







# HOURS D'O'EVERS




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priced per person | 25 guest min



## BOARDS + PLATTERS



**Artisan Cheeseboard** boursin | Oregon blue | assorted OSU Beaver cheese | dill havarti | Tillamook cheddar | smoked gouda | dried fruit | toasted nuts   + crackers **\$8.35**



**Charcuterie Board** Carlton Farms cured sausages, smoked ham, salami, Tillamook cheddar, pickled red onion, cornichons, olives, mustard, caramelized garlic-onion aioli   + house focaccia **\$9.80**


**House Spiced Salmon** whole sides rubbed with our house spice blend | served chilled with fresh herb chimichurri   and dill creme fraiche **\$11.25**  (available June - September)

**Lemon-Poached Jumbo Shrimp** traditional cocktail sauce  **\$8.65 | 4 pc per guest**


**Farm + Field Platter** sharp cheddar beer spread with salt roasted baby potatoes, grilled zucchini and asparagus, fresh bell pepper and celery spears, house pickled carrots and yellow beets   \*substitute vegan roasted eggplant-tahini spread upon request\* **\$4.90**


**Seasonal Fruit Market Platter** seasonal melon, berries, and pineapple   **\$4.35**

**Mediterranean Hummus Platter** Our house made hummus topped with olives, feta, tomato, cucumber, red pepper   + pita bread + gf crackers **\$4.90**

**Caprese Herbed Chicken Platter** marinated chicken breast, heirloom tomato salad, with basil, fresh mozzarella, balsamic reduction, lemon thyme aioli, served with focaccia bread  **\$8.65**



## DIPS + SPREADS served with bread/crostini/crackers...


**Bruschetta Bar** olive tapenade | fresh heirloom tomato | cilantro-jalapeno hummus   **\$4.05**



**Cranberry Pecan Baked Brie** brie topped with cranberries and pecans with a lattice crust + crackers (including gf)  **\$4.05**

**Signature Whiskey Caramel Havarti** warm nutty whiskey caramel on a creamy havarti wedge   + artisan crackers **\$4.05**



**Seafood Parmesan Dip** shrimp, crab, parmesan, green onion, cream cheese with baguette **\$4.05**


**Lemony Bacon Artichoke Dip** cooked bacon bits, chopped artichoke, cream cheese, sour cream, mozzarella with baguette   **\$4.05**

**Oregon Smoked Salmon Pate** house spice rubbed salmon, capers, cream cheese, caramelized onions, cornichons  **\$4.05**

**Layered Greek Dip** a creamy yogurt lemon-rosemary base topped with cucumber, tomato, red onion, kalamata olive and red pepper   served cold with pita bread chips **\$4.05**

**Red Pepper Torta** layers of fire roasted red pepper, herbed goat cheese, pesto and olive tapenade   **\$4.05**

**Vegan Spinach Dip** silken tofu, vegan cream cheese, spinach, carrot, green onion, served with celery sticks. Served your choice of warm OR cold   **\$4.05**

**Cubano Dip** our chef's take on the classic Cuban in a warm creamy dip, swiss cheese, pulled pork, dill pickle, sofrito sauce  **\$4.05**

 Gluten Free    Vegetarian    Vegan    Dairy-Free



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## FRESH COMPOSED SALADS

**Summer Bounty** romaine, grilled zucchini, asparagus, red pepper, green bean, herbed chicken, white bean, zesty tomato tarragon vinaigrette **D G** \$4.05

**Grilled Cauliflower Salad** roasted cauliflower, parmesan cheese, toasted pine nuts, olives, currants, lemony gremolata **V G** \$4.05

**Southwest Texas Salad** romaine, tender chili-braised chicken, black beans, corn, fire roasted peppers, tomato, with a chili-lime vinaigrette **D G** \$4.05

**Mediterranean Medley** romaine, cucumber, tomato, garbanzo beans, olives, feta, red pepper, and YOUR choice of yogurt cucumber dressing OR lemon-tahini dressing **V G** \$4.05

**Steak & Potato** romaine, thinly sliced steak, aged white cheddar, tomato, roasted baby potato halves, grilled purple onion, stout beer vinaigrette **G** \$4.05

## WARM BITES

**F&C Signature Meatballs** our juicy house made meatballs are made with ground beef and pork, oats, minced onion, garlic, herbs in your choice of one of the following sauces:

**BBQ** **D G** | **Cashew Curry** **D G** | **Coffee Pomegranate** **D G** | **Spiced Tomato** **D G** | **Teriyaki** **D G**  
\$4.05

