

# Fork Private Dining Room Appetizer Platters



## **SHARE, SAMPLE, SAVOR**

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**Cold Appetizer Platter:** Serves 20 people

**\$49.00**

- **Chilled Prawn Cocktail** (20 Prawns/platter)
  1. Chilled Prawns
  2. Cocktail Sauce for Dipping
  
- **Vegetable Crudit  with Creamy House Made Ranch for Dipping**
  1. Carrots Sticks
  2. Celery Sticks
  3. Bell Pepper Slices
  4. Cucumber Slices
  5. Tomato
  
- **Local Artesian Cheeses**
  1. Variety of Local Artesian Cheeses
  2. City Peanut Shop's Spiced Pecans
  3. Local Stone Fruit
  4. Fresh Seasonal Fruit
  5. Add Chef's House-Made Charcuterie (+20)



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**Hot Appetizer Platter:** Serves 20 people

**\$45.00**

- **Smoked Trout Mouse**
  1. Garlic Crostini with Smoked Trout Mouse and Capers
  
- **“Bloody Mary” Grilled Shrimp Cocktail** (2 Shrimp/Skewer)
  1. Grilled Shrimp
  2. Red & Green Cocktail Sauce for Dipping
  
- **Beef or Chicken Skewers** (2 Pieces/Skewer)
  1. Teriyaki Style Marinade
  
- **Asparagus “Fries”**
  1. Served with House-Made Ranch Dipper