



Green Fork Food

disclaimer: Pricing is Per Person Pricing. Pricing is cost of Food Only
Service Fee's 5%- 28% + Day of Event Labor May Apply

Hors d'oeuvres / Cocktail Hour



Mini Beef Wellingtons

steak, prosciutto, wild mushroom baked in a puff pastry

Shrimp Cocktail

comes with 2-3 shrimps per person

Citrus Scallop Ceviche

served with chilli oil, coconut milk, cilantro and avocado mousse served in a shell

Duck Bao Bun

with pickled veg & chipotle

Tarte Au Soleil

twisted puff pastry filled with parmesan cheese and house made pesto

Satays

Chicken

Lamb

Beef

Duck

Sauces for Satays | Romesco, Maui garlic chili sauce, Hot honey Sesame, Ponzu, Hari Chatni (Green Chutney, miso teriyaki)

Boards

Charcuterie/Grazing Boards

Colorful crudités

Served with seasonal vegetables and dips

Hors d'œuvres / Cocktail Hour

Canapé

Pulled Pork

pickled onions, Japanese aioli on focaccia

Parmesan Crisps Bites

parmesan cheese, goat cheese, salmon lox, dill, capers, cucumbers

Beef Bruschetta

with onion puree, garlic puree & chipotle aioli

Onion Galette

with Crème fraîche

La Tur & Wild mushroom Tartlet

Crab Cakes

with pickled onions and cucumber with red pepper coulis and micro green

Caviar & Crème Fraîche Tartlets

Royal Ossetra Caviar

with Emulsion caramelized onions, roasted garlic puree topped with petite greens on a spoon

Breads

Housemade Focaccia

baked with fresh herbs and garlic. Comes with butter and/or oils

Housemade Brioche Rolls

Comes with butter and/or oils

Classic baguettes

Comes with butter and/or oils

Housemade Flatbreads

Comes with butter and/or oils Or hummus

Green Fork Food



Pastas

Hand Crafted Seasonal Tortelloni

House made tortelloni filled with chefs choice of what is in season

Hand Crafted Potato Gnocchi

served with creamy herb sauce with wild mushroom, chard spinach, chive oil, and blister tomatoes

Build your own pasta dish | \$Market Price

Salads

all of our greens & edible flowers come from Vertical Paradise Farms

Heirloom Carrot & Date Glaze

roasted in date glaze with smoked goat cheese, pine nuts and broccoli sprouts

Deconstructed Caesar Salad

Baby romaine lettuce, cured egg yolk, parmesan crisps, anchovy with a creamy dressing

Seasonal Wedges Salad

Crispy prosciutto, Stilton cheese, radishes, roasted tomatoes and onion puree, dressed with Miso zesty lime avocado aioli dressing

Chard Squash & Pole Beans

with foam bonito drown butter

Cultured Cream, Nasturtium

with Lavender vinaigrette, courgettes and pistachio dust

Roasted Heirloom Tomato & Sous Vide Beets

with micro lettuce with a Chèvre buttermilk dressing topped with cucumber puree

Citric Seasonal Salad

segmented citric fruit whipped feta cheese, cucumber, radishes with arugula and petite greens served with a citrus poppy seed vinaigrette

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Vegetarian / Vegan Entrees

Wild Mushroom & Walnut Truffle Pate

with roasted fennel & a mushroom truffle Consommé
(available as mushroom + Tofu Pate)

Vegan Napoleon

with Miso soy marinated Tofu with roasted mushrooms, tomatoes, zucchini, and asparagus, served with cashew cream, vegan pesto

Vegan Beet Steak

with a roasted garlic and lemon puree

Vegan Eggplant Flank Steak

Birds

Slow Roasted Kaffir Lime Leaf-Lemongrass Cornish Hens

with Chanterelle, chard pearl onion and a citric hen sauce

Herb and Garlic Marinated Airline Chicken Breast

with chicken demi glace

Duck Leg Confit

Served with chard onion, celeriac puree & duck au jus

Dry aged Duck Breast

with and apple wood smoked grilled, roasted sunchokes chicory crumble

Chicken Galliano

Chicken stuffed with basil, goat cheese and prosciutto, rolled, tied, floured and seared. Cooked in a galliano wine & wild mushroom sauce

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Fish / Seafood

Possible Per Person market pricing changes

Smoked Lobster Tail

glazed with a bourbon apple glaze, black truffle gnocchi

Beet Cured Smoked Salmon

shaved zucchini-summer squashes with a saffron broth

Potato Crusted Walleye

with assorted crispy potatoes, curds and whey foam, on a base of pepper & fennel salad, lemon zested and Beurre blanc sauce.

