



 Forks
and Corks
CATERING

gracious tastes

LEAFY GREENS choose one...

Garden Greens mixed greens, tomatoes, cucumbers, carrots with champagne vinaigrette **G** **V**, and classic ranch **V** **G**

Classic Caesar crisp romaine lettuce, parmesan, focaccia croutons, house-made Caesar dressing

Mediterranean Twist mixed greens, red pepper, shaved purple onion, olives, feta cheese, basil and lemon vinaigrette **G** **V**

Oregon Harvest spinach, poached pears, toasted hazelnuts, goat cheese crumbles, shaved purple onion and champagne vinaigrette **V** **G**

MAIN ENTREES choose one or two...

House Spice Rubbed Tri Tip tender and juicy served with chimichurri and steak sauce **G** **D**

Roasted Pork Loin mushroom, cabernet wine reduction, sour cherry sauce **G** **D**

Oven Roasted Cod ginger-soy butter sauce, mandarin orange-tomato relish **G**

Lemon-Rosemary Salmon oven roasted filet of salmon with a tangy honey-lemon glaze and fresh rosemary **G** **D**

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

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

Stuffed Chicken Breast artichoke, spinach, goat cheese, and almonds with a chunky tomato relish **G**

Pork Tenderloin Medallions roasted and served with a chocolate porter-demi reduction, caramelized shallots and parsnips **G** **D**

Tortellini Pasta cheese filled tortellini with ham, diced tomato, peas, fresh herbs and a gorgonzola cream sauce (vegetarian option available)

ROOTS | GRAINS | VEG choose two...

Herbed Pasta **V**

Roasted Cauliflower **G** **D**

Summer Squash Gratin **V**

Seasonal Vegetable Medley **G** **V**

Greek Vegetable Platter **G** **V**

Quinoa Pilaf **G** **V**

Green Beans smoked bacon + shallots **G** **D** OR roasted red pepper + mushrooms **V** **G**

Lemon-Thyme Scalloped Potatoes **V**

Roasted Baby Potatoes **V**

Mashed Potatoes **G** **V**

Brown Butter Yams **V**

Roasted Root Vegetable **G** **V**

also includes...

House Focaccia + butter

Lemonade and Water | **Buffet Signage** | **Disposable Paper Products** | **Professional Service Staff**

single entree | **\$36.00**

dual entree | **+\$9.00 per guest**

additional side or salad | **+\$3.50 per guest**

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

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

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

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premium gracious tastes

LEAFY GREENS choose one...

Garden Greens mixed greens, tomatoes, cucumbers, carrots with champagne vinaigrette **G** **V**, and classic ranch **V** **G**

Classic Caesar crisp romaine lettuce, parmesan, focaccia croutons, house-made Caesar dressing

Mediterranean Twist mixed greens, red pepper, shaved purple onion, olives, feta cheese, basil and lemon vinaigrette **G** **V**

Oregon Harvest spinach, grilled peppers, toasted hazelnuts, goat cheese crumbles, shaved purple onion and champagne vinaigrette **V** **G**

MAIN ENTREES choose one or two...

Grilled Filet Mignon marinated, herb butter, sauteed mushrooms **G**

Beer Braised Boneless Short-Rib slow cooked until fork tender, dark onion demi, crispy onions **G** **D**

Prime Rib rosemary-garlic dry rubbed, served with horseradish sauce and au jus **G**

Seafood Stuffed Chicken Breast crab, prawns, and garlic cream sauce

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

Seared Salmon & Prawns smoked red pepper coulis and basil oil

Airline Chicken Breast stuffed with chevre, sundried tomato, artichoke hearts, with an orange balsamic butter sauce **G**

ROOTS | GRAINS | VEG choose two...

