

Create your own plated menu

GF= Gluten free, DF = Dairy Free, V= Vegan, O=Option

Salads

zucchini noodle salad
w/poached egg, fresh herbs
bacon vinaigrette (GF,VO)

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crisp apple salad  
w/baby greens, roast pecans, blue cheese  
prosciutto sail & apple dressing (GF, VO)

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fall salad
roast squash, baby greens pepitas,
sumac & roast red pepper dressing (GF, DF, V)

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citrus salad  
arugula, orange filets, hearts of palm  
toasted coconut, citrus dressing (GF, DF, V)

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summer salad
leafy greens, cherry heirloom tomatoes,
radish, corn, pine nuts, aged balsamic dressing (GF, DF, V)

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Additions: feta cheese, tofu, shrimp, smoked salmon

## Soups

shellfish bisque  
w/sautéed scampi (GF)

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artichoke & roast garlic soup
w/ sour cream & chive (GF, VO)

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pumpkin & roast apple soup  
w/cocoa nibs & blue croutons (GF, VO)

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sweet potato & orange soup
w/ basil puree (GF, DF, V)

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black bean & coconut soup  
w/cumin roasted coconut flakes (GF, DF, V)

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beef & broccoli soup
soy broth, bean sprouts, sesame oil (GF, D)

Starters

ahi tuna tartare
w/celery avocado mousse
montrealaise crème fraiche (GF)

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tempura scampi  
w/sweet soy stir fried vegetables (GF,DF)

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tropical ceviche
w/halibut, passionfruit,
grilled papaya & pepperdews (GF, DF)

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root vegetable tian  
w/herbed sour cream  
add caviar (GF, VO)

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wild mushroom galette
w/ricotta & mustard greens (GF, VO)

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sautéed shrimp  
on sweet potato soy gremolata  
w/Japanese eggplant & baby bok choy (GF, DFO)

## Mains

wild salmon w/ soy glaze  
bok choy, corn & crispy rice (GF, DF)

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halibut piccata
w/capers, roast broccolini
heart of palm linguine (GF, DF)

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Chateaubriand  
glace de viand, baby bellas, asparagus,  
carrot bouquet, herbed roast potatoes (GF, DF)  
add: lobster tail

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jerk organic chicken breast
w/roast butternut squash, charred green onions
blistered baby peppers, zaatar hummus (GF, DF)

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hoisin pork tenderloin  
grilled Asian noodle, napa cabbage  
sesame red pepper salad (GF, DF)

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braised beef short rib
broccoli florets, maple glazed carrots
montrealaise potato mash (GF, DFO)

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seared polenta steak stuffed w/ fresh mushrooms,  
truffled tomato coulis (GF)(V)(DF)

## Desserts

double layer meringue cake  
fresh berries, passionfruit coulis (GF, DF, V)

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hong kong milk tea tiramisu
lychee salad (GF)

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cranberry pie  
candied pear, roast pecans (VO, DFO)

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mousse au chocolate
strawberry basil salad (GF)

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salted caramel s'mores bar  
tahitian vanilla ice cream

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coconut tart
tropical passionfruit sauce (DF, V, GFO)

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crepes suzette  
w/ grand marnier orange sauce,  
berries & vanilla cream

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