



TO-GO CATERING

BY

THE  AND
COOK  THE
CORK

Menu options for a beautiful
catered event



PLATTERS

SIGNATURE PLATTERS, BASKETS & DIPS

Serves 10-12 guests. 24-48 hours notice required.

CHARCUTERIE BOARD.....165

Prosciutto de Parma, Sopressata, Dry Salami, Spiced Chorizo, Spiced Nuts
Mixed Olives, Florida Honey, Dried Fruit, Sliced Breads & Lavash

ANTIPASTO.....130

Thinly sliced Sopressata, Prosciutto de Parma, dry salami, spiced chorizo, roasted red peppers, marinated artichokes, giardiniera salad & mixed olives. Accompanied by sliced baguettes.

BEEF TENDERLOIN PLATTER.....220

Beef tenderloin cooked medium rare and sliced; accompanied by horseradish cream sauce; served with petite dinner rolls.

CRUDITÉS.....95

Seasonal medley of fresh vegetables; accompanied by choice of buttermilk ranch dipping sauce or green goddess dip.

CLASSIC AMERICAN CHEESES.....90.

Bite size portions of American favorites: Sonoma jack, Vermont & NY Cheddars, hot jack, domestic provolone and mozzarella. Garnished with grapes. Served with bread & crackers

DELUXE CHEESE DISPLAY.....160

A gorgeous assortment of European & American cheeses. May contain any of the following: Reggiano, Camembert, Brie, Roquefort, Blue Cheese, Chevres, Sage Derby, Smoked Gouda, Sharp Cheddar, Manchego, and many more. Garnished with fresh fruit, fig jam, accompanied by crackers & sliced breads.

FRUIT DISPLAY135 Custom Carved Melon....\$60

A colorful spread of sliced seasonal fruits & berries.

MEDITERRANEAN DIP BASKET.....95

Crushed chic pea hummus, fire roasted eggplant babaganoush, stuffed grape leaves, herbed olives,, pita bread triangles

BRUSCHETTA BAR.....70

Toasty bruschetta with your choice of 2 toppings: smoked fish, classic tomato-basil, olive tapenade, shrimp & white bean, eggplant caponata, gorgonzola-pear, hummus,

ANTIPASTO ENCROUTE.....100

Like an Italian hero, but enrobed in classic French pastry en croute. Served sliced or whole. Served with Roma marinara sauce dip.

GRILLED VEGETABLE ENCROUTE.....105

Balsamic marinated & grilled vegetables, layered and wrapped in a delicate pastry dough. Served sliced or whole.

platters, continued

BRIE IN FLAKY PASTRY.....65.

with apricot-walnut glaze

LOBSTER ROLLS.....\$15/each, 10 piece minimum
Mini Size, Maine Lobster Salad Nestled in a Brioche Bun

GRAND SHRIMP COCKTAIL.....160

Chilled jumbo shrimp served with lemon wedges; accompanied by traditional cocktail sauce.

SUSHI ROLLS..... 200 (10 rolls)

Tuna, Smoked Salmon, Eel, California, Veggie Rolls. Served with soy, pickled ginger, wasabi.

SEARED TUNA.....135.

Sesame Encrusted Seared Ahi Tuna, served with wakami seaweed salad, tamari soy, ginger, wasabi.

SMOKED SALMON.....145.

House-cured oak smoked salmon or pastrami style salmon. Served with chopped onion, capers, dill sauce, horseradish sauce, pumpernickel cocktail bread, garnished with lemon & fresh dill.

GRILLED VEGETABLE PLATTER.....130

Zucchini, squash, red onions, bell peppers & asparagus
with sundried tomato pesto.

SPANIKOPITA PIE.....75

Large pie of seasoned spinach in phyllo dough. Served sliced or whole

DIPS:

BAKED SPICY CRAB FONDUE.....135.

crispy pita chips or tortilla chips

SPINACH-ARTICHOKE DIP.....75.

crispy pita chips or tortilla chips

SALSA, BY THE QUART:

Tropical Mango Salsa.....15

Pico de Gallo Salsa.....12

BREADS:

THE COOK & CORK GRISSINI BASKET.....40.

Includes spicy cheese, parmesan, olive rosemary

FOCACCIA LOAF....\$7.

