

FORKS AND FINGERS/ Sample Menu I

Buffet

Caesar Salad

Crispy leaves of romaine tossed with our house made Caesar dressing, garlic, croutons and parmesan cheese

Pasta Pomodoro Fresca

Fresh pasta tossed with sautéed diced fresh tomatoes, fresh garlic, olive oil and fresh basil topped with toasted slivered almonds

Grilled Chicken Breasts with Bruschetta

Boneless breast of Chicken, marinated in Olive Oil, fresh Herbs Garlic, and fresh Lemon Juice, grilled to perfection served with fresh Tomato Bruschetta

Sautéed Seasonal Vegetables

Sautéed with olive oil and seasonal vegetables

Fresh Fruit Salad

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

Assorted Rolls and Butter

Locally baked and served with sweet, creamery butter

Gourmet French Roast Coffee

Served with cream and Sugar

Additional selections available upon request.

FORKS AND FINGERS/ Sample Menu III

Passed Hors d'oeuvres

Vegetarian Empanadas

Puff Pastry filled with roasted Vegetables, Bell Peppers, Garlic and Provolone Cheese, served with an Avocado dipping Sauce

Coconut Chicken

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

Ginger Beef Fans

Skewers of Beef Marinated and Grilled served with a drizzle of Teriyaki sauce

Buffet

Garden Green Salad

Mixed Greens with Carrots, fresh Tomatoes, Onions, Mushrooms and Croutons, served with House made Balsamic Dressing

Chicken Breasts with Roasted Garlic, Mushrooms and Spinach

Tender fresh Chicken breasts, pounded thin and lightly floured, sautéed with sliced Shitake Mushrooms, fresh diced Tomatoes, fresh Spinach and roasted Garlic, finished with White wine, garnished with fresh Spinach Leaves

Tri Tip

Grilled and marinated with Garlic, Olive Oil, Salt and Pepper
Served with BBQ sauce, Horseradish sauce or Chimichurri

Garlic Mashed Potatoes

Yukon Gold Potatoes blended with Roasted Garlic, Butter, Cream, Salt & Pepper

Grilled Vegetables

Japanese Eggplant, seasonal Squash and Red Bell Pepper Strips marinated in Olive Oil, Fresh Herbs and Lemon Juice, grilled to perfection

Assorted Rolls and Butter

Locally baked and served with sweet, creamery Butter

Gourmet French Roast Coffee

Served with cream and Sugar

FORKS AND FINGERS/ Sample Menu III

Passed Hors d'oeuvres

Grilled Prawns

Jumbo Prawns marinated in Olive Oil, fresh Lime Juice, Garlic, fresh Rosemary and Thyme with a pinch of Cayenne Pepper prepared on the open flame grill

Mushrooms Roma

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

Arancini's

Creamy Risotto seasoned perfectly, rolled into balls and served with a homemade Marinara sauce

Sit-down Served

Preset

Insalata Misto

Spring mix tossed in a Balsamic Vinaigrette topped with Gorgonzola Cheese, fresh Strawberries, Oranges and toasted Walnuts

Assorted Rolls and Butter

Locally baked and served with sweet, creamery Butter

Choice of one:

***Pork Tenderloin**

Rubbed with our unique blend of spices and served with an apple demi glaze
Served with

Penne Fontina

Penne pasta blended with fontina, parmesan cream sauce tossed with fresh sliced mushrooms and slivered prosciutto

***Grilled New York Strip**

with Bordeaux Butter

Served with

Garlic Mashed Potatoes

Yukon gold potatoes blended with roasted garlic, butter, cream, salt & pepper

***Stuffed Bell Peppers**

Stuffed with Rice, Corn, Beans, Soyriso, Cheese and delicious spices

All Entrees served with:

Sautéed Seasonal Vegetables

Sautéed with olive oil and seasonal vegetables

Gourmet French Roast Coffee

Served with cream and Sugar

FORKS AND FINGERS/ Sample Menu IV

Passed Hors d'oeuvres

Gingered Chicken Cakes

With cilantro lime mayonnaise

Ahi Tuna

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

Beggar's Purses: Goat cheese and Chives

Crispy Wontons filled with Goat cheese, Cream Cheese and Chives

Stationary Hors d'oeuvres

Brie Torta Italia

Layered wheel of Brie filled with Pesto, Cream Cheese, Garlic and roasted Red Peppers, studded with toasted Almonds and served with assorted Crackers and clusters of Grapes

Cascading Fresh Fruit Display

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

Buffet/Family Style

Waldorf with Greens

Assorted field greens, tart apples and crumbled blue cheese tossed with a light balsamic vinaigrette and garnished with toasted walnuts

Roasted Salmon

Oven Roasted Salmon served with Mango Pineapple Salsa or a lemon dill sauce

Chicken Roulade

Stuffed breast of chicken with artichoke hearts, tomato, garlic, pine nuts and provolone cheese served with a light sherry sauce

Wild Rice and Grain Pilaf

An assortment of rice and grains seasoned with herbs and chicken stock, garnished with minced parsley (dried cranberries and sliced almonds may be added)

Roasted Seasonal Vegetables

May include Zucchini, yellow squash, onions, Eggplant, Red and Green Bell Peppers and Asparagus

Assorted Artisan Rolls

Served with butter

Gourmet French Roast Coffee

Served with cream and Sugar

FORKS AND FINGERS/ Hors d'Oeuvres 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