

LUNCH



FORKS & CORKS
CATERING

box lunch

SANDWICHES

Tur-key to My Heart turkey breast | applewood smoked bacon | monterey jack | lettuce | tomato
sun-dried tomato mayo | focaccia bread

B.L.T.T applewood smoked bacon | lettuce | turkey | sun-dried tomato aioli | focaccia bread

NW Chicken thin sliced blackberry-coffee glazed chicken breast | lettuce | tomato | hazelnut pesto
spread | telera roll

Caprese fresh mozzarella cheese | heirloom tomato | shaved purple onion | fresh basil | white
balsamic chevre spread | arugula | focaccia bread **V** add chicken \$2.00

Vegan Italian marinated-oven baked tofu | grilled zucchini | shaved purple onion | red pepper
lettuce | heirloom tomato | italian herb vinaigrette | telera roll

Grilled Steak marinated-grilled steak | tillamook aged white cheddar | grilled pepper | roasted corn-
basil spread | telera roll

SALADS

Hail Caesar Salad chopped romaine | parmesan | house-made croutons | caesar dressing
add Chicken \$1.00 or Prawns \$2.00

Calvin + Cobbs Salad grilled chicken breast | applewood smoked bacon | hard boiled egg | tomato
black olives | cucumber | cheddar | Romaine | ranch dressing **G**

Salmon Salad house spiced rubbed salmon on a bed of greens w/hard boiled egg | tomato | olive
cucumber | lemon herb vinaigrette

Steak Chopped Salad mixed greens | tender grilled and sliced steak | sharp tillamook aged cheddar
tomato | grilled bell pepper | roasted corn | fresh herb vinaigrette

Mediterranean Chop Salad mixed greens | salami | olives | tomato | cucumber | feta | bell
peppers | onion | chickpeas | fresh herb vinaigrette *sub baked tofu

BOWLS

Blackened Grilled Salmon Bowl pineapple jalapeno salsa | grilled onion | brown rice | slaw
sesame soy dressing **G D**

Asian Pork Skewer Bowl pork loin wrapped in bacon | hoisin sauce | edamame | mushroom
zucchini | shredded pickled carrot +cabbage | jasmine rice

Southwestern Grilled Chicken Bowl tomatoes | corn | black beans | rice | avocado | romaine
cheddar | yum sauce **G** **Vegan option available** vegan yum sauce

all boxed lunches include:

**bottled water | potato chips (sandwiches) or artisan bread + butter (salads + bowls) | quinoa salad |
house made cookie**

17.25 per box | minimum order of 10 | minimum order 5 per type

diy spreads

WILLAMETTE VALLEY BISTRO

DIY Sandwich :

Turkey Breast  

Black Forest Ham  

Waldorf Chicken Salad  

tomato | pickle | lettuce | cheddar | swiss | mayo
dijon | deli mustard | whole wheat, multigrain,
sourdough, and rye breads

Choice of One F&C Signature Side

Garden Salad + dressing duet  

Kettle Chips  | **Cookies + Brownies**

Lemonade | Ice Water

25-49 guests 20.00 | **50+ guests** 19.00





MEDITERRANEAN CAFE

DIY Mediterranean Plate:

Grilled Chicken Breast  

Greek Herb Meatballs 

Falafel  

olive | feta | tomato | cucumber | Romaine
garlic hummus   | tzatziki   | pita +
flatbread

Choice of One F&C Signature Side

Cookies + Brownies

Lemonade | Ice Water






25-49 guests 20.50 | **50+ guests** 19.50

BUDDHA BOWL

DIY Bowl:

Jasmine Rice | Brown Rice | Diced Chicken

Asian style jackfruit  or **Baked tofu** 

sautéed seasonal vegetable mix
seasoned white beans or black beans
mixed greens | tomato | sliced olives | fresh pico
de gallo | edamame | shredded cheddar | toasted
pepitas | roasted corn | forks yum sauce  
avocado green goddess   |
sesame soy dressing 

Tortilla chips

Choice of One F&C Signature Side

Cookies + Brownies

Lemonade | Ice Water

25-49 guests 20.50 | **50+ guests** 19.50

VIVA LA MEXICO

DIY Tacos:

Chili-Lime Grilled Chicken Breast  

Pork Carnitas  

Pinto Beans  

Cilantro-Lime Rice  

pico de gallo | lettuce | cheddar | tortilla chips
salsa verde | hot sauce | corn + flour tortillas

