



CATERING MENU

554 Country Club Rd
Corry, PA 16407

814-964-4687

www.theforkandbarrel.com

APPETIZERS:

\$2.50 PER PERSON *ADD \$1

PROSCIUTTO WRAPPED MELON

Chunks of Cantaloupe and Honeydew wrapped in Prosciutto

DEVILED EGGS

Topped with choice of Bacon or Chives

SHRIMP COCKTAIL *

Steamed Prawns Served with Lemon Wedges and Horse-radish Cocktail Sauce

PINWHEEL CANAPES

Choice of Turkey and Herbed Cheese, Roasted Red Pepper and Hummus, or Deviled Ham and Scallion

FRUIT SALSA

Seasonal Fruit Salsa served with Cinnamon Sugar Tortilla Chips

SMOKED SALMON & CUCUMBER ROUNDS

Sliced Cucumbers smeared with Herb Cream Cheese, topped with smoked Salmon, and fresh Dill

ANTIPASTO SKEWER

Fresh Mozzarella, Basil, Cherry Tomatoes, Olives and Cured Meats served on a skewer with a Balsamic reduction

CRANBERRY CHICKEN SALAD CROSTINI

Chicken Salad prepared with dried Cranberries and Pecans served on a toasted Baguette

ASSORTED CHEESE, MEAT & CRACKER DISPLAY

Cheddar, Swiss and Gouda cheeses with Pepperoni, Salami, assorted Crackers and Grapes

FRESH FRUIT DISPLAY

Assorted fresh Fruits with Cream Cheese fruit dip

VEGETABLE DISPLAY

ASSORTED FRESH VEGETABLES WITH HUMMUS OR RANCH DIP

BBQ SLIDERS

House smoked pulled Pork or chopped Chicken with House BBQ sauces with Slider Rolls

ASSORTED QUICHE

Your choice of Spinach and Cheese or Ham, Bacon and Cheddar petite Quiches

SPANIKOPITA

Greek styled Spinach, Onions, and Cheese folded in to petite Phyllo Dough triangles

STUFFED MUSHROOMS

Fresh button mushrooms stuffed with a choice of Herb Cream Cheese and Panko Parmesan, Parmesan, Garlic and Sausage, or Crab and Green Onion

SPINACH AND ARTICHOKE DIP

Creamy Spinach and Artichoke Dip served with house made Pita chips

BACON WRAPPED SCALLOPS *

Fresh Sea Scallops wrapped in House Smoked Bacon with a sweet Soy glaze

BAKED BRIE WITH FRUITS AND NUTS

Wheels of Warmed Brie, drizzled with Honey, and served with assorted dried Fruits and Nuts with toasted Baguettes

MINI CRAB CAKES *

Crab, Green Onions, fresh Bread, and a special blend of seasonings formed into a mini Crab Cake served with an Old Bay Remoulade

CHICKEN SATAY

Seasoned Chicken breast, grilled on a skewer, and served with a Thai style Peanut sauce

BUFFET STYLE CATERING

includes; rolls & butter & Beverage service of coffee, tea and water (self-serve).

Choice of Three Accompaniments
and Two Entrees 17.95*

Choice of Three Accompaniments and
Three Entrees 19.95*

ACCOMPANIMENTS:

- SEASONAL GARDEN SALAD
- ROMAINE CAESAR SALAD
- STRAWBERRY & FETA SPINACH SALAD
- TRI COLOR ANTIPASTO SALAD
- SEASONAL FRUIT SALAD
- ROASTED RED SKIN POTATOES
- POTATOES AU GRATIN
- PENNE PASTA WITH MARINARA OR ALFREDO
- GREEN BEANS ALMANDINE
- SOUTHERN STYLE GREEN BEANS AND BACON
- NORMANDY VEGETABLES
- HONEY AND BUTTER CARROTS
- RICE PILAF
- GARLIC & HERB SMASHED POTATOES

ENTREES:

CHICKEN CORDON BLEU- DELICATELY BREADED AND PAN-FRIED CHICKEN BREAST TOPPED WITH A CREAMY BÉCHAMEL SAUCE AND HOUSE SMOKED BACON CRUMBLES

CAPRESE COD- OVEN BAKED COD PREPARED WITH FRESH BASIL, DICED TOMATOES, AND A BALSAMIC GLAZE

CHICKEN MARSALA- PAN SEARED CHICKEN BREAST, TOPPED WITH MUSHROOMS, BACON AND SCALLIONS IN A LIGHT MARSALA GRAVY

STUFFED CHICKEN BREAST- HOUSE MADE DRESSING DELICATELY TUCKED INTO A CHICKEN BREAST AND SERVED WITH A HONEY MUSTARD SAUCE

ENTREES: (CONT.)