Herbed Pasta **V**

Roasted Cauliflower **G** **D**

Summer Squash Gratin **V**

Seasonal Vegetable Medley **G** **V**

Greek Vegetable Platter **G** **V**

Quinoa Pilaf **G** **V**

Green Beans smoked bacon + shallots **G** **D** OR roasted red pepper + mushrooms **G** **V**

Lemon-Thyme Scalloped Potatoes **V**

Roasted Baby Potatoes **V**

Mashed Potatoes **G** **V**

Brown Butter Yams **V**

Roasted Root Vegetable **G** **V**

also includes...

House Focaccia + butter

Lemonade and Water | **Buffet Signage** | **Disposable Paper Products** | **Professional Service Staff**

single entree | **\$46.00**

dual entree | **+\$11.00 per guest**

additional side or salad | **+\$3.50 per guest**

G Gluten Free

V Vegetarian

V Vegan

D Dairy-Free

elegant summer nights

MAIN ENTREES choose one or two...

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**

also includes...

House Focaccia + butter

Lemonade, Iced Tea and Water | **Buffet Signage** | **Disposable Paper Products** | **Professional Service Staff**

single entree | \$38.00

dual entree | +\$9.00 per guest

additional side or salad | +\$3.50 per guest

G Gluten Free

V Vegetarian

V Vegan

D Dairy-Free

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smokin' forks casual buffet

MAIN ENTREES choose one or two...

Marinated Grilled Flank Steak served with a corn, cilantro, and jalapeno salsa OR chimichurri **G D**

BBQ Spice Rubbed Brisket with a side of BBQ sauce **G D**

Slow Cooked Pulled Pork served with sesame buns, pickle chips, and a side of BBQ sauce **D**

Lemon-Rosemary Chicken Thighs **G D**

Smokey BBQ Ginger Chicken **G D**

Spice Rubbed Beef Tri-Tip **G D**

Pull Apart Beef Shoulder BBQ braised, slow cooked until pull-apart tender **G D**

SIDES & SALADS on next page . . .

also includes...

House Corn Bread butter + honey

Lemonade + Iced Tea | **Buffet Signage** | **Professional Service Staff**

single entree \$30.00
additional entree \$9.00
additional side \$3.50

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smokin' forks continued

SALADS AND SIDES DESCRIPTIONS choose three...

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

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

BBQ Macaroni Salad pasta, celery, black bean, corn, tomatoes, green onions, red pepper, 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 fresh grilled corn kernels, jalapeno, bell pepper, bacon bits, cheddar, and mayo (available June - September)

Grilled BBQ Shrimp Salad romaine, grilled shrimp, tomato, purple onion, avocado, served with BBQ ranch and lemon vinaigrette **(V G)**

Summer Succotash fresh grilled corn kernels, edamame, tomato, green onion, purple onion, wilted greens, tomato vinaigrette **(V G)** (available June - September)

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 onion, red bell pepper, cilantro vinaigrette **(G)**

Broccoli Slaw broccoli florets, purple onion, walnuts, purple cabbage, ham, creamy mayo vinaigrette **(V G)**

Fresh Summer Fruit Salad **(V G)**

Hawaiian Style Macaroni mac pasta, onion, celery, carrot mayo, milk **(V)**

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

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

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

California Roll Orzo Pasta Salad orzo, furikake seasoning, cucumber, avocado, and a soy-sesame vinaigrette **(V)**

Classic Potato Salad potato, hard-boiled egg, celery, pickle, mayo, mustard, parsley **(V G)**

American Style Coleslaw **(V G)**

BBQ Baked Beans with applewood smoked bacon (vegan option available) **(D G)**

Ranch Potato Wedges ranch seasoned **(V G)**

Heirloom Tomato Salad red onion, celery, apple cider vinaigrette **(V G)**

also includes...

House Corn Bread butter + honey

Lemonade + Iced Tea | Buffet Signage | Professional Service Staff

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

additional sides \$3.50

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no thinking about it

NO TIME? NO WORRIES! Our chef-chosen meals are a perfectly paired salad, entree, and side.

