



CORK

catering & special events

SAMPLE MENU

www.corkcatering.com

(888) 932-3233



PLATED APPETIZERS

Butternut Squash Ravioli

Served with Brown Butter Sage Sauce

Oxtail Pierogi

Braised Oxtail Pierogi with Sweet and Sour Braised Red Cabbage

Moroccan Duck Breast

Moroccan Spiced Duck Breast with Carrot Apricot Puree with Black Olives, Blood Orange, and Roquette Salad

Louisiana Style Crab Cake

Served with Mango Ginger Emulsion

Sashimi Short Stack

Chili Marinated Ahi Tuna, Citrus Seasoned Hamachi and Poached Quail Egg Wrapped in Shiso Leaf Drizzled with Tamari Yuzu Syrup

Pan Seared Scallop

Served with Vanilla Yuzu Cream, Beet Strings and Edamame Puree



FIRST COURSE

Soups

Lobster Bisque

Poached Lobster and Chive Infused Crème Fraiche

Duck Wonton Soup

Assorted Vegetables and Duck Confit Dumplings

Black Tea Miso Mushroom Soup

Assorted Asian Mushrooms and French Fried Skate Wing

Cream of Exotic Mushroom Soup

Baked Parmesan Crisp, Crème Fraiche Porcini Mushroom Powder

Gazpacho

Pureed Mixture of Fresh Vegetables Topped with Cucumber Salad

Roasted Winter Squash Bisque

Served with Whipped Mascarpone and Nutmeg

Salads

Spinach with Spicy Honey Lime Dressing

Spinach with Fire Roasted Pineapple, Roasted Cashews and Sliced Cucumber with Spicy Honey Lime Dressing

Butter Lettuce with Citrus Vanilla Vinaigrette

Butter Lettuce with Roasted Peppers, Fresh Avocado and Grilled Asparagus with Citrus Vanilla Vinaigrette

Romaine Hearts with Herb De Provence Dressing

Chopped Romaine Hearts, Spanish Manchego Cheese and Pickled Red Onions with Herb de Provence Dressing

Spring Greens with Fresh Berries and Chevre

Mesclun Greens with Seasonal Berries and Toasted Hazelnut Crusted Goat Cheese with Roasted Vidalia Onion Balsamic Dressing

Arugula, Avocado and Roasted Beet Salad

Roasted Beet, Sliced Avocado and Arugula Salad with Sherry Vinaigrette



PASSED HORS D'OEUVRES

Meat

Antipasto Brochette

Tomato, Olive, Salami, Provolone and Marinated Red Peppers with Balsamic Dressing

Open Face Smoked Brisket Sandwich

Hardwood Smoked Beef Brisket with Chocolate Espresso Pomegranate Sauce and Grilled Pineapple on a Toasted Pretzel Roll

Steak Quesadilla With Chipotle Crème Fraîche

Skirt Steak, Roasted Peppers and Monterey Jack Cheese with Tomatillo Salsa and Chipotle Crème Fraîche

Coconut Crusted Meatballs

Roasted Asian Inspired Meatballs Crusted with Shredded Coconut

Beef Tenderloin on Potato Pancake

Fire Roasted Beef Tenderloin on a Yukon Potato Pancake with Horseradish Cream

Sage Rubbed Lamb Chop

Petit Lamb Chop Rubbed with Fresh Sage

Poultry

Thai Coconut Curry Chicken Salad On Wonton

Thai Coconut Curry Chicken Salad with Toasted Coconut and Sesame Seeds on a Wonton Crisp

Duck Confit Grilled Cheese

Duck Confit and Port Salut Grilled Cheese on Pretzel Bread with a Garnish of Poached Pear and Cocktail Onions

Smoked Chicken Beggars Purse

Smoked Chicken and Dried Fruit Medley in Phyllo with Honey Balsamic Reduction

Chicken Quesadilla with Chipotle Crème Fraîche

Roasted Chicken, Peppers and Monterey Jack Cheese with Tomatillo Salsa and Chipotle Crème Fraîche

Mini Deep Fried Turkey Sandwich

Deep Fried Sliced Turkey Breast with Cranberry-Orange Chutney and Crispy Fried Onions on Toasted Corn Bread

Shanghai Chicken Wing Lollipop with Wasabi Dressing

Frenched Chicken Drumette with Spicy Soy Ginger Glaze and Sesame-Wasabi Dipping Sauce

