



**CORK**

catering & special events

**WEDDING MENU PACKAGE**

**[www.corkcatering.com](http://www.corkcatering.com)**

**(888) 932-3233**



# CORK PASSED HORS D'OEUVRES

*Pick 3 from the list below*

## **Standard** additional \$6 per person

Thai Coconut Curry Chicken Salad  
On a Wonton Crisp

Whipped Goat Cheese  
On a Herb Crostini and Sundried Tomato

Ceviche of Cod, Shrimp & Scallops  
With Avocado Cream, Blue Tortilla Chip

Caprese Brochette  
Mozzarella, Grape Tomato and Basil

Coconut Crusted Meatball  
On a Bamboo Pick

Grilled Artichoke Black Bean Nacho  
With Queso Fresco and Sliced Jalapeño

Warm Tomato Soup Shooter  
With Grilled Cheese

Red Potato Skin with Bacon Cheddar  
And Chive Crème Fraiche

Smoked Chicken Beggars Purse  
With Dried Fruits

Roasted Chicken Quesadilla  
Tomatillo Salsa and Chipotle Creme

Cherrywood Smoked Bacon BLT  
On a Garlic Crostini

Provolone Stuffed Arancini  
with Marinara Sauce

## **Premium** additional \$9 per person

Marsala Chicken Salad  
On Cumin Seed Nan

Smoked Chicken and Brie Quesadillas  
With Pineapple Mint Salsa

Steak Quesadillas  
With Tomatillo Salsa

Louisiana Style Crab Cake  
With Rémolade Sauce

Shrimp Cocktail  
Served in a Cup

Crudité in a Cup  
With Dill Ranch Dressing

Crab Stuffed Mushroom  
With Melted Manchego

Winter Squash Soup Shooter  
With Whipped Mascarpone

Port Salute Grilled Cheese  
With Poached Pears

Shanghai Chicken Wing Lollipop  
With a Sesame Wasabi Dipping Sauce

Artichoke & Exotic Mushroom Strudel  
With Balsamic Reduction

Bacon Wrapped Date  
Stuffed with Almonds

## **Reserve** additional \$12 per person

Braised Pork Belly  
on Sweet Potato Pancake

Duck Confit Grilled Cheese  
With Poached Pear

Roasted Corn Chowder  
With Warm Crab Salad

Chicken Brochette  
With Roasted Apple and Cheddar

Prosciutto Pinwheel  
With Honey Goat Cheese

Ahi Tuna Poke  
With Fried Wonton String

Portabella Mushroom Slider  
With Pesto Aioli

Marinated Mozzarella  
With Spun Beet Salad

Beef Tenderloin on Potato Pancake  
With Horseradish Crème

Grilled Salmon Brochette  
With Artichoke and Capers

Grilled Sea Scallop  
With Edamame Purée

Open Faced Brisket Sandwich  
With Grilled Pineapple



# CORK WEDDING BUFFET

*Includes Fresh Rolls and Sage Butter  
Choice of 2 or 3 Entrée selection plus Salad, Starch and Vegetable*

**2 Entrée Selection \$30**

**3 Entrée Selection \$35**

## Salad

Mixed Greens with Fire Roasted Pineapple and Roasted Cashews

Caesar Salad with Caper Dressing and Rustic Croutons

Mixed Greens and Smoked Chickpeas

## Chicken

Pan Roasted Chicken Breast in Lemon Sauce

Bourbon Carmel Glazed Chicken Breast

Garam Marsala Roasted Cornish Hen

## Vegetarian

Butternut Squash Ravioli

Spinach and Portabella Lasagna

Fettuccini with Asparagus & Leeks

## Beef/Pork

Sundried Tomato Braised Flank Steak

Grilled Skirt Steak with Smoked Red Onions

Mustard Apple Cider Roast Pork Loin

## Fish

Parmesan Whitefish with Tomato Olive Ragout

Grilled Salmon with Artichoke Caper Sauce

Ginger Miso Glazed Mahi Mahi

## Starch

Garlic Chive Mashed Potatoes

Roasted Red Wedge Potatoes with Rosemary and Garlic

Risotto

## Vegetable

Grilled Asparagus

Green Beans with Herb Butter

Fire Roasted Vegetable Medley



# CORK PLATED

*Includes Fresh Rolls and Sage Butter*

*All Entrée selections must come with the same Salad, Starch and Vegetable Choice*

## Salad

Butter Lettuce with Citrus Vanilla Vinaigrette  
Romaine Hearts with Herb de Provence Dressing  
Spring Mix Greens with Pear and Toasted Walnuts