Stout Beer Braised Beef

savory portobella mushroom ale sauce over tender braised beef, served with red potato-cauliflower mashers, tender green beans, and a mixed greens heirloom tomato salad with a champagne vinaigrette

Pork Loin

juicy roast pork loin stuffed with dried cherries, shallot and parsnips, drizzles with an apple-brandy pan gravy, served with rice pilaf, roasted broccoli and a spinach-apple-pecan salad with a white balsamic vinaigrette

Pan Seared Chicken

glazed with a reduction of Oregon IPA, honey and orange juice, served with couscous pilaf, roasted asparagus and a garden green salad with cucumber, tomato, carrot, and a champagne vinaigrette

Pork Ragu

fork tender braised pork with carrot, celery, and onion in a rich fennel tomato sauce, served with creamy parmesan polenta, braised greens and a mixed salad of spring lettuce, heirloom tomato, carrot and cucumber, with a champagne vinaigrette

also includes...

House Foccacia butter

Lemonade | **Buffet Signage** | **Professional Service Staff** | **Disposable Paper Products**

\$26.25 per guest

 Gluten Free

 Vegetarian

 Vegan

 Dairy-Free

 Seasonal

G-Ma's home cooking

Inspired by beloved Grandmothers everywhere

All meals come with a simple greens salad with a champagne vinaigrette, seasonal vegetable sauté and choice of: mashed potatoes OR herb roasted potatoes OR rice pilaf

Salisbury Steak made with local grass-fed ground beef, celery, onion, garlic, bread-crumb, egg, and a rich brown gravy

Pot Roast beef shoulder roast slow cooked until fork tender, with root vegetables in a savory gravy

Mushroom Chicken oven roasted chicken, celery, carrot, and potato smothered in mushroom gravy

Beef Lasagna layers of ricotta, mozzarella and asiago cheeses, ground beef, savory marinara sauce and pasta

Chicken Cacciatoro chicken thighs slowly stewed in savory house made tomato sauce with mushrooms, olives, onion, garlic and artichoke hearts

Pollo mole de la Abuela tender braised chicken with house made mole sauce

Dijon Chicken with Potato Latkes baked chicken with a creamy lemon Dijon sauce and a platter of traditional potato cakes served with dill sour cream and pickled red onion. Served with seasonal vegetables, simple greens salad, and focaccia bread. No additional choice of starch.

also includes...

House Foccacia butter

Lemonade | Buffet Signage | Professional Service Staff | Disposable Paper Products

 Gluten Free

 Vegetarian

 Vegan

 Dairy-Free

 Seasonal

\$23.25 per guest

dietary entrees

Special Dietary Meals

Included Dietary Accommodations (Up to 5%)

We provide vegetarian, vegan, and gluten-free meals for up to 5% of your total guest count at no additional cost. These meals are included in the per-person price of your selected menu and do not increase your final invoice. Menu selections for these meals are chef's choice and are designed to align with your event menu.

Pre-Selected Dietary Meals (Additional Cost)

If you prefer to pre-select specific vegetarian, vegan, or gluten-free meals, they may be ordered for \$13.80 per guest, with a minimum of 6 meals.

These meals are not included in your per-person menu price and are billed separately, in addition to your standard meal selections.

Stuffed Delicata Squash quinoa, edamame, kale, roasted vegetables, red pepper sauce **G V**

Polenta Harvest Stack layers of polenta, ratatouille vegetable mix, arugula pesto sauce **G V**

Stuffed Pepper bean and rice blend, roasted vegetable, marinara sauce **G V**

Lentil Bolognese pasta, lentil marinara sauce, basil **V** (gf pasta available)

Butternut Squash Gnocchi tender potato gnocchi, sauteed greens, cranberries, pecans, and sage cream sauce
V

Sheppard's Pie mushrooms, mashed potatoes, carrots, onions, celery, peas, thickened herb broth, topped with mashed potatoes **G V**

Lasagna layers of pasta, mushroom bolognese, vegan cheese **V** **minimum 20-25 guests**

\$13.75 per guest

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