

Forks  
*and* Corks  
CATERING

WEDDING DAY



# YOUR HOLIDAY PARTY HOW-TO GUIDE

with



Delight your guests with your party-planning prowess and the perfect menu for your holiday celebration.

## What's your ideal party?

- Cocktail mix-and-mingle party: page 3
- Dinner buffets: page 6
- Ala carte and desserts: page 8
- Add bar service, china and linens: page 9
- Book your venue: Vue Event Venue page 10

- G gluten-free
- D dairy-free
- V vegetarian
- V vegan

# hors d'oeuvres

Reception packages for easy party planning

## LET IT SNOW! \$36.00 per person


Ideal for a 3+ hour party over the dinner hour | 24 PERSON MINIMUM


**Our Signature Havarti** with hot nutty whiskey caramel sauce + artisan crackers (gf available) 


**The Carvery Platter** thin sliced ham, roasted turkey, roasted garlic aioli, balsamic onion marmalade, cranberry aioli, pickles, and sliced cheese served with mini rolls

**Corn Fritters** crispy outside - fluffy inside, served warm with a honey dijon dipping sauce 

**BBQ Meatballs** 

**Cod Cakes** tender, flaky cod with potato and spices, pan-fried and served with a caper-lemon tartar sauce 

**Mushroom Chevre Crisps** puff pastry spread with goat cheese, mushrooms and sundried tomatoes baked to crispy perfection 

**Hummus Platter** our house made hummus topped with olives, feta, tomato, cucumber, red pepper, and red onion, served with Naan. 


**Philly "Cheesesteak"** Stuffed mini peppers with jackfruit, spices, and provolone  


**Petite Sweets Symphony** (see pg 8 for a complete description)

## NOT-SO-SILENT NIGHT \$32.00 per person

Ideal for a post meal celebration over 2 hours | 24 PERSON MINIMUM


**Our Signature Havarti** with hot nutty whiskey caramel sauce + artisan crackers (gf available) 

**Fennel Pork Meatballs** ground pork, toasted crushed fennel seeds, garlic, onion, thyme, egg, panko, and fennel tomato sauce 

**Artisan Cheeseboard** a selection of OSU made, NW and imported cheeses, grapes, dried fruits, and roasted nuts 

**Hummus and veggie stick shooter cup** 

**Buffalo Chicken Empanadas** chicken, bleu cheese, buffalo sauce, and cream cheese


**Cranberry-Pecan Baked Brie** brie wheel topped cranberries and pecans with a lattice crust, served with baguette slices and crackers (gf available) 


**Mississippi Sin Dip** 4-cheese blend with ham and hot sauce, served with baguette slices and crackers (gf available)


**Petite Sweets Symphony** (see pg 8 for a complete description)


## HAVE YOURSELF A MERRY \$28.00 per person

Ideal for up to a 2 hour party before or after the dinner hour | 24 PERSON MINIMUM

**Our Signature Havarti** with hot nutty whiskey caramel sauce + artisan crackers (gf available) 

**Mushroom Chevre Crisps** puff pastry spread with goat cheese, mushrooms and sundried tomatoes baked to crispy perfection 

**Cod Cakes** tender, flaky cod with potato and spices, pan-fried and served with a caper-lemon tartar sauce 

**Hummus Platter** our house made hummus topped with olives, feta, tomato, cucumber, red pepper, and red onion, served with Naan. 


**BBQ Meatballs** 

**Petite Sweets Symphony** (see pg 8 for a complete description)



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# hors d'oeuvres

ala carte party platters and pretty pieces  
priced per person | 25 person order minimum

**Artisan Cheeseboard** a fine selection of OSU made, NW and local and imported cheeses, grapes, dried fruits, roasted hazelnuts   + crackers [ GF crackers included ] **7.25**

**The Carvery Platter** thin sliced ham and roasted turkey with roasted garlic aioli, balsamic onion marmalade, cranberry aioli, pickles and sliced cheese served with mini rolls  **8.50**

**Our Signature Havarti** with hot nutty whiskey sauce and artisan crackers  **3.00**


**BBQ Meatballs** **2.80**


**Brie and Raspberry Phyllo Bites** **3.50**

**Hummus and veggie stick shooter** **3.25**


**Figs in a Blanket** lightly sweetened bleu and cream cheese and fig jam wrapped mini puff pastry **3.50**

**Philly "Cheesesteak" Stuffed Mini Peppers** with jackfruit, spices, and provolone  

**Cod Cakes** tender, flaky cod with potato and spices, pan-fried and served with a caper-lemon tartar sauce 

**Hummus Platter** our house made hummus topped with olives, feta, tomato, cucumber, red pepper, and red onion, served with Naan. 

