

CONFERENCE

100+ guest minimum



 **Forks and Corks**
CATERING

conference menu

LEMON ROSEMARY
CHICKEN THIGH
Marinated and grilled chicken
Herb roasted potatoes
\$20.70 per person

CHICKEN PASTA
PRIMAVERA
pasta | chicken | zucchini | peas |
sundried tomato pesto
\$20.70 per person

ROPA VIEJA
Slow cooked shredded beef
tomato | onion | bell pepper | garlic
| onion
\$20.70 per person

VEGAN SHEPPARD'S
PIE
mushroom | potato | carrot |
onion | celery | peas | thickened
herb broth | mashed potatoes
\$20.70 per person

TERIYAKI CHICKEN
THIGH
Marinated and grilled chicken
Furikake rice
\$20.70 per person

CHICKEN TIKKA MASALA
Marinated chicken
Rice
yogurt | ginger | tomato | cream
\$20.70 per person

each meal also includes:

Focaccia Bread + Butter

A simple garden salad + balsamic vinaigrette

Lemonade or Iced Tea | Water

biodegradable plates | flatware | napkins | drinkware

All lunch collections priced per guest | 100+ guest minimum

snack packages

TANGO

fresh vegetable tray with ranch dipping
sauce | sliced cheese tray with crackers
\$5.75 per person

FOX TROT

fruit salad | tomato and olive bruschetta
with crostini
\$5.75 per person

HUSTLE

classic deviled eggs | fresh vegetable tray
with hummus and ranch dip
\$5.75 per person

MAMBO

assorted cookies | sliced cheese tray with
crackers
\$5.75 per person

VOGUING

crudite tray with ranch and hummus |
fruit tray | cookie tray
\$11.50 per person

RUMBA

mini quiche bites | fresh vegetable tray
with hummus and ranch dip
\$5.75 per person

SWING

fruit kabobs with caramel sauce | artisan
cheeseboard with crackers
\$9.80 per person

HIP-HOP

create your own party mix with dried
fruits | chocolates | candies | pretzels
| nuts
\$7.50 per person

KRUMPING

artisan cheeseboard | hummus platter
with pita wedges | cookie tray
\$16.70 per person