VEGETABLE LASAGNA- SEASONAL VEGETABLES LAYERED IN FRESH PASTA, WITH CHOICE OF MARINARA OR CREAMY PARMESAN SAUCE, AND MOZZARELLA CHEESE

SLICED SIRLOIN- OVEN ROASTED SLICED SIRLOIN SERVED WITH AN HERBED AU JUS

HERB ROASTED PORK LOIN- HERB MARINATED PORK LOIN, SLICED, AND SERVED WITH A CHERRY AND APPLE CHUTNEY

LONDON BROIL- DELICATE SLICES OF LONDON BROIL, PREPARED MEDIUM RARE, AND SERVED WITH A MUSHROOM DEMIGLACE

BAKED SALMON- FILETS OF SALMON, OVEN BAKED IN A FRESH DILL AND LEMON HERB BUTTER

LEMON CHICKEN- PAN SAUTÉED CHICKEN IN A DELICATE LEMON SAUCE AND SPRINKLED WITH FRESH HERBS

PASTA PRIMAVERA- PENNE PASTA AND FRESH ROASTED VEGETABLES IN A CHOICE OF PESTO SAUCE, OR CREAMY PARMESAN ALFREDO

PINEAPPLE HAM- SLICED, BONELESS HAM SERVED IN A PINEAPPLE AND CHERRY GLAZE

CARVED TO ORDER:

HERB ROASTED PORK LOIN- HERB MARINATED PORK LOIN SERVED WITH A CHERRY APPLE CHUTNEY

ROAST BREAST OF TURKEY- OVEN ROASTED TURKEY BREAST SERVED WITH HERB AND WHITE WINE PAN GRAVY

PRIME RIB- HOUSE SMOKED PRIME RIB PREPARED MEDIUM RARE SERVED WITH AU JUS

BAKED HAM- GLAZED SPIRAL CUT HAM SERVED WITH PINEAPPLE AND BROWN SUGAR SAUCE



PLATED DINNERS

includes; rolls & butter & Beverage service of
coffee, tea and water

Choice of Three Accompaniments
and Entree \$18.95*
with Choice of Two Entrees

Choice of Three Accompaniments
and Entrée \$20.95*
with choice of Three Entrees

ACCOMPANIMENTS:

- SEASONAL GARDEN SALAD
- ROMAINE CAESAR SALAD
- STRAWBERRY & FETA SPINACH SALAD
- TRI COLOR ANTIPASTO SALAD
- SEASONAL FRUIT SALAD
- ROASTED RED SKIN POTATOES
- POTATOES AU GRATIN
- PENNE PASTA WITH MARINARA OR ALFREDO
- GREEN BEANS ALMANDINE
- SOUTHERN STYLE GREEN BEANS AND BACON
- NORMANDY VEGETABLES
- HONEY AND BUTTER CARROTS
- RICE PILAF
- GARLIC & HERB SMASHED POTATOES

ENTREES:

CHICKEN CORDON BLEU- DELICATELY BREADED
AND PAN-FRIED CHICKEN BREAST TOPPED
WITH A CREAMY BÉCHAMEL SAUCE AND
HOUSE SMOKED BACON CRUMBLES

CAPRESE COD- OVEN BAKED COD PREPARED
WITH FRESH BASIL, DICED TOMATOES,
AND A BALSAMIC GLAZE

CHICKEN MARSALA- PAN SEARED CHICKEN
BREAST, TOPPED WITH MUSHROOMS, BA-
CON AND SCALLIONS IN A LIGHT MARSALA
GRAVY

STUFFED CHICKEN BREAST- HOUSE MADE
DRESSING DELICATELY TUCKED INTO A
CHICKEN BREAST AND SERVED WITH A
HONEY MUSTARD SAUCE

