

Forks
and Corks
CATERING

WEDDING DAY



YOUR HOLIDAY PARTY HOW-TO GUIDE

with



Delight your guests with your party-planning prowess and the perfect menu for your holiday celebration.

What's your ideal party?

- Cocktail mix-and-mingle party: page 3
- Supplement your cocktail party: page 4
- Dinner buffets: page 5
- Ala carte and desserts: page 6
- Add bar service, china and linens: page 7
- Book your venue: Officers Club | Vue Event Venue page 8

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

hors d'oeuvres

Reception packages for easy party planning

LET IT SNOW!

Ideal for a 3+ hour party over the dinner hour | 35 PERSON MINIMUM

The Carvery Platter smoked ham and beef petite medallions with roasted garlic aioli, balsamic onion marmalade, an assortment of cornichon and gherkin pickles served with brioche rolls **D**

Beet Napoleon layers of whipped goat cheese, baby kale-arugula pesto, thin sliced roasted beets and toasted hazelnuts with assorted crackers **V** **G** crackers.

Corn Fritters crispy outside - fluffy inside, served warm with a honey mustard sauce **G**

Salmon Baby Cakes with lemon-caper aioli **D**

Roasted winter vegetable skewer brussel sprout, parsnip, carrot, beef, & potato w/a cider glaze **V**

Mushroom Spinach Tartlet in a mini phyllo pastry cup **V**

Seafood Parmesan Dip shrimp and crab meat with celery crudite **G** and baguette

Honey BBQ Meatballs

Petite Sweets Symphony (see pg 6 for a complete description)

35-49 38.00 | 50-99 35.00 | 100+ 33.00

NOT-SO-SILENT NIGHT

Ideal for a post meal celebration over 2 hours | 35 PERSON MINIMUM

Artisan Cheese Board a fine selection of local and imported cheeses, grapes, fresh berries, dried apricots and roasted hazelnuts **V** **G**

Rosemary Tenderloin Kabob with hoisin sticky-glaze **G** **D**

Mediterranean cucumber cup quinoa, feta, red peppers, olives, and lemon **V** **G**

Philly "Cheesesteak" Stuffed mini peppers jackfruit and provolone **V** **G**

Buffalo Chicken Empanadas chicken, bleu cheese, buffalo sauce, and cream cheese

Apple-pecan baked brie brie wheel topped with apple butter, chopped pecans, and a drizzle of house caramel - served with crackers

Cajun Shrimp Dip chopped prawns, sour cream, mozzarella, parmesan, green onion, cajun seasoning served with a baguette

Petite Sweets Symphony (see pg 6 for a complete description)

35-49 33.50 | 50-99 32.00 | 100+ 30.00

HAVE YOURSELF A MERRY

Ideal for up to a 2 hour party before or after the dinner hour | 50 PERSON MINIMUM

Our Signature Havarti with hot nutty whiskey sauce + artisan crackers **D**

Corn and Jalapeno Dip with sliced baguette and carrot - celery sticks **V**

Spanakopita Bites mini phyllo cups filled with spinach and feta **V**

Honey-BBQ Meatballs **D**

Antipasto skewer fresh mozzarella, salami, olive, tomato, brushed with pesto



Petite Sweets Symphony (see pg 6 for a complete description)

25.25 per person

G gluten-free
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hors d'oeuvres

ala carte party platters and pretty pieces
priced per person | 25 person order minimum

Artisan Cheeseboard a fine selection of local and imported cheeses, grapes, dried apricots, roasted hazelnuts   + crackers [GF crackers included] **7.25**


Domestic Cheese Platter grape clusters   + crackers [Gf crackers included] **4.25**

The Carvery Platter thin sliced smoked ham and beef petite medallions with roasted garlic aioli, balsamic onion marmalade, an assortment of cornichon and gherkin pickles served with brioche rolls  **8.50**

Lemon-poached Jumbo Shrimp served with traditional cocktail sauce 
7.50 per person | 4 pc each

Caribbean Shrimp Skewer Malibu rum-marinated prawns with grilled pepper, red onion and pineapple  **3.50**

Farm + Field Platter a beautiful medley of roasted and fire-grilled vegetables, parmesan garlic aioli, balsamic reduction   + house focaccia **3.75**

Italian Fondue Platter warm Parmesan and pesto fondue with cheese tortellinis, roasted cauliflower, cherry tomatoes, mozzarella baby bites, Italian meatballs and toasted focaccia bread  **4.25**

Our Signature Havarti with hot nutty whiskey sauce and artisan crackers  **3.00**

Oregon Smoked Salmon Pate capers, pickled red onion, rosemary crackers **4.00**

Sweet Corn + Cheddar Dip corn chip scoops   **3.00**

Seafood Parmesan Dip warm and creamy - shrimp and crab meat | celery sticks  and baguette **3.75**

Honey BBQ Meatballs **2.80**

Twice-baked Potato Skins with bacon, cheddar and green onion  **3.50**

Roasted Winter Vegetable Skewers with cider glaze **3.75**  

 gluten-free
 dairy-free
 vegetarian
 vegan

dinner buffet

Choose your entree, sides and salad
Add your favorites from our ala carte section
priced per person | 35 person minimum

Entrees

- Beef Tenderloin Medallions** with a pinot noir enhanced demi glaze, topped with mushrooms & frizzled leeks **G D 32.00**
- Prime Rib** Traditional Rosemary Garlic Crusted with horse radish cream and aus jus **G D 37.00**
- Boneless Short Ribs** with caramelized onions and demi glaze **G D 35.00**
- Balsamic Roasted Pork Loin** marinated 24hrs then oven roasted and served with Marsala pan sauce **G 30.00**
- Smoky Glazed Ham** with bourbon brown sugar mustard **G D 28.00**
- Roasted Turkey** brined for 24hrs then oven roasted and served with sides of gravy and cranberry orange sauce **29.00**
- Chicken Roulades** stuffed with spinach and herbed chevre and topped with a roasted red pepper sauce **32.00**
- Butternut Squash Gnocchi** with kale, cranberries, butternut squash and brown butter garlic sauce **V 26.00**

Accompaniments | choose three...

