

Holiday Buffets

ONE ENTREE \$18.00 | TWO ENTREES \$26.00
Add Pasta or Vegetarian Entree \$5.50 | Add Accompaniment \$3.50

All buffets include choice of three accompaniments, dessert selection, artisan breads, holiday punch, and coffee service.
Buffets with two or more entrees receive complimentary china service with linen napkin roll ups.


Main Entrees

Petite Tender Beef Medallions (gf, df)
with blackberry sage compote & crisped leeks

Herb-Crusted Prime Rib (gf)* 
with au jus & horseradish cream (add 4.00)

Cabernet Braised Short Ribs (gf, df)
with caramelized onions over Swiss chard

House-Smoked Pork Loin (gf, df)
with gingered winter fruit chutney

**Chipotle Pineapple Bourbon
Glazed Ham (gf, df)** 

Roasted Heritage Turkey 
*with applewood smoked bacon, herb,
& cider gravy*

Apple Cider Glazed Stuffed Chicken (gf)
*with Boursin cheese, arugula, walnuts
& cranberry chutney*

Sage & Celery Stuffed Chicken Breast
with pan gravy & cherry mostarda

Brown Sugar Bronzed Salmon (gf)
with orange rosemary butter sauce (add 4.00)

**Herb & Garlic Crusted
Roast Leg of Lamb (gf)** 
with tarragon Dijon cream sauce


Pasta & Veg Entrees

Lemon & Garlic Shrimp Scampi
*with fresh tomatoes, peas, Parmesan,
& basil olive oil tossed in cavatappi pasta*

Butternut Squash Lasagne (v)
*with Asiago, sauteed kale, walnuts,
caramelized onion & crisped sage*

Wild Mushroom Ravioli (v)
with sauteed kale & roasted red pepper cream

Quinoa Stuffed Bell Pepper (vegan, gf)
*with cashews, carrots, spinach,
& cumin-scented black beans*

 **Optional Carving Station | \$75.00**
** Carving Station required*

Accompaniments

Whipped Yukon Gold Potatoes (v, gf)

**Sesame Balsamic Roasted
Sweet Potatoes (vegan, gf)**

Scalloped Potato Gratin (v)

Roasted Root Vegetable Gratin (v)
with chili-spiced pecans

Wild Rice Pilaf (v)
with scallions, dried cherries, & thyme

Cornbread Stuffing
with pecans & scallions

Traditional Stuffing
with sage & celery

Quinoa Salad (v, gf)
with yams & green apple

Southern Style Corn Pudding (v)

Roasted Root Vegetables (vegan, gf)

Apple Cranberry Salad (v, gf)
*with winter greens, Parmesan, candied
walnuts & Champagne vinaigrette*

Wine Poached Pear Salad (v, gf)
*with mixed greens, blue cheese,
spiced pecans & herbed balsamic vinaigrette*

Fennel Orange Salad (vegan, gf)
*with mixed greens, toasted almonds,
red onion & orange balsamic vinaigrette*

Classic Caesar Salad
*with house-made croutons, Parmesan,
& our house-made Caesar dressing*

Green Beans
*with choice of toasted hazelnuts (vegan, gf)
OR applewood smoked bacon & shallots (gf)
OR cremini mushroom sauce (v)*

Glazed Carrots (v, gf)
with Grand Marnier & brown suga' butter

Desserts

*Choose between a festive dessert buffet or
"Our Signature" Holiday Sweets*

FESTIVE DESSERT BUFFET
Includes all four of the following:

Ginger Streusel Pumpkin Cheesecake

Chocolate Layer Cake *with toasted
marshmallow filling & malted
chocolate frosting*

Cherry Bourbon Pie

Citrus Chiffon Mini Bundts (vegan, gf)
with orange rum sauce

- OR -

"OUR SIGNATURE" HOLIDAY SWEETS
*Our seasonal selection of petite sweets
including festive cookies, baby cakes,
brownies, tartlets, & truffles*

Priced per guest | 25 guest minimum

An additional 20% fee for travel, administration, & service will be applied to all food, beverages, & rentals

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WWW.FORKSANDCORKSCATERING.COM | 541.286.4412

FORKS & CORKS CATERING | 1324 NW 9TH STREET | CORVALLIS, OREGON 97330

Holiday Receptions

Winter Wonderland Soiree

PASSED HORS D' OEUVRES

Brown Butter Gnocchi Spoon (v)
with gorgonzola & crisped sage

Sugar & Spice Shrimp (df)
Served on a cocktail fork

Substitutions and custom menus
are happily accomodated!

HORS D' OEUVRES DISPLAY

The Carvery Platter
*Herb marinated grilled prime beef with roasted garlic aioli,
fresh herb chimichurri, balsamic onion marmalade, & pretzel rolls*

"Our Signature" Havarti (v)
*Hot, nutty, whiskey caramel poured over Havarti.
Served with gourmet crackers*

Bourbon & Cider Glazed Meatballs (df)

Spiced Pear Endive Spear (vegan, gf)
with toasted walnuts & cranberries

Wild Mushroom Pate (v)
with gourmet crackers & toast points

Rosemary Roasted Winter Vegetables (vegan, gf)

White Cheddar & Chive Gougeres (v)
with warm spiced apple filling

Smoky Eggplant Blatjang (vegan)
Indian eggplant chutney on corn cake

Our Signature Holiday Sweets
Our seasonal selection of petite sweets including festive cookies, baby cakes, brownies, tartlets, & truffles

50-99 26.50 | 100+ 24.50

Priced per guest | 50 guest minimum
Includes disposable plates, forks, and cocktail napkins

