



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   + crackers 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   + petite rolls 8.50

Charcuterie Board cured and smoked artisan meats and sausages, herbed chevre, pickled red onions, cornichons, olives, grain mustard   + house focaccia 7.25

Alder-Smoked Salmon whole sides rubbed with our house spice blend, smoked and served room temp with fresh herb chimichurri   8.50

Lemon-Poached Jumbo Shrimp traditional cocktail sauce  6.50 | 4 pc per guest

Farm + Field Platter a beautiful medley of roasted and flame-grilled vegetables, parmesan garlic aioli, balsamic reduction   3.25

Seasonal Fruit Market Platter pineapple, melon, grapes, berries, almond dip   3.25

Cheddar Chutney Cheesecake pecans, apples, mango sour cherry chutney   + crackers 3.85

Beet Napoleon red + gold beets, honeyed goat cheese, toasted hazelnuts + crackers  3.85

DIPS + SPREADS

Bruschetta Bar olive tapenade, fresh heirloom tomato, tuscan white bean + herbed croustade 3.25

Dip Trio da' green sauce   walnut red pepper dip, roasted beet hummus, fresh vegetable crudite   3.25

Baked Brie candied bacon and caramelized onion + crackers  3.25

Signature Whiskey Caramel Havarti warm nutty whiskey caramel on a creamy havarti wedge   + artisan crackers 2.65

Sweet Corn and Cheddar Dip with corn chip scoops  2.50

Warm Crab and Bay Shrimp Parmesan Dip with baguette 3.25

Creamy Artichoke and Leek Dip with baguette  2.50

Oregon Smoked Salmon Pate capers, pickled red onion, rosemary crackers 3.25

FRESH COMPOSED SALADS

Roasted Vegetable Ratatouille Salad smoked paprika vinaigrette   3.75

Roasted Cauliflower Salad pecorino, pine nuts, olives, currants, lemony gremolata   3.75

Southwest Chop Salad romaine, tomato, corn, black beans, tortilla strips, cilantro lime dressing   3.45

Mediterranean Chop Salad romaine, tomato, red onions, feta, chickpeas, cucumbers, Greek olives, red wine vinaigrette   3.45

Rainbow Antipasto Salad salami, cheese, tomato, kalamata olives, red pepper, herb vinaigrette 3.65

 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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displayed

25 guest min

WARM BITES

- Beef Brisket Slider** frizzled onion, white bbq sauce 3.75
Pulled BBQ Pork Slider slaw, dill pickle **D** 3.75
Beef Burger Slider balsamic caramelized onion, tarragon aioli 3.75
Rosemary Tenderloin Beef Skewer grilled bell pepper, onion, mushroom, hoisin glaze **G D** 2.85
Chicken + Mozzarella Arancini roasted red pepper aioli 2.65
Bacon-Wrapped Sweet Potato maple glaze **G D** 2.45
Italian Sausage + Leek-Stuffed Mushroom 2.55
Hazelnut-Crusted Chicken Bites dijon creme 2.55
Chicken Yakitori ponzu dipping sauce **G** 2.65
Mini Crab Cakes key lime aioli 4.25
Pomegranate-Glazed Meatballs **D** 2.55
Bacon + Cheddar Mini Quiche 2.55
Salmon Cakes lemon caper remoulade 2.85

[VEGETARIAN]

- Butternut Squash Arancini** smoked mozzarella, roasted red pepper aioli **V** 2.55
Pea + Sweet Potato Samosa coconut cilantro chutney **V** 2.85
Mac + Cheese Croquettes with or without green chilis and/or bacon, marinara sauce 2.55
Smoked Mushroom + Manchego in mini polenta cup **V** 2.55
Cheddar-Apple Empanada five spice cider glaze **V** 2.85
Herbed Ricotta + Parmesan-Stuffed Mushrooms **V** 2.55
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 2.55
Mini Bistro Beef Sandies baby brioche, garlic mayo, caramelized onion jam 3.00
Shrimp + Pineapple Skewer marinated in Malibu Rum and fire-grilled 3.00
Smoked Salmon Mousse cucumber crown **G** 2.35

[VEGETARIAN]

- Ratatouille Tartlet** roasted vegetables, chevre, balsamic, microgreens, tartlet shell **V** 2.35
Bourbon-roasted Pear Tartlet cinnamon-whipped mascarpone, toasted almonds **V** 2.55
Quinoa Salad Mini blueberries, peaches, toasted almonds, sweet lime vinaigrette **V G** 2.55
Roasted Red Pepper Hummus Shooter fresh vegetable crudite "dippers" **V** 2.55
Olive Tapenade cucumber crown **V G** 2.35
Apple Fennel Cheese Straw **V** 2.65
Caprese Skewer **V G** 2.55

G Gluten Free **V** Vegetarian **V** Vegan **D** Dairy-Free ✨ Seasonal

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FORKS & CORKS
CATERING

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 **D** 3.00

Seared Scallop vanilla saffron cream **G** 4.00

Bloody Mary Shrimp + Grits "Shots" 3.00

BEEF + PORK

Bacon-Wrapped Sweet Potato maple glaze **G D** 2.25

Rosemary Tenderloin Beef Skewer grilled bell pepper, onion, mushroom, hoisin glaze **G D** 2.50

Mini Pork Carnitas Taco mango slaw, cilantro lime aioli **G D** 2.75

Twice-Baked Baby New Potato cheddar, applewood smoked bacon, chive sour cream **G** 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 **V G** 2.35

BBQ Jackfruit Tostada with slaw **V** 2.35

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tray-passed cool bites

SEAFOOD

25 guest min

Coriander-Crusted Ahi Tuna Bites tiger dip   2.60

Smoked Salmon Mousse cucumber crown  2.35

Ahi Tuna Nacho tortilla crisp, habanero ginger jam, microgreens  2.60

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

Crab Salad Cucumber Canape lemon aioli, cucumber crown  2.35

Petite Ahi Taco mango slaw, cilantro lime aioli 2.85

Sugar + Spice Sticky Shrimp  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  2.35

Ratatouille Tartlet roasted vegetables, chevre, balsamic, microgreens, tartlet shell  2.25

Balsamic Strawberry Bruschetta chevre, basil chiffonade  2.35

Blackberry Basil Croustade chevre  2.35

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

Caprese Skewer   2.35

VEGAN

Fresh Heirloom Tomato Bruschetta basil chiffonade  2.35

Olive Tapenade cucumber crown   2.25

Quinoa Salad Mini blueberry, peach, toasted almonds, sweet lime vinaigrette   2.45

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

Roasted Red Pepper Hummus Shooter fresh vegetable crudite "dippers"  2.50

MIX + MATCH!

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

 Gluten Free  Vegetarian  Vegan  Dairy-Free  Seasonal

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

Dip Trio

Roasted Pepper + Chevre Mini Quiche v

Sweet Treat Trio

25-49 guests 18.50

50-99 17.50

100+ 16.50

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

Zucchini Fritters

25-49 guests | 28.50*

50-99 guests | 27.50*

100+ guests | 26.50*

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