**Beef Wellington Bites** tender beef, mushroom, and paté, wrapped in a puff pastry **4.50**

**Mushroom Chevre Crisps** puff pastry spread with goat cheese, mushrooms and sundried tomatoes baked to crispy perfection  **3.50**

**Buffalo Chicken Empanadas** chicken, bleu cheese, buffalo sauce, and cream cheese **3.75**

**Mississippi Sin Dip** 4-cheese blend with ham and hot sauce, served with baguette slices and crackers (gf available) **3.75**

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# Express Package

## heavy hors d'oeuvres

NEED SOMETHING SIMPLE?

DROPPED OFF AND READY TO GO? LAST MINUTE?

perfect for 25-75 guests



disposable chafers + serving utensils for easy DIY buffets provided


disposable plates + forks + napkins provided

minimum of 10 days notice needed



delivery optional | fees apply


\$31.00 per guest - minimum 25

**Artisan Cheeseboard** assortment of cheeses | grapes | dried fruit | roasted hazelnuts  
[ v / gf ]   + crackers [ gf included ]

**The Carvery Platter** thin sliced smoked ham and roasted turkey with roasted garlic aioli  
balsamic onion marmalade | cornichon and gherkin pickles | cranberry aioli | sliced cheese  
served with mini rolls 

**Honey BBQ Meatballs**  

**Dip Trio** walnut red pepper dip, roasted beet hummus , da' green sauce  
served with fresh vegetable crudite  

**Creamy Artichoke + Leek Dip** baguette 

**Roasted Winter Vegetable Skewers**    
with cider glaze

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# dinner buffet

## Entrees

### Baked Ham G D

with a sticky plum glaze

\$28.00 (+10.00 to add as an additional entree)

### Roasted Turkey G D

brined for 24 hours then oven roasted. Served with sides of gravy and house cranberry-orange relish

\$29.00 (+10.00 to add as an additional entree)

### Herb roasted Pork Loin G

marinated 24 hours then oven roasted and served with a Marsala wine pan sauce

\$30.00 (+10.00 to add as an additional entree)

### Beef Tenderloin Medallions G D

demi glaze, topped with mushrooms and crispy onions

\$32.00 (+10.00 to add as an additional entree)

### Chicken Roulades G

stuffed with spinach, herbed chevre and topped with a roasted red pepper sauce

\$29.00 (+10.00 to add as an additional entree)

### Chicken Bruschetta G

Oven roasted and topped with fresh mozzarella and fresh tomato balsamic basil topping

\$28.00 (+10.00 to add as an additional entree)

### Prime Rib G D

garlic, salt, rosemary crusted, served with with horseradish sour cream sauce and au jus

\$37.00 (+14.00 to add as an additional entree)

### Beef Eye of Round G D

slow cooked until tender, sliced and served with a Ruby Port demi glaze

\$32.00 (+10.00 to add as an additional entree)

## Pastas and Vegetarian

### Baked Gnocchi Alfredo V

\$22.00 (+8.00 to add as an additional entree)

### Butternut Squash Gnocchi V

kale, cranberries, butternut squash and a brown butter cream sauce

\$26.00 (+8.00 to add as an additional entree)

### Baked Manicotti V

stuffed with ricotta, spinach, mozzarella and a vodka cream sauce

\$26.00 (+8.00 to add as an additional entree)

### Butternut Squash Lasagna V

layers of ricotta, pasta spinach, mozzarella with a butternut Béchamel

\$28.00 (+10.00 to add as an additional entree)

### Stuffed Delicata Squash V G

quinoa, edamame, greens, topped with a roasted red pepper sauce

\$28.00 (+8.00 to add as an additional entree)

Choose your entree, sides and salad  
Add your favorites from our ala carte section  
priced per person | 24 person minimum

