

2024

breakfast buffets

8 minimum per item

Classic Breakfast* \$13.25

Scrambled eggs, breakfast potatoes, **choice of bacon and/ or sausage**, fruit bowl and biscuits with butter & jelly.

Belgian Waffle \$14.20

Includes syrup and butter, scrambled eggs and **choice of bacon and/or sausage**. Add berries and fresh whipped cream topping +\$3.50 per person.

Frittata Muffin* \$11.70

2 per person - Includes fruit bowl

Choice of up to 2 flavors: Tomato, Mozzarella & Basil; Bacon & Cheddar; Spinach, Mushroom, Garlic, Onion & Feta; or Sausage, Onion, Mozzarella & Tomato

French Toast Casserole \$10.00

Served with fruit bowl, **choice of bacon and/or sausage**, syrup and butter pc. Upgrade to Blueberry French Toast Casserole \$1.00.

Breakfast Scramble* \$10.50

Served with fruit bowl, biscuits, butter pc and jam pc. Choice of:

- **Southwest** sausage, onion, bell pepper, monterey jack and cilantro
- · Vegetarian tomato, spinach, mushroom and mozzarella
- Denver ham, onion, bell pepper and cheddar
- Bacon and Cheddar with tomato and onion

breakfast a la carte

8 minimum per item

Breakfast Sandwiches \$6.90

Choice of english muffin, biscuit, or croissant with egg, cheddar and choice of bacon or sausage.

Breakfast Tacos* \$7.85

2 per person

Eggs and cheddar with choice of bacon, sausage, turkey sausage or potato with onion and bell pepper, served with salsa on the side. Gluten free corn tortilla available upon request.

Assorted Mini Pastries \$4.50

2 per person

Chef assortment of mini croissants, chocolate croissants, assorted Danishes and cinnamon rolls.

Assorted Croissants \$5.25

Assorted large croissants, served with butter and jam.

Assorted Muffins \$4.00

Chef assortment of blueberry, lemon poppyseed, banana nut, apple cinnamon, cranberry nut and seasonal selections.

Assorted Bagel Tray \$5.50

Served with cream cheese pc, jam pc, butter pc

Fresh Fruit Tray* \$3.50

Yogurt Parfaits* \$5.00

plain yogurt, granola, and berries

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* Items that can be gluten free, please request gluten free when placing your order.

platters

8 person minimum Includes bags of kettle chips and cookie tray

Assorted Deli Sandwich Platter \$14.00

Assorted Premium Sandwich Platter \$15.00

Assorted Wrap Platter \$15.00

salad boxes

Includes roll & butter and cookie

Classic Salads \$9.90

Caesar Salad, romaine, parmesan and croutons with Caesar dressing on the side.*

House Salad, green leaf, tomato, cucumber, shredded carrots and croutons with ranch dressing on the side.*

Greek Salad, green leaf, tomato, kalamata olive, cucumber, feta and red onion with vinaigrette dressing on the side *

Premium Salads \$11.90

Mixed Berries and Greens Salad, mixed greens, berries, feta and pecans with balsamic vinaigrette on the side.*

Spinach & Strawberry Salad, spinach, strawberries, almonds & goat cheese with strawberry vinaigrette on the side.*

Mediterranean Salad, mixed greens, tomatoes, red onion, kalamata olives and feta with tomato vinaigrette on the side.*

Southwest Salad, green leaf, tomato, corn, black beans, red onion, avocado, Monterey jack and cilantro with cilantro vinaigrette on the side.*

Cobb Salad, green leaf, tomato, bacon, hard boiled egg, avocado and blue cheese with ranch dressing on the side.*

box lunch add-ons

add chicken to salad \$2.70 add roasted salmon to salad \$6.50 add fruit cup to box lunch - small \$1.80 add fruit cup to box lunch - large \$3.00

deli boxes

Includes individual bags of kettle chips and cookie

Deli Sandwiches \$11.80

All sandwiches served on sandwich bread with lettuce and tomato and include mustard and mayonnaise on the side. Upgrade to Croissant or Gluten Free sandwich bread +\$1.50

