



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 | \$5

steak, prosciutto, wild mushroom baked in a puff pastry

Shrimp Cocktail | \$5

comes with 2-3 shrimps per person

Citrus Scallop Ceviche | \$5.5

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

Duck Bao Bun | \$2.5

with pickled veg & chipotle

Tarte Au Soleil | \$2.5

twisted puff pastry filled with parmesan cheese and house made pesto

Satays

Chicken | \$1.50

Lamb | \$2.00

Beef | \$2.25

Duck | \$2.5

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

Boards

Charcuterie/Grazing Boards

Basic price \$15 a person | Deluxe \$25 a person

Colorful crudités | \$4.5

Served with seasonal vegetables and dips

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Hors d'oeuvres / Cocktail Hour

Canapé

Pulled Pork | \$5

pickled onions, Japanese aioli on focaccia

Parmesan Crisps Bites | \$3.5

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

Beef Bruschetta | \$3.5

with onion puree, garlic puree & chipotle aioli

Onion Galette | \$2.5

with Crème fraîche

La Tur & Wild mushroom Tartlet | \$2.5

Crab Cakes | \$3.5

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

Caviar & Crème Fraîche Tartlets | \$4

Royal Ossetra Caviar | \$3.5

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

Breads

Housemade Focaccia | \$2.5

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

Housemade Brioche Rolls | \$2

Comes with butter and/or oils

Classic baguettes | \$2

Comes with butter and/or oils

Housemade Flatbreads | \$2

Comes with butter and/or oils Or hummus

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Pastas

Hand Crafted Seasonal Tortelloni | \$18

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

Hand Crafted Potato Gnocchi | \$20

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 | \$12.5

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

Deconstructed Caesar Salad | \$13

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

Seasonal Wedges Salad | \$13.5

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

Chard Squash & Pole Beans | \$14

with foam bonito drown butter

Cultured Cream, Nasturtium | \$12.5

with Lavender vinaigrette, courgettes and pistachio dust

Roasted Heirloom Tomato & Sous Vide Beets | \$13

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

Citric Seasonal Salad | \$12

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

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Wild Mushroom & Walnut Truffle Pate | \$22
with roasted fennel & a mushroom truffle Consommé
(available as mushroom + Tofu Pate)

Vegan Napoleon | \$18
with Miso soy marinated Tofu with roasted mushrooms, tomatoes, zucchini, and asparagus, served with cashew cream, vegan pesto

Vegan Beet Steak | \$20
with a roasted garlic and lemon puree

Vegan Eggplant Flank Steak | \$15

Birds

Slow Roasted Kaffir Lime Leaf-Lemongrass Cornish Hens | \$23
with Chanterelle, chard pearl onion and a citric hen sauce

Herb and Garlic Marinated Airline Chicken Breast | \$25
with chicken demi glace

Duck Leg Confit | \$26
Served with chard onion, celeriac puree & duck au jus

Dry aged Duck Breast | \$28
with and apple wood smoked grilled, roasted sunchokes chicory crumble

Chicken Galliano | \$28
Chicken stuffed with basil, goat cheese and prosciutto, rolled, tied, floured and seared. Cooked in a galliano wine & wild mushroom sauce

Fish / Seafood

Possible Per Person market pricing changes

Smoked Lobster Tail | \$30

glazed with a bourbon apple glaze, black truffle gnocchi

Beet Cured Smoked Salmon | \$28

shaved zucchini-summer squashes with a saffron broth

Potato Crusted Walleye | \$22

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 | \$ Market Price

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

Salmon Fillet & Herbed Tahini | \$27

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

Lobster Tail Stuffed with Crab Salad | \$ Market Price

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

Seared Sea Bass | \$ Market Price

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

Chard Cod | \$29

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 | \$32

caramelized onion puree, garlic puree, and kale aioli

Striploin 5 oz | \$40.5

Black garlic espagnole sauce

(Option of choosing wagyu on request)

Beef Tenderloin | \$35

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

Herb & Dijon Mustard Crusted Rack of Lamb | \$30

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

Pan Grilled Thyme & Rosemary Pork Tenderloin | \$25

with smoked caramel gastrique pan sauce

Marinated Iberico Pork Shoulder Blade | \$45

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 | \$20

with smoked paprika and Espelette crème fraîche , and smoked onions

Cured Korean pork belly, | \$18

with sticky rice, nori and pickled cucumbers

Sides

Buffet Pricing \$0 - 1 starch + 1 Veg included with protein
Chefs will help select the perfect paring of seasonal vegetable
for your main choice picked from our local farmers

Herb & Garlic Roasted Color Potatoes

buffet pricing \$0 / plated pricing \$3.5

Whipped Chèvre Cheese Potatoes

buffet pricing \$0 / plated pricing \$4

Thousand Layer Potatoes

buffet pricing \$0 / plated pricing \$4.5

Croquettes (Fried potato balls - similar to tater tots)

buffet pricing \$0 / plated \$4.5

Seasonal Risottos

(fennel, squash, blistered tomatoes, mushroom, herb, cheese, etc)

buffet pricing \$0 / plated pricing \$4.5

Lemon Wild Rice

\$0 / plated pricing \$4.5

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Desserts

Finger Dessert Bar

Mini Cannolis | \$4

Mini Eclairs | \$4

Mini French Cream Puffs | \$4

Mini Flourless Chocolate Cakes | \$5

Mini Hand Pies | \$5

Mini Key Lime Bars | \$3

Mini Whoopie Pie Bar | \$4

Plated Desserts

Vanilla Tartlets | \$9

filled with pastry cream topped with fruit and swiss meringue

Bread Pudding & Rum Caramel | \$7

with apple wood smoked vanilla anglaise sauce

White Chocolate Pudding | \$7

cocoa crumble with strawberries and edible flowers

Layered Malt Brownie | \$9

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

Basques Cheese | \$8

with whipped sweetened cream cheese and fresh berries

Mini Whoopie Pie Bar | \$8

toasted marshmallow fluff with dark chocolate soil, vanilla custard

Malva Pudding Sponge Cake | \$9

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 \$5 - \$15 Per person

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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