4 Large Seared Scallops

Served with romesco smoked sweet corn relish and a coconut pea puree

Salmon Fillet & Herbed Tahini

with a yogurt tahini and garnished with an Herb Dukkah (freshly chopped herbs + chopped nuts)

Lobster Tail Stuffed with Crab Salad

sun gold tomato dressing and a fried caper remoulade topped with petite greens

Seared Sea Bass

With a sweet corn volute, corn relish and a cilantro-mint chutney

Chard Cod

with romesco sauce, parsley chive oil, crispy sunchoke-shallot salad
With preserved lemon wild rice

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Beef / Lamb / Pork

Beef Grades Per Person market pricing changes

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Herb Marinated Hanger Steak

caramelized onion puree, garlic puree, and kale aioli

Striploin 5 oz

Black garlic espagnole sauce

(Option of choosing wagyu on request)

Beef Tenderloin

topped with seasonal mushrooms and served with a romesco and a beef demi glace

Herb & Dijon Mustard Crusted Rack of Lamb

sauced with romesco with black garlic puree and chile flakes savory bread pudding

Pan Grilled Thyme & Rosemary Pork Tenderloin

with smoked caramel gastrique pan sauce

Marinated Iberico Pork Shoulder Blade

topped with a sweet corn relish

- Item takes 4 weeks to be delivered - for tastings, please let us know 1 month in advanced that this is of interest

Fried Pork Rilette

with smoked paprika and Espelette crème fraîche , and smoked onions

Cured Korean pork belly

with sticky rice, nori and pickled cucumbers

Sides

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Herb & Garlic Roasted Color Potatoes

Whipped Chèvre Cheese Potatoes

Thousand Layer Potatoes

Croquettes (Fried potato balls - similar to tater tots)

**Seasonal Risottos
(fennel, squash, blistered tomatoes, mushroom, herb, cheese, etc)**

Lemon Wild Rice

Seasonal Vegetables Includes but not limited to
colorful carrots, sweet peppers, broccolini, green beans, pole beans, squash,
zucchini, winter squashes, beets

Desserts

Finger Dessert Bar

Mini Cannolis

Mini Eclairs

Mini French Cream Puffs

Mini Flourless Chocolate Cakes

Mini Hand Pies

Mini Key Lime Bars

Mini Whoopie Pie Bar

Plated Desserts

Vanilla Tartlets

filled with pastry cream topped with fruit and swiss meringue

Bread Pudding & Rum Caramel

with apple wood smoked vanilla anglaise sauce

White Chocolate Pudding

cocoa crumble with strawberries and edible flowers

Layered Malt Brownie

a dark chocolate espresso sponge base layered on milk chocolate mousse + malt chocolate mousse

Basques Cheese

with whipped sweetened cream cheese and fresh berries

Mini Whoopie Pie Bar

toasted marshmallow fluff with dark chocolate soil, vanilla custard

Malva Pudding Sponge Cake

with Italian Meringue and fresh seasonal berries and strawberry gel

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Late Night Snacks

Choose up to 3 choices from any lists

*pricing depends on service style & group number

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Sweet

- Assortment of Cookies**
- Focaccia Donuts**
- Dessert Bars**
- Chocolate Covered Pretzels**
- Assorted Sweet Crepes**
- Housemade Twinkies**

Savory

- Soft pretzels with Dips**
- Crudités Platter with Dips**
- Hummus or Beet Hummus Platter Served with Naan and vegetables**
- Cheese & Meat Spread**
- Assorted Savory Crepes**
- Street Tacos**
- Deluxe Mini Corn Dogs**

Sammies / Sliders

- Roast Beef & Horseradish**
- Salmon Lox & Cucumber**
- Chicken & Cranberry**
- Classic Ham & Turkey**

Work with Chef to Build your own late night snacks