To-Go Hors D'Oeuvres

By the Dozen: \$25 per dozen, 2 dozen minimum per item

Heat n Serve

Bacon Wrapped Dates, Orange Horseradish Dip

Beef Wellingtons

Chicken or Beef Empanadas

Chicken Sate with Thai Peanut Sauce

Coconut Shrimp, Orange Horseradish Sauce

Franks in Blanket, Stoneground Mustard Dip

Greek Herbed Chicken Skewer, Tzatziki Sauce

Herbed Minted Baby Lamb Chops, Mint Jelly (\$65. per dozen)

Lobster Corn Fritters, Honey-Wasabi Dip

Mini Turkey Meatballs

Petite Mushroom Quiche

Petite Crab Cakes, Dijonaise Dip

Potato Pancakes, Apple Chutney

Scallop Wrapped in Applewood Bacon

Seared Tuna Skewer, Pineapple Relish

Shrimp Wrapped in Applewood Bacon

Spinach & Feta Spanakopita

Sweet & Sour Meatballs

Vegetarian Spring Rolls, Sweet Chili Sauce

Yukon Gold & Vidalia Mini Knishes

Chilled

Chicken Liver Pate on Crostini

Deviled Eggs

Filet au Poivre on Crostini

Mini Mozzarella Caprese Kabobs, Fresh Basil Pesto

Smoked Salmon Canapes with Dill Creme Fraiche

Tuna Tiradito Shot Glasses (\$40. per dozen)

ENTREES

serves 10 people

- LASAGNA BOLOGNESE150.**
Marinara wagyu beef meat sauce with parmesan, ricotta and mozzarella cheese with grated parmesan.
- LOBSTER MACARONI & CHEESE180.**
Cook & Cork Signature Mac & Cheese with lobster
- TAMARI-HONEY GLAZED SHORT RIBS....300.**
Wasabi mashed potatoes, cranberry mostarda
- KOREAN BBQ SPARE RIBS.....110.**
Braised in pear juice, served with cucumber kimchee
- PIEROGIES.....65.**
Lightly browned onions, green apple relish, sour cream
- CHICKEN & WAFFLES.....120**
Savory corn waffles with Crispy Southern Fried Boneless Breast of Chicken, Andouille Gravy, Ancho Syrup
- SALMON.....130.**
Herb encrusted with citrus beurre blanc
OR
Teriyaki glazed
- ADOBO PORK LOIN.....90.**
with yucca & onions
- EGGPLANT PARMESAN100.**
Eggplant, marinara sauce, mozzarella, parmesan and Romano cheese.
- CHICKEN MARSALA.....130.**
Lightly sautéed boneless breast of chicken, cremini mushrooms, sweet Italian marsala
- CHICKEN with ORANGE MOJO.....130.**
Organic Boneless Breast of Chicken
- FETA & HERB CRUSTED CHICKEN.....150.**
Braised chick peas with eggplant and tomatoes
- THAI BEEF SALAD.....140.**
Thinly Sliced Sirloin Tossed with Scallions, Julienned Carrots, Ginger, Glass Noodles, Fresh Herbs. Served Chilled

SIDES.....80.

- Steamed Seasonal Vegetables
Eggplant with Agave-Lime & Green Chili
Cauliflower Mash
Roasted Root Vegetables
Quinoa & Wild Mushroom & Sautéed Onions
Quinoa with Confetti Roasted Vegetables
Grilled Asparagus with Lemon & Parmesan
Mashed Potatoes
Wasabi Mashed Potatoes
Rosemary Roasted Potatoes
Roasted Brussel Sprouts

SALADS.....85

- Chopped Kale Salad
with lemon, parmesan & raisins
- Mexican Street Corn Salad
Mixed Greens with Grilled Corn, Jicama, Avocado, Cilantro, Pickled Chayote, Jalapeño Croutons, Queso Blanco, Lime-Cumin Dressing
- Beets & Greens
Beets, with beautiful fresh greens, grape tomato, candied walnuts, goat cheese (on the side), apple vinaigrette
- House Salad
Mixed Greens, Goat Cheese, Toasted Walnuts, Dried Cranberries & our House Balsamic Vinaigrette

CHILLED PASTA SALADS.....55

- Pasta Caprese
Pasta with Mozzarella, Marinated Cherry Tomatoes, Fresh Basil, Balsamic Dressing
- Tortellini Tossed with Garden Vegetables, Light Creamed Herb Dressing
- Cous Cous with Chic Peas, Tomatoes, Olive Oil, Basil, Feta

SWEETS

Shot Glass Desserts, with Mini Demitasse Spoon

\$40/dozen (6 of each flavor minimum)

Flavors:

Tiramisu, Cannoli, Peanut Butter-Chocolate
Apple Walnut Cobbler, Key Lime Pie, Triple Chocolate Mousse
Red Velvet

French Macarons

\$15. dozen (2 dozen minimum)

Cookie Platter

fresh baked chocolate chip cookies, chocolate with white chips,
oatmeal

\$30 (2 dozen)

Brownie Platter

fudgy brownies

\$40 dozen

Tiramisu

\$60 (serves 12)

Mini Cannolis

Crispy cinnamon dough filled with sweetened ricotta & chocolate
chips \$30. (2 dozen minimum)

Mini Tarts

Pumpkin, Key Lime, Apple Cobbler

\$6. Each, 4 each minimum

Churros

with chocolate sauce

\$40, serves 10-12