

# **FORKS AND FINGERS/ Brunch Buffet**

## **Assorted Quiche**

Choice of: Spinach Quiche, Bacon, Avocado and Cheddar Quiche, Ham and Cheddar Quiche, Vegetable Quiche and Cheese Quiche

## **Fruit Platter**

Sliced Seasonal Fresh Fruit

## **Spinach Salad**

Baby leaves of spinach, mushrooms, and onions tossed with a Balsamic dressing. Garnished with Mandarin oranges.

## **Rolls and Butter**

Additional Considerations:

## **Smoked Salmon Garni**

sides of Pacific Coast King Salmon with Cream Cheese, sliced Bermuda Onions, Kalamata Olives, Capers, Lemon Wedges and fresh Dill served with Mini Bagels and assorted Cocktail Ryes

## **Chinese Chicken Salad**

Shredded Lettuce and Cabbage with Rice Noodles and Grilled Chicken tossed in a slightly sweet Oriental Dressing garnished with toasted sliced Almonds

## **Insalata Misto**

Frisse, Red Oak, Radicchio and Spinach Leaves tossed in a Balsamic Vinaigrette topped, with Gorgonzola Cheese and garnished with fresh Strawberries, Oranges and toasted Walnuts

## **Breakfast Bread**

A basket filled with assorted Pastries, Muffins, Croissants, Bagels and Coffee Cake with assorted Jelly, Butter, and Cream Cheese

**Gourmet French Roast Coffee, cream and sugars**

**Orange Juice**

# **FORKS AND FINGERS/ Mexican Menu**

## **Passed Hors d'oeuvres**

### **Quesadillas**

filled with roasted Vegetables, Cheddar and Sonoma Pepper Jack Cheese, topped with Sour Cream

## **Stationary Hors d'oeuvres**

### **Cascading Fresh Fruit Display**

an array of seasonal Fruit in carved Watermelon boats, garnished with sliced Kiwi, Berries and Grape clusters

### **Guacamole and Chips**

Avocado seasoned with red Onion, Garlic, chopped Tomato and Lime Juice served with Corn Chips and Salsa

## **Dinner**

### **Jicama Orange Salad**

Refreshing Jicama, sun ripened Oranges and Cilantro, tossed with a fresh Citrus dressing

### **Grilled Chicken with Mango-Papaya Sauce**

tender Chicken Breasts, pounded thin and grilled, served with a sauce of fresh Papayas, Mangos and fresh Lime Juice, minced Jalapeno Peppers and red Pepper flakes

### **Arrachera al Carbon**

grilled skirt Steak with Peppers and Onions, served with Salsa and Corn Tortillas

### **Spanish Rice**

A savory blend of sautéed Onions, Peppers, Tomatoes and Long Grain Rice simmered in a flavorful broth

### **Frijoles Borrachos**

Black Beans simmered with Beer, Onions and Cilantro

### **Gourmet French Roast Coffee**

Served with Cream and Sugar

Additional Choices:

**Fajitas**

Marinated Chicken strips or Flank Steak served with grilled Peppers and Onions served with Sour Cream, Cheeses, Chilies and Salsas, Black Beans and Corn Tortillas

**Grilled Salmon with Cantaloupe-Lime Salsa –**

Lime marinated and grilled Salmon fillets served with a salsa of fresh Lime Juice, diced Cantaloupe, Red Onion, and Cilantro

**Mexican Caesar**

Romaine lettuce tossed with Spicy Caesar dressing, shredded cheese and tortilla strips

**Southwest Salad**

Romaine, Iceberg Lettuce, Kidney Beans, Corn, Roasted Red Bell Pepper, Green Onions, Tomatoes, and Shredded Cheese tossed in Ranch Dressing, garnished with Tortilla Strips and BBQ Sauce

**Refried Beans**

Pinto beans seasoned with onions, garlic and lime juice

## **FORKS AND FINGERS/ BBQ Menu**

### **Barbecued Chicken Breasts**

Grilled chicken breasts marinated in a zesty homemade BBQ sauce

### **Grilled Hamburger/ Cheeseburgers**

Ground sirloin grilled to perfection, served with all the fixings

### **Premium Beef Hotdogs**

Grilled to perfection, served with all the fixings

### **New Potato Salad**

Red New Potatoes blended with mustard, mayonnaise, celery and green onions, garnished with fresh parsley

### **Old Fashioned Coleslaw**

Red and green cabbage mixed with shredded carrots, mayonnaise, apple cider vinegar and sugar, garnished with fresh parsley

### **Fresh Fruit Salad**

Seasonal fresh fruit to include pineapple, melons, strawberries, garnished with kiwi slices and grapes

