



# Mother's Day Delivery Menu

## Sunday May 9th

All cuisine is organic & local, wherever possible

V=Vegan, DF=Dairy Free, GF= Gluten Free GFO= GF option DFO= DF Option, VO= V Option



### Brunch Items

Frittata (GF) or Quiche

whole (serves 6-8) \$36

\*bacon & leek \* spinach & feta \*

\*potato & cheddar

\*Maine lobster & green onion (\$48)

\*

gourmet flavored bacon skewers \$18

Choose 1 flavor per dozen

\*coffee \* porcini \* french toast \* sriracha

\*

creme brûlée french toast (DF)\$48

(serves 4)

brioche w/ vanilla maple syrup,

& fresh strawberries

### Platters

**Premium Seafood Platter** market price

(3 oysters, ½ lobster, 2 legs, 3 shrimp served Per Person)

(Osetra caviar available on request)

Blue Point Oysters, Maine Lobster,

Alaskan Crab Legs, Large Shrimp

Cocktail Sauce, Lime Aioli, Fresh Lemons (GF)

\*

**Cheese & Charcuterie Platter**

Brie, Manchego, Aged Cheddar

Rosemary Ham, Genoa Salami

grapes, fig jam, mustard, crackers, baguette

SM (serves 6) \$100 LG (serves 12) \$180

\*

**lobster roll platter**

Maine lobster salad on Brioche rolls

small (6) \$130 \* large (12) \$250

\*

### Healthy Salads (Serves 4)

Spring Vege Salad (GF)(DF)(V) \$40

seasonal veggies

steamed, grilled and sautéed

w/fresh basil, tomato vinaigrette

\*

Citrus Salad (GF, DF, V) \$52

arugula, orange filets, hearts of palm

toasted coconut, citrus dressing

\*

Summer Salad(GF, DF, V) \$48

leafy greens, cherry heirloom tomatoes,

radish, corn, pine nuts, aged balsamic dressing

\*

### Mains (serves 4)

chilean sea bass \$150

w/pistachio pesto (GF)

\*\*\*

Bell & Evans organic chicken breast \$90

on melted herbed tomatoes (DF,GF)

\*\*\*

rack of lamb \$160

w/red wine reduction (DF,GF)

\*\*\*

beef tenderloin \$180

w/ glace de viande (DF,GF)

\*\*\*

### Sides (Serves 4)

\$20 per item

\*carrot bouquet

\*green beans in green onion butter

\*truffled spinach stuffed tomato

\*roast asparagus

w/ smoked tomato aioli

\*truffled chive potato mash

\*rosemary potatoes

\*

### Desserts (per dozen)

**Mini Cupcakes** \$24

Vanilla, Red velvet, Choc

**Cookies** \$18/doz

White Choc Macadamia Orange

Cinnamon Oatmeal Raisin

**French Macarons** \$24/doz

Pina colada, Salted caramel, Oreo

Pistachio, Lavender Rose,

Blackberry cheesecake

### **How to Order**

**Text or Call (561) 339 2444**

OR

Email [mel@corksandforkscatering.com](mailto:mel@corksandforkscatering.com)

Order by 12pm Wed May 5th

Delivery Sunday May 9th 11am-4pm

Check, Zelle or Credit Card payment accepted

[www.corksandforkscatering.com](http://www.corksandforkscatering.com)