Seafood

Ahi Tuna Poki

Fresh Ahi Tuna and Cucumber Salad Tossed in Chili Oil with Crispy Wonton Strips

Skewered Shrimp Cocktail

Poached Tiger Shrimp with Grilled Avocado, Chopped Tomato and Creamy Cocktail Sauce

Scallop Lollipop

Prosciutto Wrapped Diver Scallop with Melon Relish

Ceviche of Cod, Shrimp, and Scallops

Ceviche of Cod, Scallops and Shrimp Seasoned with Lime Juice and Cilantro Served on a Blue Corn Tortilla Crisp with Avocado Crème Fraîche

Grilled Salmon Brochette

Skewered Grilled Salmon, Capers and Artichoke Heart with Lemon Yogurt Sauce

Louisiana Style Crab Cake

Classic Louisiana Style Crab Cake with Remoulade Sauce

Pork

Bacon Wrapped Blue Cheese Stuffed Dates

Sweet Dates Stuffed with Maytag Blue Cheese Wrapped in Applewood Smoked Bacon

Chorizo Stuffed Chimichanga

Crispy Chimichanga Stuffed with Mexican Sausage and Fresh Goat Cheese with a Smoked Onion and Tomato Sauce

Croque Monsieur

Miniature Ham and Emmental Cheese Sandwich on Toasted Brioche

Sausage and Roasted Peppers on Rosemary Skewer

Fire Roasted Italian Sausage and Sweet Peppers on a Rosemary Skewer

Braised Pork Belly on Sweet Potato Pancake

Cider Braised Pork Belly on a Sweet Potato Pancake with a Chili Cashew Meringue Crisp

Bacon and Cheddar Red Potato Skin

Wisconsin Cheddar Cheese and Applewood Smoked Bacon Filled Red Potato Halves with Chive Crème Fraîche



PASSED HORS D'OEUVRES

Vegetarian

Caprese S'more

Fresh Mozzarella Melted over Marinated Vine Ripened Tomatoes and Basil on Grilled French Bread Brushed with Olive Oil

Artichoke and Exotic Mushroom Strudel

Exotic Mushrooms, Artichokes, Goat Cheese and Sage Wrapped in Buttery Phyllo Dough

Whipped Goat Cheese And Sun-Dried Tomato Crostini

Herbed Whipped Goat Cheese and Sun-Dried Tomatoes on Toasted Crostini

Grilled Artichoke Black Bean Nacho

Grilled Artichoke, Refried Black Beans and Queso Fresco with Jalapeno Slice on a Blue Corn Crisp

Panko Crusted Taleggio Arancini

Fried Panko Crusted Taleggio Stuffed Risotto Ball with Marinara Dipping Sauce

Tomato Soup Shooter With Grilled Cheese

Tomato Basil Bisque with a White Cheddar Grilled Cheese Round



PLATED ENTREÉS

*Our Chef's recommendations for ideal side pairings are listed for each Entrée item in this menu.
We are able and willing to accommodate any side substitutions you desire for any Entrée selected.*

Meat Entrees

Stuffed Pork Loin with a Sweet Potato Polenta Cake

Pecan and Apple Stuffed Pork Loin, Brown Butter Sage Emulsion and Caramelized Onions with Crispy Sweet Potato Polenta Cake

Grilled Beef Filet with Potato Leek Pave

Tender Filet of Beef, Tarragon Butter and Grilled Asparagus with Potato Leek Pave

Lamb Chop with Shitake Mu Shu

Hoisin Glazed Lamb Chops with Fire Roasted Shitake Mu Shu and Ginger Reduction

Peppercorn Sun-Dried Tomato Short Rib with Rissoto

Peppercorn and Sun-Dried Tomato Braised Short Rib and Chianti Veal Reduction with Creamy Parmesan Rissoto and Black Olives

Roasted Aussie Tenderloin with Winter Squash Pierogi

Fire Roasted Australian Beef Tenderloin, Tawny Port Wine Reduction and Caraway Pickled Red Cabbage with Winter Squash Pierogi

Rosemary Roasted Beef Tenderloin on Potato Pancake

Rosemary Beef Tenderloin and Saffron Poached Egg with Garlic Asparagus, Horseradish Cream and Potato Pancake

Seafood Entrees

Butter Poached Lobster with Coconut Rissoto

Butter Poached Maine Lobster Tail with Mango Emulsion and Coconut Lemongrass Rissoto

