

FORK IN THE ROAD

c a t e r i n g

2024 FALL/WINTER MENU

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**Indicates a
Fork Favorite**



drop off or
stationary
available



vegan



vegetarian



dairy free



gluten free





SMALL BITES


SMALL BITES - Vegetarian

These will be tray passed by our onsite staff unless client requests otherwise.

WILD MUSHROOM CROSTINI  
toast, white bean hummus, wild mushrooms


AUTUMN CROSTINI (VG)  
toast, ricotta, roasted apple, butternut squash, and balsamic onion compote



CAPRESE TORTELLINI SKEWERS  
cheese tortellini, cherry tomato, olives, fresh mozzarella, artichoke hearts, marinated in a basil pesto

MINI POTATO TAQUITOS   
with a creamy vegan citrus sauce

MINI JACKFRUIT TACOS   
corn tortillas, smoked poblano jackfruit, pickled onions

FIG AND BRIE GRILLED CHEESE 
griddled triangles of fig jam and brie with arugula leaves

AUTUMN VEGETABLE GALETTE 
**puff pastry crust, ricotta cheese, acorn squash, walnuts,
fried sage, served in mini pizza boxes**
Custom event stickers can be added to pizza box for \$1/each

GARLIC NOODLE TAKE OUT BOXES  
parmesan garlic noodles with tofu + furikake, served in mini take out boxes with bamboo pinchers
Custom event stickers can be added to take out box for \$1/each

SMALL BITES - Poultry/Seafood

These will be tray passed by our onsite staff unless client requests otherwise.

HOT CHICKEN SANDWICH

spicy fried chicken, coleslaw, brioche bun, skewered together with a pickle

ARGENTINIAN CHICKEN SKEWERS



chimichurri of parsley, capers, herbs, and lemon

FRIED CHICKEN & WAFFLES **with a sage infused maple syrup in a pipette**

GARLIC NOODLE TAKE OUT BOXES



parmesan garlic noodles with shredded chicken + furikake, served in mini take out boxes with bamboo pinchers

Custom event stickers can be added to take out box for \$1/each

Will be served at room temperature if ordered as a drop off

AHI POKE BOWLS



bamboo bowls with sushi rice, ahi poke, cucumber ribbons + edamame

SALMON ON CRISPY RICE



crispy rice, raw spicy salmon, jalapeño, served in mini bamboo boats

SHRIMP AND CRAB CAKES

yellow curry cream

MINI LOBSTER ROLLS **butter poached lobster served in** **mini boats with kettle chips**

SMALL BITES - Beef/Pork/Lamb

These will be tray passed by our onsite staff unless client requests otherwise.

SHORT RIB GRILLED CHEESE STICK

braised beef short rib, caramelized onion jam, served over a cup of beef jus for dipping

SHORT RIB POP TART

puff pastry, braised shortrib, goat cheese cream & crispy shallots

SKIRT STEAK SKEWERS



skirt steak skewers with a romesco sauce

MINI BEEF WELLINGTONS

beef tenderloin wrapped in puff pastry with a mushroom and olive tapenade, sliced and served with a red wine reduction

SPICY CRYING TIGER BEEF LETTUCE WRAPS



mini lettuce wrapped filled with spicy thai marinated beef, red pepper, green onion

TOMATO SOUP SPOONS

with a floating grilled cheese dumpling with panko and bacon

GARLIC NOODLE TAKE OUT BOX



parmesan garlic noodles with pork belly + furikake,
served in mini take out boxes with bamboo pinchers

Custom event stickers can be added to take out box for \$1/each

Will be served at room temperature if ordered as a drop off

LAMB LOLLIES



argentinian chimichurri **market price upgrade will apply to this item**



GRAZING TABLES

These are buffet stations that are more playful & casual in nature and themed around a specific cuisine or dish.
Allergy indicators mean that there are items available at the station that are friendly towards that allergy (does not mean that everything at the station works for that allergy).