Turkey & Swiss* Pastrami & Swiss* Ham & Cheddar* Roast Beef & Cheddar* Tuna Salad* Chicken Salad* Avocado Egg Salad*

Premium Sandwiches \$13.50

Gluten Free Ciabatta +\$2.00

Italian Club, ham, salami, sopressata, provolone, green leaf and tomato on a bolillo.*

California Chicken, chicken, avocado spread, bacon, lettuce, tomato and swiss on a bolillo.*

Chicken Caprese, grilled chicken, fresh mozzarella, tomato, balsamic glaze and basil on ciabatta.*

Turkey & Avocado, sliced turkey, swiss, avocado spread, green leaf, tomato, cucumber and mayonnaise on a bolillo.*

Cranberry Tuna Salad, with dried cranberries, red apple, mixed greens and tomato on ciabatta.*

BLT & Avocado, bacon, lettuce, tomato and avocado spread on a bolillo.*

Club, turkey, ham, bacon, swiss, cheddar, lettuce and tomato on a bolillo.*

Signature Wraps \$13.50 Gluten Free Wrap +\$2.00

Turkey & Strawberry, spinach, turkey, goat cheese, strawberries and balsamic glaze.*

Pesto Chicken, pesto chicken, sundried tomato, mozzarella and spinach.*

Vegetarian Greek, Green leaf, tomato, kalamata olive, cucumber, feta and red onion tossed in vinaigrette dressing. Add chicken \$1.00.*

Chicken Caesar, chicken, romaine, tomato, parmesan and our housemade caesar dressing.*

Southwest Chicken, fajita chicken, corn, black beans, Monterey jack, pico de gallo and avocado spread.*

Southwest Steak +\$2.00 fajita steak, corn, black beans, Monterey jack, pico de gallo and avocado spread.*

Veggie & Avocado Hummus, avocado, hummus, red bell pepper, cucumber, mixed greens and carrots.*

hot buffets

8 minimum per item, vegetarian option available upon request.

Pasta* \$13.50

Includes Caesar salad and bread basket. Gluten Free pasta available for +\$1.00 per person. **Choice of up to 2 pastas:**

Roasted Vegetable – Bowtie pasta with bell peppers, squash, onions, mushrooms, mozzarella, parmesan and marinara sauce with your **choice of** chicken or sausage.

Penne Bolognese

Penne Chicken Alfredo

Beef and Chicken Fajitas* \$19.50

Served with flour tortillas, cheddar cheese, sour cream, pico de gallo, chips and salsa, choice of rice and beans. Add queso, \$2.40 per person or guacamole \$3.20 per person. Corn tortillas available upon request.

Burger Bar* \$14.00

Choice of Hamburgers, Chicken or Combo Comes with green leaf lettuce, tomato, onion, cheddar, swiss, hamburger buns, mustard, mayonnaise and ketchup. Includes kettle chips. Add pickles .60 per person. Add bacon \$2.90 per person. Gluten free bun, add \$2.00 per person.

Street Tacos* \$18.50

Choice of up to 2 meats; marinated beef, marinated chicken or pulled pork.

Comes with flour and corn tortillas, cotija cheese, cilantro, avocado, pico de gallo, chips and salsa, cilantro lime rice and street corn.

Baked Potato Bar* \$9.70

With cheddar, sour cream, butter, bacon, green onions and house salad with ranch & vinaigrette dressing. Add bbq chopped beef or bbq chopped chicken, +\$4.00 per person.

Teriyaki Kabobs

Chicken \$15.00 Beef \$23.00 Combo \$19.00 Vegetarian \$13.00

Chicken & beef teriyaki kabobs with bell peppers and onions. Served with white rice, house salad with ranch & vinaigrette dressing and rolls & butter.

Jambalaya* \$10.20

With **choice of sausage and/or chicken**. Served with house salad with ranch and vinaigrette and cornbread muffins.

