



CORKS + FORKS



All items must be ordered in SM, MED or LG, or by the dozen where stated

SMALL (2-4 GUESTS) MED (6-8 GUESTS) LARGE (10-12 GUESTS)

We serve local, organic, hormone free, Non GMO wherever possible.

GF=Gluten Free DF=Dairy Free V=Vegan

BREAKFAST/BRUNCH

(Minimum order 1 dozen)

ASSORTED MINI BREAKFAST PASTRIES

Croissants, chocolate croissants, mini muffins & mini bagels w/ butter jam & cream cheese

DEVEILED EGGS (GF)

-Curry, Chicken Chip

-“Italian” tomato infused, prosciutto & Basil

-“Greek” olive & roasted red pepper

-Osetra caviar MP

MINI FRITTATA (GF)

(1 flavor per dozen)

-Potato & Bacon

-Sun-dried Tomato & Mozzarella

-Spinach & Feta

MINI SAVORY CHEESE CAKES

(1 flavor per dozen)

-Mushroom, Manchego & Orégano

-Organic Chicken Breast, Capers & Lemon

Thyme

-Lobster, Roasted Red Pepper, Chive

BACON TREE (GF, DF)

also a great appetizer!

(1 flavor per dozen)

Regular, Pepper Ranch, Porcini, Sweet Sriracha

APPETIZERS/HORS D'OEUVRES

(minimum order 1 dozen each item)

-FRESH MOZZARELLA & GRAPE TOMATO STICKS W/BASIL PESTO (GF)

-CROSTINI W/RICOTTA & CARAMELIZED MUSHROOMS

-CROSTINI W/ TRUFFLED PATE, DATE PURÉE, TARRAGON EMULSION

-CUCUMBER BOATS W/ AVOCADO & RED PEPPER (GF, DF, V)

-SMOKED SALMON, SOUR CREAM, SALMON CAVIAR, HERB WAFFLE

-MINI LOBSTER ROLLS

-DATES OR APRICOTS WRAPPED IN BACON (GF)(DF)

-MINI CRAB CAKES W/LIME AIOLI

-PIGS IN A BLANKET W/SWEET MUSTARD

-CHICKEN DRUMETTES WITH LEMON MUSTARD / SOUR CREAM (GF)

-ASIAN TURKEY MEATBALLS GLAZED IN SOY (DF)

-BEEF MEDALLION SKEWER W/HORSERADISH (GF)



PLATTERS

SM, MED OR LG

DIP, CHIP PLATTERS (CHOOSE 2 DIPS)

Guacamole, Salsa w/ Tortilla Chips Hummus, Roasted Red Pepper, Sun Dried Tomato, Herbed Cheese, Smoked Trout, w/Pita Chips

DIP, CRUDITÉ PLATTERS (CHOOSE 2 DIPS)

Guacamole, Salsa, Hummus, Roasted Red Pepper, Sun Dried Tomato, Herbed Cheese, Smoked Trout, w/Farm Fresh Crudité

CHEESE PLATTER

Tallegio, Truffled Pecorino, Aged Gouda Seasonal Fruit, Fig Jam, Mixed Nuts, Crackers

CHEESE & CHARCUTERIE PLATTER

Tallegio, Truffled Cheddar, Aged Gouda Prosciutto di Parma & Soppressata Salami Grapes, Fig Jam, Mustard, Crackers, Crostini

MEDITERRANEAN PLATTER

Hummus, Dolmades, Falafel, Roasted Red Peppers, Mixed Olives, Feta Cheese, Pita Bread

PINEAPPLE SHRIMP TOWER

Large Wild Caught Shrimp Cocktail sauce, Meyer Lemon Aioli served in a tower of pineapple (GF)

PREMIUM SEAFOOD PLATTER

*(3 oysters, ½ lobster, 2 legs, 3 shrimp Per Person)
(caviar available on request)*

Blue Point Oysters, Maine Lobster, Large Shrimp Stone Crab Claws OR King Alaskan Crab Legs, Cocktail Sauce, Lime Aioli, Fresh Lemons (GF)

SMOKED SALMON PLATTER

(caviar available on request)

Sliced Smoked Salmon, Capers, Onions, Chopped Egg, Fresh Dill, Sliced Lemons, Cucumbers, Melba Toast or Mini Bagels

SUSHI DISPLAY

(48 hours notice)

Sushi, Sashimi, Dragon Roll, Spicy Tuna, California, Rainbow Roll, Spider or Crab Roll, Soy Sauce, Pickled Ginger, Wasabi, Chopsticks (GF)

FRUIT PLATTER

Seasonal Fruits

SANDWICH PLATTER

SM(4) MED(8) OR LG(12) | Choose 2 for SM or choose 3 for M & L

All served w/pickles & chips (GF Bread available by request)

ROAST TURKEY, CRANBERRY, SPROUTS ON WHOLEGRAIN (DF)

CHICKEN SALAD, APPLE, WALNUTS ON BAGUETTE (DF)

BAKED HAM, BRIE, HONEY MUSTARD ON SOUR DOUGH

ROAST BEEF, ARUGULA, HORSERADISH ON RYE (DF)

SMOKED SALMON, HERBED CREAM CHEESE, MICRO GREENS ON RYE

ROAST VEGGIES, PINE NUT PESTO ON FOCCACIA (DF V)

EGG SALAD, TOMATO, BASIL, PEAS & BACON ON SOURDOUGH (DF)

LOBSTER ROLL PLATTER

Maine Lobster Rolls Mayo



SALAD BOWLS

SM, MED or LG

KALE CAESAR SALAD

Kale, Parmesan, Croutons, Caesar Dressing

FRESH GARDEN SALAD (GF)

Mixed Greens, Tomatoes, Cucumbers, Celery, Avocado, Vinaigrette

GRAIN SALAD (GF, DF, V)

Quinoa, Farro, Carrots, Red Cabbage, Fresh Basil, Sunflower Seeds, Fuji Apple Dressing

PINEAPPLE & NAPA CABBAGE SLAW

W/ young mango, green onions, crispy glass noodles, Roasted peanuts, thai basil sweet & sour dressing (GF,DF,V)

ADD: Chicken Breast, Shrimp, Feta or Goat Cheese Lobster, Skirt Steak

KIDS

SM or MED

ORGANIC PEANUT BUTTER & JELLY SANDWICH

ORGANIC CHICKEN TENDERS W/KETCHUP

MAC & CHEESE

DESSERTS

(minimum order 1 dozen per flavor)

INDIVIDUAL DESSERTS

White Chocolate Mojito Cheesecake dessert

Mini Lemon Tarts

Mousse au Chocolate

CHEF'S CHOICE OF FRESH BAKED COOKIES

**Oatmeal Cinnamon Raisin *Dark Chocolate Sea Salt*

**Macadamia White Chocolate *Peanut Butter Brittle*

**Matcha Green Tea w/ White Chocolate & Lemon Zest*

MINI CUPCAKES

**Vanilla *Red Velvet *Chocolate*

MINI DONUTS

Mini donuts w/cinnamon sugar

FRENCH MACARONS (GF)

**Raspberry Lemonade *Salted Caramel*

**Pistachio *Lavender Rose *Blackberry Cheesecake*