



Forks
and
Corks
CATERING



HOURS D'OVERS



displayed



25 guest min

BOARDS + PLATTERS



Artisan Cheeseboard boursin | blue | sage derby | dill havarti | sharp cheddar | smoked gouda | grapes
dried apricots | roasted hazelnuts   + crackers 7.25

Steakhouse Platter herb and garlic-marinated petite tender beef fire-grilled | sliced and served room temp
grilled red onions | roasted garlic aioli | chimichurri   + petite rolls 9.75

Charcuterie Board cured and smoked artisan meats and sausages | herbed chevre | pickled red onions
cornichons | olives | grain mustard   + house focaccia 8.50


House Spiced Salmon whole sides rubbed with our house spice blend | smoked and served room temp with
fresh herb chimichurri   9.75

Lemon-Poached Jumbo Shrimp traditional cocktail sauce  7.50 | 4 pc per guest

Farm + Field Platter a beautiful medley of roasted and flame-grilled vegetables | parmesan garlic aioli
balsamic reduction   3.75





Seasonal Fruit Market Platter pineapple | melon | grapes | berries   3.75

Cheddar Chutney Cheesecake pecans | apples | mango sour cherry chutney   + crackers 3.75


Beet Napoleon red + gold beets | honeyed goat cheese | toasted hazelnuts + crackers  4.50

DIPS + SPREADS

Bruschetta Bar olive tapenade | fresh heirloom tomato | tuscan white bean + herbed croustade 3.75

Dip Trio da' green sauce   walnut red pepper dip | roasted beet hummus | fresh vegetable
crudite   3.75

Baked Brie candied bacon and caramelized onion + crackers  3.75

Signature Whiskey Caramel Havarti warm nutty whiskey caramel on a creamy havarti wedge  
+ artisan crackers 3.00

Sweet Corn and Cheddar Dip with corn chip scoops  3.00

Warm Crab and Bay Shrimp Parmesan Dip with baguette 3.75



Creamy Artichoke and Leek Dip with baguette  3.00



Oregon Smoked Salmon Pate capers | pickled red onion | rosemary crackers 4.00

FRESH COMPOSED SALADS

Roasted Vegetable Ratatouille Salad smoked paprika vinaigrette   4.25

Roasted Cauliflower Salad pecorino | pine nuts | olives | currants | lemony gremolata   4.25

Southwest Chop Salad romaine | tomato | corn | black beans | tortilla strips | cilantro lime dressing
  4.25

Mediterranean Chop Salad romaine | tomato | red onions | feta | chickpeas | cucumbers | Greek olives
red wine vinaigrette   4.25

Rainbow Antipasto Salad salami | cheese | tomato | kalamata olives | red pepper | herb vinaigrette 4.25

 Gluten Free  Vegetarian  Vegan  Dairy-Free  Seasonal

1324 NW 9th Street, Corvallis, Oregon 97330 | forksandcorkscatering.com | 541.286.4412

A 21% operations charge will be applied to all food, beverage, and rental items

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WARM BITES

- Beef Brisket Slider** frizzled onion | white bbq sauce 4.50
- Pulled BBQ Pork Slider** slaw | dill pickle **D** 4.50
- Beef Burger Slider** balsamic caramelized onion | tarragon aioli 4.25
- Tenderloin Beef Skewer** hoisin sauce | gilled bell pepper | onion | mushroom **G** **D** 3.25
- Chicken + Mozzarella Arancini** roasted red pepper aioli 3.25
- Bacon-Wrapped Sweet Potato** maple glaze **G** **D** 2.80
- Italian Sausage + Leek-Stuffed Mushroom** 2.80
- Chicken Yakitori** ponzu dipping sauce **G** 2.80
- Salmon Cakes** lemon caper remoulade 3.50
- Pomegranate-Glazed Meatballs** **D** 2.80
- Hazelnut-Crusted Chicken Bites** dijon cream 2.80
- Mini Crab Cakes** key lime aoli 5.00

[VEGETARIAN]

- Butternut Squash Arancini** smoked mozzarella | roasted red pepper aioli **V** 2.80
- Pea + Sweet Potato Samosa** coconut cilantro chutney **V** 3.25
- Smoked Mushroom + Manchego** in mini polenta cup **V** 2.80
- Cheddar-Apple Empanada** five spice cider glaze **V** 3.25
- Herbed Ricotta + Parmesan-Stuffed Mushrooms** **V** 3.25

COOL BITES

- Rolled Smoked Ham Crepe** tarragon and dill cream cheese 2.80
- Mini Bistro Beef Sandies** baby brioche | garlic mayo | caramelized onion jam 3.50
- Shrimp + Pineapple Skewer** marinated in Malibu Rum and fire-grilled 3.50
- Smoked Salmon Mousse** cucumber crown **G** 2.80

[VEGETARIAN]

- Ratatouille Tartlet** roasted vegetables | chevre | balsamic | microgreens | tartlet shell **V** 2.70
- Bourbon-roasted Pear Tartlet** cinnamon-whipped mascarpone | toasted almonds **V** 3.00
- Quinoa Salad Mini** feta | cucumber | kale | candied pecans | citrus vinaigrette **V** **G** 3.00
- Roasted Red Pepper Hummus Shooter** fresh vegetable crudite "dippers" **V** 3.00
- Olive Tapenade** cucumber crown **V** **G** 2.70
- Apple Fennel Cheese Straw** **V** 3.00
- Caprese Skewer** **V** **G** 3.00

