



Christmas Menu

ALL CUISINE IS ORGANIC, LOCAL, WILD CAUGHT, GRASS FED,
AND NON-GMO WHEREVER POSSIBLE.
GF=GLUTEN FREE DF=DAIRY FREE VEG=VEGETARIAN V=VEGAN

Minimum Order \$250 Delivery Fee \$40

Place your order by 5pm on Monday, December 16th
Delivery OR Pick Up on Tuesday, December 24th 1pm-5pm (Cold)
Pick Up Wednesday, December 25th 9am - 12pm

Signature Dishes

BACON TREE- Regular, Pepper Ranch, Porcini, Sweet Sriracha, Maple, Mexican (GF).....	\$42/Dozen
PINEAPPLE SHRIMP TOWER Large Wild Shrimp, Cocktail Sauce, Meyer Lemon Aioli (GF, DF).....	\$220 (Serves 10-15)

Hors D'oeuvres - By The Dozen

Smoked Salmon Rose on Herbed Waffle.....	\$42
Mini Crab Cakes with Lime Dill Aioli (DF).....	\$54
Crostini with Ricotta & Caramelized Mushrooms (VEG).....	\$42
Dates Wrapped In Bacon (GF, DF).....	\$36
Everything Bagel Pigs In A Blanket with Grain Mustard.....	\$36
Mini Turkey Meatballs with Cranberry Orange Sauce (DF).....	\$42
Caprese Skewers with Basil Pesto (GF, VEG).....	\$42
Truffled Honey Goat Cheese Tart with Caramelized Onions (VEG).....	\$36
Cranberry And Brie Bite with Rosemary (VEG).....	\$36
Sweet Potato And Quinoa Croquette with Whipped Goat Cheese And Candied Nuts (VEG).....	\$48
Watermelon, Cucumber, Feta Roll with Mint Puree (GF, VEG).....	\$48

Salads - Each Item Serves 4

Christmas Kale Salad with Kale, Dried Craisins, Roasted Apple Cranberry Vinaigrette (GF, DF, V).....	\$48
Classic Caesar Salad with Romaine, Parmesan, Croutons, Caesar Dressing (VEG).....	\$48
Garden Salad with Mixed Greens, Tomatoes, Cucumbers, Celery, Avocado, Vinaigrette (GF, DF, V).....	\$48
Grain Salad with Quinoa, Farro, Carrots, Red Cabbage, Basil, Sunflower Seeds, Fuji Apple Dressing (GF, DF, V).....	\$48
Pineapple & Napa Cabbage Slaw with Young Mango, Green Onions, Thai Basil, Sweet & Sour Dressing (GF, DF, V).....	\$48

Entrees - Each Item Serves 4

Sour Cherry Bourbon Glazed Ham (GF, DF).....	\$75
Baked Salmon Filet, Pistachio Crust, Citrus Gremolata (DF).....	\$78
Carved Butter Roasted Roast Turkey Breast with Herb Stuffing.....	\$78
Whole Roast Duck with Christmas Gravy (GF, DF).....	\$98
Whole Roast Goose with Christmas Gravy (Serves 6-8) (GF, DF).....	\$340
Chateaubriand (Beef Tenderloin) with Cheffee's Signature Black Truffle Sauce (GF) (Serves 6-8).....	\$500

Vegetables - Each Item Serves 4

Maple Caramelized Carrots with Italian Parsley (GF, DF, V).....	\$24
Buttery Mashed Potatoes with Chive (GF, VEG).....	\$24
Green Bean Almondine with Sautéed Pearl Onions (GF, VEG).....	\$24
Roasted Asparagus with Smoked Tomato Aioli (GF, DF, V).....	\$24
Cheffee's Red Cabbage (GF, VEG).....	\$24
Roasted Brussels Sprouts with Pine Nuts (GF, DF, V) (ADD Bacon \$8).....	\$24
Twice-Baked Sweet Potato (GF, VEG) (ADD Marshmallows \$8).....	\$24
Roasted Fingerling Potatoes with Herbs And Garlic (GF, DF, V).....	\$24

Sides - Each Item Serves 4

Fresh Spaetzle Sautéed in Brown Butter (VEG).....	\$24
Herb Stuffing (Extra) (Serves 4) (DF, VEG).....	\$24
Sausage & Apple Stuffing (Serves 4).....	\$36
Artisanal Bread Rolls (VEG).....	\$12/Half Doz / \$24/Doz
Christmas Gravy (GF, DF).....	\$20/Pt / \$36/Qt
Sage Gravy (DF).....	\$20/Pt / \$36/Qt
Cran-Orange Sauce, Cocktail Sauce, Meyer Lemon Aioli Or Lime Butter.....	\$20/Pt
Cheffee's Signature Black Truffle Sauce (GF).....	\$75/Pt

Dessert - Serves 6 - 8

Mango Passionfruit Pie with Toasted Coconut Flakes (VEG).....	\$40
Smoker's Tarte Chocolate Ganache with Toasted Marshmallow (VEG).....	\$48
Apple Tarte W/ Roasted Hazelnuts (DF, V).....	\$40

Dessert - By The Dozen (Minimum Order - 1 Flavor Per Dozen)

Fresh Baked Gourmet Cookies (VEG).....	\$30/Doz
* Oatmeal Cinnamon Raisin * Dark Chocolate Sea Salt * Macadamia White Chocolate * Peanut Butter Brittle *	
French Macarons with Special Christmas Designs (GF, VEG).....	\$42/Doz
* Santa * Reindeer * Christmas Lights *	

TO PLACE YOUR ORDER
EMAIL EVENTS@CORKSANDFORKSCATERING.COM
OR CALL (561) 339-2444