


BREAKFAST





Forks
and Corks
CATERING

rise & shine

CLASSIC

Forks and Corks Breakfast Pastries chef Ann's popular scones | muffins and breakfast breads 



Seasonal Fresh Fruit a colorful toss of pineapple | melon | grapes | citrus and berries  

\$10.50 per person

ON THE LIGHTER SIDE

Sweet Potato Breakfast Casserole bacon | onion | bell pepper | sweet potatoes | kale | garlic | egg | cheese


Yogurt Cups 

Seasonal Fresh Fruit a colorful toss of pineapple | melon | grapes | citrus and berries  

\$13.50 per person



INCREDIBLE EDIBLE EGG

Scrambled Eggs  

Crème Brulee French Toast a Forks and Corks signature - our most requested breakfast item! 

Country Sausage Links  

Applewood-smoked Bacon  

Seasonal Fresh Fruit a colorful toss of pineapple | melon | grapes | citrus and berries  

\$24.08 per person

25 guest minimum | all packages include:
orange juice | ice water

 Vegan
 Gluten Free
 Dairy Free
 Vegetarian

rise & shine

BREAKFAST DUET

Fresh Baked Frittata choose 1:

- Roasted Tomato + Chevre Frittata (V) (G)
- Spinach + Mushroom Frittata (V) (G)
- Bacon, Caramelized Onion + Cheddar Frittata (G)
- Ham + Swiss Frittata (G)
- Roasted Vegetable + Cheddar Frittata (G)

Biscuits and Gravy (V)

Country Sausage Links (G) (D)

Applewood-Smoked Bacon (G) (D)

Seasonal Fresh Fruit a colorful toss of pineapple | melon | grapes | citrus and berries (V) (G)

\$25.65 per person

FIESTA BAR

DIY breakfast burrito with...

Scrambled Eggs (V) (G)

Chorizo Sausage (G) (D)

Black Beans +cumin (V) (G)

Seasonal Fresh Fruit a colorful toss of pineapple | melon | grapes | citrus and berries (V) (G)

Roasted Breakfast Potatoes (V) (G)

+ sides of shredded Cheddar | chopped scallion | sour cream | salsa verde | pico de gallo | warm corn + flour tortillas

\$23.55 per person

THE HALLELUJAH

Eggs Benedict Bake english muffins | eggs | asparagus | tomato (V)

Blueberry - Lemon Blintz Crepes crepes | mascarpone | blueberry compote | house-made lemon curd (V)

Breakfast Meat Trio country sausage | applewood smoke bacon | ham steaks

Breakfast Potatoes onion + bell pepper (V) (G)

Beet and Citrus Salad mixed greens | roasted beets | goat cheese | orange segments | purple onion | citrus vinaigrette (V) (G)

\$32.65 per guest

25 guest minimum

all packages include:

orange juice | iced water

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

a la carte

PER GUEST

Breakfast Potatoes onion + bell pepper   \$4.05

Hashbrown Bake   \$4.60

Creamy Cheesy Grits   \$4.05

Biscuits w/ Jams  \$3.45

Oatmeal w. the fixins'   milk   \$4.60

Single Breakfast Meat sausage or bacon or ham   \$3.45

Biscuits & Gravy  \$5.75

Yogurt Cups \$1.45

Frittata \$10.35

choose 1...

- bacon + cheddar + caramelized onions
- spinach + mushroom
- roasted tomato + goat cheese
- ham + swiss
- roasted veg + cheddar

Breakfast Meat Trio   \$5.75

Scrambled Eggs \$7.50

Apple - Berry Granola Bake \$6.90

Biscuits & Gravy Bake \$8.05

Cajun Grits Breakfast Casserole \$8.05





Eggs & Sausage Casserole \$8.05

Breakfast Pizza \$10.35

choose 1...

- sausage | mushroom | spinach | cheddar | potato | gravy
- bacon | caramelized onion | tomato | potato | cheese | gravy
- tomato | spinach | potato | zucchini | cheese | gravy

PER DOZEN

Deviled Eggs Trio traditional   | smoked salmon  | applewood-smoked bacon 
\$40

Fresh Hardboiled Eggs \$30  

Forks and Corks Breakfast Pastries

chef Ann's popular scones, muffins, and breakfast breads  \$23

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 Gluten Free
 Dairy Free
 Vegetarian