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tray-passed warm bites

25 guest min

SEAFOOD

- Salmon Cakes** lemon caper aioli 3.50
- Coconut Shrimp** apricot chutney dip **D** 5.00
- Seared Scallop** vanilla saffron cream **G** 4.50

BEEF + PORK

- Bacon-Wrapped Sweet Potato** maple glaze **G D** 2.60
- Tenderloin Beef Skewer** hoisin sauce | grilled bell pepper | onion | mushroom **G D** 3.25
- Mini Pork Carnitas Taco** mango slaw | cilantro sour cream **G D** 3.25
- Twice-Baked Baby New Potato** cheddar | applewood smoked bacon | chive sour cream **G** 2.60
- Italian Sausage + Leek Stuffed Mushrooms** 3.25

POULTRY

- Mini Chicken Saltimbocca** ham | provolone | sage | puff pastry 2.90
- Duck Reuben Rolls** thousand island dressing 2.90
- Chicken and Mozzarella Arancini** roasted red pepper aioli 2.80

VEGETARIAN

- Butternut Squash Arancini** smoked mozzarella | roasted red pepper aioli **V** 2.80
- Pea + Sweet Potato Samosa** coconut cilantro chutney **V** 2.90
- Smoked Mushroom + Manchego** in mini polenta cup **V** 2.80
- Cheddar-Apple Empanada** five spice cider glaze **V** 2.90
- Herbed Ricotta + Parmesan Stuffed Mushroom** **V** 2.75

VEGAN

- Garlic Sweet Potato Stuffed Mushroom** kale | sage **V G** 2.75
- BBQ Jackfruit Tostada** with slaw **V** 2.75

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tray-passed cool bites

25 guest min

SEAFOOD

Coriander-Crusted Ahi Tuna Bites tiger dip **G** **D** 3.20

Smoked Salmon Mousse cucumber crown **G** 2.80

Ahi Tuna Nacho tortilla crisp | habanero ginger jam | microgreens **G** 3.20

Fire-Grilled Tequila Lime Prawn Nacho grilled pineapple relish | cilantro | tortilla crisp **D** 2.80

Petite Ahi Taco mango slaw | cilantro sour cream 3.25

Sugar + Spice Sticky Shrimp **G** 3.00

BEEF + PORK

Fig +Bleu Canape gran marnier fig | whipped gorgonzola and mascarpone | crispy prosciutto | phyllo cup 2.80

BLT Canape applewood-smoked bacon | tomato confit | microgreens | boursin | croustade 2.80

Rolled Smoked Ham Crepe tarragon and dill cream cheese 2.80

POULTRY

Waldorf Chicken Salad ginger crisp 2.80

VEGETARIAN

Ratatouille Tartlet roasted vegetables, chevre | balsamic | microgreens | tartlet shell **V** 2.70

Balsamic Strawberry Bruschetta chevre | basil chiffonade **V** 2.75

Blackberry Basil Croustade chevre **V** 2.75

Bourbon-Roasted Pear Tartlet cinnamon-whipped mascarpone | toasted almonds **V** 3.00

Caprese Skewer **V** **G** 3.00

VEGAN

Fresh Heirloom Tomato Bruschetta basil chiffonade **V** 2.75

Olive Tapenade cucumber crown **V** **G** 2.70

Quinoa Salad Mini feta | cucumber | kale | candied pecan | citrus vinaigrette **V** **G** 3.00

Tuscan White Bean Bruschetta roasted garlic | rosemary | kalamata olives | tomatoes | crostini **V** 2.75

Roasted Red Pepper Hummus Shooter fresh vegetable crudite "dippers" **V** 3.00

MIX + MATCH!

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

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PARTY packages

HOW TO PLAN YOUR COCKTAIL PARTY 101

STEP ONE

Pick a number

Choose the right number of selections based on your party type



Light Hors d'oeuvres

five (5) selections

appropriate for up to 2 hours of service before or after meal period

Heavy Hors d'oeuvres

8-10 selections

appropriate for 3 hours of service over a meal period

STEP TWO

Decide how fancy you want to be

Having "tray-passed" hors d'oeuvres is a nice touch in the right setting, but not always appropriate. Take a look at "tray-passed appetizers" for our selection - we're happy to assist you with picking the options best suited for your venue and occasion.



STEP THREE

Pick the right mix

A well-rounded selection will add pleasing color texture and variety to your table

Check out the next page for great examples of well-rounded party menus

PARTY packages

A Few Nibbles

Here is a helpful example with crowd-friendly, popular selections - and just the right number of bites suitable for a casual mix-and-mingle



Light Hors d'oeuvres

see the descriptions on page 2

Domestic Cheeseboard
Caprese Skewer v / gf
Honey BBQ Meatballs df
Shrimp and Pineapple skewer

Dip Trio

Sweet Treat Trio
Cold Beverage Station

25-49 guests | 21.25*
50-99 guests | 20.00*
100+ guests | 19.00*

The "Hearty Party"

Check out this example of a nice selection suitable for longer party



Heavy Hors d'oeuvres

see the descriptions on page 2

Artisan Cheeseboard
Charcuterie Board
Oregon Smoked Salmon Pate
Bruschetta Bar
Bacon-Wrapped Sweet Potato
Cheddar-Apple Empanada

Herbed Ricotta + Parmesan-Stuffed Mushrooms

Mini Quinoa Salad

Sweet Treat Trio

Cold Beverage Station

25-49 guests | 33.00*
50-99 guests | 31.50*
100+ guests | 30.50*

*pricing does not include
21% operations charge, travel fees or rentals