

Cocktail Party Menu

V= Vegan GF= Gluten Free DF= Dairy Free O= Option

Fresh from the farm -Vegetarian

COOL

- Fresh Mozzarella & Grape Tomato Sticks w/Basil Pesto (GF)
- Crostini w/Grilled Peach, Burrata & Basil
- Mediterranean Crostini – Hummus, Roasted Red Peppers & Olives (V)
- Crostini w/ goat cheese, rosemary poached pear & Riesling caramel (VO)
- Devilled Eggs w/Pickled Shallots, Parsley (GF)
- Cucumber Boats w/Avocado & roasted red pepper (V)(DF)(GF)
- Zucchini boats stuffed w/ babaganoush & roasted heirloom tomatoes(GF)(DF)(V)
- Zucchini Rolls w/Herbed Cream Cheese, Pine Nut & Arugula (GF)
- Mini ricotta toasts w/ caramelized mushrooms
- Parsnip blinis w/ goat cheese & pomegranate

WARM

- Parmesan custard tart w/ OR without basil bacon
- Smokey Feta Cigars w/Sun Dried Tomato Dressing (VO)
- Truffled Mac & Cheese in a bamboo bowl
- Mediterranean Tart – w artichokes, olives & parmesan
- Assorted Mini Quiche –Spinach & Feta, Roast Red Pepper, Herbed Mushroom
- Vegetarian slider w/ vegetable paddy, mozzarella, basil aioli
- Tempura Asparagus w/Smoked Bourbon Tomato Aioli (GF)(V)
- Grilled Polenta Dollar, Artichoke Relish, Fresh Chive(V)
- Baby Portabella Mushroom Macaron, Eggplant Purée(V)

From the Sea - Seafood/Fish

COOL

- Oysters w/ tuna sashimi, pickled shallots, pea sprouts, wasabi (GF)
- Osetra Caviar in Mini Waffle w/Crème Fraiche & Chive
- Individual Shrimp Cocktail, Cocktail Sauce, Meyer Lemon Aioli (GF)
- Lobster in Tomato Dill Mousseline (served in a shot glass) (GF)
- Sesame Seared Tuna with Sweet Soy & Chilli Dressing on soy cracker (GF)
- Smoked Salmon Rose on Crispy Potato Pancakes (GF)
- Sautéed Shrimp in a Cucumber Boat w/ Wasabi Cream (GF)

WARM

- Saffron Coconut Soup w/Shrimp Dumpling (served in a shot glass)
- Shrimp Wontons w/Wasabi Foam
- Grilled Shrimp w/Lime Jalapeno Butter (GF)
- Scallops wrapped w/Serrano Ham (GF)
- Truffled la Mer Tart – Lobster, Truffled Hollandaise in Pastry
- Lobster Tempura w/ meyer lemon aioli
- Thai Shrimp Cakes w/Lemongrass Dressing & Alfalfa (GF)
- Teriyaki Glazed Shrimp w/Fennel Grapefruit Slaw in phyllo shell
- Sea Bass Parcels with Cilantro & Lime

Birds of a Feather - Chicken, Turkey, Duck

COOL

- Foie Gras with Caramelized Apple (GF)
- Berbere cured Chicken Liver Mousse on Rye
- Mousse de foie gras on toasted brioche w/truffled prune tarragon relish

WARM

- Asian Chicken Sticks w/Sweet Chilli Dressing (GF)
- Thai Turkey Meatballs w/Satay Dressing
- Moroccan Chicken Kabobs w/Honey Chilli Dip (GF)(DF)
- Five Spice Chicken Breast bites w/Lemon Pepper Sauce (GF)(DF)
- Chicken Praline in Nut Crust w/Cranberry reduction (GF) (DF)
- Peking Duck w/Fresh Vegetable, Hoisin Sauce in an Asian Wrap
- Five Spice Duck Breast in an Asian Bun w/Cherry Ginger Sauce
- Seared Cinnamon Duck Breast w/Mango Compote & Pappadam (DF) (GF)

From the Pasture - Pork, Bacon, Beef, Lamb

COOL

- Canapes with Prosciutto, Brie, Fig jam
- Crostini w/ tomato pesto, prosciutto & fresh horseradish
- Gorgonzola stuffed fig wrapped in prosciutto
- Asparagus wrapped in Parma w/Saffron Aioli (GF)
- Deviled Eggs w/Prosciutto Chip (GF)
- Petite pastry rolls stuffed w/ rosemary ham & gruyere, smoked tomato aioli
- Prosciutto & Pear rolls w/arugula & Parmesan (GF)
- Sliced Roast Beef on Red Onion Ragout in a Pastry Shell
- Beef medallion w/ smoked beet root goat cheese (GF)
- Special beef tartar w/ quail egg on rye canapé

WARM

- Chorizo, Mushroom & Red Pepper Kabobs (GF)
- Crisp pork belly w/ sour peach relish (GF)
- Lemongrass sausage w/ daikon radish & sesame dressing in lettuce wrap (GF)
- Dates or Apricots wrapped in Bacon (GF) (DF)
- Moroccan style pork tenderloin w/dried apricot compote on poppadum chip(DF)(GF)
- Baby Back Ribs glazed w/Red Pepper Jelly dusted w/Toasted Sesame Seeds (GF)
- Truffled cheese puff on rye w/ bacon
- Lamb Lollipops with Orange Rosemary Crust (DF)
- Lamb lollipop w/ arugula garlic cream (GF)
- Cumin lamb meat balls w/ smoked onion sour cream OR cucumber garlic yogurt
- Roast Lamb in Herb Crepe w/Carrot Jam, Shitake drizzle & Turmeric Aioli
- Baby Beef Franks wrapped in a Pretzel w/Dijon Mustard
- Pigs in a Blanket w/Sweet Mustard
- Mediterranean Meatballs w/Sun Dried Tomato Dressing
- Hangar Steak Skewers w/wasabi cream sauce (GF)
- Hanger steak w/ cafe de paris butter in a pastry shell



PO Box 8762 WPB FL 33407 PH: 561 339 2444
www.corksandforkscatering.com