CHEESE AND CHARCUTERIE TABLE

crackers (include some GF crackers), toasted crostini, sliced french baguette, and breadsticks to be served with the following:

CHEESES (7): manchego, brie, herb and garlic boursin, goat cheese, aged white cheddar, point Reyes blue cheese, parmesan

CHARCUTERIE (4): dry-aged salami, prosciutto, spanish chorizo, mortadella

FRUITS/VEGETABLE/SPREADS TO INCLUDE: fresh berries, grapes on the vine, dried apricots, dried pears, dried figs, candied pecans, toasted walnuts, assorted olives, cornichons, caper berries, goat horn peppers, honeycomb, whole grain mustard, bacon fig jam, fruit preserves, assorted vegetables



SMOKED FISH "CHARCUTERIE" TABLE

Beet Cured Salmon Lox + House Smoked Trout, Water Crackers, Butter Crackers, Gluten Free Crackers, Capers, Dill Cream, Cream Cheese, Red Onions, Fresh Dill, Sliced Tomatoes, Sliced Cucumbers, Sliced Radish, Caviar, House Pickled Vegetables

*Also served with: **Winter Waldorf Salad + Butter Lettuce Salad***



GOURMET SLIDER TABLE

Please choose a total of 3 protein options to offer:

Beef Patty with cheddar cheese, Braised Beef Shortrib, Shrimp & Crab Cake Slider, Turkey Burger, Vegetarian Patty

Served with the following condiments and toppings:

Brioche Slider Buns, Lettuce, Cabbage Slaw, Tomato, Yellow Curry Cream, Ketchup, Yellow & Dijon Mustard, Bourbon Bacon Jam, BBQ Sauce, Raw & Caramelized Onions

*Also served with: **Oven Roasted Vegetables + Seasonal Salad***



CALIFORNIA TACO TABLE

Please choose a total of 3 protein options to offer:

Skirt Steak, Citrus Chicken, Grilled White Fish, Garlic Roasted Shrimp, Pastor (Pork), or Smoked Poblano Jackfruit

Served with the following condiments and toppings:

Corn + Flour Tortillas, Roasted Vegetables, Shredded Lettuce, Queso Fresco, Tomatoes, Onions & Cilantro, Cabbage Slaw, Lime Crema, Tomato Salsa

*Also served with: **Cilantro Basmati Rice + a Charred Corn Elote Salad***



POKE BOWL TABLE

Guests build their own poke bowls with the following:

Ahi Poke tossed in a shishito lemongrass vinaigrette + Chicken Breast in a teriyaki sauce

Served with the following condiments and toppings:

White + Brown Rice, Cucumber, Tofu, Scallions, Tomatoes, Avocado, Nori Strips, Sesame Seeds, Soy Sauce, + Sriracha

*Also served with: **Chinese Cabbage Salad***



PAELLA TABLE

Please choose a total of 2 paellas to offer:

Chorizo & Lobster: pork chorizo & lobster claw

Seafood Paella: shrimp, calamari, and mahi

Chicken Paella: with chicken and chicken sausage

Green Paella (v): green poblano based rice w seasonal green vegetables & vegan sausage

*Also served with: **Seasonal Salad***



ASIAN GARLIC NOODLE TABLE

Guests build their own garlic noodle take out boxes with the following:

Parmesan Sesame Garlic Noodles, Sesame Braised Shredded Chicken, Garlic Shrimp, Spicy Thai Marinated Steak, Tofu, Sliced Carrots, Sauteed Asparagus Nibs, Sauteed Mushrooms, Zucchini, Green Onions, Sriracha & Soy Sauce

*Also served with: **Chinese Cabbage Salad + Roasted Broccolini***

Custom event stickers can be added to take out box for \$1/each



SANDWICH & SALAD TABLE

your choice of two of the following sandwiches to serve:

- Caprese Sandwiches - tomato, mozzarella, & homemade pesto
- Blackened Salmon Sandwiches - with a cucumber dill salad, greens, and lime avocado cream
- Green Goddess Turkey Sandwiches - with avocado, sprouts, sliced radish, butter lettuce, & green goddess dressing
- French Turkey Sandwiches - sliced turkey, pear and mustard chutney, arugula, mayonnaise, brie
- Lemon Tarragon Chicken Salad Sandwiches - in a tarragon aioli with lemon zest, sweet onion, celery, grapes, and greens
- BLT Sandwiches - with thick slices of heirloom tomatoes, butter lettuce, bacon, bourbon bacon jam, and avocado
- Skirt Steak Sandwiches - slices of skirt steak, parsley and herb chimichurri, fresh greens, roasted peppers

Also comes with your choice of two of the following side dishes:

WARM FINGERLING POTATO SALAD tossed in a dijon vinaigrette with pickled green beans
SPRING ORECCHIETTE PASTA SALAD asparagus, peas, mushrooms & a parmesan lemon garlic sauce
OVEN ROASTED SEASONAL VEGETABLES
BUTTER LETTUCE SALAD
WINTER WALDORF SALAD
CHICKPEA CAESAR SALAD
SEASONAL FRESH FRUIT PLATTER