Enchilada Buffet \$14.50

Choice of 2: Chicken with Tomatillo Sauce, Beef with Enchilada Sauce or Cheese with Enchilada Sauce. Served with your choice of rice & beans and chips & salsa. Upgrade to Beef Fajita Enchiladas +\$3.25 per person.

Chili Bar* \$13.50

All beef chili served with fritos, cheddar cheese, sour cream and diced red onions. Includes house salad with ranch & vinaigrette and cornbread muffins.

Classic Taco Bar* \$14.50

Chicken and ground beef tacos with flour and corn tortillas. Includes shredded lettuce, diced tomatoes, shredded cheddar and sour cream. Comes with your choice of rice & beans and chips & salsa. Upgrade to fajita beef +\$3.75

entrées

8 minimum per item. Includes bread basket with butter.

Chicken

*Tuscan Chicken** \$8.60 Boneless chicken breast in a sun-dried tomato cream sauce.

*Chimichurri Chicken** \$8.60 Boneless chicken breast baked in a citrus chimichurri sauce.

Chicken Parmesan \$8.90 Breaded chicken breast topped with marinara and mozzarella.

*Greek Chicken** \$8.50 With olive, tomato and feta topping.

Pesto Chicken* \$9.90 Choice of pesto marinated or pesto crusted chicken breast.

*Chicken with Mango Salsa** \$10.70 Roasted boneless chicken breast with mango salsa.

SoCal Chicken* \$10.20 Fajita marinated chicken breast topped with pico de gallo, bacon, avocado & monterey jack cheese.

*Sundried Tomato and Goat Cheese Chicken** \$10.20 Chicken breast in a lemon butter sauce with sundried tomatoes, fresh basil and topped with goat cheese.

Beef

*Chimichurri Flank Steak** \$16.50 Marinated flank steak topped with chimichurri sauce.

*Mexican Lasagna** \$10.50 Ground beef with onion, corn, salsa, corn tortillas, diced chilies and cheddar jack, with sour cream on the side. Served with chips and salsa.

Shepherds Pie \$9.80

Ground beef cooked with vegetables and gravy, topped with mashed potatoes.

Mozzarella Stuffed Meatloaf \$10.20 Topped with marinara.



entrées continued

Seafood

*Herb Roasted Salmon** \$14.20 Roasted salmon fillet with fresh rosemary, thyme and garlic.

*Salmon with Mango Salsa** \$17.50 Roasted salmon with mango salsa.

*Parmesan Crusted Tilapia** \$8.20 Tilapia filet with a parmesan and basil topping.

Pork

*Baked Pork Tenderloin** \$8.30 Marinated pork tenderloin topped with an herb butter sauce.

Vegetarian (no minimum)

Stuffed Eggplant Boats \$8.90 With onion, garlic, tomato, feta, parsley and breadcrumbs.

*Quinoa Stuffed Bell Peppers** \$10.00 With quinoa, tomatoes, black beans, corn, red onion and-Monterey jack.

Vegetable Strudel \$9.90 Puff pastry stuffed with tomato, zucchini, yellow squash, mushroom and mozzarella.

sides

8 minimum per item

Classic Salads \$3.70

*House Salad** Green leaf, tomato, cucumber, shredded carrots and croutons with ranch & vinaigrette on the side.

*Caesar Salad** Romaine, parmesan and croutons with Caesar dressing on the side.

*Greek Salad** Green leaf, tomato, kalamata olive, cucumber, feta and red onion with vinaigrette dressing on the side.

Fruit Salad*

Classic Potato Salad*

Premium Salads \$4.25

*Mixed Berries and Greens Salad** Mixed greens, berries, feta and pecans with balsamic vinaigrette on the side.

Spinach & Strawberry* Spinach, strawberries, almonds & goat cheese with strawberry vinaigrette on the side.

*Mediterranean Salad** Mixed greens, tomatoes, red onion, kalamata olives and feta with tomato vinaigrette on the side.

Southwest Salad* Green leaf, tomato, corn, black beans, red onion, avocado, Monterey jack and cilantro with cilantro vinaigrette on the side.

