sauteed onions cooked in a seasoned broth filled with aromatics.

BBQ Chicken

Season marinated grilled chicken tossed in sweet and tangy barbecue sauce.

Southern Fried Chicken

Marinated chicken dredged in season flour and fried to perfection.

Seared Salmon

Wild caught salmon seared topped with a citrus burre blanc butter sauce.

Beef Brisket

Spiced and herbed rubbed flat cut beef grilled low and slow on the grill till tender and juicy.

Vegetables

Green bean casserole

Green beans cooked in a mushroom cream sauce topped with cheese and fried onions.

Fried Okra

Okra dredged in season flour and fried.

Grilled Vegetables

An array of seasonal vegetables zucchini, squash and bell peppers marinated and grilled to perfection.

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Sauteed Broccoli

Power start breakfast

Fresh Fruit Platter

Slice cantaloupe, pineapples, and honeydew arranged into a work of art with strawberries blue berries and other fruits.

Entrees

Pancakes

Fluffy pancakes served with fresh berries and your choice of syrup. ((Blackberry, strawberry, maple, or buttermilk.)

Belgian waffles

Belgian waffles, top with fresh fruit and warm, strawberry syrup.

Chicken & Waffles

Fried chicken tenders served with fresh cut strawberries, powdered sugar, and your choice of syrup. (Blackberry, strawberry, maple, or buttermilk.)

Omelets (personal chef option)

Fresh cooked omelets with your choice of ingredients.

Eggs Benedict

poached eggs with Canadian bacon or sliced ham on an English muffin, topped with a creamy hollandaise sauce.

Croissant sandwich

Fried egg served with bacon, cheese, and avocado on a croissant.

Smoked Salmon Breakfast Sandwich

Smoked salmon served with dill cream cheese topped with an over easy egg on a whole grain bagel

Additional offerings

Scramble eggs (regular or egg whites)

Bacon

Sausage links

Muffins (chocolate or Blue Berry)

Fried potato hash

Yogurt bowls (fresh fruit and granola)

Breakfast Smoothies

Egg frittata muffins

Assorted bagels

Toast

French toast

Oatmeal

Grits

Biscuits & Gravy