

*Two Forks Catering*  
**Cocktail Hours with Passed Hors D'oeuvres**  
**Three Course Served Dinner**  
**\$80 per person**

**HORS D'OEUVRES** (Tray Service)  
*Choice of 7*

*Cold Fish & Shellfish*

- Tai spiced Tuna Tartare, Gaufrette Potato
- Osetra Caviar, Cucumber Canape
- Mini Lobster Canape, Basil and Corn Aioli
- Gravlax Tartlet, Honey Mustard Dill Sauce
- Crab Canape, Sweet Pea Mint Puree

*Warm Fish & Shellfish*

- Mini Jumbo Lump Crab Cakes, Avocado Tartar Sauce
- Crab or Lobster Spring Rolls, Sweet Chili Sauce
- Warm Oysters, Sweet Corn and Shiitake Mushroom Chip
- House Smoked Salmon, Chive Potato Cake
- Southwestern Spiced Tuna, Orange Segments, Shaved Fennel

*Cold Vegetables*

- Tomato & Buffalo Mozzarella Bruschetta
- Roasted Sweet Peppers, Basil and Olive Bruschetta
- Prosciutto Wrapped Melon, Lemon Oil, Parmesan Toast
- Prosciutto Wrapped Black Mission figs, Parmesan, Truffle Oil
- Ratatouille Tartlets, Goat Cheese

*Warm Vegetables*

- Pear & Roquefort, Endive Leaves, Candied Pecans, Balsamic Reduction
- Shiitake Mushroom Spring Rolls, Soy Lime Sauce
- White Bean and Roasted Garlic Hummus Crostini, Rosemary Oil
- Chive Potato Cake, Apple Confit, Ginger Cream

### ***Meat and Poultry***

- Chicken Satay, Spicy Coconut Peanut Sauce
- Chopped Bacon and Chicken Tartlet, Roquefort
- Saute of Foie Gras, Cassis Shallots
- Duck Confit Quesadilla, Mango Chutney
- Slice Beef Tenderloin, Horseradish Crème Fresh Canape

### ***APPETIZERS***

*Choice of 1*

- Jumbo Lump Crab & Pear Tomato Salad, Avocado Lime Puree
- Tian of Lobster Salad, Grapefruit Extra Virgin Olive Oil
- Char-Grilled Tuna, Avocado Salad and Toasted Corn Vinaigrette
- Chilled Lemongrass & Corn Soup, Poached Lobster & Basil Oil
- Mushrooms Ravioli, Haricot Verts, Parmesan Truffle Broth, Melted Leeks
- Pan Seared Sea Scallops, Sweet Pea & Asparagus Risotto, Truffle Essence
- Littleneck Clam Rostini, Compound Casino Butter, Toasted Panko Breadcrumbs
- Shiitake & Swiss Chard Risotto, Truffle Essence, Shaved Asiago Cheese
- Traditional Ceasar Salad, Parmesan Toast, Shaved Parmesan
- Mixed Organic Greens, Balsamic Vinaigrette, Crisp Potato Ribbon
- Baby Mizuna Salad, Lemon Black Peppercorn Vinaigrette, Shaved Parmesan
- Baby Spinach Salad, Prociutto de Parma, Black Mission Fig Vinaigrette
- Mixed Heirloom Tomato Salad, Fresh Basil, Balsamic Vinegar Fluer de Sol
- Roasted Baby Red Beet Salad, Bacon, Pistachios, Orange Segment, Goat Cheese

### ***ENTREES***

*Choice of 3*

- Pan-Roasted Striped Bass, Purple Fingerling Potatoes, Spring Peas, Sweet Corn, Thyme Lobster Broth
- Grilled North Atlantic Swordfish, Caramelized Fennel, Broccoli Rabe, Extra Virgin Olive Oil
- Miso Glazed Chilean Sea Bass, Baby Bok Choy, Mushroom Lemon Consomme

- Horseradish Crusted Atlantic Salmon, Braised Endive, Roasted Red Beet Puree, Mache
- Grilled Yellowfin Tuna, Avocado and Spicy Corn Salad
- Seared Sea Scallop & BBQ Braised Spare Ribs, Garlic Scented Spinach, Smoked Paprika
- Crisp Flattened Organic Chicken, Maple Acorn Squash, Asparagus, Red Vinegar Sauce
- Pan-Roasted Organic Chicken, Roasted Fingerling Potatoes, Bacon Lardons, Haricot Verts, Roasted Garlic and Shallots, Brown Chicken Au Jus
- Grilled Filet of Beef, Chive Potato Cake, Ragout of Summer Vegetables, Red Wine Thyme Sauce
- New York Strip Steak, Steak Fries, Roasted Baby Carrots, Sauce Bordelaise
- Roasted Garlic & Dijon Crusted Rack of Lamb, Layered Potato Cake, Sauteed Haricot Verts, Lamb Au Jus
- Phyllo Wrapped Strudel, Artichoke, Portobello Mushroom, Dried Tomato, Sauteed Spinach, Balsamic Reduction
- Homemade Fettuccine, Sweet Peas, Red Chili Flakes, Parmesan, Basil Tomato Sauce

### ***DESSERT AND COFFEE SERVICE***

Fresh Fruit  
Coffee and Assorted Tea

### ***Customize your Dinner with Food Theme Stations***

#### ***The Raw Bar (+20)***

Fresh Clams and Oysters on the Half Shell, Poached Jumbo Shrimp, Accompaniments

#### ***Charcuterie (+20)***

Mixed Berries, Figs, Pates, Terrines, Sliced Cured Meats, Assorted Breads

***Cheese Table (+20)***

Imported and Domestic Cheese Selections, Berries, Assorted Breads

***Simple Viennese Table (+10)***

Assorted Cookies and Mini Pastries

***Beverage Service (+25)***

Full Premium Bar Service includes Ketel One and Tito's Vodka, Tangueray Gin, Bacardi Rum, Dewar's Scotch, Mixers, White and Red Bottled Wine, your choice of three bottled beers  
Assorted Soft Drinks and Bottled Water

*Your Server's & Servers' Gratuity and Sales Tax Additional*