

DINNER



gracious tastes

MAIN ENTREES

choose two entrees - one salad - two sides ...

... first, choose two entrees ...

\$36 per person - dual entree

Tortellini Pasta cheese filled tortellini with bacon, diced tomato, peas, herbs, gorgonzola cream sauce

Salmon Pasta linguini pasta, tender flaked salmon, asparagus, peas, artichokes, pesto cream sauce

Delicata Squash Rondells stuffed with asiago polenta, tender spinach, roasted red pepper tomato sauce

G **V** on request

Stuffed Blistered Red Bell Pepper quinoa, braised fennel, kale, roasted red pepper sauce **G** **V**

Harvest Vegetable Strata farm fresh vegetables, kale aged white cheddar, polenta, crispy leek

G **V** **V** on request

Mushroom-Spinach Lasagna ricotta, parmesan, mozzarella, marinara, garlic, onion **V**

Butternut Squash Lasagna ricotta, parmesan, mozzarella, béchamel, onion, garlic **V**

Lasagna Bianca Italian sausage, mushroom, béchamel, parmesan, garlic, onion

Lasagna Margarita fresh mozzarella, basil, marinara, garlic **V**

Lemon-Rosemary Salmon oven roasted fillet, tangy honey-lemon glaze, fresh rosemary **G** **D**

Shrimp Scampi linguine, pasta, butter, garlic, white wine, pepper, parsley, lemon juice

Apple-Mushroom Chicken sauté mushroom, shallot, garlic, thickened chicken broth **G** **D**

Chicken Saltimbocca stuffed with prosciutto, cheese, sage beurre blanc **G**

Chicken Roulade stuffed with spinach, goat, cheese, leeks, roasted red pepper sauce **G**

Chipotle-Maple Chicken slightly spicy, slightly sweet chicken **G** **D**

Stuffed Chicken Breast cherry and blue cheese filling **G**

Maple Sugar-Ginger Pork pork shoulder, glazed and slow-roasted **G** **D**

Pork Tenderloin Medallions dark porter-demi reduction, caramelized onion, parsnips **G** **D**

Roasted Ham choice of bourbon mustard glaze OR cherry mustard sauce

House Spice Rubbed Tri-tip served with steak sauce and chimichurri

Flank Steak grilled, thin sliced, served with choice of chimichurri OR bourbon pan sauce **G** **D**

Beef Tips + Mushroom Demi mushroom demi glaze, garlic, onion, red wine, rosemary **G** **D**

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

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

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SALADS

... now choose one salad to accompany your delicious meal ...

Garden Salad mixed greens, carrot, tomato, cucumber, with balsamic vinaigrette **G** **V**

Classic Caesar crisp romaine, parmesan, croutons, with Caesar dressing

Mediterranean twist mixed greens, red pepper, shaved purple onion, olives, garbanzo beans, with lemon vinaigrette **G** **V**

Oregon Harvest spinach, poached pears, toasted hazelnuts, goat cheese crumbles, shaved purple onion, with champagne vinaigrette.

Summer Crunch crisp romaine, tomato, toasted pepitas, bell pepper, cucumber, herb croutons, with ranch dressing OR balsamic vinaigrette

Spinach Salad shaved purple onion, red bell pepper, toasted almonds, with honey-brown butter dressing

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and now, finally, choose two!
... mix and match as you wish

VEGGIES

- Corn and fire roasted peppers **G** **V**
- Green bean with shallot and red pepper **G** **V**
- Green beans with bacon and shallot **G**
- Lemon roasted asparagus **G** **V**
- Brussel sprouts with candied almonds **G** **V**
- Maple roasted brussel sprouts **G** **V**
- Roasted cauliflower with caramelized onion **G** **V**
- Carrots with brown sugar butter glaze **G** **V**
- Tri-colored mixed carrots **G** **V**
- Layered squash gratin with parmesan crumb crust (Veg)
- Broccoli with a sesame-soy dressing **G** **V**
- Broccoli, cauliflower, carrot medley **G** **V**
- Zucchini, mushroom, tomato sautee **G** **V**

STARCHES

- Rice pilaf celery, carrot, onion, herbs **G** **V**
- Creamy risotto shallot, garlic, whitewine, butter **G** **V**
- Quinoa pilaf carrot, celery, carrot, edamame, kale, herbs **G** **V**
- Herbed pasta herb tomato broth, capers **V**
- Yukon gold mashed potatoes thyme, lemon **G** **V**
- Roasted fingerling potatoes **G** **V**
- Herb-roasted potatoes thyme, sage, marjoram **G** **V**
- Maple whipped sweet potatoes **G** **V**
- Traditional fluffy mashed potatoes butter, milk **G** **V**
- Garlic + brown butter mashed potatoes **G** **V**
- Roasted root vegetable **G** **V**
- Brown butter yams **G** **V**

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elegant summer nights

MAIN ENTREES choose two...

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Whole Salmon Sides house spice rubbed salmon with dill creme fraiche and chimichurri **G** **D**

Caprese Herbed Chicken Platter marinated chicken breast, fresh mozzarella, basil, heirloom tomato and lemon-thyme aioli **G** + focaccia bread

Char-Grilled Petite Tender Beef thinly sliced, served room temperature with onion marmalade, chives, horseradish cream **G** + brioche rolls

Lemon and Rosemary Grilled Chicken Thighs **G** **D**

Herb-Marinated Grilled Pork Loin red wine sauce, crispy onions **G** **D**

Citrus Chicken with a corn salsa **G**

ACCOMPANIMENTS choose four...

Strawberry Spinach Salad (available June - September) feta, almonds, red onions, berry vinaigrette **G** **V**

Classic Garden Salad mixed greens, carrots, cucumbers, tomatoes, served with ranch and balsamic vinaigrette **G** **V**

BBQ Macaroni Salad pasta, celery, black bean, corn, tomatoes, green onions, red peppers, and a mesquite-mayo dressing **V**

Buffalo Chicken Pasta Salad pasta, celery, green onion, bleu cheese, tomato, and a buffalo-mayo dressing

Jalapeno Popper Corn Salad (available July - September) fresh grilled corn kernels, jalapenos, bell peppers, bacon bits, cheddar, and mayo

Summer Succotash fresh grilled corn kernels, edamame, tomatoes, green onions, purple onion, wilted greens, tomato vinaigrette **G** **V**

BLT Pasta Salad bowtie pasta, romaine, tomato, bacon bits, served with a creamy avocado dressing

BBQ Chicken Quinoa Salad quinoa, BBQ chicken, black beans, shredded cheese, cilantro, green onions, red bell peppers, cilantro vinaigrette **G**

Heirloom Tomato Salad red onions, celery, apple cider vinaigrette **G** **V**

Fresh Fruit Salad **G** **V**

Arugula Pesto Pasta Salad rotini pasta, kalamata olive, chopped arugula, cherry tomato, pesto **V**

Grilled Watermelon Salad (available July - September) melon, feta, purple onions, chopped mint, chopped arugula, white balsamic reduction **G** **V**

French Potato Salad potato, green olives, celery, red bell peppers, dill vinaigrette **G** **V**

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