BAKED SALMON- FILETS OF SALMON, BAKED IN
A FRESH DILL AND LEMON HERB BUTTER

LEMON CHICKEN- PAN SAUTÉED CHICKEN IN A
DELICATE LEMON SAUCE AND SPRINKLED
WITH FRESH HERBS

PASTA PRIMAVERA- PENNE PASTA AND FRESH
ROASTED VEGETABLES IN A CHOICE OF
PESTO SAUCE, OR CREAMY PARMESAN
ALFREDO

VEGETABLE LASAGNA- SEASONAL VEGETABLES
LAYERED IN FRESH PASTA, WITH CHOICE OF
MARINARA OR CREAMY PARMESAN SAUCE,
AND MOZZARELLA CHEESE

SLICED SIRLOIN- OVEN ROASTED SLICED SIRLOIN
SERVED WITH AN HERBED AU JUS

HERB ROASTED PORK LOIN- HERB MARINATED
PORK LOIN, SLICED, AND SERVED WITH A
CHERRY AND APPLE CHUTNEY

LONDON BROIL- DELICATE SLICES OF LONDON
BROIL, PREPARED MEDIUM RARE, AND
SERVED WITH A MUSHROOM DEMIGLACE

DESSERTS:

DESSERTS CAN BE ADDED TO BUFFET AND
PLATED STYLED DINNERS \$4.50* PER PERSON OR
ORDERED A LA CARTE \$6.50* PER PERSON

VIENNESE SWEETS— SERVED BUFFET STYLE
ONLY, AN ASSORTMENT OF MINIATURE
DESSERTS , PETIT FOURS, CHOCOLATE
COVERED STRAWBERRIES, MINI CANOLIS,
MINI CHEESECAKES

CUSTOM ICE CREAM - HOUSE CHURNED ICE
CREAM IN YOUR CUSTOM CREATED FLAVOR,
CALL TO DISCUSS OPTIONS

PLATED DESSERTS - A CHOICE OF TWO TO BE
SERVED BUFFET STYLE OR TO THE TABLE
GERMAN CHOCOLATE CAKE, CARROT AND
SPICE CAKE, PHILADELPHIA CHEESECAKE,
CHOCOLATE MOUSSE, FRUIT COBBLER,
CHOCOLATE DIPPED STRAWBERRIES (2)

STATIONS:

SET THROUGHOUT THE DINING AREA DURING
COCKTAIL HOUR OR DINNER

MASHED POTATO – CHEESE AND SOUR CREAM
MASH, ROASTED GARLIC SMASHED, AND
PURPLE POTATOS WITH SHREDDED
CHEDDAR, BACON BITS, DICED HAM, GREEN
ONIONS, SOUR CREAM, AND WHIPPED
BUTTER

MAC AND CHEESE – ELBOW MACARONI AND
BOW TIE PASTA WITH CHEESE SAUCE,
SHREDDED CHEDDAR, BLEU CHEESE CRUM-
BLES, PARMESAN, BACON BITS, DICED HAM,
SUN DRIED TOMATOES, AND JALAPENOS

PASTA – BOW TIE PASTA AND ANGEL HAIR WITH
PESTO, MARINARA AND ALFREDO SAUCES,
PARMESAN CHEESE, PETITE MEATBALLS,
GRILLED CHICKEN, GARLIC BABY SHRIMP,
AND GARLIC BREAD ROUNDS

NACHO – TRI COLOR TORTILLA CHIPS WITH
CHEESE SAUCE, SHREDDED CHEDDAR,
GROUND BEEF, JALAPENOS, BLACK OLIVES,
SALSA, GUACOMOLE , AND SOUR CREAM

S'MORES- A SWEET TREAT TO START OR END
THE NIGHT! GRAHAM CRACKERS,
MARSHMELLOWS, COCONUT, ASSORTED
CHOCOLATE BARS, PEANUT BUTTER,
RASPBERRY JAM, MARSHMELLOW FLUFF,
SLICED BANANAS AND STRAWBERRIES

ICE CREAM SUNDAE - VANILLA ICE CREAM WITH
ASSORTED SPRINKLES, CHOCOLATE SAUCE,
STRAWBERRY SAUCE, ASSORTED CANDIES
AND TOPPINGS, WHIPPED CREAM AND
CHERRIES



