



Catering by

*Cork*SM

Menu packages

2021

463 Madison Street Wilkes Barre PA
(570)270-3818 or (570)814-5930

Sophisticated Buffet

Choice of salads:

Caesar- romaine lettuce with caesar dressing, parmesan cheese and house made croutons

Cork salad- mixed greens with apples, candied walnuts, dried cranberries, crumbled bleu cheese and housemade roasted red pepper dressing

House salad- mixed greens, romaine lettuce, cucumbers, tomatoes and choice of dressing: Housemade roasted red pepper vinaigrette, Blood orange vinaigrette, housemade balsamic vinaigrette or buttermilk ranch

Endive & pear salad with a blackberry vinaigrette

Baby greens with figs, Barrel feta, pine nuts and a citrus vinaigrette

Chopped Salad: avocado, bacon , tomatoes, cucumbers, smoked bleu cheese, crispy onions, aged red wine vinaigrette

Steak house salad; crisp iceberg, red onions, diced tomatoes, crispy applewood smoked bacon, Maytag bleu cheese crumbles & a champagne vinaigrette

Entrees

Choice of 3

Classic Chicken Francaise

Chicken Marsala with fresh mushrooms

Bruschetta chicken with balsamic glaze

Chicken Piccata

Parmesan and herb Chicken breast with a sundried tomato crème sauce

Chicken Saltimbocco with prosciutto and asparagus

Chicken breast stuffed with roasted red peppers, ricotta and spinach

Chicken breast stuffed with cornbread stuffing with apples, walnuts and cranberries topped with a apple cider cream sauce

New Orleans Crabcakes: jumbo lump crab, no filler (\$7/person)

Parmesan crusted Sole with a roasted tomato beurre blanc

Jail Island Salmon with a blood orange gastrique

Crabmeat stuffed Jumbo shrimp

Chilean Sea Bass-panko encrusted with a citrus beurre blanc

Blackened Red Snapper over a sweet potato hash topped with a pineapple salsa

Jail Island salmon with an apricot stone mustard glaze

Almond crusted salmon with a lemon leek cream

Haddock Francaise

Stuffed pork tenderloin with walnuts, spinach and goat cheese topped with dried cherry chutney

Bacon wrapped pork tenderloin with a peach whiskey glaze

Marinated pork tenderloin with garlic dill sauce

Beef tenderloin tips with a mushroom madeira sauce

Braised beef shortribs with a red wine demi-glace

Steak Diane- prime sirloin steak with a scallion & cognac demi glace

Herb encrusted filet mignon with choice of classic Diane sauce, horseradish crème, mushrooms with a maple champagne jus (\$10/person)

Penne with wild mushrooms, peas, 3 cheeses in a brandy cream sauce

Eggplant Parmesan

Side dishes

Choice of 2

Spinach and feta orzo with lemon oil

Oven roasted baby red potatoes with fresh herbs and butter

Garlic mashed potatoes

Rigatoni with marinara sauce or vodka sauce

Tortellini with sundried tomatoes & Romano cream sauce

Broccoli florets

Farmer vegetable medley

Green beans almondine

Glazed whole carrots

Porcini mushroom and potato gratin

Scalloped potatoes with aged cheddar and shallots

Mashed sweet potatoes with pecans and maple reduction

Sour cream, bacon and chive mashed potatoes

Asparagus bundles

Broccoli with pine nuts and garlic

Green beans with pecans

Grilled vegetable towers

Baked Chantilly Parmesan Mashed Potatoes

Basmati Rice Pilaf

Gorgonzola Brussel Sprouts with applewood smoked bacon

Broccolini

Fresh Squash and zucchini ratatouille with diced tomatoes and Romano cheese

\$56/person

Chef manned carving station (included as an entree with the Sophisticated and tasteful buffets only)

Prime Rib, Pork Wellington or Glazed Ham

\$100 per station chef fee