



*Catering by*

*Cork*<sup>SM</sup>

Menu packages

2021

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

## Tasteful 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

### Entrees

Choice of 2

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

Jail Island salmon with an apricot stone mustard glaze

Almond crusted salmon with a lemon leek cream

Haddock Francaise

Jail Island salmon with a blood orange gastrique

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-glaze

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

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 potato

Asparagus bundles

Broccoli with garlic and pine nuts

Green beans with pecans

Grilled vegetable towers

\$45/person