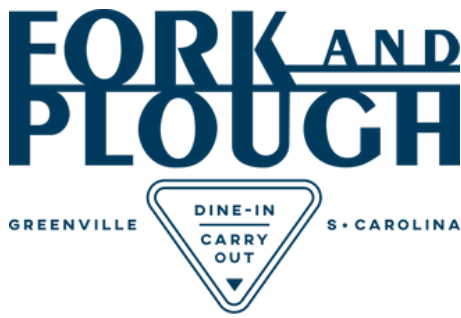




Fill out our catering request form:
forkandplough.com/catering

1629 E North St, Greenville, SC 29607
catering@forkandplough.com | (864) 609-4249

Gluten free, vegan, and custom menus available upon request.

HORS D'OEUVRES

20 piece minimum

PASSED or DISPLAYED

PRICING PER PIECE, SUGGEST 3 PIECES PER GUEST

FISH & SEAFOOD

Jumbo Shrimp Cocktail bloody mary cocktail sauce	3.50
Smoked Salmon Deviled Egg creme fraiche, chives	3.25
Lowcountry Boil Skewers kielbasa, shrimp, potatoes, aioli	3.00
Smoked Trout Dip gougere	3.25
Crab Arancini corn lemon oil	3.00
Bacon-wrapped Scallops garlic aioli	3.50

MEAT & POULTRY

Bacon Wrapped Local Quail mustard q	3.50
Lamb Lollipop mint pesto	5.25
Southwest Chicken Eggrolls ranch dressing	3.50
Bourbon Glazed Meatballs chives	2.75
Fig & Blue Cheese Crostini bacon lardons	2.75
Chicken Satay peanut sauce	3.50
Mini Chicken Biscuit	4.00

VEGETARIAN

Mac & Cheese Bites pepper relish	2.75
Spinach & Artichoke Dip Bites parmesan	2.75
Tomato Pie Tartlets herb ricotta	2.75
Seasonal Soup shooters	2.75
Stuffed Mushroom gorgonzola, roasted red peppers	2.75
Asparagus & Asiago in phyllo	2.75
Stuffed Peppadew ricotta, spinach, parmesan, roasted garlic	3.75

Chef's Choice: Includes one fish/seafood, one meat/poultry, & one vegetarian
\$8++ per guest

DISPLAYED

PRICING PER PERSON

Charcuterie meats, artisanal cheeses, fruit, mustards, pickles, crackers	10.00
Chilled Seafood Display shrimp, crab, mussels, oysters, sauces	24.00
Chilled Beef Tenderloin Platter sliced beef tenderloin horseradish creme fraiche, toast	18.00
Chicken Tender Platter Crispy or grilled ranch and honey mustard	14.00

House Potato Chips & Dips french onion, pimiento cheese, ranch dressing	6.00
Dessert Platter mini pies, truffles, cookies, petit fours	10.00
Pickled Shrimp Platter old bay	15.00

Vegetable Crudite seasonal produce, raw, grilled, served with buttermilk dressing	7.00
Boiled Peanuts hot sauce	3.00
Antipasti Platter chef's selection of cured meats, fresh mozzarella, roasted peppers, olives, pickled vegetables, crostini & mustard	12.00





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BUFFET-STYLE BANQUETS

Pricing is per person

SALADS

Select one

Garden Salad

mixed greens, tomatoes, cucumbers, onions, croutons, ranch and vinaigrette on the side

Signature Salad

mixed greens, seasonal fruit, pecans, crumbled blue cheese, vinaigrette on the side

Caesar Salad

classic caesar, parmesan, croutons

MAINS

Select one

30.00 per person

Eggplant Parmesan (10.00)
marinara, basil

Curry Tofu (10.00)
sauteed vegetables, coconut sauce

40.00 per person

F&P BBQ (14.00)
smoked & pulled pork or chicken sweet rolls, pickles, mustard q. alabama white sauce (14.00)

Pesto-glazed Chicken Breast
parmesan

Crab Cakes (16.00)
mascarpone, chives, remoulade

Add a second main dish for price listed

50.00 per person

Panko Encrusted Salmon (20.00)
dill butter sauce

Grilled Beef Sirloin (20.00)
chimichurri

Smoked Pork Tenderloin (24.00)
mustard jus

SIDES

Select two

Southern-style Green Beans
Mashed Potatoes
Cheese Grits
Creamy Slaw

Squash Casserole
Baked Beans
Sweet Potato Souffle
Collard Greens

Mac & Cheese
Roasted Root Veggies
Brussels Sprouts
F&P Risotto

Add a third side for 6 per person

STATIONS

Pricing is per person

Mac & Cheese 11.00
toppings: bacon, mushrooms, green onions, roasted red peppers

Shrimp & Grits 16.00
toppings: shrimp, kielbasa, bacon, tomato gravy, green onions, cheddar

Mashed Potato Bar 9.00
bacon, cheddar, sour cream, chives, butter Add grass-fed beef pot roast + 5.00

Chicken & Sausage Paella 15.00
peas, tomato, saffron rice, olive oil

CARVING STATION

\$200 chef's fee

Smoked Ham 9.00
Grassfed Prime Rib 18.00
Pork Loin 12.00
Turkey 12.00

chef's assortment served with sweet rolls, horseradish sauce dijon mustard, garlic aioli, red onion, pickles





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PLATED

52.00 PER PERSON

STARTER

CHOOSE 1 OPTION FOR YOUR GUESTS (Soup or Salad)