BRUNCHES AND LUNCHES:

AVAILABLE UNTIL 4PM

BRUNCH BUFFET:

\$15.50* PER PERSON

- BAKERY BASKET WITH MUFFINS AND ASSORTED PASTRIES
- FRESH FRUIT PLATTER
- SCRAMBLED EGGS
- FRENCH TOAST, PANCAKES, OR WAFFLES
- HOME FRIED POTATOES
- SAUSAGE OR BACON
- GARDEN SALAD WITH DRESSING
- AND CHOOSE TWO FROM:*
- STUFFED CHICKEN BREASTS
- CHICKEN MARSALA
- BAKED SALMON
- LEMON CHICKEN
- VEGETABLE LASAGNA
- SLICED SIRLOIN
- PASTA PRIMAVERA
- CAPRESE COD
- PINEAPPLE HAM

LUNCHEON BUFFET:

\$12.50* PER PERSON

- DELI TRAY WITH ROLLS OR
PREMADE SANDWICHES
(INCLUDES ROAST BEEF, TURKEY, HAM, AND
AMERICAN AND SWISS CHEESES)
- ADD TUNA OR CHICKEN SALAD FOR \$2 PP
- HOMEMADE SOUP
- GARDEN SALAD OR COLE SLAW
- POTATO CHIPS
- PICKLE AND OLIVE TRAY
- BROWNIES AND COOKIES OR FRESH CUT FRUIT

HOT LUNCHEON BUFFET:

\$13.50* PER PERSON

- ONE ENTRÉE CHOICE FROM DINNER MENU
- HOMEMADE SOUP
- GARDEN SALAD OR COLE SLAW
- POTATO CHIPS
- PICKLE AND OLIVE TRAY
- BROWNIES AND COOKIES OR FRESH CUT FRUIT

FROM THE SMOKEHOUSE:

HOT DOG AND HAMBRUGER ROAST- \$9.95* PER PERSON

- HOTDOGS AND HAMBURGERS
- COLE SLAW
- RED BLISS POTATO SALAD
- BAKED BEANS
- ROLLS AND CONDIMENTS
- SLICED WATERMELON

BRISKET AND PULLED PORK- \$12.95* PER PERSON

- CARVED BRISKET WITH HOUSEMADE BBQ
- PULLED PORK
- MACARONI AND CHEESE
- GARDEN SALAD
- POTATO AND EGG SALAD W/ BACON BITS
- COLE SLAW
- CORN BREAD
- ICE CREAM SUNDAE

BBQ CHICKEN AND RIBS- \$14.95* PER PERSON

- BONELESS BREASTS OF CHICKEN
- SLOW COOKED RIBS
- COLE SLAW
- RED BLISS POTATO SALAD
- GREEN BEANS SALAD
- CORN ON THE COB
- CORN BREAD
- SLICED DESSERT SELECTION OR ICE CREAM SUNDAE



BEVERAGE AND BAR SERVICE:

NON ALCOHOLIC BEVERAGES-
WE PROVIDE A FULL SERVICE COFFEE AND WATER STATION WITH ALL OF OUR MENUS. FOR ADDITIONAL COFFEE FLAVORS OR BRANDS PLEASE CONTACT THE CATERING MANAGER. WE ALSO OFFER A WIDE RANGE OF BEVERAGES.

- PEPSI
- DIET PEPSI
- MOUNTAIN DEW
- DR PEPPER
- GINGER ALE
- LEMONADE
- SWEET TEA
- UNSWEET TEA
- GREEN TEA
- RASPBERRY TEA

ALCOHOLIC BEVERAGES-
WE PROVIDE A FULLY STOCKED BAR WITH EVERY MENU PURCHASED, PROVIDING AN ARRAY OF WELL, MID, AND TOP SHELF LIQUORS, DOMESTIC AND CRAFT DRAFT AND BOTTLE BEERS, GLASSWARE, MIXERS AND GARNISH AND A CERTIFIED BARTENDER. PLEASE NOTE THAT PLASTIC BARWARE MAY BE USED FOR OUTDOOR AND CERTAIN INDOOR EVENTS

