

FORKS & CORKS
CATERING

HORS D'OEUVRES



displayed

25 guest min

BOARDS + PLATTERS

- Artisan Cheeseboard** boursin, blue, sage derby, dill havarti, sharp cheddar, smoked gouda, grapes, dried apricots, roasted hazelnuts [v / gf] + crackers [gf included] 6.35
- Steakhouse Platter** herb and garlic-marinated petite tender beef fire-grilled, sliced and served room temp, grilled red onions, roasted garlic aioli, chimichurri [gf / df] + petite rolls 8.50
- Charcuterie Board** cured and smoked artisan meats and sausages, herbed chevre, pickled red onions, cornichons, olives, grain mustard [gf / df] + house focaccia 7.25
- Alder-Smoked Salmon** whole sides rubbed with our house spice blend, smoked and served room temp with fresh herb chimichurri [gf / df] 8.50
- Lemon-Poached Jumbo Shrimp** traditional cocktail sauce [gf] 6.50 | 4 pc per guest
- Farm + Field Platter** a beautiful medley of roasted and flame-grilled vegetables, parmesan garlic aioli, balsamic reduction [v / gf] 3.25
- Seasonal Fruit Market Platter** pineapple, melon, grapes, berries, almond dip [v / gf] 3.25
- Cheddar Chutney Cheesecake** pecans, apples, mango sour cherry chutney [v / gf] + crackers [gf included] 3.85
- Beet Napoleon** red + gold beets, honeyed goat cheese, toasted hazelnuts + crackers [v] 3.85

DIPS + SPREADS

- Bruschetta Bar** olive tapenade, fresh heirloom tomato, tuscan white bean + herbed croustade 3.25
- Dip Trio** da' green sauce [v / gf], walnut red pepper dip, roasted beet hummus, fresh vegetable crudite [v / gf] 3.25
- Beer Cheese Fondue** roasted cauliflower, chicken apple sausage bites, salt-roasted baby potatoes, apple fritters, grapes [v] 4.25
- Baked Brie** candied bacon and caramelized onion + crackers [v] 3.25
- Signature** Nutty Whiskey Caramel Havarti [v / gf] + artisan crackers [gf on request] 2.65
- Sweet Corn and Cheddar Dip** with corn chip scoops [v] 2.50
- Warm Seafood Parmesan Dip** with baguette 4.00
- Creamy Artichoke and Leek Dip** with baguette [v] 3.00
- Oregon Smoked Salmon Pate** capers, pickled red onion, rosemary crackers [df] 3.25

FRESH COMPOSED SALADS

- Roasted Vegetable Ratatouille Salad** smoked paprika vinaigrette [v / gf] 3.75
- Roasted Cauliflower Salad** pecorino, pine nuts, olives, currants, lemony gremolata [v / gf] 3.75
- Southwest Chop Salad** romaine, tomato, corn, black beans, tortilla strips, cilantro lime dressing [v / gf] 3.45
- Mediterranean Chop Salad** romaine, tomato, red onions, feta, chickpeas, cucumbers, greek olives, red wine vinaigrette [v / gf] 3.45
- Rainbow Antipasto Salad** salami, cheese, tomato, kalamata olives, red pepper, herb vinaigrette 3.75

displayed

25 guest min

WARM BITES

- Beef Brisket Slider** frizzled onion, white bbq sauce 3.25
- Pulled BBQ Pork Slider** slaw, dill pickle [df] 3.25
- Beef Burger Slider** balsamic caramelized onion, tarragon aioli 3.25
- Rosemary Tenderloin Beef Skewer** grilled bell pepper, onion, mushroom, hoisin glaze [gf / df] 2.50
- Chicken + Mozzarella Arancini** roasted red pepper aioli 2.45
- Bacon-Wrapped Sweet Potato** maple glaze [gf / df] 2.25
- Italian Sausage + Leek-Stuffed Mushroom** 2.45
- Hazelnut-Crusted Chicken Bites** dijon creme 2.35
- Chicken Yakitori** ponzu dipping sauce [gf] 2.80
- Mini Crab Cakes** key lime aioli 3.00
- Pomegranate-Glazed Meatballs** [df] 2.25
- Bacon + Cheddar Mini Quiche** 2.35
- Salmon Cakes** lemon caper remoulade 2.85

[VEGETARIAN]

- Butternut Squash Arancini** smoked mozzarella, roasted red pepper aioli [v] 2.35
- Pea + Sweet Potato Samosa** coconut cilantro chutney [v] 2.50
- Mac + Cheese Croquettes** with or without green chilis and/or bacon, marinara sauce 2.35
- Smoked Mushroom + Manchego** in mini polenta cup [v] 2.35
- Cheddar-Apple Empanada** five spice cider glaze [v] 2.50
- Herbed Ricotta + Parmesan-Stuffed Mushrooms** 2.35
- Roasted Red Pepper + Chevre Mini Quiche** [v] 2.35
- Mushroom + Leek Mini Quiche** [v] 2.35