- Whipped Yukon Gold Potatoes** **V G**
- Potato Au Gratin** blend of fontina, gruyere, and gouda cheese **V**
- Cornbread Stuffing** with pecans & scallions **V**
- Traditional Stuffing** with sage & celery
- Green Beans** with choice of toasted almonds **V G** applewood-smoked bacon **G** or creamy mushrooms **V**
- Glazed Carrots and Parsnips** with Grand Marnier & brown sugar butter **V G**
- Creamy Corn Pudding** **V**
- Roasted Root Vegetables** squash, sweet potato, carrot, rutabaga, parsnip, onion, and seasoning **V G**
- Roasted Brussel Sprouts** with candied pecans and cranberries
- Ruby Port-Poached Pear Salad** mixed greens, bleu cheese, spiced pecans & Herbed Balsamic vinaigrette **V**
- Fennel Orange Salad** mixed greens, toasted almonds, red onion & balsamic vinaigrette **V G**
- Classic Caesar Salad** house made dressing, and focaccia croutons

Sweets Symphony

a perfect harmony of our signature petite sweets

- Caramel Apple Pie-letes | Lemon Baby Bundts | Gingerbread Bites**
Pumpkin Baby Cheesecakes | Peppermint Brownies | Double Chocolate Tartletes **G**
Raspberry Thumbprint Cookies | Vegan Snickerdoodle | Gluten Free Chocolate bites
No need to choose...all of these are included!

Add Additional sides 4.50

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a la carte

Add extra holiday cheer from our A LA CARTE menu!

ADD A Second ENTREE (see descriptions on the previous page)

Beef Tenderloin Medallions 10.00

Boneless Short Ribs 12.00

Herb-Roasted Prime Rib 14.00

Balsamic Roasted Pork Loin 8.00

Smoky Glazed Ham 8.00

Roasted Heritage Turkey 8.00

Chicken Roulades 10.00

Butternut Squash Gnocchi 6.00

DESSERTS

Chocolate Peppermint Ganache Cake 6.50 per guest

Orange Blossom Cheesecake 6.50 per guest

Pumpkin Pie 5.50 per guest

Apple Fruit Crisp cinnamon whipped cream 4.50 per guest

Gingerbread Snaps cream cheese filling and cinnamon spice glaze 5.50 per guest

Petite Sweets Symphony caramel apple pie-lettes | lemon baby bundts | gingerbread bites |

pumpkin baby cheesecakes | peppermint brownies | double chocolate mousse tartlettes 

raspberry thumbprint cookies 7.50 | min purchase 35 guests

All prices, unless otherwise noted are per person.

bevs, bar & bling

Add all the right elements for the best party experience

CLASSIC CHINA SERVICE

dinner plates, flatware, water glasses, dessert plates and forks 6.50

LINENS

Linen Napkin red, forest green, navy, black, white or ivory 1.00

Guest Table Linens black, white or ivory | 6' or 8' long table, or 60" round table 7.50

Table Runners 6.50

LIBATIONS

Including 3 hours of bartending service, ice, beverageware & mixers

Classic Cocktails Bar Imported, craft and domestic beers, Pacific Northwest wines + soft drinks
Smirnoff Vodka, Beefeater Gin, Bacardi Silver Rum, Captain Morgan Rum, Jim Beam Bourbon, Dewers
Scotch, Sauza Silver Tequila 20.00 per guest

Beer and Wine Bar Imported, craft and domestic beers, Pacific Northwest wines 16.00 per guest

NON-ALCOHOLIC

per gallon

Sparkling Cranberry Limeade Punch 20.00

Sparkling Apple Pie Punch 20.00

Warm Spiced Chai 20.00

Mulled Apple Cider 20.00

Coffee + Decaf + Hot Tea 3.50 per person

All prices, unless otherwise noted are per person.

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Venue Rental

Have your party at the Vue in downtown Corvallis

VUE

A modern two-story
event venue
in downtown Corvallis

There are no better words to describe the contemporary, luxurious feel of this stunning event venue overlooking Corvallis in the heart of the Oregon Willamette Valley.

Located on the top two floors of The Elements Building, this venue will wow your guests with a special night of swanky fun.

- Ample free parking
- Free WiFi
- Two large terraces overlooking the city
- Patio heaters
- Fiber optic ceiling lighting
- Stunning lit water feature
- Gas fireplace
- Built-in bars
- Black walnut floors
- Designer furniture
- Surround sound
- In-house catering and bartending

Holiday RENTAL RATES:

DOUBLE FLOORS

Mon-Thurs: 350 per hour | 4 hour min

Fri-Sun: 400 per hour | 4 hour min

SINGLE FLOOR

Mon-Thurs: 250 per hour | 4 hour min

Fri-Sun: 350 per hour | 4 hour min

