TO-GO CATERING

BY

THE COOK AND 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 DISPLAY .....135 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 ($40. per dozen)
Lobster Corn Fritters, Honey-Wasabi Dip
Mini Turkey Meatballs
Petite Mushroom Quiche
Petite Crab Cakes, Dijonaisse 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 BOLOGNESE .....150.
Marinara wagyu beef meat sauce with parmesan, ricotta and mozzarella cheese with grated parmesan.

LOBSTER MACARONI & CHEESE .....180.
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 PARMESAN .....100.
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