Starches \$2.40

Roasted Potatoes & Onions* Mashed Potatoes* Angel Hair with Garlic & Herbs Cilantro Lime Rice* Spanish Rice* Lemon Parsley Roasted Potatoes* Herb Rice* Lemon Rice Pilaf*

Vegetables \$2.40

Balsamic Brussel Sprouts* Green Beans* Roasted Zucchini & Tomatoes* Roasted Vegetables* Lemon Butter Broccoli* Refried Beans* Street Corn* corn topped with cotija, cilantro and chipotle salt Black Beans* Garlic Parmesan Roasted Asparagus* +\$1.00

assorted desserts

Assorted Cookies 1 dozen \$18.00

Assorted Brownies 1 dozen \$22.00

Assorted Cookie & Brownies 1 dozen \$20.00

Assorted Dessert Bars 1 dozen \$26.00

Assorted Dessert 1 dozen \$24.00

cakes and cheesecake

2 Business Days-Notice Required

For special requests, speak with your catering coordinator for details

Assorted Mini Cheesecakes

Chef selection of classic, lemon, oreo and seasonal selections. ¹/₂ dozen \$18.00, 1 dozen \$29.00

8" Round, 2-layer Classic Cake \$30.00

Choice of Vanilla or Chocolate with White or Chocolate Icing

8" Round, 2-layer Signature Cake \$40.00

Choice of Red Velvet, Italian Cream, White Chocolate Raspberry or Lemon Blueberry

beverages

Regular and Decaf Coffee \$24.90 serves 12, includes 8 oz coffee cups with lids, stir sticks, creamer and sugar.

Orange Juice by the Gallon \$26.00 serves 16, includes 9 oz cups.

Assorted Individual Juices \$2.25 Apple, Orange, Cran-grape, Cran-apple and Cranberry.

Iced Tea and Sweet Tea by the Gallon \$18.00 serves 8-12, includes 16 oz cups, ice, lemon and sugar.

Homemade Lemonade by the Gallon \$18.00 serves 8-12, includes 16 oz cups and ice.

Strawberry Lemonade by the Gallon \$22.00 serves 8-12, includes 16 oz cups and ice.

Assorted Canned Soda or Bottled Water \$1.75 Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper.

disposables

Ice Bucket 10lbs \$3.50 Cups and Napkins for 10 \$2.50

please see next page for ordering, delivery and payment options.

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Ordering Policy

Your order will be confirmed when you receive an order confirmation from one of our sales staff. Please confirm delivery, contact and menu details on your order confirmation and contact us immediately if changes need to be made.

We accept orders placed online, by email or by phone. We may contact you to confirm details of your order when placed online or by email. Please do not consider online or emailed orders confirmed until you receive the order confirmation from on of our sales staff.

New Order and Order Modification Deadline

Breakfast: new orders and modifications must be confirmed by 12:00 pm on the business day before the delivery. Lunch: new orders and modifications must be confirmed by 3:00 pm on the business day before the delivery.

Order Cancellations

All cancellations must be made by 12:00 pm on the business day before the delivery. Any orders cancelled after 12:00 pm the day before will be charged 50% of the order. Any orders cancelled on the same day will be charged 100%

Delivery Minimums

\$100 food and beverage minimum for all deliveries. Does not include tax and delivery.

Delivery Set Up

All orders will include black disposable plates, napkins, eating utensils, serving utensils, cups, ice and condiments that are needed to serve the meal. Chafing equipment available for an additional cost.

Deliveries

Delivery fees start at \$20. Gratuity is not included in delivery fee. We schedule a 30 minute delivery window for all deliveries. Additional time may be needed for large orders. We offer deliveries Monday – Friday between 7 am and 4 pm. Call for availability for after hour and weekend deliveries. Service charge may be added for after hour and weekend deliveries.

Payment

We accept Visa, Mastercard, Discover or American Express. All new clients must pay their first order by credit card. Corporations may be eligible for account set up with net 10 or net 30 terms after their first order.All credit cards will be authorized when order is placed and will be charged within 24 hours after your order has been delivered.

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