

PLATED DINNERS

Forks and Corks Catering will advise client on fresh, seasonal accompaniments for the best presentation and entrée pairing.

All plated dinners include artisan bread, tableside ice water, iced tea, after-dinner coffee, decaf, and hot tea service.

SALAD COURSE (CHOICE OF 1)

Cranberry & Toasted Almonds (v, gf)
*with leafy greens, feta,
& cranberry vinaigrette*

Butter Lettuce Wedge (v, gf)
*with toasted pepitas, feta, heirloom
tomatoes, & cilantro lime vinaigrette*

Roasted Beet & Arugula (v, gf)
*with chèvre, hazelnuts,
& orange vinaigrette*

Green Apple & Toasted Pecans (v, gf)
*with leafy greens, shaved Parmesan,
& Champagne vinaigrette*

Cabernet Poached Bosc Pear (v, gf)
*with shaved Gorgonzola, glazed walnuts,
& wine vinaigrette*

Kumquat & Red Onion (vegan, gf)
*with leafy greens & kumquat vinaigrette
(seasonal)*

MAIN ENTRÉES (CHOICE OF 2 OR 3)

BEEF & PORK

Grilled Filet Mignon 32
with vibrant herb butter & sauteed Oregon mushrooms

Petite Tender Beef Medallions (gf, df) 30
with cabernet demi glace & crisped onions

Flank Steak Roulades (gf) 28
*with tender spinach, roasted red pepper,
mushroom pesto duxelles, & Dijon Cognac cream*

Cabernet Braised Shortribs (gf, df) 26
*Pan-seared & slowly braised until fork tender.
Served with dark onion demi glace & crisped onions*

Peppercorn Crusted Pork Tenderloin (gf, df) 24
with savory blackberry basil sauce

SEAFOOD

Hazelnut Crusted Halibut (gf) 34
with Marionberry demi glace

Roasted Salmon (gf) 30
with apple cider butter sauce - OR - fresh sorrel puree

Pan-seared Sea Bass (gf, df) 30
with green pea sauce, sweet corn coulis, & crisped leeks

Pan-seared Cod (gf, df) 26
with tomato concasse, capers, basil oil, & crisped fennel

CHICKEN

Crab & Prawn Stuffed Chicken Breast (gf) 30
with orange rosemary sauce

Sage & Celery Stuffed Chicken Breast (df) 28
with pan gravy & cherry mostarda sauce

Arrezzo Tuscan Chicken Roulades (gf) 26
*filled with prosciutto, Fontina, tender spinach,
& roasted red pepper tomato sauce*

Chicken Saltimbocca (df) 26
*with paper-thin prosciutto, whole sage leaves,
& a simple white wine pan sauce*

VEGETARIAN

Butternut Squash & Gorgonzola Ravioli (v) 24
with wild mushroom ragout & sage cream

Stuffed Delicata Squash Rondelles (vegan, gf) 24
with polenta, spinach, & roasted red pepper tomato sauce

Grilled Stuffed Portobello (vegan, gf) 24
with whipped sweet potato, sauteed greens, & crisped onions

Stuffed Red Bell Pepper (vegan, gf) 24
with quinoa, braised fennel, kale, & roasted tomato sauce

Grilled Polenta Tower (v, gf) 24
*with fennel, eggplant, tomato concasse,
smoked mozzarella, capers, & basil oil*

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

An additional 25% fee for travel, administration, & service will be applied to all food, beverages, & rentals

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PLATED DESSERTS

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

Orange Blossom Cheesecake
with raspberry pomegranate sauce

Pot de Crème (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 caramel rum 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

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

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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

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