

Indicates a  
Fork Favorite



vegan



vegetarian



dairy free



gluten free



**FORK IN  
THE ROAD**  
at red horse barn








**SMALL  
BITES**

## TRAY PASSED APPETIZERS

Your choice of three of the following to be tray passed for the first hour of the reception. Customer favorites are highlighted.

**WILD MUSHROOM CROSTINI**    
**toast, white bean hummus, wild mushrooms**

CAPRESE TORTELLINI SKEWERS   
cheese tortellini, cherry tomato, olives, fresh mozzarella, artichoke hearts, marinated in a basil pesto

MINI POTATO TAQUITOS     
with a creamy vegan citrus sauce

FIG AND BRIE GRILLED CHEESE   
griddled triangles of fig jam and brie with arugula leaves

MINI SPINACH ARTICHOKE BOWLS   
mini bread bites filled with spinach artichoke dip

BLT CROSTINI  
bourbon bacon jam, tomato, micro greens

**FRIED CHICKEN & WAFFLES**  
**with a sage infused maple syrup in a pipette**

HATCH CHILE CHICKEN EMPANADAS  
shredded chicken, cheese, and charred hatch chile wrapped in puff pastry

**SHORT RIB POP TART**  
**puff pastry, braised shortrib, goat cheese cream & crispy shallots**

**TOMATO SOUP SPOONS**  
**with a floating grilled cheese dumpling with panko and bacon**

## OPTIONAL APPETIZER UPGRADES

Listed upgrade price will be billed separately + in addition to the price quoted in your all-inclusive package.

### HOT CHICKEN SANDWICH

spicy fried chicken, coleslaw, brioche bun, skewered together with a pickle

\*Add \$1/person\*

### AHI POKE BOWLS

bamboo bowls with sushi rice, ahi poke, cucumber ribbons + edamame

\*Add \$1/person\*

### SALMON ON CRISPY RICE

crispy rice, raw spicy salmon, jalapeño, served in mini bamboo boats

\*Add \$1/person\*

### CRAB DEVILED EGGS

deviled eggs with a dijon tarragon yolk filling, topped with crab

\*Add \$1/person\*

### MINI LOBSTER ROLLS

**butter poached lobster served in mini boats with kettle chips**

\*Add \$2/person\*

### SHORT RIB GRILLED CHEESE STICK

braised beef short rib, caramelized onion jam, served over a cup of beef jus for dipping

\*Add \$1/person\*

### MINI BEEF WELLINGTONS

**beef tenderloin wrapped in puff pastry with a mushroom and olive tapenade, sliced and served with a red wine reduction**

\*Add \$2/person\*

### LAMB LOLLIES

argentinian chimichurri

\*Add \$2/person\*





# **BUFFET** **+ PLATED**



meal service



***Buffet Service Included In Your All-Inclusive Package***



***\*\*To upgrade to plated dinner service, add \$10/person before tax/service  
AND an additional 1 server per 40 guests @ \$275.00/each***

# INCLUDED BUFFET OPTIONS

*Please select one of the following beef options:*


**HAND CARVED SANTA MARIA GRILLED TRI TIP**    
tri tip in our Santa Maria spice mixture, seared, smoked, and carved to order,  
served with creamy horseradish and bbq sauces

BRAISED BEEF SHORT RIBS    
juniper braised beef short ribs



FLANK STEAK    
Hand-carved and served with a parsley chimichurri sauce



*Please select one of the following chicken options:*



**BBQ CHICKEN**    
bone-in, skin-on chicken thighs wood fired in our deep pit bbq


GRILLED CHICKEN    
skin-on boneless breast, skin-on bone-in thighs grilled and served with an argentinian chimichurri sauce


GARLIC BRAISED CHICKEN    
skin-on boneless breast, skin-on bone-in thighs braised in a garlic and caper sauce with fresh thyme



Please choose four side dishes (we recommend one starch, one vegetable, one salad + a 4th of your choosing)

\*\*For plated: vegetable & starch to be plated with the chosen entrees and a salad to be served as its own course\*\*



**SMASHED POTATOES**    
with garlic, cream, and whole grain mustard




ROASTED FINGERLING POTATOES   
with caramelized onions + garlic

BAKED POTATO BAR   
with butter, sour cream, cheddar cheese, chives + bacon  
Add \$1.00/person

HERBED RICE    
basmati rice with an herbed butter

**BAKED MACARONI AND CHEESE**   
everyone's favorite macaroni and cheese made with a white cheese sauce and baked

SPRING CAVATELLI PASTA    
cavatelli pasta, asparagus, peas, mushrooms & a parmesan lemon garlic sauce

BBQ BAKED BEANS     
brown sugar bbq baked beans

**OVEN ROASTED SEASONAL VEGETABLES**     
seasonally available vegetables oven roasted with sea salt and black pepper

**Dinner also served with your choice of:  
dinner rolls + butter OR cornbread + honey butter**

"COWBOY CAVIAR" SALAD



black beans, charred corn, tomato, bell pepper, avocado + cilantro in a chili-lime vinaigrette

WATERMELON CUCUMBER SALAD



butter lettuce, cucumber, watermelon, feta, mint, honey lime vinaigrette

CHICKPEA CAESAR SALAD



chopped romaine tossed in a caesar vinaigrette with shaved parmesan, spiced chickpeas, + hand torn croutons

BUTTER LETTUCE SALAD



butter lettuce tossed in a honeyed citrus vinaigrette with citrus segments, caramelized fennel, toasted pistachios, crumbled goat cheese

**FULL BLOOM SALAD**



**spring greens tossed in a white balsamic vinaigrette with strawberries, honeyed toasted almonds, goat cheese, and pickled onions**

WALDORF SALAD



mixed greens, candied pecans, golden raisins, crumbled gorgonzola, dried cranberries, red onion, dijon vinaigrette

***Dinner also served with your choice of:  
dinner rolls + butter OR cornbread + honey butter***



# OPTIONAL BUFFET UPGRADES

*Listed upgrade price will be billed separately + in addition to the price quoted in your all-inclusive package.*

NEW YORK STEAK served with a red wine shallot bordelaise

*\*Add \$4.50/person if replacing standard beef entree option\**

*\*Add \$9.50/person if replacing standard chicken entree option\**

FILET MIGNON served with a balsamic reduction + caramelized onion jam

*\*Add \$4.50/person if replacing standard beef entree option\**

*\*Add \$9.50/person if replacing standard chicken entree option\**

CARAMELIZED SALMON shoyu glazed salmon + lemongrass buerre blanc

*\*Add \$2.50/person if replacing standard beef entree option\**

*\*Add \$7.50/person if replacing standard chicken entree option\**

PAN SEARED HALIBUT served with a lemon buerre blanc + crispy shallots

*\*Add \$2.50/person if replacing standard beef entree option\**

*\*Add \$7.50/person if replacing standard chicken entree option\**

UPGRADE TO PLATED DINNER SERVICE:

*\*Add \$10/person before tax/service charge*

*AND an additional 1 server per 40 guests (billed @ \$275/each)*