




BREAKFAST



Forks
and
Corks
CATERING








rise & shine

CLASSIC

Forks and Corks Breakfast Pastries chef Ann's popular scones | muffins and breakfast breads 
Seasonal Fresh Fruit a colorful toss of pineapple | melon | grapes | citrus and berries  





29 to 49 | 16.50 50 to 99 | 13.50 100+ | 14.00

FLEX + STRETCH

Honey-Lime Yogurt granola + berry compote  
Frittata "Muffins" hand-sized fresh egg muffins
 spinach | mushroom | caramelized leek   and bacon | cheddar 
Fresh House-made Biscuits butter + jam | add gravy for \$1.25
Seasonal Fresh Fruit a colorful toss of pineapple | melon | grapes | citrus and berries  










29 to 49 | 19.00 50 to 99 | 18.00 100+ | 16.50

EUROPEAN START

Forks and Corks Breakfast Pastries chef Ann's popular scones | muffins and breakfast breads 
Ham + Cheese Croissants served warm
Deviled Eggs Trio traditional | smoked salmon | applewood-smoked bacon 
Seasonal Fresh Fruit a colorful toss of pineapple | melon | grapes | citrus and berries  

29 to 49 | 19.00 50 to 99 | 18.00 100+ | 17.00

INCREDIBLE EDIBLE EGG

Scrambled Eggs chives + cheddar  
Crème Brulee French Toast a Forks and Corks signature - our most requested breakfast item! 
Country Sausage Links  
Applewood-smoked Bacon  
Seasonal Fresh Fruit a colorful toss of pineapple | melon | grapes | citrus and berries  
 *Add breakfast potatoes for \$3.50

29 to 49 | 21.25 50 to 99 | 20.00 100+ | 19.00

priced per guest
 all packages include:
 orange juice | coffee service | craft tea



 gluten-free
 dairy-free
 vegetarian
 vegan


rise & shine

FRITTATA DUET

Fresh Baked Frittata choose 2:

roasted tomato | chevre  

spinach + wild mushroom  

bacon | caramelized onion | cheddar 

asparagus | caramelized leek  

Breakfast Potatoes onion + bell pepper  

Country Sausage Links  

Applewood-Smoked Bacon  

Seasonal Fresh Fruit a colorful toss of pineapple | melon | grapes | citrus and berries

29 to 49 | 20.25

50 to 99 | 19.00

100+ | 18.00

FIESTA BAR

DIY breakfast taco or burrito with...

Scrambled Eggs chives + cheddar  

Chorizo Sausage  

Black Beans +cumin  

Roasted Breakfast Potatoes  

+ sides of shredded Cheddar | chopped scallion | sour cream | salsa verde | pico de gallo | warm corn + flour tortillas

Fruit Salad  

29 to 49 | 20.25

50 to 99 | 19.00


100+ | 18.00


priced per guest

all packages include:

orange juice | coffee service | craft tea

 gluten-free

 dairy-free

 vegetarian

 vegan

let's do brunch

THE HALLELUJAH

House Omelets chef prepared + made to order with fresh veggies | cheese | PNW meats **G**

Blueberry Blintz Soufflé house-made lemon curd | blueberry compote **V**

Smoked Salmon Lox chopped egg | red onion | capers | cream cheese | petite bagels

Grilled Asparagus + lemon zest **V G**

Seasonal Fresh-Cut Fruit **V G**

30.00 + chef at \$45 per hour

THE ULTIMATE

Eggs Benedict Bake a breakfast casserole of poached eggs | Carlton Farms ham | asparagus | grape tomatoes and English muffins **V**

- OR -

Egg Frittata - choose spinach + mushroom | bacon + cheddar | tomato + chevre

Alder-smoked Salmon whole sides served room temperature | herb chimichurri **G D**

Applewood-smoked Bacon **G D**

Breakfast Potatoes onion + bell pepper **V G**

Roasted Asparagus **V G**

Beet and Citrus Salad arugula | chevre | citrus vinaigrette **V G**

Fruit Salad **V G**

F&C Signature Scones + Muffins butter | marmalade | berry preserves **V**

34.00 per guest

priced per guest

all packages include:

orange juice | coffee service | craft tea



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

additions

PER GUEST

Pork or Turkey Sausage Links   5.00



Applewood-Smoked Bacon   5.00

Yogurt Parfait vanilla low-fat yogurt maple-pecan granola | fresh berries   4.00

Creme Brulee French Toast  4.50 *minimum of 20 guests

Breakfast Potatoes onion + bell pepper   4.00

PER DOZEN

Deviled Eggs Trio traditional   | smoked salmon  | applewood-smoked bacon  20.50

Fresh Hardboiled Eggs 16.00  

Forks and Corks Breakfast Pastries

chef Ann's popular scones, muffins, and breakfast breads  23.00

-  gluten-free
-  dairy-free
-  vegetarian
-  vegan