- HOST BAR - PRICES WILL VARY CONTACT CATERING MANAGER
- CASH BAR - GUESTS PAY FOR THEIR OWN BEVERAGES AT MENU COST
- COMBO BAR- PART HOST PART CASH IS AVAILABLE, CONTACT CATERING MANAGER FOR DETAILS

*ALL FOOD PRICING IS SUBJECT TO 6% TAX AND 18% GRATUITY

*ALCOHOL AND BEER PRICES WILL INCLUDE ANY APPLICABLE TAXES AND 18% GRATUITY

VENUE OPTIONS

4 Hours Included in Menu

\$75 per Hour for any Extra Hours

MAIN DINING AREA

Includes 14 tables, Seating of 70-80

BAR AREA

Includes 14 seats at the bar, 9 high-top tables,
Seating of 35

WINDOW DINING AREA

Includes 8 Hi Top tables, Seating of 32

LOWER LEVEL BAR

Seating of 30-40,

\$75 per hour, available in tandem with Outside spaces or Tents

SMALL OUTSIDE TENT

Includes 8 round tables, Seating of 50,
\$2 per guest

LARGE OUTSIDE TENT

Includes round tables, Seating of 200,
\$8 per guest

THE WHOLE FACILITY

Includes 31+tables, Seating of 140+,
Main, Bar, Outside, Window Hi Tops and Lower Bar

MAIN + BAR

Includes 23 tables, Seating of 115+,

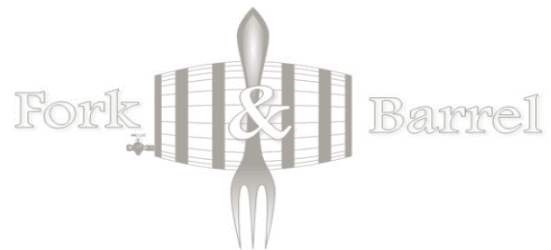
BAR AREA + OUTSIDE SEATING

Includes 15 tables, Seating of 55+

LOWER LEVEL + TENT

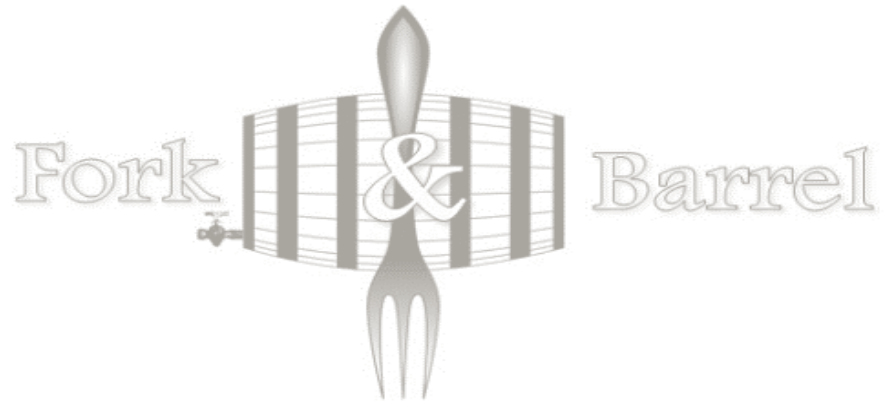
Includes tables, Seating of 55+,

ALL CATERING PACKAGES COME STANDARD WITH PLATES, FLATWARE, GLASSWARE, CHOICE OF BLACK OR WHITE LINEN, WHITE LINEN LIKE NAPKINS, USE OF IN HOUSE CENTERPIECES, 1 SERVER PER 40 BUFFET GUESTS & 1 SERVER PER 25 PLATED DINNER GUESTS, PRESENTATION OF COOKIE TABLE, AND CAKE CUTTING AND SERVING



EXTRAS:

- CUSTOM COLOR TABLECLOTHS & NAPKINS
- GOLF CART RENTAL
- FLORAL CENTERPIECES
- SIGNATURE BEVERAGES & CUSTOM PUNCH
- ICE SCULPTURES
- SPECIALTY MENUS AND BARS
- LATE NIGHT BITES
- VALET PARKING
- COAT CHECK
- AND MORE!



ANY QUESTIONS PLEASE CONTACT US VIA PHONE, EMAIL,
FACEBOOK OR COME VISIT US!