

The Wedding Collection

ALL INCLUSIVE PACKAGES
FOR THE PERFECT WEDDING



forksandcorkscatering.com

541-286-4412

WEDDINGS

GRACIOUS TASTES BUFFET

LEAFY GREENS - CHOOSE ONE

Classic Garden greens, tomatoes, cucumbers, carrots + champagne vinaigrette **G V**, ranch **V G**

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

Grilled Peach + Fig greens, crisped prosciutto, white balsamic vinaigrette **G D** ✨

Oregon Berry spinach, blueberries, strawberries, toasted pecan, feta, red onion, berry balsamic vinaigrette **V G** ✨

Orchard Harvest greens, dried cherries, crumbled chevre, toasted pumpkin seeds, roasted yellow beets, red onion, maple vinaigrette **V G**

MAIN ENTREES - CHOOSE ONE OR TWO

Pan-Seared Cod artichokes, capers, roasted grape tomatoes, white wine butter sauce **G**

Bourbon Balsamic Grilled Chicken honey bacon glaze **G D**

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

Herb-Marinated Grilled Pork Loin cherry mostarda -or- red wine + crispy onion **G D**

Sweet Italian Sausage Lasagna ricotta, mozzarella, parmesan, marinara

Harvest Vegetable Napoleon roasted farm-fresh vegetables, fontina, polenta, crispy leek **V G**

UPGRADED ENTREES + \$8 per person

Herb-Marinated Grilled Tri Tip house-made steak sauce **G D** horseradish cream **G**

Nitro Stout Beef Short Rib dark onion demi-glace, crispy onion **G D**

Blackened Salmon pineapple jalapeno salsa **G D**

Rosemary-Roasted Salmon orange balsamic butter sauce **G**

ROOTS | GRAINS | VEG - CHOOSE TWO

Rosemary Garlic Roasted Potatoes **V G**

Asiago-Whipped Potatoes **V G**

Sea Salt Garlic Fingerling Potatoes **V G**

Smashed Red Skin Potatoes **V G**

Au Gratin Potatoes **V**

Hazelnut Rice Pilaf cherry, thyme **V G**

Lemon-Roasted Asparagus **V G** ✨

Sautéed Seasonal Vegetables **V G**

Honey-Roasted Rainbow Carrots **V G**

Herb-Roasted Root Vegetables **V G** ✨

Roasted Brussels Sprouts candied pecans **V G** ✨

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

Single Entrée: 50-74 guests 31.00* | 75-174 29.00* | 175+ 25.00*

Dual Entrée: 50-74 guests 43.00* | 75-174 39.00* | 175+ 35.00*

INCLUDES: OPERATIONS CHARGES, UPGRADED DISPOSABLE PLATES, AND SERVERS.

*Does not include any special venue fees, bar service, or travel.



G Gluten Free
V Vegetarian
V Vegan
D Dairy-Free
✨ Seasonal

SMOKIN' FORKS BBQ BUFFET

MAIN ENTREES - CHOOSE ONE OR TWO

Marinated Grilled Flank Steak corn, poblano, cilantro and tomato relish **G D** add 2.00 per guest

Texas-Style Mesquite Smoked Brisket dill pickle chips, honey bourbon bbq sauce **G D**

BBQ Babyback Pork Ribs quarter racks with honey bourbon bbq sauce **G D**

Slow-Smoked Pulled Pork sesame buns, dill pickle chips, bourbon molasses bbq sauce **G D**

Premium Beef Burgers and Hot Dogs sesame buns, cheddar and swiss, green leaf lettuce, tomatoes, onion, condiments

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

ROOTS | GRAINS | VEG - CHOOSE THREE

Strawberry Spinach greens, toasted pecan, feta, red onion, berry balsamic vinaigrette **V G**

Classic Garden Salad tomato, cucumber, carrot + champagne vinaigrette **V G** parmesan peppercorn ranch **V G**

American Style Slaw **V G**

Red Skin Potato Salad **V G**

French Potato Salad red skin potatoes, green olives, light dill vinaigrette **V G**

American-Style Macaroni Salad **V G**

Macaroni and Cheese **V**

BBQ Baked Beans with applewood-smoked bacon **G D** -or- without **V G**

Heirloom Tomato Salad red onion, cider vinaigrette **V**

Fresh Vegetable Crudite with seasonal dip duo **V G**

Fresh Summer Fruit Salad **V G**

also includes...

