

Cork Wine Bar & Market Fall Catering Menu

Interested Parties: Listed below are menu items available for your dinner in Cork Wine Bar & Market. With the exception of Starters/Passed Items, all items are share plates served family style to be enjoyed by the table. We look forward to working with you to create the perfect menu for your event. Please ask if there is something that you would like for your event that you do not see on our menu.

Please note that all menu items are subject to change.

Artisanal Cheese Platter (selection of 3 cheese, house-made jam, local honey, bread) (GF Crackers also available)

sm. \$75/lg. \$125

Charcuterie Platter (cured meats, house-made patè, pickles, mustard, bread) (GF Crackers also available)

sm. \$75/lg. \$125

Seasonal Vegetables (assorted Cork House-Made Dips) \$45

Assorted Crostini \$3 per piece (20 piece minimum)

- Oil-cured Roma Tomato, Chevrè
- Avocado, Pistachio Nuts, Pistachio Oil, Maldon Sea Salt
- Smoked Trout, Roasted Heirloom Baby Beets, Herbed Crème fraiche (additional \$2 each)
- Tuscan White Bean, Chorizo
- Chicken Liver Patè, Shallot Marmalade, Maldon Sea Salt, Chive
- Olive Tapenade
- Duck Rillettes, Seasonal Jam (additional \$2 each), also available on house-made chips (GF)
- Foie Gras Mousse, Hazelnuts, Sea Salt (additional \$2 each)

Snacks \$4 per piece (20 piece minimum)

- Mini Fish Taco, Relish, Cilantro, Crispy Tortilla (additional \$2 each) (GF)
- Ricotta Crab Fritter, Citrus Aioli, Chive (additional \$2 each)
- Wild Mushroom in Pastry (additional \$2 each)
- Open-faced Baguette Rubbed, Tomato Jam, Serrano Ham, Manchego
- Mini Focaccia BLTs (additional \$1 each)
- Mini Chicken Salad Sandwiches on Homemade Buns (additional \$2 each)
- Shrimp Skewers Sautéed With Garlic, Pimenton, Romesco (additional \$2 each)
- Lamb and Herb Meatball, Garlic Zatar (additional \$1 each)
- Catalan Beef Meatballs, Smoked Tomato Sauce (additional \$1 each)
- Grilled Steak Skewers, Chimichurri (additional \$2 each)(GF)

Salads

- Asparagus Salad With Goat Cheese, Dried Apricots, Grapefruit, Ginger (Seasonal) (GF)
- Marinated Artichoke & Spinach Salad, Cucumbers, Goat Feta, Candied Almond, Pomegranate Molasses Vinaigrette (GF)
- Romaine Salad, Ron's Creamy Anchovy Dressing, Pecorino, House-made Croutons
- Seasonal Mesclun Salad, Fennel, Citrus Hazelnuts, Shallot Vinaigrette (GF)
- Spinach Salad With Blue Cheese, Pancetta, Caramelized Shallot Vinaigrette (GF)
- Roasted Beet & Blood Orange Salad, Goat Cheese, Pistachios, Sherry Vinaigrette (GF)
- Caprese Pasta Salad, Roasted Tomatoes

Beef, Poultry & Fish

- Pesto Pasta, Cork Pesto, Arugula, Bucatini
- Pork Ragu, House-made Tagliatelle
- Pan Roasted Branzino (GF)
- Citrus Marinated Salmon (GF)

- Grilled Peruvian Chicken
- Herb Marinated Buttermilk Fried Chicken
- Brown-sugar Mustard Glazed Pork Loin
- House-Cured Duck Confit (GF)
- Herb Marinated Grilled Hanger Steak (GF)

Accompaniments

- Wild Mushroom Cous Cous
- Herbed Creamy Polenta, Gremolata (GF)
- Warm Roasted Potato Salad, Mustard Vinaigrette (GF)
- Blue Cheese or Truffled Mac N Cheese
- Tuscan White Bean Salad (GF)
- Braised Greens (GF)
- Grilled Rapini With Olive Oil And Chili Flakes (GF)
- Roasted Brussel Sprouts With Pancetta (GF)
- Tuscan Kale Salad With Balsamic Reduction (GF)
- Roasted Artichokes, Brown Butter, Lemon, Caper

Dessert \$2 per piece (20 piece minimum)

- Assorted Dessert Platter (\$65)
- Dark Chocolate Espresso Bars
- Seasonal Fruit Cheesecake Bars
- Salted Caramel Pecan Bars
- Chocolate Mousse Tart with Hazelnut Brittle
- Lemon Tarts
- Assorted Cookies (chocolate chip, lemon ricotta, peanut butter)
- Seasonal Fruit Tart
- Birthday Cake (72 hours notice required) prices may vary
- French Macarons (GF)

Breakfast Items

- Quiche of the Day (can be vegetarian on request)
- Breakfast Pastries
 - o Blueberry Scones o Maple Oat Scones o Cheddar Bacon Scones o Buttermilk Biscuits o Cinnamon Rolls o Brown Butter Currant Muffins o Donuts
- Bagels with accompaniments (butter, cream cheese, goat cheese spread)
- Vegetable Frittata, Goat cheese, Lemon Zest
- Breakfast Sandwich, Egg, Pancetta, Cabot Clothbound Cheddar Cheese, English Muffin
- House-made gravlax with accompaniments
- Granola and yogurt parfait
- Fresh Fruit Bowls
- House-made Deep Crust Quiche