

GRILL FLOWERS



smokin' forks

MAIN ENTREES

... choose one, or two!!

- second entree add \$11

Grilled Sausages + Dogs \$20 Premium all beef hot dogs, bratwurst + kielbasa, buns, mustard, ketchup, relish, onions **D** (gf buns abr)

Whole Bone-in Chicken Pieces \$22 Citrus bbq sauce **D G**

Burger Bar \$22 3/1 all natural beef patty, buns, cheddar + swiss cheese, lettuce, tomato, pickle, mayo, mustard, ketchup **D** (gf buns abr)

Grilled Chicken Thighs \$22 Choice of lemon-rosemary OR teriyaki OR classic bbq sauce **D G**

Pulled Pork \$24 Buns, bbq sauce, pickles **D** (gf buns abr)

Chicken Quarters \$25 Indian tandoori bbq dry rub **G**

Turkey Breast \$25 House spice rub, slow cooked, Kansas City bbq sauce **D G**

Bbq Slow Cooked Brisket \$26 **D G**

Pork Tenderloins \$26 Rosemary ale marinade, slow cooked, lightly brushed w/ carolina bbq **D G**

Tri-Tip \$27 House spiced, steak sauce **D G**

Asian Baby Back Ribs \$30 Overnight orange-ginger brine, slow cooked, house asian bbq **D G**

Memphis Pork Ribs \$30 Dry rubbed, slow cooked, pull-apart tender **D G**

Brazilian Flank Steak \$30 Garlic-jalapeno-vinegar marinade **D G**

Salmon Filet \$30 Dry rub, oven roasted, peach bbq sauce **D G**

also includes...

House Corn Bread butter + honey

Ice Water + Lemonade or Iced Tea | Buffet Signage | Professional Service Staff

... now, choose two sides

SIDES & SALADS on next page ...

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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continued

SALADS AND SIDES ...

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

Ice Water + Lemonade or 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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