House Corn Bread butter + honey

Lemonade + Iced Tea | Buffet Signage | Professional Service Staff



Single Entrée: 50-74 guests 39.00* | 75-174 37.00* | 175+ 33.00*

Dual Entrée: 50-74 guests 48.00* | 75-174 45.00* | 175+ 41.00*

INCLUDES: OPERATIONS CHARGES, UPGRADED DISPOSABLE PLATES, AND SERVERS.

*Does not include any special venue fees, travel fees or bar service.

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

ELEGANT SUMMER NIGHTS

MAIN ENTREES - CHOOSE TWO

Whole Salmon sides house spice rubbed salmon and dill ceme fraiche and chimmichurri **G D**

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

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 onion **G D**

ACCOMPANIEMENTS - CHOOSE THREE

Strawberry Spinach greens, toasted pecan, feta, red onion, berry balsamic vinaigrette **V G**

Classic Garden Salad tomato, cucumber, carrot + champagne vinaigrette **V G** parmesan peppercorn ranch **V G**

Mediterranean chopped salad romaine, chickpeas, tomato, feta, cucumber, red onion, vinaigrette **V G**

Grilled peach and fig salad greens, crispy prosciutto, grilled peaches, fig with a white balsamic vinaigrette **G**

Tri colored grilled cauliflower with Parmesan, olives, currants, and gremolata

Grilled vegetable platter- broccoli, grilled zucchini, heirloom tomato, eggplant, peppers, drizzled with EVOO and white balsamic vinegar **V G**

Red Skin Potato Salad **V G**

French Potato Salad red skin potatoes, green olives, light dill vinaigrette **V G**

American-Style Macaroni Salad **V G**

Heirloom Tomato Salad red onion, cider vinaigrette **V**

Fresh Summer Fruit Salad **V G**

also includes...

House Made Focaccia Bread butter

Lemonade + Iced Tea | Buffet Signage | Professional Service Staff

25-74 guests 39.00* | 75-174 36.00* | 175+ 34.00*

INCLUDES: OPERATIONS CHARGES, UPGRADED DISPOSABLE PLATES, AND SERVERS.

*Does not include any special venue fees, travel fees or bar service.

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



HORS D'OEUVRES

PASSED HORS D'OEUVRES PACKAGE

Hot Bites

Mini Crab Cakes
key lime aioli

Bacon-Wrapped Sweet Potato
maple glaze

Mini Pork Carnitas Taco
cilantro-lime slaw | chipotle remoulade

Garlic Sweet Potato Stuffed Mushroom

Italian Sausage and Leek Stuffed Mushroom

Twice-Baked Baby New Potato
cheddar | applewood smoked bacon |
chive sour cream

Cool Bites

Fire-grilled Tequila Lime Prawn Nacho
grilled pineapple relish | cilantro | tortilla crisp

BLT Canape
applewood-smoked bacon | tomato confit |
watercress | herbed cream cheese | crispy ficelle

Blackberry Basil Canape
fresh blackberries (seasonal), chevre

Caprese Skewer

Balsamic Strawberry Bruschetta
chevre | basil chiffonade

Olive Tapenade in a Cucumber Crown

Choose Two: 9.00 per person
Choose Three: 12.50 per person

OR CHOOSE

DISPLAYED HORS D'OEUVRES

Charcuterie Board

cured and smoked artisan meats + sausages | herbed chevre | pickled red onions |
cornichons | olives | grain mustard + house focaccia

Artisan Cheeseboard

boursin | blue | sage derby | ardaugh | sharp cheddar | stout cheddar | grapes |
dried apricots | roasted hazelnuts + crackers

Pomegranate-Glazed Meatballs

Dip Trio

da' green sauce | walnut red pepper dip | traditional hummus | fresh vegetable crudite

Bruschetta Bar

olive tapenade | fresh heirloom tomato | tuscan white bean | herbed croustade

SEE WEBSITE FOR CURRENT PRICING ON DISPLAYED HORS D'OEUVRES

More options can be found at forksandcorkscatering.com