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# dinner buffet

Choose your entree, sides and salad  
Add your favorites from our ala carte section  
priced per person | 24 person minimum

## Accompaniments | choose three...

**Traditional Stuffing** with sage and celery


**Potatoes Au Gratin** blend of fontina, gruyere, and gouda Béchamel 

**Pumpkin Risotto** with fried sage and parmesan  

**Traditional Fluffy Mashed Potatoes**  add indulgence to your mashed potatoes:

Boursin | Bleu Cheese whipped | Pesto whipped | PepperJack-bacon

**additional \$1.50 per person**

**Green Bean Casserole** with creamy mushrooms, candied bacon, and almonds 

**Potato and Cauliflower Au Gratin** 

layers of potato, cauliflower and a creamy swiss Béchamel

**Glazed Carrots and Parsnips** with Grand Marnier & brown sugar butter  

**Roasted Root Vegetables**  

**Honey Chipotle Roasted Potatoes** mildly spicy  

**Roasted Tri-Colored Cauliflower** lemony gremolata 

**Ruby Port Poached Pear Salad** mixed greens, spiced pecans, bleu cheese, and Balsamic vinaigrette  

**Shaved Brussel Sprout Salad** mixed greens, brussel sprouts, cranberry, parmesan, almonds, lemon

EVOO dressing  

**Classic Caesar Salad** romaine, parmesan, croutons, and house made Caesar dressing

**Antipasto Chopped Salad** romaine, artichoke hearts, salami, tomato, mozzarella, olives, red pepper, and a basil vinaigrette

**Add Additional sides 4.50**

## Sweets Symphony

a perfect harmony of our signature petite sweets


**Chocolate Cream Mini Pie | Thumbprint Cookie | Peppermint Browne Bites | Pumpkin Mousse**


**Mini Trifle | Gingerbread Whoopie Pies | Lemon Cheesecake Bites | 5-Spice Almond Cookie |**

**Vegan Sugar Cookie | Gluten Free Chocolate Crinkle**

No need to choose...all of these are included!

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# a la carte

Add extra holiday cheer from our A LA CARTE menu!

ADD A Second ENTREE (see descriptions on the previous page)

## Proteins

- Baked Ham** (+10.00 to add as an additional entree)
- Roasted Turkey** (+10.00 to add as an additional entree)
- Herb roasted Pork Loin** (+10.00 to add as an additional entree)
- Beef Tenderloin Medallions** (+10.00 to add as an additional entree)
- Chicken Roulades** (+10.00 to add as an additional entree)
- Chicken Bruschetta**
- Prime Rib** (+14.00 to add as an additional entree)
- Beef Eye of Round** (+10.00 to add as an additional entree)
- Baked Tilapia** topped with a tomato bruschetta (+10.00 to add as an additional entree)

## Pastas and Vegetarian

- Baked Gnocchi Alfredo** (+8.00 to add as an additional entree)
- Butternut Squash Gnocchi** (+8.00 to add as an additional entree)
- Baked Manicotti** (+8.00 to add as an additional entree)
- Butternut Squash Lasagna** (+10.00 to add as an additional entree)
- Stuffed Delicata Squash** (+8.00 to add as an additional entree)

## Desserts - minimum 14 guests

- German Chocolate Layer Cake** 3.75 per guest
- Lemon Cake** with fluffy italian meringue 3.75 per guest
- Olive Oil Orange Cake** with glaze 3.50 per guest
- Yellow Layer Cake** with a caramel buttercream frosting 3.75 per guest
- New York Style Cheesecake** with berry compote 3.50 per guest
- Spice Cake** with cream cheese frosting 3.75 per guest
- Pumpkin Pie** 2.50 per guest
- Apple Pie** with streusel topping 2.50 per guest
- Mixed Berry Crisp** 2.50 per guest
- Petite Sweets Symphony** Chocolate Cream Mini Pie | Thumbprint Cookie | Peppermint Browne Bites | Pumpkin Mousse | Mini Trifle | Gingerbread Whoopie Pies | Lemon Cheesecake Bites | 5 - Spice Almond Cookie | Vegan Sugar Cookie | Gluten Free Chocolate Crinkle 7.50 | min purchase 35 guests

All prices, unless otherwise noted are per person.