CARVED MEAT + RACLETTE TABLE

Sliced turkey + sliced rib roast carved to-order by onsite staff with the following condiments to mix, match, and enjoy:

Served with the following condiments and toppings:

Brioche Slider Buns, Winter Gravy, Argentinian Chimichurri, Red Wine Bordelaise, Red Pepper Relish, Blue Cheese Crumbles, and Melty Raclette Cheese Scraped Onto Sliders By Onsite Staff

*Also served with: **Oven Roasted Brussels with garlic chips and lemon zest***



STEAK FRITES TABLE

Sliced skirt steak + french fries displayed in cast iron skillets with the following condiments to mix, match, and enjoy:

Argentinian Chimichurri, Red Wine Bordelaise, Red Pepper Relish, Blue Cheese Crumbles

Roasted Tomato Ketchup, Whole Grain Mustard, Buttermilk Ranch, Chopped Garlic + Parsley, Grated Parmesan Cheese

Requires an onsite fryer

*Also served with: **Oven Roasted Brussels with garlic chips and lemon zest***



PASTA TABLE

Guests get to choose from the following composed pasta dishes:

PAPPARDALLE PASTA with a portobello mushroom rosemary ragu

CHICKEN PICCATA over spaghetti in a lemon cream sauce w capers

SHORTRIB CAVATELLI cavatelli tossed in a braised beef short rib ragu

*Also served with: **Parmesan Garlic Bread + Arugula Salad with lemon vinaigrette and shaved parmesan***



SKEWER TABLE

STEAK SKEWERS served with a roasted red pepper romesco sauce

CHICKEN SKEWERS served w an argentinian chimichurri sauce

VEGETARIAN RATATOUILLE SKEWERS with an herb oil

Also served with: **Cilantro Basmati Rice + Arugula Salad with lemon vinaigrette and shaved parmesan**



FLATBREAD TABLE

Guests get to choose from the following pizzas which are made "to order" by an onsite chef in a pizza oven we provide:

- Marguerita: tomato, mozzarella, basil
- Salame: tomato, mozzarella, italian charcuterie
- Fig & Gorgonzola: fig, gorgonzola, balsamic, & arugula

Also served with: **Arugula Salad with lemon vinaigrette and shaved parmesan**

Served in mini pizza boxes with custom event stickers for \$1/each

This station requires an outdoor setting because of our propane pizza oven.

This station requires an additional onsite chef.



RAMEN TABLE

Onsite staff to fill guests' individual ramen noodle cups with broth.

Guests to top it with the following condiments and toppings:

Sesame Braised Chicken, Hoisin Marinated Steak, Hard Boiled Eggs, Tofu, Sliced Carrots, Sauteed Asparagus Nibs, Sauteed Mushrooms, Bean Sprouts, Green Onions, Sriracha & Soy Sauce

Also served with: **Chinese Cabbage Salad**

Can add custom event stickers to the ramen bowls for \$1/each



RAW SEAFOOD BAR

The following raw seafood to be served on a display of crushed ice with classic cocktail sauce, roasted tomatillo cocktail sauce, tartar sauce, lemon wedges, tabasco sauce, champagne mignonette, soy sauce, wasabi, pickled ginger, and fresh horseradish:

Fanny Bay Oysters
Kumamoto Oysters
Black Peppercorn Poached, Chilled Cocktail Shrimp
Sliced Ahi Sashimi
California Rolls
Cucumber Rolls

Also served with: **Crackers + Hand Wipes**

****Market Price Upgrade To Apply To This Station****



CALIFORNIA BREAKFAST TABLE

croissants, scones, muffins, and bagels served with butter, jam, and cream cheese, individual yogurt parfaits, a platter of seasonal fruit, and your choice of one of the following additions:

* **Breakfast Burritos**

egg, potato, cheese burritos (1/2 made with bacon, 1/2 made with black beans)

* **Egg Sammies**

scrambled egg and cheese on croissants (1/2 made with pork sausage patties, 1/2 made with veggie sausage)

* **Oatmeal Bar**






brown sugar oatmeal served with assorted fresh fruit, nuts, brown sugar, coconut, maple, nut butters, and milks for guests to use as toppings




