

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