SOUP

She Crab Soup
sherry, cream, chives

Tomato Bisque (Vegetarian)
basil, grilled cheese croutons

Shrimp Gumbo
andouille, tomatoes, fried okra
garnish

SALAD

Strawberry & Goat Cheese Salad
arugula, pecans, balsamic vinaigrette

Local Bibb Lettuce Salad
cucumber, bacon, fried green tomatoes,
ranch

Hearts of Romaine
classic caesar, parmesan, croutons

Bread Service: +3 per person

ENTRÉE

CHOOSE 2 OPTIONS FOR YOUR GUESTS TO SELECT FROM

Grilled Sirloin Steak
chimichurri

Roasted Airline Chicken Breast
basil pesto

Panko Encrusted Salmon
dill butter sauce

Curry Tofu
sauteed vegetables, coconut sauce

Eggplant Parmesan Napoleon
parmesan, marinara

Smoked Pork Tenderloin
mustard jus

Smoked Pork Chop +6.00
dijon demi

Crab-stuffed Flounder +6.00
dill butter sauce

Grilled Beef Tenderloin +10.00
bordelaise Sauce

SIDES

CHOOSE 2 SIDES SERVED WITH ENTRÉES

Southern-style Green Beans
Mashed Potatoes
Cheese Grits
Creamy Slaw

Squash Casserole
Baked Beans
Sweet Potato Souffle
Collard Greens

Roasted Mac & Cheese
Root Vegetables
F&P Risotto
Brussels Sprouts





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BREAKFAST & BRUNCH BUFFET

AVAILABLE FOR PARTIES OF 25 OR MORE | \$28.00 PER PERSON
OR \$750 MINIMUM

Assorted Muffins
jam

Seasonal Fruit & Greek Yogurt
honey, granola

Scrambled Eggs
vermont cheddar, chives

Brioche French Toast
maple syrup

Hot Stone Ground Grits
Peppered Bacon Sausage Links

Add Hashbrown Casserole +3.00/person
Add Shrimp & Grits +12.00/person

LUNCH

AVAILABLE FOR PARTIES OF 20 OR MORE
OR \$325 MINIMUM

SANDWICHES

SERVED WITH HOUSE CHIPS AND A COOKIE

Cold Deli- 16 per person

Roast Beef & Provolone
lettuce, tomato, red onion and horsey mayo

F&P Italian
salami, ham, capicola, speck, fontina, LTO, balsamic

Turkey & Swiss
spinach, tomato, avocado, paprika aioli, pickled onions

Marinated Portobello
LTO, brie, balsamic onions

Warm- 18 per person

Nashville Hot Chicken Caesar Wrap
chicken, romaine, parmesan, caesar dressing

Cordon Blue Sandwich
chicken tenders, ham, swiss, LTO, honey mustard

Buffalo Shrimp BLT Wrap
bacon, blue cheese, lettuce, mayo

SALADS

SERVED WITH BREAD AND A COOKIE

Vegetarian- 16 per person

House Salad
Tyger River lettuce, tomato, onion, cucumber, pickled okra, cheddar, ranch

Caesar Salad
romaine, croutons, parmesan, bacon, tomato, classic caesar dressing

Spinach Salad
almonds, Mandarin, tomato, red onion, crispy noodles, sesame vinaigrette

Greek Salad
Tyger River lettuce, feta, olives, tomato, cucumber, red onion, balsamic vinaigrette

Protein- 19 per person

Chef Salad
mixed greens, turkey, ham, bacon, egg, red onion, cucumber, tomato, cheddar, pumpkin seeds, ranch

Blackened Shrimp BLT Caesar
bacon, romaine, tomato, croutons, parmesan, classic caesar dressing

Southwest Grilled Chicken Salad
mixed greens, corn, queso fresco, avocado, tomato, bell peppers, pecans, cilantro lime vinaigrette

ADDITIONS

PREMIUM SIDES

+1.50 per person- REPLACES CHIPS

Potato salad

Greek Pasta Salad

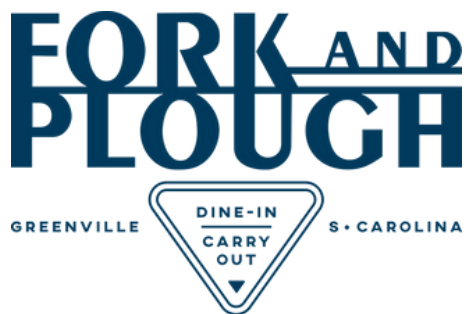
Fruit Salad

Mixed Greens House Salad (+3.50)

BEVERAGES

Tea, Lemonade \$10 per gallon

Canned Soda, Bottled Water \$2.5 each



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DESSERTS

SPECIALTY DESSERTS

PRICE PER PERSON

Seasonal Cobbler ice cream	8.50	Tiramisu espresso, mascarpone	8.00
Warm Chocolate Cake raspberries, whipped cream, caramel	7.00	Chocolate Peanut Butter Cake chocolate sauce	8.00
Key Lime Pie graham cracker crust, whipped cream, raspberry sauce	7.00	Dessert Platter mini pies, truffles, cookies, petit fours	10.00

Custom dessert quotes available upon request.

ADDITIONAL INFORMATION

We provide drop off or full service catering. Please contact catering@forkandplough.com for restaurant buy-outs.

Bartending service available upon request. We do not provide, pick up, nor drop off alcohol.

Executive Chef Fee for Chef Shawn to attend your event: \$300

There is a 20% service charge and 8% Sales Tax applied to full-service catering.

Tastings are \$25 per person and will be credited to your final bill upon booking.

Outside Cake Cutting Fee: \$1.50 per person

Vendor Meals: \$25 per person