### **Baked Beans**

### **Corn Bread**

Served with butter and honey

### **Additional Selections:**

#### **Tri Tip**

Grilled and marinated with garlic, olive oil, and spices

#### **Baby Back Ribs**

Tender Pork ribs grilled with a savory southern sauce

**Assorted Sausage**

sliced fresh Chicken and Apple, Turkey Sausage with fresh Herbs, and Creole Sausages served with Honey-Mustard, Dijon Mustard, Herb Mayonnaise, Relish and Buns

**Grilled Salmon Fillets**

Served with a mango chili chutney and lemon dill sauce

**Roasted Corn on the Cobb**

**Garden Salad**

Mix of Greens, cucumbers, tomatoes and carrots served with house made Balsamic Dressing

**Lemonade and Iced Tea**

# **FORKS AND FINGERS/ Hors d'Oeuvre Reception**

## **Passed**

### **Ahi Tuna**

Seared Ahi Tuna on a crispy Wonton Basket garnished with a Cilantro Ginger Aioli

### **Ginger Beef Fans**

Marinated ribbons of Teriyaki Flank Steak, grilled and served with a tangy Plum sauce

### **Beggar's Purses: Crab or Goat Cheese**

Crispy Wontons filled with Goat Cheese and Chives

### **Mushrooms Florentine**

White mushrooms filled with sautéed garlic, onions, spinach and breadcrumbs, topped with Parmesan Cheese and baked

## **Stationary Buffet**

### **Artisan Cheese Display**

An assortment of Imported and Domestic Cheeses to include local Marin cheeses. Served with assorted Crackers and clusters of Grapes

### **Coconut Chicken**

Tender Chicken Ribbons rolled in Coconut, baked until golden brown served with a Thai Coconut Dipping Sauce

### **Ginger Meatballs**

Served with Hoisin Sauce

### **Vegetarian Empanadas**

Pastry Circles of Puff Pastry filled with Roasted Eggplant, Bell Peppers, Garlic and Provolone Cheese

### **Artichoke Bruschetta**

Artichoke Hearts sautéed with Caramelized Onions, Fresh Basil, and Garlic, served with Toasted Baguettes

## **FORKS AND FINGERS/ Most Requested Hors d' Oeuvres Selections**

### **Ahi Tuna**

Seared Ahi Tuna on a crispy Wonton Basket garnished with a Cilantro Ginger Aioli

### **Artichoke Bruchetta**

Artichoke Hearts sautéed with Caramelized Onions, Fresh Basil, and Garlic, served with Toasted Baguettes

### **Artisian Cheese Display**

An assortment of Imported and Domestic Cheeses to include local Marin cheeses. Served with assorted Crackers and clusters of Grapes

### **Classic Bruschetta**

Thinly sliced Sourdough Baguettes topped with Olive Oil, Diced Tomatoes, Fresh Basil and Garlic

### **Corn Clouds with Spicy Salsa**

petite cornmeal pancakes served with Sour Cream, sliced Avocado and house made Spicy Salsa

### **Beggars Purses**

crispy Wontons filled with Goat Cheese and Chives

### **Ginger Beef Fans**

Marinated ribbons of Teriyaki Flank Steak, grilled and served with a tangy Plum sauce

### **Crispy Vegetarian Spring Rolls**

Served with a Sweet and Sour dipping Sauce

### **Mushrooms Roma**

White mushrooms filled with sautéed Italian sausage, garlic and onions, topped with Parmesan Cheese and baked

### **Chicken Satay**

tender ribbons of chicken, marinated in Olive Oil, Garlic, Lemon and a pinch of Curry, on bamboo skewers served with Peanut sauce

### **Spicy Chicken Empanadas**

Pastry Circles filled with chicken, Cumin, Chili and Cheese served with Avocado dipping sauce

### **Vegetarian Empanadas**

Pastry Circles filled with Roasted Eggplant, Bell Peppers, Garlic and Provolone Cheese

### **Ginger Meatballs**

served with Hoisin Sauce

### **Petit Crab Cakes**

a creamy mixture of Mustard laced fresh Dungeness Crab Meat sautéed until golden garnished with fresh minced Parsley

### **Coconut Prawns or Chicken**

Jumbo Prawns/Chicken rolled in Coconut, fried until golden brown served with a Thai Coconut dipping Sauce

### **Guacamole and Chips**

Avocado seasoned with red Onion, Garlic, chopped Tomato and Lime juice served with Corn chips

### **Bake Brie with Pesto**

A wheel of Brie layered with Pesto, wrapped in Puff Pastry and baked until golden brown, served with assorted Crackers and garnished with clusters of Grapes

We offer full service catering at Forks and Fingers.

For a complete listing of all of our options and pricing, please contact the catering department.

**415-883-1900** or email us at **[info@forksandfingers.com](mailto:info@forksandfingers.com)**