CLASSIC BREAKFAST BUFFET

MINI FRITTATA

ham and white cheddar frittata 
and winter vegetable with goat cheese mini frittata  




BREAKFAST POTATOES

a blend of russet and sweet potatoes cooked with onions, peppers, and herbs

APPLEWOOD SMOKED BACON 
candied with brown sugar

PANCAKES

pancakes served with an apple cinnamon compote and drizzled with maple syrup

ASSORTED SEASONAL FRUIT   
seasonal fruit with pomegranate seeds and honey lime drizzle





BUFFET + PLATED

meal service

For Buffet + Plated: Choose 1 chicken entree and 1 beef OR fish entree

****Upgrade to beef AND fish entree with no chicken entree for \$8.50/person****

ROAST CHICKEN   

skin-on boneless breast, skin-on bone-in thighs roasted and served with a lemon thyme jus

GRILLED CHICKEN   

skin-on boneless breast, skin-on bone-in thighs grilled and served with an argentinian chimichurri sauce

GARLIC BRAISED CHICKEN   

skin-on boneless breast, skin-on bone-in thighs braised in a garlic and caper sauce with fresh thyme

HERBED TURKEY ROULADE 

turkey breast rolled around a seasonal stuffing, pan seared and served with an herbed gravy

BRAISED BEEF SHORT RIBS   
juniper braised beef short ribs




NEW YORK STEAK  

served with a red wine shallot bordelaise



BEEF TENDERLOIN  

served with a balsamic reduction + caramelized onion jam

CARAMELIZED SALMON   
shoyu glazed salmon + lemongrass buerre blanc

PISTACHIO CRUSTED HALIBUT   
served with a white wine buerre blanc

MUSHROOM WELLINGTON VEGETARIAN ENTREE  
mushroom walnut filing wrapped in puff pastry and served with a red wine reduction




BUTTERNUT SQUASH RAVIOLI VEGETARIAN ENTREE  
with brown butter + fried sage



For Buffet: Choose 4 side dishes




For Plated: Choose a vegetable & starch to be plated with the chosen entrees and a salad to be served as its own course




Meals also come with dinner rolls and butter

SMASHED POTATOES   
with garlic, cream, and whole grain mustard





CAULIFLOWER MASH   
smashed cauliflower and potato blend with whole grain mustard, parmesan, and garlic **a lighter take on our smashed potatoes**

POTATO GRATIN  
with onion, fennel, and gruyere cream



FINGERLING POTATOES   
with caramelized onions, garlic, and goat cheese

HERBED RICE   
basmati rice with an herbed butter

AUTUMN CAVATELLI PASTA  
orecchiette pasta, butternut squash, wilted greens, + a parmesan garlic sauce

OVEN ROASTED SEASONAL VEGETABLES    
seasonally available vegetables oven roasted with sea salt and black pepper

ROASTED BABY HEIRLOOM CARROTS   
with a garlic herb butter

CHICKPEA CAESAR SALAD  
baby kale greens tossed in a caesar vinaigrette with shaved parmesan, spiced chickpeas, + hand torn croutons

BUTTER LETTUCE SALAD   
butter lettuce tossed in a honeyed citrus vinaigrette with citrus segments, caramelized fennel, toasted pistachios, crumbled goat cheese

WINTER WALDORF SALAD   
mixed greens, candied pecans, golden raisins, crumbled gorgonzola, dried cranberries, red onion, dijon vinaigrette





MINI DESSERTS



MINI FLOURLESS CHOCOLATE CAKES   

MINI APPLE PIES  



MINI PECAN PIES  





INDIVIDUAL BREAD PUDDINGS 
with a bourbon butter sauce

WINTER BUNDT CAKES  
brown sugar bundt cake and gingerbread pear bundt cake

CARAMEL BUDINO CUPS  
layers of chocolate cookie crust, vanilla custard, salted caramel sauce, and whipped cream

PEPPERMINT CHEESECAKES  

ASSORTED HOLIDAY COOKIES  
choice of two:
gingerbread, sugar, thumbprint, snickerdoodle, snowball, or linzer

MINI FRUIT CUPS    
with dairy free whipped cream topping



PRICES + PACKAGES

**PLEASE EMAIL US AT
HELLO@FORKINTHEROADCATERING.COM
OR FILL OUT AN INQUIRY FORM ON THE "INQUIRE" TAB
TO GET A PACKET SENT TO YOU WITH
FULL PRICING AND PACKAGE INFORMATION.**