



# TO-GO CATERING

BY

THE   
COOK AND  
CORK THE 

Menu options for a beautiful  
catered event



# PLATTERS

## SIGNATURE PLATTERS, BASKETS & DIPS

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

**ANTIPASTO.....100**

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.....175**

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

**CRUDITÉS.....85**

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

**CLASSIC AMERICAN CHEESES.....80.**

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.....135**

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 DISPLAY .....100 Custom Carved Melon....\$50**

A colorful spread of sliced seasonal fruits & berries.

**MEDITERRANEAN DIP BASKET.....85**

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

**BRUSCHETTA BAR.....70**

Toasty bruschettas with you choice of 4 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.....95**

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

**BRIE IN FLAKY PASTRY.....45.**

with apricot-walnut glaze

platters, continued

GRAND SHRIMP COCKTAIL.....120  
Chilled jumbo shrimp served with lemon wedges; accompanied by traditional cocktail sauce.

SUSHI ROLLS..... 120 ( 10 rolls)  
Tuna, Smoked Salmon, Eel, California, Veggie Rolls. Served with soy, pickled ginger, wasabi.

SEARED TUNA.....100.  
Sesame Encrusted Seared Ahi Tuna, served with wakami seaweed salad, tamari soy, ginger, wasabi.

SMOKED SALMON.....125.  
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.....100  
Zucchini, squash, red onions, bell peppers & asparagus with sundried tomato pesto.

DIPS:

BAKED SPICY CRAB FONDUE.....110.  
crispy pita chips or tortilla chips

SPINACH-ARTICHOKE DIP.....75.  
crispy pita chips or tortilla chips

DIPS, BY THE QUART:

Tropical Mango Salsa.....15

Pico de Gallo Salsa.....12

THE COOK & CORK GRISSINI BASKET.....40.  
Includes spicy cheese, parmesan, olive rosemary

# 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 (\$40. 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

# ENTREES

serves 10 people

- LASAGNA BOLOGNESE .....120.**  
Marinara wagyu beef meat sauce with parmesan, ricotta and mozzarella cheese with grated parmesan.
- LOBSTER MACARONI & CHEESE .....160.**  
Cook & Cork Signature Mac & Cheese with lobster
- EGGPLANT PARMESAN .....100.**  
Eggplant, marinara sauce, mozzarella, parmesan and Romano cheese.
- CHICKEN MARSALA.....120.**  
Lightly sautéed boneless breast of chicken, cremini mushrooms, sweet Italian marsala
- CHICKEN with ORANGE MOJO.....120.**
- FETA & HERB CRUSTED CHICKEN.....150.**  
Braised chick peas with eggplant and tomatoes
- 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
- SALMON.....130.**  
Herb encrusted with citrus beurre blanc  
OR  
Teriyaki glazed
- ADOBO PORK LOIN.....90.**  
with yucca & onions

These arrive in aluminum trays ready for your oven . Consider bringing us your ovenproof dish and we will prepare these items as if they came right out of your own kitchen.

- SIDES.....70.**  
Steamed Seasonal Vegetables  
Eggplant with Agave-Lime & Green Chili  
Cauliflower Mash  
Roasted Root Vegetables  
Quinoa & Wild Mushroom Salad  
Grilled Asparagus with Lemon & Parmesan  
Mashed Potatoes  
Wasabi Mashed Potatoes  
Rosemary Roasted Potatoes  
Roasted Brussel Sprouts
- SALADS.....70**  
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  
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