**Herbed Ricotta + Parmesan-Stuffed Mushrooms** **V** \$4.05

**Brie and Cranberry in a Phyllo Pastry\*** **V** \$4.05

**Mini Quiche\*** YOUR choice of: Ham & Swiss | 3 Cheese | Garden Veg | Broccoli & Cheddar **V** \$4.05

**Italian Sausage + Leek-Stuffed Mushroom** **D G** \$4.05

**Ratatouille Tartlet\*** squash, eggplant, mushroom, tomato, feta **V** \$4.05

**Salmon Cakes\*** Our house spice rubbed salmon made into a succulent bite sized cake topped with a lemon caper remoulade \$4.05

**Crab + Pimento Stuffed Mushroom** pimento cheese, crab, green onion, parsley \$4.05

**Figs in a Blanket\*** lightly sweetened cream cheese and bleu cheese with figs wrapped in a puff pastry **V**  
\$4.05

**Mini "Philly Cheesesteak" Stuffed Pepper\*** jack fruit, shredded cheese, roasted in a mini pepper **V G**  
\$4.05

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1324 NW 9th Street, Corvallis, Oregon 97330 | [forksandcorkscatering.com](http://forksandcorkscatering.com) | 541.286.4412

A 21% operations charge will be applied to all food, beverage, and rental items

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25 guest min

## SLIDERS & SAMOSAS

Note: Chef required to assemble onsite for majority, additional fees applied: 100 guest max...

**Beef Brisket Slider\*** fork tender house brisket sliced thin, with pickled onion, jalapeno-cabbage slaw, savory smokey BBQ sauce on a slider bun **D \$4.05**

**Mama's Meatloaf Slider\*** crispy onions, tomato demi glaze, sharp cheddar, all with Mama's juicy meatloaf on a slider bun **\$4.05**

**The Forks\*** locally sourced lean ground beef patty, stout cheddar spread, heirloom tomato, shaved purple onion and baby spinach on a toasted slider bun **\$4.05**

**Falafel Twist\*** house made black bean falafel patty, hummus, fresh cucumber, shaved onion, spicy herb tahini on petite toasted pita bread **V \$4.05**

**A Hint of Curry Samosa\*** tender cooked yam, cauliflower, garbanzo beans and peas, seasoned with mild yellow curry baked in a flaky pastry crust with a side of Pudina (mint) chutney **V D \$4.05**

**Savory Apple + Cheddar Empanada\*** grilled apples, Tillamook aged cheddar, caramelized onion baked in a flaky pastry crust **V \$3.45**

**Chicken Mole Empanada\*** chicken, mole sauce, onion, cheese, flaky pie crust **\$3.45**

**Pork Fajita Empanada\*** pulled pork, bell pepper, onion, cheese, flaky pie crust **\$3.45**

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## COLD BITES

**Cucumber Garden\*** micro diced confetti vegetable, ginger soy vinaigrette **G V** \$3.75

**Sushi Rice Cake** sushi rice rolled in toasted sesame seeds and seared, topped with shredded Asian style beef, green onion slivers, pickled carrots **D G** \$3.75

**Zucchini Pancake** savory mini p'cake topped with roasted apple compote and sour cream **V** \$3.75

**Hummus Shooter\*** house made hummus, mini carrot spears **G V** toasted pita croutons served in a mini shot glass **V** \$3.75

**Salmon Tartlet\*** house spice rubbed salmon, ricotta, dill creme fraiche in a flaky pastry shell \$3.75

**Mediterranean Crepe\*** feta-cream cheese spread, roasted vegetable medley, olives, rolled in a tender crepe **V** \$3.75

**Pickled Pear\*** sweet pickled pear compote, whipped gorgonzola-cream cheese, candied citrus, toasted walnut in a mini phyllo cup **V** \$3.75

**Green Eggs and Ham** hardboiled eggs stuffed with spinach, minced ham, shallot, whipped chevre **G** \$3.75

**Cool Cucumber\*** whipped Boursin topped with vegetable confetti **G V** \$3.75

## SKEWERS & PICKS

**Prosciutto Wrapped Potato** served with garlic aioli and tomato pesto **D G** \$3.75

**Pomegranate Harissa Beef Kabob\*** tender skewered spicy beef, grilled pepper and onion, mushroom, honey-pomegranate glaze **D G** \$3.75

**Chicken Satay Skewer\*** served with a peanut dipping sauce **D G** \$3.75

**Caprese\*** fresh mozzarella, cherry tomato, with fresh basil pesto **V** \$3.75

**Caribbean Shrimp** large prawns marinated in olive oil, lime juice, malibu rum and garlic, with grilled pepper, pineapple, onion. Lightly brushed with a coconut rum glaze **D G** \$3.75

**Fruit Skewer** pineapple, melon, grape, strawberry. Served with a caramel yogurt sauce **V G** OR pomegranate coconut cream **G V** \$3.75

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