COOL BITES

- Rolled Smoked Ham Crepe** tarragon and dill cream cheese 2.35
- Mini Bistro Beef Sandies** baby brioche, garlic mayo, caramelized onion jam 2.85
- Shrimp + Pineapple Skewer** marinated in Malibu Rum and fire-grilled 3.00
- Crab Salad Cucumber Canape** lemon aioli, cucumber crown [gf] 2.35
- Smoked Salmon Mousse** cucumber crown [gf] 2.35
- Lobster Salad Petite Roll** 2.85

[VEGETARIAN]

- Ratatouille Tartlet** roasted vegetables, chevre, balsamic, microgreens, tartlet shell [v] 2.25
- Bourbon-roasted Pear Tartlet** cinnamon-whipped mascarpone, toasted almonds [v] 2.35
- Quinoa Salad Mini** blueberries, peaches, toasted almonds, sweet lime vinaigrette [v / gf] 2.45
- Roasted Red Pepper Hummus Shooter** fresh vegetable crudite "dippers" [v] 2.50
- Olive Tapenade** cucumber crown [v / gf] 2.25
- Apple Fennel Cheese Straw** [v] 2.25
- Caprese Skewer** [v / gf] 2.25

tray-passed warm bites

25 guest min

SEAFOOD

- Salmon Cakes** lemon caper remoulade 2.85
- Mini Crab Cakes** key lime aioli 3.00
- Coconut Shrimp** apricot chutney dip [df] 3.00
- Seared Scallop** vanilla saffron cream [gf] 4.00
- Bloody Mary Shrimp + Grits "Shots"** 3.00

BEEF + PORK

- Bacon-Wrapped Sweet Potato** maple glaze [gf / df] 2.25
- Rosemary Tenderloin Beef Skewer** grilled bell pepper, onion, mushroom, hoisin glaze [gf / df] 2.50
- Mini Pork Carnitas Taco** mango slaw, cilantro lime aioli [gf / df] 2.75
- Twice-Baked Baby New Potato** cheddar, applewood smoked bacon, chive sour cream [gf] 2.25
- Italian Sausage + Leek Stuffed Mushrooms** 2.50

POULTRY

- Mini Chicken Saltimbocca** ham, provolone, sage, puff pastry 2.50
- Duck Reuben Rolls** thousand island dressing 2.50
- Chicken and Mozzarella Arancini** roasted red pepper aioli 2.45

VEGETARIAN

- Butternut Squash Arancini** smoked mozzarella, roasted red pepper aioli [v] 2.35
- Pea + Sweet Potato Samosa** coconut cilantro chutney [v] 2.50
- Smoked Mushroom + Manchego** in mini polenta cup [v] 2.35
- Cheddar-Apple Empanada** five spice cider glaze [v] 2.50
- Herbed Ricotta + Parmesan Stuffed Mushroom** [v] 2.35
- Mac + Cheese Croquettes** with or without green chilis and/or bacon, marinara sauce 2.35

VEGAN

- Garlic Sweet Potato Stuffed Mushroom** kale, sage [vegan / gf] 2.35
- BBQ Jackfruit Tostada** with slaw [vegan] 2.35

tray-passed cool bites

SEAFOOD

25 guest min

Coriander-Crusted Ahi Tuna Bites tiger dip [gf / df] 2.60

Smoked Salmon Mousse cucumber crown [gf] 2.35

Ahi Tuna Nacho tortilla crisp, habanero ginger jam, microgreens [gf] 2.60

Fire-Grilled Tequila Lime Prawn Nacho grilled pineapple relish, cilantro, tortilla crisp [df] 2.60

Crab Salad Cucumber Canape lemon aioli, cucumber crown [gf] 2.35

Petite Ahi Taco mango slaw, cilantro lime aioli 2.85

Sugar + Spice Sticky Shrimp [gf] 2.60

BEEF + PORK

Figgy Piggy gran marnier fig, whipped gorgonzola and mascarpone, crispy prosciutto, phyllo cup 2.35

BLT Canape applewood-smoked bacon, tomato confit, microgreens, boursin, croustade 2.35

Rolled Smoked Ham Crepe tarragon and dill cream cheese 2.35

POULTRY

Waldorf Chicken Salad ginger crisp 2.35

VEGETARIAN

Brie + Quince Apple crispy crostini [v] 2.35

Ratatouille Tartlet roasted vegetables, chevre, balsamic, microgreens, tartlet shell [v] 2.25

Balsamic Strawberry Bruschetta chevre, basil chiffonade [v] 2.35

Blackberry Basil Croustade chevre [v] 2.35

Bourbon-Roasted Pear Tartlet cinnamon-whipped mascarpone, toasted almonds [v] 2.35

Caprese Skewer [v / gf] 2.35

VEGAN

Fresh Heirloom Tomato Bruschetta basil chiffonade [vegan] 2.35

Olive Tapenade cucumber crown [vegan / gf] 2.25

Quinoa Salad Mini blueberry, peach, toasted almonds, sweet lime vinaigrette [vegan / gf] 2.45

Tuscan White Bean Bruschetta roasted garlic, rosemary, kalamata olives, tomatoes, crostini [vegan] 2.35

Roasted Red Pepper Hummus Shooter fresh vegetable crudite "dippers" [vegan] 2.50

MIX + MATCH!

combine your favorite displayed and tray-passed hors d'oeuvres
all priced per guest