



CATERING MENU 2025

KNOTMYBOATCHARTERS.COM

BEVERAGES

BEVERAGE PACKAGES ARE PRICED PER PERSON AND ARE REQUIRED ON ALL COMMERCIAL CHARTERS. BAREBOAT CHARTERS ARE BYOB ONLY.

BEER, WINE, & SODA

Bud Light, Goose Island 312, Michelob Ultra, Chardonnay, Sauvignon Blanc, Rosé, and Assorted Sodas 12.50/hour

CALL PACKAGE

Bulleit Bourbon, Ketel One Vodka, Casamigos Tequila, Hendrick's Gin, Captain Morgan Rum, plus all Beer, Wine & Soda selections 16.50/hour

PREMIUM PACKAGE

Corona, Amstel, 3 Floyds Gumball Head, White Claw, plus all Call Package selections 20/hour

SANDWICHES & WRAPS

Minimum 12. Wraps may be substituted for sandwiches and vice versa. Includes a side and beverage per order.

Sides: chips, pretzels, pasta salad, granola bar, protein bar Beverage: bottled water, bottled iced tea, or bottled lemonade.

ITALIAN SANDWICH

Salami, Capicola, Mortadella, Provolone, Italian Dressing on Tomato Focaccia 18.95

CHICKEN SANDWICH

Chicken Breast, Bacon, & Colby Jack Cheese 18.95

CAPRESE SANDWICH

Fresh Mozzarella, Basil, Sliced Tomato, & Balsamic Drizzle on Tomato Focaccia 18.95

TURKEY WRAP

Roasted Turkey, Bacon, Cheddar Cheese, & Lettuce, Flour Wrap 18.95

CAESAR CHICKEN WRAP

Chicken Breast, Romaine, Shaved Parmesan, Caesar Dressing, Flour Wrap 18.95

CHIPOTLE CHICKEN WRAP

Chicken Breast, Romaine, Pepper Jack, Chipotle Ranch Dressing, Sundried Tomato Wrap 18.95

GRILLED VEGGIE WRAP

Grilled Peppers, Yellow Squash, Zucchini, Spinach and Red Pepper Hummus in a Spinach Tortilla 18.95

STATIONED

Minimum 20. Priced per person. Available only on commercial charters

IT'S A PICNIC!

Spinach Salad with Strawberries, Cranberries, Candied Pecans and Feta Cheese with Poppyseed Dressing; Potato Salad; Pasta Salad; All Beef Hot Dogs w/ Buns; Grilled Chicken Breast w/ Buns; Toppings: Onions, Lettuce, Tomatoes, Cheese, Mustard, Mayonnaise, Ketchup, and Chips OR watermelon slices on the side (seasonal)

35.00

TAYLOR STREET

Caesar Salad with Caesar Dressing on the side; Garlic Parmesan Roasted Potato Wedges; Roasted Red Peppers, Green Peppers, & Onions; Italian Beef in Natural Au Jus with Mild Giardiniera and French Bread on the side; Italian Sausage on a bed of grilled peppers and onions with French Bread on the side

37.50

TACO TRUCK

Chipotle Chopped Salad w/ Ranch Dressing; Street Corn Salad; Blue Corn Tortilla Chips, Guacamole, Mild Salsa, & Hot Salsa; Seasoned Skirt Steak; Shredded Seasonal Chicken; Hard Shell Corn Tortillas and Soft Flour Tortillas; Additions: Diced Onions, Jalapenos, Tomatoes, Shredded Lettuce, Shredded Cheddar, Salsa, and Sour Cream

39.50

BBQ BLISS

Garden Salad w/ Ranch and Balsamic Vinaigrette; Sweet Apple Coleslaw with Apple Cider Vinaigrette; Grilled Zucchini, Yellow Squash, Portobello Mushroom, & Red Onion Kabobs; Smoked Pulled Pork; Smoked Beef Brisket; Additions: Brioche Buns, Sliced Cheddar Cheese, Crispy Onion Strings, and BBQ Sauce on the side

42.00

HORS D'OEUVRES

MINIMUM 12

BRUSCHETTA WITH TOMATO & BASIL 2.25

CAPRESE SKEWERS 2.25

BACON-WRAPPED DATES 2.75

MAC & CHEESE BITES WITH TRUFFLE OIL 2.75

GARLIC PESTO CHICKEN SLIDERS
4.50

ANGUS CHEESEBURGER SLIDERS 5.25

PETITE ITALIAN BEEF 5.25

PULLED PORK SLIDERS 5.25

ANTIPASTO SKEWERS
4.25

PULLED CHICKEN QUESADILLAS 5.25

PLATTERS

SERVES 20

VEGETABLE CRUDITE & RANCH
95

PITA CHIPS & HUMMUS 95

TORTILLA CHIPS & SALSA
95

FRUIT SALAD BOWL 145

CLASSIC CHARCUTERIE
165

CHEESE BOARD 165

DESSERTS

COOKIES

Chocolate Chip, Double Chocolate, or Sugar 125/60 pcs

BROWNIES

Chocolate Caramel, Salted Caramel, Turtle with Nuts 125/60 pcs

CAKE POPS 60/12 pcs