Miso Glazed Salmon with Pineapple Black Fried Rice

Miso Glazed Scottish Salmon and Lemongrass Lobster Cream with Roasted Pineapple and Scallion Black Forbidden Fried Rice

Pan Roasted Halibut with Artichoke Gratin

Pan Roasted Halibut and Truffle Emulsion with Roasted Cipollini Onion and Artichoke Gratin

Peppercorn Grilled Ahi Tuna

Green Peppercorn and Thyme Grilled Ahi Tuna with Plantain Yam Puree, Blood Orange Emulsion and Fennel Salad

Parmesan Crusted Whitefish

Parmesan Crusted Whitefish with Roasted Red Skin Potatoes, Grilled Asparagus and Kalamata Olive Tomato Ragout

Diver Scallop with Eggplant Cannelloni

Seared Jumbo Sea Scallops, Indian Spiced Potato and Eggplant Cannelloni with Red Pepper Curry Broth

Poultry Entrees

Artichoke Caper Chicken Breast with Mashed Potato

Roasted Chicken Breast, Artichoke Caper Sauce and Garlic Haricot Verts with Mashed Potatoes

Garam Masala Hen with Naan and Red Pepper Fennel Puree

Garam Masala Roasted Cornish Hen with Roasted Red Pepper Fennel Puree, Black Mustard Seed Haricot Verts and Cumin Seed Naan

Mojo Grilled Chicken Breast with Black Rice

Mojo Marinated Grilled Chicken Breast with Roasted Sweet Potato Black Rice, Garlic Asparagus and Mandarin Orange Avocado Ragout

Goat Cheese Stuffed Chicken Breast with Roasted Potato

Herbed Goat Cheese and Roasted Red Pepper Stuffed Chicken Breast, Thyme Infused Pan Sauce and Grilled Vegetables with Roasted Potato Medley

Roasted Chicken Breast with Truffle Rissoto

Rosemary Roasted Chicken Breast, Vanilla Caramel Pan Jus and Truffle Mascarpone Rissoto with Arugula Apple Salad

Roasted Duck Breast with Duck Confit Barley Rissoto

Pan Roasted Duck Breast with Roasted Cipollini Onion Emulsion and Duck Confit Barley Rissoto

Vegetarian Entrees

Parmesan Black olive Rissoto

Aged Parmesan Rissoto with Kalamata Olives and Grilled Asparagus with a Light Tomato Sauce

Butternut Squash Ravioli in a Brown Butter Sauce

Roasted Butternut Squash Ravioli Tossed in a Brown Butter Sage Cream Sauce and Grape Tomatoes

Indian Potato and Eggplant Cannelloni

Indian Spiced Yukon Gold Potato Hash and Eggplant Cannelloni with Curry Emulsion

Fettuccini with Exotic Mushrooms and Sage

Fettuccini with Sautéed Mushrooms, Toasted Hazelnuts, Fresh Sage and Goat Cheese

Truffled Mushroom Sunchoke Tart

Exotic Mushroom and Roasted Sunchoke Tart with Truffle Cheese and Truffle Glazed Baby Carrots

Vegan Stuffed Pepper

Red Rice, Portabella Mushroom and Zucchini Stuffed Pepper with Smoked Yellow Tomato Sauce and Lentil Ragout



PLATED COMBINATION ENTREÉS

Our Chef's recommendations for ideal side pairings are listed for each Entrée item in this menu. We are able and willing to accommodate any side substitutions you desire for any Entrée selected.

Bourbon Chicken and Pork Loin

Bourbon Glazed Chicken Breast with Roasted Pork Loin, Roasted Sweet Potato, Brussel Sprouts and Apple Cider Dijon Reduction

Asian Beef Tenderloin and Cornish Hen

Hoisin Glazed Beef Tenderloin and Miso Maple Glazed Cornish Hen with Ginger Shitake Cream and Steamed Baby Bok Choy with Taro Root Hash

Filet Mignon and Herb Roasted Chicken Breast

Grilled Filet Mignon and Pan Roasted Herbed Chicken Breast with Red Wine Reduction and Blue Cheese Pommies Anna

Filet Mignon and Pan Roasted Salmon

Grilled Filet Mignon and Pan Roasted Atlantic Salmon with Caper Dill Hotel Butter and Garlic Sautéed Broccolini with Roasted Potato Medley

