



A LA CARTE IDEAS

Hors D'oeuvres'

- ✂ Baked Brie with Cranberries and Fried Parsley
- ✂ Salmon & Cucumber Nigiri
- ✂ Sesame King Prawns with Ginger Jelly
- ✂ Smoked Salmon Rose on Potato Pancakes
- ✂ Prawns in Potato Boats with Sweet Chilli Dip
- ✂ Lobster in Tomato Jelly
- ✂ Prawn Won Tons with Wasabi Foam
- ✂ Beluga Malossol Caviar on Melba Toast with Crème Fraiche
- ✂ Marinated Trout with Lavender Honey Dip
- ✂ Chicken Yakitori with Leeks & Pineapple
- ✂ Honey Glazed Chicken Sticks with Oak Smoked Sea Salt
- ✂ Dates with Nutty Cream Cheese Stuffing, wrapped in Bacon
- ✂ Bruschetta with Tomato and Garlic
- ✂ Halloumi Skewer with old Aceto
- ✂ Feta cubes marinated with Rosemary and Red Peppercorns
- ✂ Green Asparagus wrapped in Parma with Saffron Aioli
- ✂ Grilled Filo Goat Cheese Rolls
- ✂ Baby Portabellas stuffed w/ Ragout of dried Tomatoes and Artichokes
- ✂ Grilled Baby Artichokes in Spiced Tomato Ragout
- ✂ Slice of Roast Beef on Red Onion Ragout
- ✂ Foie Gras with Caramelized Apple



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Appetizers

- ✂ Wild Salmon Tartar with Baby Leaf Salad & Horseradish Crème Fraiche
- ✂ Grilled Medallion of Lobster Tail with Orange Fennel Glazé and Frisé
- ✂ Carpaccio of Anglerfish with Orange Oil & Wasabi
- ✂ Foie Gras Nestled on Date Puree with Pomegranate Reduction
- ✂ Curried Chicken Cocktail with Sprouts served in a Baby Pineapple
- ✂ Carpaccio of Beef with Argan Oil and White Lime Balsamico Reduction
- ✂ 3 Oysters "Rockefeller", topped on champagne kraut crusted with light Sauce Hollandaise
- ✂ Ragout of Artichoke with Olives and Parmesan
- ✂ Spicy Quail topped on crunchy salad leaves with Caramelized Walnuts
- ✂ Avocado stuffed with Spicy Vegetable and Nuts or Shrimp Cocktail

Soups

- ✂ White Tomato Soup with Purple Basil
- ✂ Truffled Chestnut Soup
- ✂ Creamy Celery Root Soup Rosemary Croutons
- ✂ Asian Chicken Soup with Shitake Mushrooms
- ✂ Chilled Consommé of Tomatoes with Sea Bass
- ✂ Champagne Soup with Oyster and Truffle
- ✂ Bouillabaisse of Atlantic Fish with Saffron and Sauce Rouille
- ✂ Parsnip Basil soup with Crunchy Bacon



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Salads

- ✧ Arugula Salad with Raspberry Dressing Tuna Tataki w/Pickled Ginger
- ✧ Baby Leaf Salad with Goat Cheese & Dried Cherries
- ✧ Salad of Fennel and Grapefruit with a Medallion of Doe
- ✧ Salad of Avocado and Graved Salmon with Lime Dressing and Cilantro
- ✧ Steamed Scallop served in the Shell with Arugula salad and light Curry Dressing
- ✧ Little Salad Bouquet with Crunchy Chicken Breast

Vegetarian

- ✧ Fine Ratatouille with grilled Halloumi cheese
- ✧ Fresh Ravioli stuffed with Tomatoes and Mozzarella
- ✧ Lasagne of Spinach and Ricotta with Tomato Olive Ragout
- ✧ Gorgonzola Noodles with fresh mushrooms dried Tomatoes and herbs
- ✧ Tagliatelle with melted Cherry Tomatoes and arugula



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Main Courses

- ✂ Filet of Loup de Mer on Fennel Confit with Tomato Sugo, Gnocchi & Basil Oil
- ✂ John Dory with Fried Green Asparagus, Red Rice and Saffron Foam
- ✂ Filet of Halibut on Green Asparagus with Lobster Foam, Cherry Tomatoes, Fennel & Sepia Linguine
- ✂ Roast Leg of Rabbit in Rosemary Sauce with Green Zucchini and Truffled Potatoes
- ✂ Crusted Chicken Breast on Pan Fried Vegetable with Thyme Potatoes & Red Wine Reduction
- ✂ Poulard Supreme with Mixed Vegetables, Baby Potatoes & Balsamic Jus
- ✂ Rose Roasted Duck Breast with filled Zucchini Flowers young Garlic and Bread Chips
- ✂ Crepinette of Doe on Cabbage du Cassis with Cranberries and Dumpling in a Napkin
- ✂ Lavender Crusted Rack of Veal on Yellow Zucchini, w/Red Wine Pearl Onions & Pommés Duchesse
- ✂ Filet of Pork with Coffee-Chilli Crust on Lime Risotto with Grape Tomatoes & Broccoli
- ✂ Rack of Lamb with Fine Ratatouille & Gratin Dauphinoise
- ✂ Medallion of Kobe Beef with Glace de Viand, Spring Onions, Broccoli and fried Mushroom Dumpling
- ✂ Roast Fillet of Beef with Glace de Viande, Green Asparagus, Sautéed Cherry Tomatoes, Shitake Mushrooms and Potato Lasagne



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Desserts

- ✂ Chocolate Cannoli filled with Orange Cream
- ✂ Chocolate Cake with Creamy Heart and Vanilla Cream
- ✂ Cream Cheese Cup Cake with Cherry Topping
- ✂ Blueberry Crepes with Coconut Ice Cream
- ✂ Pear Tart topped with Chocolate with Vanilla Sauce
- ✂ Raspberry Cocktail with Yoghurt Ice Cream
- ✂ Black cherry mousse in a dark chocolate cannoli & macadamia crema
- ✂ Orange almond upside down cake w/chocolate frosting & blueberry cream
- ✂ Apple Strudel
- ✂ Tarte Tatin
- ✂ Crêpes Suzetté a la Cheffee with Fresh Berries, Caramel Macadamia Nuts & Vanilla Ice Cream (Flambéed by Chef Michael at the table!)

And a variety of Freshly Baked Breads!



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