

SWEET Stuff

SIGNATURE artisan dessert displays

PETITE SWEETS

MIXED BERRY HAND PIES

KEY LIME TARTLETS with toasted coconut

CHEESECAKE LOLLIPOPS dipped in chocolate 

CHOCOLATE GANACHE + SALTED CARAMEL TARTLETS

CHOCOLATE BOURBON CARAMEL TRUFFLES 

CAPPUCCINO MOUSSE CUPS 

LEMON MERINGUE TARTLETS

MINI BOSTON CREAM PIES

FRENCH PISTACHIO MACAROONS 

LEMON BABY CAKES lemon glaze

CHOCOLATE WHOOPIE PIES Grand Marnier buttercream

CHOCOLATE-DIPPED PROFITEROLES pastry cream filling

MINI APPLE CHARLOTTE +

PUMPKIN PIE TARTLETS cinnamon whipped cream +

CITRUS CREME BRULEE CUPS  +

PEPPERMINT BROWNIE BITES +

GINGERBREAD BABY BUNDTs candied ginger +

RED VELVET WHOOPIE PIES vanilla buttercream +

CHOCOLATE COVERED STRAWBERRIES +

MINIATURE PAVLOVAS lemon curd + fresh berries  +

5.75 per guest

DOWN-HOME

STRAWBERRY SHORTCAKE berries + house-whip cream +

BANANA PUDDING

BREAD PUDDING bourbon vanilla bean sauce

SOUTHERN STYLE PECAN PIE

ICE CREAM NOVELTIES a summer time dream

APPLE CRISP  on request | charges apply +

PEACH + BLACKBERRY or **MARIONBERRY COBLER** + +

+ add Tillamook vanilla bean ice cream | 1.00 per guest

3.50 - 5.50 per guest

+ seasonal availability

SLICE OF HEAVEN

CARROT CAKE whipped cream cheese frosting

GHIRARDELLI CHOCOLATE CAKE hazelnut
toffee cream + chocolate ganache

RED VELVET CAKE whipped cream cheese frosting

STRAWBERRY LAYER CAKE house-whip cream frosting +

ORANGE BLOSSOM CHEESECAKE

NEW YORK CHERRY CHEESECAKE

LEMON TART

LEMON MERINGUE PIE

MARIONBERRY PIE +

OREGON BLUEBERRY PIE +

GHIRARDELLI CHOCOLATE CREAM PIE

MAPLE BOURBON APPLE PIE streusel topping

COCONUT CREAM PIE

SOUTHERN STYLE CREAM PIE

KEY LIME PIE toasted coconut

5.75 per guest

FROSTED CUPCAKES

RED VELVET whipped cream cheese

BANANA maple butter cream

CHOCOLATE DEVIL'S FOOD toasted marshmallow

CARROT whipped cream cheese

24.00 per dozen | 2 dozen minimum

SWEET TREAT TRIO

our Pastry Chef's Choice among the following:

house-made cookies p.b. | oatmeal raisin | snickerdoodle
chocolate chip | double chocolate chip

house-made bars double chocolate brownie | blondies
seven layer | lemon | snickerdoodle | raspberry linzer

2.50 per guest

STATIONS

DIY priced per guest


GIMME S'MORE

jumbo marshmallows | premium chocolate + graham crackers | oasted over our "flame station" 4.50

CHEESECAKE FACTORY

decadent house-made cheesecake | season fruits + toppings 6.00

ICE CREAM SUNDAE BAR

Tillamook vanilla bean + chocolate ice cream | chocolate syrup | caramel | strawberries
sprinkles | chopped nuts | maraschino cherries | house-whip cream  5.50 +

PERFORMANCE priced per guest + chef or bartender performance fee

FLAMING DONUTS

Stoli vanilla voda | Vivacity Turkish coffee liqueur | house-made caramel | Tillamook vanilla bean ice cream 6.50

MILKSHAKE MARTINI

tillamook vanilla + chocolate milkshakes | DIY with candied toppings + house-whip cream 6.50


BIG KID MILK-N-COOKIES

banana milk with p.b. cookies + Meyers rum | strawberry milk with double chocolate cookies +
Godiva white chocolate liqueur | chocolate milk with chocolate chip cookies + Kahlua 6.50


FOR CREPE'S SAKE

made to order with seasonal fruits | toppings | fillings 6.50

BANANAS FOSTER

old-school New Orleans classic | brown sugar blazed bananas flamed with Meyer's dark rum
+ served over Tillamook vanilla bean ice cream  6.50 +

OREGON BERRY FLAMBE

Grand Marnier + served over Tillamook vanilla bean ice cream  6.50 +

+ seasonal availability

PLATED

MEYER LEMON MERINGUE TART

SALTED CARAMEL PECAN GANACHE TART

TRIPLE CHOCOLATE MOUSSE CAKE

SOUR CHERRY PISTACHIO MOUSSE CAKE

APPLE CARAMEL + WALNUT SPONGE CAKE with vanilla mascarpone

POT DE CREME espresso-infused dark chocolate ganache

AMARETTO CREME BRULEE

S'MORES CUSTARD CAKE

LEMON CHEESECAKE with blueberry compote

8.50 per guest

#UNFORGETTABLE

From Petite to Plated to
Performance - our artisan desserts
are memorably delicious.

#FUNFACT

No celebration is too
small for something sweet!



 vegetarian  vegan  gluten free  dairy free

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minimums + service charges apply | 2