Roasted Corn + Black Bean Salad  

avocado | tomato | Romaine | cilantro-lime
vinaigrette

Cookies + Brownies

Lemonade | Ice Water

25-49 guests 20.00 | **50+ guests** 19.00

MAMMA MIA



DIY Pasta Bar :

Penne | Spaghetti

Sliced Herbed Chicken Breast  

Italian Meatballs

alfredo Sauce | marinara Sauce | bolognese
shredded parmesan | crushed red pepper

Garden Salad + dressing duet  

Artisan Bread + Butter 

Cookies + Brownies

Lemonade | Ice Water

25-49 guests 20.50 | **50+ guests** 19.50

MR. POTATO HEAD

DIY Loaded Potato:

Salt-Crusted Baked Potatoes  

broccoli | cheddar | applewood-smoked bacon
scallions | sour cream | whipped butter

3 Bean Vegetable Chili  

Garden Salad + dressing duet  

House-Made Corn Bread 

Cookies + Brownies

Lemonade | Ice Water


25-49 guests 19.00 | **50+ guests** 18.00


chill out

FARM FRESH FAVORITES


Deconstructed Salad



Choose One - Plattered with rows of ingredients displayed to build-your-own salad

Citrus Grilled Salmon Salad fire-grilled salmon | chevre | candied pecan | carrot | cucumber | mixed greens | citrus vinaigrette  +\$2

Asian Chicken grilled chicken breast | Asian slaw | crisp Romaine | almonds | mandarin oranges | scallions | shredded carrot | wonton strips | ginger-sesame vinaigrette 

Grilled Steak Salad marinated grilled tri-tip | mixed greens | new potato | tomato | grilled onion | blue cheese | balsamic vinaigrette + blue cheese dressing +\$1

Southwest Chicken Salad chili-lime marinated grilled chicken | mixed greens | roasted corn black beans | tomato | Cheddar | crispy tortilla strips | lime-anchovy vinaigrette + green goddess dressing 

Grilled Prawn Nicoise grilled prawns | new potato | green bean | tomato | olive | hard boiled egg | mixed greens | Greek vinaigrette   +\$1

also includes:

Choice of two Signature Sides see page 7

Artisan Bread + butter

Sweet Treat Trio

our pastry chef's selection of cookies | brownies | bars

Lemonade or Iced Tea | Ice Water

Disposable Tableware

plates | flatware | napkins | drinkware

25-49 guests | 20.00 **50+ guests** | 19.00

-  Vegan
-  Gluten Free
-  Dairy Free
-  Vegan

chill out

WINNING COMBINATION

our signature sandwich + wrap display

25-49 choose 3 | 50+ choose 4 | 100+ choose 5

SANDWICHES


Grilled Steak

marinated-grilled steak | tillamook aged white cheddar | grilled pepper | roasted corn-basil spread | telera roll

Vegan Italian

marinated-oven baked tofu | grilled zucchini | shaved purple onion | red pepper | lettuce heirloom tomato | italian herb vinaigrette | telera roll

Take it Caprese

fresh mozzarella | heirloom tomato | shaved purple onion | fresh basil | white balsamic chevre spread | arugula | multigrain bread 

Add Chicken \$2.00

Tur-key to My Heart

turkey breast | applewood-smoked bacon | Monterey Jack | lettuce | tomato sun-dried tomato mayo

NW Chicken

thin sliced blackberry-coffee glazed chicken breast | lettuce | tomato | hazelnut pesto spread | telera roll

also includes:

Choice of two Signature Sides see page 7

Kettle Chips

Sweet Treat Trio

our pastry chef's selection of cookies | brownies | bars

Lemonade or Iced Tea | Ice Water

Disposable Tableware

plates | flatware | napkins | drinkware

25-49 guests | 20.00 50+ guests | 19.00

WRAPS

This One's Bahn Mi

grilled chicken | radish
carrot | scallion | cilantro | lettuce | sriracha mayo

Never Been Feta

grilled chicken | feta | cucumber
olive | tomato | Romaine | lemon Greek yogurt

Green Machine

grilled zucchini | grilled carrot | grilled Portobello | lettuce | Toby's Tofu Pate