Greek Chicken and Strip Steak

Roasted Greek Chicken Breast and Grecian Marinated Strip Steak with Roasted Vegetables and Vesuvio Potatoes

Hong Kong 5 oz Filet and Lobster Mu Shu

Grilled Hong Kong Style 5oz Filet and Star Anise Lobster Mu Shu with Star Anise Reduction and Tempura Enoki Mushrooms

Grilled Filet Mignon and Roasted Chicken Breast

Grilled Beef Tenderloin Filet and Oven Roasted Chicken Breast with Peppercorn Onion Au Jus, Herb Butter Green Beans and Creamy Garlic Mashed Potatoes

Peppercorn Crusted Tenderloin and Whitefish

Peppercorn Crusted Roasted Beef Tenderloin and Parmesan Crusted White Fish Filet with Tomato Olive Ragout, Sautéed Spinach and Roasted Potato Medley

Roasted Halibut and Chicken Breast Medallions

Roasted Halibut and Pan Seared Chicken Breast Medallions with Lemon-Fennel Emulsion, Fava Bean Ragout, Kalamata Olive Relish and Oven Roasted Sunchokes

Sage Rubbed Lamb Chop and Roasted Chicken Breast

Sage Rubbed Lamb Chop and Herb Roasted Chicken Breast with Fire Roasted Tomato Sauce, Garlic Haricot Verts and Crispy Polenta Cake

Skirt Steak and Herb Chicken Breast

Grilled Skirt Steak and Herb Roasted Chicken Breast with Mushroom Sherry Sauce and Roasted Red Potatoes

Duck Breast and Ahi Tuna

Hoisin Glazed Duck Breast and Sesame Crusted Ahi Tuna with Roasted Shiitake Mushrooms, Snap Peas, Steamed Rice and Black Garlic Sauce

Grilled Salmon and Chicken

Grilled Salmon and Pan Roasted Chicken Breast with Herb and Parmesan Mashed Potato, Roasted Asparagus and Artichoke Caper Sauce

Braised Short Ribs and Scallops

Sun-Dried Tomato and Peppercorn Braised Short Rib with Seared Scallops, Black Olive Parmesan Rissoto and Garlic Broccolini

Ancho Roasted Chicken Breast and Crab

Ancho Chili and Brown Sugar Roasted Chicken Breast with Crab and Pecan Rice Pilaf, Grilled Zucchini and Tangerine Cilantro Sauce

Goat Cheese Stuffed Chicken Breast with Shrimp

Goat Cheese Stuffed Chicken Breast with Grilled Shrimp, Creamy Mascarpone Polenta, Asparagus and Saffron Roasted Tomato Puree



STATIONS

Raw

An Assortment of Oysters on the Half Shell, Chilled Poached Shrimp and Snow Crab Claws Accompanied by Champagne Cocktail, Mignonette and Tabasco Sauces with Fresh Lemon Wedges

Slider Carving

Grilled Beef Tenderloin, Oven Roasted Chicken Breast and Portabella Mushroom Sliders, Station Includes: Miniature Onion, Pretzel, Hawaiian, and White Roll; White Cheddar, Brie, Swiss, and Blue Cheese; Caramelized Onions; Sautéed Mushrooms; Sliced Jalapeños; Roasted Peppers; Pickle Slices; Lettuce; Tomatoes; Sun-Dried Tomato Aioli; Kalamata Olive Spread; Sriracha Ranch Mayo; Stone Ground Mustard; and Chipotle BBQ Sauce

Whole Roasted Beef Tenderloin Carving

Fire Roasted Beef Tenderloin Carved to Order and Served with Horseradish Cream and Red Wine Reduction

Herb Turkey Breast Carving

Tender Turkey Breast Brined with Fresh Herbs and Served with Pan Gravy and Cranberry Smoked Red Onion Aioli

18-Hour Smoked Beef Brisket Carving

Beef Brisket Smoked for 18 Hours Over Hardwood and Served with Au Jus and Homemade Pomegranate Barbecue Sauce

Fajita

Choice of Shrimp, Chicken or Steak Tacos with Grilled Onions and Peppers, Accompanied by Flour Tortillas, Guacamole, Pico de Gallo, Creme Fraiche, Sliced Jalapeños and Lime Wedges

Mashed Potato

Creamy Mashed Potatoes Accompanied by Garlic Sautéed Truffle Mushrooms, Applewood Smoked Bacon, Chive Sour Cream, Lobster, Wasabi, Beef Gravy, Crumbled Blue Cheese and Shredded Cheddar Cheese

