

SWEET ENDINGS

PETITE SWEETS

Handcrafted by our pastry chef, these treats are stunning in presentation

OUR SIGNATURE FAVORITES

Available year-round

Mixed Berry Hand Pies
Key Lime Tartlets *with toasted coconut*
Cheesecake Lollipops (gf) *dipped in chocolate*
Chocolate Ganache & Salted Caramel Tartlets
Chocolate Bourbon Caramel Truffles (gf)
Cappuccino Mousse Cups (gf)
Lemon Meringue Tartlets
Mini Boston Cream Pies
French Pistachio Macaroons (gf)
Lemon Baby Cakes *with lemon glaze*
Chocolate Whoopie Pies *with Grand Marnier buttercream*
Chocolate-dipped Profiteroles *with pastry cream filling*

FALL & HOLIDAY FAVORITES

Available September - December

Mini Apple Charlottes
Pumpkin Pie Tartlets *with cinnamon whipped cream*
Citrus Creme Brulee Cups (gf)
Butterscotch Haystacks
Peppermint Brownie Bites
Gingerbread Baby Bundts *with candied ginger*
Red Velvet Whoopie Pies *with vanilla buttercream*

SUMMER FAVORITES

Available during Oregon & California berry season

Chocolate Covered Strawberries
Miniature Pavlovas (gf) *with lemon curd & fresh berries*

25-74 guests choose 3
75-149 guests choose 4
150+ guests choose 5

5.75 per guest | 25 guest minimum | 350.00 food & beverage minimum

CLASSIC DESSERT PLATTERS

CUPCAKES | 24.00

Priced per dozen | Minimum order of 2 dozen per type

Red Velvet *with whipped cream cheese frosting*
Banana *with maple buttercream frosting*
Chocolate Devil's Food *with toasted marshmallow frosting*
Carrot *with whipped cream cheese frosting*

COOKIES, BROWNIES, & BARS

Priced per dozen | Minimum order of 2 dozen

Our Signature Cookies | 18.00
A platter of Forks and Corks favorites! House-made cookies including peanut butter, oatmeal raisin, snickerdoodle, chocolate chip, & double chocolate chip

Our Signature Brownies & Bars | 22.00
Our pastry chef's selection chosen from the following: double chocolate brownies, blondies, seven layer, lemon, snickerdoodle, & raspberry linzer bars

Priced per dozen | 2 dozen minimum | 350.00 food & beverage minimum

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

- 1 -

WWW.FORKSANDCORKSCATERING.COM | 541.286.4412
FORKS & CORKS CATERING | 1324 NW 9TH STREET | CORVALLIS, OREGON 97330

UPDATED 7/4/16

SWEET ENDINGS

WHOLE DESSERTS BUFFET

Whole desserts beautifully presented on stands so guests can help themselves to their favorites

Carrot Cake <i>with whipped cream cheese frosting</i>	Lemon Tart
Ghirardelli Chocolate Cake <i>filled with hazelnut toffee cream & frosted with chocolate ganache</i>	Lemon Meringue Pie
Red Velvet Cake <i>with whipped cream cheese frosting</i>	Marionberry Pie <i>(seasonal)</i>
Triple Chocolate Mousse Cake	Oregon Blueberry Pie <i>(seasonal)</i>
Strawberries & Cream Layer Cake <i>with house-whipped cream frosting (seasonal)</i>	Ghirardelli Chocolate Cream Pie
Orange Blossom Cheesecake	Maple Bourbon Apple Pie <i>with streusel topping</i>
New York Style Cherry Cheesecake	Coconut Cream Pie
	Southern Style Pecan Pie
	Key Lime Pie <i>with toasted coconut</i>

25-50 guests choose 2
50+ guests choose 3

7.50 per guest | 25 guest minimum | 350.00 food & beverage minimum
Add an additional dessert | 2.00 per guest
Choose 1 dessert | 5.50 per guest

HONKY TONK DESSERTS

Strawberry Shortcake 4.50 <i>with fresh berries & house-whipped cream (seasonal)</i>
Banana Pudding 4.50
Bread Pudding 4.50 <i>with bourbon vanilla bean sauce</i>
Southern Style Pecan Pie 5.50
Ice Cream Novelties 3.50 <i>straight from your grandma's freezer</i>
Apple Crisp 4.50 <i>add Tillamook vanilla bean ice cream 1.00 per guest</i>
Peach & Blackberry or Marionberry Cobbler 5.50 <i>add Tillamook vanilla bean ice cream 1.00 per guest (seasonal)</i>

Priced per guest | 25 guest minimum | 350.00 food & beverage minimum

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

- 2 -

WWW.FORKSANDCORKSCATERING.COM | 541.286.4412
FORKS & CORKS CATERING | 1324 NW 9TH STREET | CORVALLIS, OREGON 97330

UPDATED 7/4/16

SWEET ENDINGS

PLATED DESSERTS

Perfect dessert selections for beautiful plated presentation. Choice of ONE served tableside:

Orange Blossom Cheesecake
with raspberry pomegranate sauce

Pot de Creme (gf)
*Espresso-infused creamy dark chocolate ganache
garnished with candied hazelnuts & house-whipped cream*