It's No Curry

curried tofu salad | carrot | raisin | cashew | Romaine lettuce wrap



-  Vegan
-  Gluten Free
-  Dairy Free
-  Vegan

*Gluten free bread or wraps available at additional costs

f&c signature sides

SEASONAL + SAVORY SALADS

French Potato red skin potato
green olive | dill vinaigrette  



Green Apple + Pecan Salad | mixed greens
White Balsamic vinaigrette  



Caesar Parmesan | croutons | Caesar dressing

Fruit Salad  

Fresh Seasonal Fruit  

Citrus Yam  

Citrus Quinoa feta | cucumber | kale
candied pecan | citrus vinaigrette  

Strawberry Spinach red onion | feta
almond | raspberry vinaigrette  

HOUSE-MADE SOUPS

available for groups of under 40 guests

Potato + Caramelized Leek 

Summer Corn Chowder 

Vegetable Beef Barley

Roasted Red Pepper Bisque 


Tuscan White Bean, Sausage, Kale + Potato 

Three Bean Vegetable Chili  

Rustic Chicken Gnocchi

Butternut Squash  

 Vegan

 Gluten Free



 Dairy Free

 Vegan



heatin' up

CHICKEN NEWBURG

Slow-Braised Natural Pulled Chicken

mushrooms | roasted onions | peas | carrots
sherry pan sauce  

Almond Rice  

Mixed Greens + dressing duet  

25-49 guests 19.50 | **50+ guests** 18.50

CHICKEN PIEDMONT PASTA



Tender Chicken and Penne Pasta

artichoke
kalamata olives roasted grape tomato
parmesan | lemon pesto cream sauce

Caesar Salad chopped Romaine | Parmesan
house-made croutons + Caesar dressing

25-49 guests 19.50 | **50+ guests** 18.50

PORK TINGA POBLANA

Tender slow-braised pork | chorizo sausage
plum tomato | smoked chili  

Cilantro-Lime Rice  



SW Chopped Salad Romaine | roasted corn
black beans | tortilla strips | green goddess
dressing  

25-49 guests 19.50 | **50+ guests** 18.50

BRUSCHETTA CHICKEN


Balsamic-glazed Chicken Breast | fresh
tomatoes | mozzarella | pesto

Parmesan Polenta  



Mixed Greens + dressing duet  

25-49 guests 19.50 | **50+ guests** 18.50

CHICKEN MARENGO

Braised Chicken olive | tomato | white wine
fresh lemon 


Roasted Garlic Smashed Potatoes  

Mixed Greens + dressing duet  

25-49 guests 19.50 | **50+ guests** 18.50

PASTA DUET

4-Cheese Lasagne Bolognese + prime beef
tomato | basil



Spring Farfalle Pasta asparagus tips | fresh
tomato | spring peas | Parmesan peppercorn
aglio olio 

(gluten free pasta option available)



Caesar Salad chopped Romaine | Parmesan
house-made croutons + Caesar dressing

25-49 guests 19.50 | **50+ guests** 18.50

BEEF POT ROAST

Red Wine-Braised Tender Beef mushrooms
roasted onions | celery | peas | carrots | dark
onion demi  

Garlic Mashed Potatoes  

Mixed Greens + dressing duet  

25-49 guests 21.00 | **50+ guests** 20.00

each meal also includes:

Focaccia Bread + Butter

Sweet Treat Trio | **Lemonade or Iced Tea** | **Ice Water**
biodegradable plates | **flatware** | **napkins** | **drinkware**

all lunch collections priced per guest | 25 guest minimum

plated

UNDER THE SEA

Pacific NW Salmon

salmon cakes | lemon-dill aioli
frisee | citrus vinaigrette **G**

ON THE RANGE

Black + Blue Salad

grilled prime beef | mixed greens | arugula
grilled onion | new potato | tomato
blue cheese | bacon vinaigrette **G**

UP RIVER

Salmon Nicoise Salad

grilled prime beef | mixed greens | arugula
grilled onion | new potato | tomato
blue cheese | bacon vinaigrette **G D**

also includes:

Fruit Salad **V G**

Artisan Breads + butter

Carafe Service ice water | iced tea

Sweet Treat Trio our Pastry Chef's Best

GREEN EGGS + HAM

Smoked Ham + Havarti Frittata

egg | spinach | leek **G**

Herb-Roasted Red Potatoes **V G**

Baby Spinach Salad **V G**

WRAPPER'S DELIGHT

One Signature Wrap | see page 2

House-Fried Root Chips **V G**

Mixed Greens + White Balsamic vinaigrette
V G

ON POINT

F&C Caesar Salad

grilled chicken breast | grilled Romaine wedge
Parmesan | house-made crouton + Caesar
dressing

V Vegan
G Gluten Free
D Dairy Free
V Vegan