## Chicken \$25

Chicken Breast with Artichoke Caper Sauce  
Goat Cheese Stuffed Chicken Breast  
Pan Roasted Chicken Breast and Thyme Jus

## Vegetarian \$25

*(Does not include Starch and Vegetable choice)*

Red Rice Vegan Stuffed Pepper  
Butternut Squash Ravioli with Brown Butter Sage  
Exotic Mushroom Tart with Glazed Carrots

## Beef/Pork \$30

Sundried Tomato Braised Flank Steak  
Filet Mignon with Red Wine Reduction  
Apple and Pecan Stuffed Pork Loin

## Fish \$30

Parmesan Whitefish with Tomato Olive Ragout  
Pan Roasted Salmon with Lemon Sauce  
Ginger Miso Glazed Mahi Mahi

## Starch

Garlic Chive Mashed Potatoes  
Roasted Potato Medley with Fresh Herbs  
Risotto

## Vegetable

Grilled Asparagus  
Herbed Butter Haricot Verts  
Fire Roasted Vegetable Medley



# DINNER 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

## Action Pasta

Build your own pasta. Includes Bow Tie Pasta, Fettuccini, Cheese Ravioli, Tomato Vodka Sauce, Marinara Sauce, Alfredo Sauce, Extra Virgin Olive Oil, Fresh Lemons, Spring Peas, Fresh Basil, Chopped Parsley, Shredded Parmesan, Mozzarella, Provolone, Baby Spinach, Broccoli Florets, Sliced Mushrooms, Diced Tomatoes, Grilled Red Onions, Crushed Garlic, Italian Sausage and Meatballs

## 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

## 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

## Artisan Crudité

Assortment of Seasonal Vegetables to Include Tomatoes, Baby Carrots, and Mini Squashes Accompanied by a Variety of Dipping Sauces

## Soup and Salad

Assortment of Mini Soup Shooters and Individual Salad in Chinese To Go Boxes. Ask our Sales Team about the Seasonal Options

## Smokehouse BBQ

Slow Smoked Brisket, Pulled Pork and Smoked Pulled Turkey with Corn Bread, Cole Slaw and a Selection of our Housemade BBQ Sauces

## Kabob

Marinated Chicken and Feta, Tender Beef Filet and Portabella Mushroom, Vegetable and Fresh Herbs Kabobs with Steamed Jasmine Rice



## LATE NIGHT BITES

### **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

### **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

### **Sliders**

Mini Cheese Burgers with Ketchup and American Cheese, Mini Pulled Pork Sandwiches on Hawaiian Rolls and Grilled Portabella with Pesto Aioli

### **Jumbo Pretzel**

Warm Soft Jumbo Pretzels with Cheddar Beer Sauce, Spicy Mustard, Balsamic Onion Relish, Caramel and White Chocolate Spiced Nut

### **Flat Bread Pizza**

Italian Sausage, Pepperoni and Triple Cheese

### **Hot Dog and Chips**

Steamed Hot Dogs and Buns with Ketchup, Mustard, Green Relish, Celery Salt, Pickle Spears, Sliced Tomatoes, Diced Onions and Sport Peppers Served with Housemade Sea Salt Potato Chips

### **Wing Fest**

Classic Buffalo, Shang-Hi and Cajun Dry Rubbed Chicken Wing Lollipops Served with Celery Sticks and Wasabi Sesame, Ranch and Honey Jalapeño Dipping Sauces

### **Popcorn**

Fresh Popped Popcorn with Toppings of Chili Lime, Truffle-Parmesan, Assorted Spiced Nuts, Bourbon Caramel Sauce and Chocolate Sauce

### **Chips and Dips**

Homemade Potato Chips with Smoked Peppercorn Ranch Dip, Caramelized Onion Goat Cheese and Cherrywood Bacon Cheddar Dip

### **Sweet and Savory S'mores**

Rosemary Cookie, Graham Crackers, English Toffee, Milk Chocolate, White Chocolate, Dark Chocolate, Reese's Peanut Butter Cups, Dried Apricots, Grilled Pineapple, Chopped Spiced Nuts, Strawberries and Toasted Coconuts, Toasted Pound Cake, Chocolate Cake Crostini, Goat Cheese Cheesecake, Applewood Smoked Bacon, Sliced Jalapeños, Dried Cherries, Figs and Banana Foster

### **Peanut Butter and Jelly**

White Bread or Cinnamon Raisin Toast, Creamy Peanut Butter, Nutella, Grape Jelly, Marshmallow Fluff, Sliced Bananas, Honey, Crisp Bacon, Strawberry Preserves and Chocolate Chips



# 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