White Chocolate Key Lime Tart
with raspberry coulis

Ghirardelli Chocolate Tart
with tangerine coulis

Maple Panna Cotta (gf)
with cranberry coulis & orange sauce

Mocha Panna Cotta (gf)
with rum caramel sauce

Chocolate Caramel Hazelnut Tart

Wine Poached Pear (gf)
with vanilla creme anglaise

Triple Chocolate Mousse Cake

Fine Apple Tart
with caramel sauce

Coconut Passion Fruit Napoleon

Blueberry Pavlova (gf)
with lemon curd & warm blueberry coulis (seasonal)

Caramelized Pineapple Pecan Tart

Five-Spice Creme Brulee (gf)

6.50 per guest | 25 guest minimum | 350.00 food & beverage minimum

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

- 3 -

WWW.FORKSANDCORKSCATERING.COM | 541.286.4412
FORKS & CORKS CATERING | 1324 NW 9TH STREET | CORVALLIS, OREGON 97330

UPDATED 7/4/16

SWEET ENDINGS

DESSERT PERFORMANCE STATIONS

Some require a chef – and others simply require the participation of your guests!

Flaming Doughnuts* | 6.50

Finally! Doughnuts get to be the star of dessert with a little help from these supporting actors: Stoli vanilla vodka, Vivacity Turkish coffee liqueur, house-made caramel, & Tillamook vanilla bean ice cream

Milkshake Martinis* | 5.50

Tillamook vanilla bean & chocolate milkshakes served in bolero glasses. Guests top with their favorites, including Oreo cookies, maraschino cherries, crushed toffee bits, & house-whipped cream

Please Sir, I Want S'more! | 5.50

Guests torch jumbo marshmallows over our "flame station" & create their own perfect treat with premium chocolate & graham crackers

For Crepe's Sake!* | 6.50

Guests "order up" their very own crepe creation choosing from a variety of seasonal fruits, toppings, and luscious fillings

River of Chocolate | 6.50

Our version of chocolate fountain fondue! Displayed with skewers of fresh fruit, cake, marshmallows, & a variety of dipping delights

The Cheesecake Factory* | 6.00

Our decadent house-made cheesecake scooped into bolero glasses & served with a plethora of sauces and toppings

Bananas Foster* (gf) | 6.50

This old-school New Orleans classic features brown sugar glazed bananas flamed with Meyer's dark rum & served over Tillamook vanilla bean ice cream

Ice Cream Sundae Bar (gf) | 5.50

Our clients' favorite! Tillamook vanilla bean & chocolate ice cream with all the fixin's – chocolate syrup, caramel, strawberries, sprinkles, chopped nuts, maraschino cherries, & house-whipped cream

Oregon Berry Flambee* (gf) | 6.50

Strawberries, raspberries, blackberries, & blueberries flamed with Grand Marnier & served over Tillamook vanilla bean ice cream (seasonal)

**Chef performance station | 40.00 per chef per hour*

Priced per guest | 50 guest minimum | 350.00 food & beverage minimum

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

EMBELLISHMENTS

RENTALS

LINENS

Guest Table Linens 6.00

85" square or 120' rectangle | available in white, ivory or black additional colors, fabrics & patterns are available in a wide variety of sizes & prices

Linen Napkins 0.50

available in a wide variety of colors

Table Runners 4.00

available in a wide variety of colors, fabrics, & patterns

UPGRADED DISPOSABLE PACKAGES

Compostable plates, flatware & beverage ware are included with all Forks & Corks Catering orders.

Upgrade to disposable *Fineline White Square Plates* & *Reflections Silver Utensils* through the following packages:

Basic 2.00

Dinner plate, knife, fork, & spoon

Hors d' Oeuvres 1.00

Hors d' oeuvre plate & fork

Dessert 1.00

Dessert plate & fork or spoon

All Inclusive 2.75

Hors d' oeuvre plate, fork, dinner plate, knife, fork, spoon, dessert plate, & fork or spoon

Forks and Corks Catering manages Vue, a modern event venue above downtown Corvallis. China service & glassware are complimentary when using Forks and Corks Catering at Vue!

If you choose to rent your china and/or glassware from a separate company, Forks and Corks Catering will be happy to set-up, service and clean-up these rentals for an additional handling fee.

CHINA PACKAGES

Compostable plates, flatware, & beverage ware are included with all Forks & Corks Catering orders.

Upgrade to China Service through the following packages:

Basic 2.85

Dinner plate, stainless knife, fork, spoon & water glass

Hors d'Oeuvres 1.50

Hors d' oeuvre plate & stainless fork

Dessert 1.50

Dessert plate & stainless fork or spoon

Plated 5.25

Salad plate, stainless salad fork, dinner plate, stainless knife, fork, spoon, bread & butter plate, water glass, coffee mug, saucer, creamer pitcher, sugar caddy & water carafe

Family Style 6.00

Serving platters, serving utensils, dinner plate, stainless knife, fork, spoon, bread & butter plate, water glass, coffee mug, saucer, creamer pitcher, sugar caddy & water carafe

GLASSWARE

Compostable plates, flatware, & beverage ware are included with all Forks & Corks Catering orders.

Upgrade to glassware through the following packages:

Beer & Wine Bar Glassware 1.50

Beer glass, wine glass, & Tom Collins glass

Iced Tea/Tom Collins Glass 0.40

Water Glass 0.40

Irish Coffee Mug 0.40

Champagne Flute 0.50

Martini Glass 0.50

Rocks Glass 0.40

Priced per guest | 25 guest minimum | 350.00 food & beverage minimum

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