*Upgrade to white square Fineline disposable plates
and silver Reflections disposable forks | 1.00 per guest*

Upgrade to china plates & stainless cocktail forks | 1.50 per guest

An additional 20% fee for travel, administration, & service will be applied to all food, beverages, & rentals

Holiday Receptions

Deck The Halls

"Our Signature" Havarti (v)

*Hot, nutty, whiskey caramel poured over Havarti.
Served with gourmet crackers*

Bourbon & Cider Glazed Meatballs (df)

Sugar & Spice Shrimp (df)

Served on a cocktail fork

Roasted Pear Tartlets (v)

with brown sugar, Cognac, & cream cheese

Petite Sweet Potato Biscuit

with farmhouse ham & apricot rosemary chutney

Garlic & Chive Potato Stuffed Mushrooms (vegan)

Pesto & Sun-dried Tomato Chevre Terrine (v, gf)

Served with tri-color tortilla chips

"Our Signature" Holiday Sweets

*Our seasonal selection of petite sweets including festive cookies,
baby cakes, brownies, tartlets, & truffles*

Sparkling Cranberry Limeade Punch

25-49 20.50 | 50-99 19.50 | 100+ 18.50

Jingle Bells

Artisan Cheese with Fruit & Nuts (v)

*A "cut above" cheese display featuring Oregon artisan & imported
cheeses garnished with fresh berries, dried apricots, & roasted nuts*

Bourbon & Cider Glazed Meatballs (df)

Spinach & Roasted Red Pepper Dip (v)

Served with soft baguette, celery sticks, & tortilla chips

Urban Garden Vegetable Crudite (v, gf)

*Fresh vegetables artfully cut & displayed with spring herb dip
(vegan option available upon request)*

"Our Signature" Holiday Sweets

*Our seasonal selection of petite sweets including festive cookies,
baby cakes, brownies, tartlets, & truffles*

Sparkling Cranberry Limeade Punch

25-49 15.25 | 50-99 14.25 | 100+ 13.25

ADD

The Carvery Platter

Herb Marinated Grilled Prime Beef

with fresh herb chimichurri & horseradish cream sauce

All Natural Smoked Turkey Breast

with Pacific Northwest cranberry chutney & Dijon mayo

Displayed with mini pretzel rolls

5.50 turkey | 7.50 prime beef | 10.50 both

Priced per guest | 25 guest minimum
Includes disposable plates, forks, and cocktail napkins

*Upgrade to white square Finesse disposable plates
and silver Reflections disposable forks | 1.00 per guest*

Upgrade to china plates & stainless cocktail forks | 1.50 per guest

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Holiday Bites, Libations, & Decor

Hors d'Oeuvres

Artisan Cheese with Fruit & Nuts (v) 4.50

A "cut above" cheese display featuring Oregon artisan & imported cheeses garnished with fresh berries, dried apricots, & roasted nuts

"Our Signature" Havarti (v) 2.25

Hot, nutty, whiskey caramel poured over Havarti. Served with gourmet crackers

Bourbon & Cider Glazed Meatballs (df) 2.25

Fire-grilled Flatbread (v) 2.50

with goat cheese, caramelized onion, fig jam & balsamic reduction

Lobster Medallion (gf) 3.00

with vanilla saffron sauce

Spiced Apple Endive Spear (v, gf) 2.25

with toasted walnuts, feta, & cranberries

Sugar & Spice Shrimp (df) 2.75

Served on a cocktail fork

Prosciutto Wrapped Scallops (gf, df) 3.50

with smoked sage & bacon jam

Crispy Potato "Cigars" (v) 2.25

with chive sour cream

Roasted Pear Tartlets (v) 2.25

with brown sugar, Cognac & cream cheese

White Cheddar & Chive Gougeres (v) 2.25

with warm spiced apple filling

Smoky Eggplant Blatjang (vegan) 2.25

Indian eggplant chutney on corn cake

Wild Mushroom Pate (v) 2.25

with gourmet crackers & toast points

Non-Alcoholic Beverages

Sparkling Cranberry Limeade Punch 20.00

Sparkling Autumn Apple Pie Punch 16.00

Iced Spiced Chai 18.00

Ice, spice, & everything nice

Mulled Apple Cider 20.00

Served warm with oranges, cinnamon sticks, & cloves

Priced per gallon

Beer, Wine, & Spirits

Classic Cocktail Libations 14.00

Imported, craft, & domestic beers, Pacific Northwest wines, classic cocktails, & soft drinks. Includes bar set-up, ice, juice mixers, glassware, & one bartender for up to three hours of service

Beer & Wine Libations 10.00

Imported, craft, & domestic beers, Pacific Northwest wines, & soft drinks. Includes bar set-up, ice, glassware, & one bartender for up to three hours of service

Signature Holiday Cocktails 7.00

*Choice of Christmas Cosmopolitan
-OR- Candy Cane Martini
-OR- Holiday Champagne Sparkler*

Signature cocktails charged on consumption | 100.00 minimum

Priced per guest | Guest counts over 60 may require an additional bartender | 35.00 per hour
Add an additional hour of bar service | 4.00 per guest

Embellishments

Classic China Service 2.85

Includes dinner plates, flatware, water glasses, & Irish coffee mugs

Linen Napkins 0.50

Choice of red, forest green, navy, black, white, or ivory

Table Runners 4.00

Choice of red, navy, or green rosette, silver or ivory swirl, and black & white or black & silver damask

Guest Table Linens 6.00

Choice of black, white, or ivory

An additional 20% fee for travel, administration, & service will be applied to all food, beverages, & rentals