

PLATED



FORKS & CORKS
CATERING

SEATED plated dinner

FIRST COURSE choose one . . .

Summer Harvest little gem lettuce, heirloom tomato, cucumbers, sugar snap peas, carrots, toasted pepita, green goddess [v / gf]

Riesling Poached Pear leafy greens, gorgonzola, spiced pecans, pear vinaigrette [v / gf]

Oregon Berry spinach, blueberries, strawberries, toasted pecans, feta, red onions, berry balsamic vinaigrette [v / gf | seasonal]

Orchard Harvest greens, apples, dried cherries, pecans, parmesan, white balsamic vinaigrette [v / gf]

MAIN COURSE choose one, two or three . . .

Grilled Filet Mignon herb butter, sauteed Oregon mushroom

[gf] 48.50

Petite Tender Beef Medallions cabernet demi glace, crisped frizzled onions 46.00

Nitro Stout Beef Short Rib dark onion and stout demi-glace

[gf] 44.00

Blackened Salmon pineapple jalapeno mild salsa [gf / df] 44.00

Rosemary-Roasted Salmon orange balsamic butter sauce [gf] 44.00

Seafood-Stuffed Chicken Breast garlic cream sauce 38.00

Chicken Saltimbocca prosciutto, Fontina, sage beurre blanc 40.00

Harvest Vegetable Stack asiago polenta, ratatouille vegetable, arugula pesto, crispy leek [v / gf] 34.00

Stuffed Blistered Red Bell Pepper quinoa, braised fennel, kale, roasted red pepper sauce [v] 34.00

plated duets :

Petite Medallion + Crab Cake orange rosemary butter sauce, frizzled leeks 60.00

Petite Filet + Creole Butter Poached Tiger Prawns smoked red pepper coulis 60.00

*Sides will be recommended based on your selections.

ADD A DESSERT COURSE choose one . . .

Lemon Meringue Tart | Salted Caramel Ganache Tart | Triple Chocolate Mousse Cake

Pot de Crème dark chocolate

Amaretto Crème Brulee | New York Style Cheesecake with berry compote

10.50 per guest

includes tableside . . .

House Focaccia + butter | Iced Tea | Ice Water | After-Dinner Coffee + Craft Tea | Wine Pouring

SEATED

family style

a table full of farm-fresh abundance
shared by your favorite people.

FIRST COURSE choose one... [served plated]

Oregon Berry Salad spinach, seasonal blueberries, strawberries and/or blackberries, toasted pecans, feta, red onions, berry balsamic vinaigrette [v / gf | seasonal]

Grilled Peach + Fig greens, crisped prosciutto, white balsamic vinaigrette [gf / df | seasonal]

Watermelon Feta mint, cucumber, fresh lime squeeze [gf / df] | seasonal]

Orchard Harvest greens, apples, dried cherries, pecans, parmesan, white balsamic vinaigrette [v / gf]

MAIN COURSE choose three [plattered for passing]

Herb-Marinaded Grilled Tri Tip house-made steak sauce [gf / df], horseradish cream [gf]

Alder-Smoked Salmon beautiful sides of salmon served room temp with lemon and chimichurri [gf]

Tuscan Chicken Roulade prosciutto, Fontina, tender spinach, roasted red pepper tomato sauce

Herb-Marinaded Grilled Pork Loin cherry mostarda -or- red wine + crispy onion [gf / df]

Harvest Vegetable Napoleon roasted farm-fresh vegetables, fontina, polenta, crispy leek [v / gf]

Stuffed Blistered Bell Peppers quinoa, white beans, braised fennel and kale, caramelized onion, tomato sauce

ROOTS | GRAINS | VEG choose three [bowls for passing]

Tri-Color Roasted Baby New Potatoes [gf]

Sea Salt Garlic Fingerling Potatoes [vegan / gf]

Lemon-Grilled Asparagus [gf]

Herb-Roasted Root Vegetables [vegan / gf | seasonal]

Roasted Tri-Color Cauliflower shaved pecorino, pinenuts, oil-cured olives, currants, gremoulade, grilled Meyer lemon [v / gf]

Summer Fruit and Berry Salad honey lime poppyseed dressing [v / gf]

Heirloom Tomato Salad thinly sliced red onion, cider vinaigrette [v / gf]

Roasted Beet and Fennel Salad chevre, toasted hazelnut, citrus vinaigrette [v / gf]

includes tableside . . .

House Focaccia + butter | Iced Tea | Ice Water | After-Dinner Coffee + Hot Tea | Wine Pouring

mix and match options available

\$78 per guest++

minimums apply