



DINNER PARTIES

Silver Plated Menu

Starter

romaine and radicchio salad
w/ mango & cilantro in ginger dressing

*

Main

chicken breast supreme
w/ sautéed market vegetables,
red wine reduction & thyme potatoes

OR

seared salmon
w/ spinach & mustard sauce

*

Dessert

white & dark chocolate mousse
w/ strawberry basil ragout



PO Box 8762 WPB FL 33407 PH: 561 339 2444

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Gold Plated Menu

Starter

salmon tartare on toasted dark rye rounds
w/ baby greens & horseradish sauce

*

Main

coffee crusted pork tenderloin
w/ grape tomatoes, broccoli & lime risotto

OR

grilled salmon
w/ stir fried green asparagus
campari tomatoes stuffed w/ truffled spinach
parmesan sauce

*

Dessert

champagne soup
w/ fresh berry ragout & peach cream



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Gold Plated Menu

Starter

seared tuna
on watermelon relish & watercress

*

Main

rack of lamb
w/red wine reduction

OR

beef tenderloin
w/ glace de viand

OR

chilean sea bass
w/pistachio pesto
w/ fine ratatouille, rosemary potatoes,
& basil chips

*

Dessert

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



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