Potato Skin

Oven Brownd Potato Skins Accompanied by Shredded Cheddar Cheese, Sour Cream, Chopped Scallions, Crispy Bacon Bits, Crumbled Blue Cheese, Broccoli Florets, Pico de Gallo, Black Bean Corn Salsa, Sliced Jalapeños and Taco Seasoned Ground Beef

Carpaccio

Marinated Thinly Sliced Ahi Tuna, Atlantic Salmon and Beef Tenderloin with Accompaniments

Chicago

Miniature Chicago Style Hot Dogs and Italian Beef Sandwiches with Mustard, Green Relish, Celery Salt, Pickle Spears, Sliced Tomatoes, Diced Onions, Hot Giardinera, Sport Peppers, Sweet Peppers and Miniature Bags of Garrett's Popcorn

Gourmet Baked Sweet Potato

Baked Sweet Potatoes Served with Butter, Brown Sugar, Maple Syrup, Toasted Shredded Coconut, Mini Marshmallows, Spiced Candied Nuts, Ground Cinnamon, Ground Chili Powder and Whipped Sage Butter

Nacho

Seasoned Ground Beef, Sour Cream, Scallions, Chopped Tomatoes and Sliced Jalapeños with Cheese Sauce and Chips

Tater Tots

Crispy Tater Tots Served with Your Choice of Ketchup, Sour Cream, Chopped Chives, Cheddar Cheese Sauce and Sliced Jalapeños

Mac & Cheese

Creamy Triple Cheese Macaroni Accompanied by Roasted Red Pepper, Sweet Corn, Sun Dried Tomatoes, Diced Chicken, Shrimp, Caramelized Onions, Sautéed Mushrooms with Crumbled Blue, Shredded Cheddar and Mozzarella Cheeses



BEVERAGE & BAR PACKAGES

We offer complete beverage packages from soft drinks to premium liquor options. Drink packages are unlimited during the hours of contracted service. Please note, any beverages not consumed will be removed at the end of your event. Bartenders are required for any alcoholic packages. Glassware, service staff, and delivery fees are not included in the price. All prices are per guest based on a 2-hour minimum at 30 guests. Wine selections subject to change. Champagne toasts and specialty cocktails are available.

Standard Bar

starts at \$15

- Smirnoff
- Beefeater Gin
- Cutty Sark
- Jack Daniel's
- Bacardi Light
- 2 Wine Selections
- 2 Standard Beer Selections
- Coke
- Diet Coke
- Sprite
- Ginger Ale
- Bottled Water
- Mixers
- Garnishes
- Ice

Premium Bar

starts at \$18

- Kettle One
- Bombay Sapphire
- Johnnie Walker Black
- Makers Mark
- Crown Royal
- Captain Morgan
- 3 Wine Selections
- 3 Beer Selections
- Coke
- Diet Coke
- Sprite
- Ginger Ale
- Bottled Water
- Mixers
- Garnishes
- Ice

Beer & Wine

starts at \$12

- 2 Wine Selections
- 2 Standard Beer Selections
- Coke
- Diet Coke
- Sprite
- Bottled Water
- Ice

Wine Selections

Canyon Road

- Pinot Noir
- Cabernet Sauvignon
- Chardonnay
- Sauvignon Blanc
- Moscato

Available Upgrades

Canoe Ridge

- Red Blend
- Chardonnay

La Crema

- Pinot Noir
- Pinot Gris

Gloria Ferrer

- Sparkling Brut

Beer Selections

Standard

- Miller Lite
- Bud Lite
- Coors Lite
- High Life Cans

Premium

- Heineken
- Goose Island 312
- Stella
- Blue Moon

Craft Upgrades Available

- Revolution Anti Hero
- Noon Whistle Cosmo Cans
- Two Brothers Ebel Weiss
- Church Street Heavenly Helles
- Crispin Cider

Bar Mixers & Corkage

start at \$6

- Coke, Diet Coke, Sprite
- Ginger Ale
- Bottled Water
- Sweet and Sour Mix
- Orange Juice
- Cranberry Juice
- Club Soda
- Tonic Water
- Maraschino Cherries
- Grenadine
- Roses Lime Juice
- Bitters
- Pimento Stuffed Olives
- Lemons
- Limes
- Pineapple Juice
- Ice