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HORS D'OEUVRES

PASSED

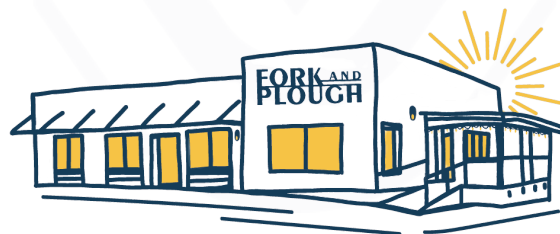
PRICING PER PIECE

FISH & SEAFOOD	MEAT & POULTRY	VEGETARIAN
Jumbo Shrimp Cocktail bloody mary cocktail sauce	Bacon Wrapped Local Quail mustard q	Mac & Cheese Bites pepper relish
Smoked Salmon Deviled Egg creme fraiche, chives	Lamb Lollipop mint pesto	Spinach & Artichoke Dip Bites parmesan
Lowcountry Boil Skewers kielbasa, shrimp, potatoes, aioli	Southwest Chicken Eggrolls ranch dressing	Tomato Pie Tartlets herb ricotta
Smoked Trout Dip gougere	Bourbon Glazed Meatballs chives	Seasonal Soup shooters
Crab Arancini corn lemon oil	Fig & Blue Cheese Crostini bacon lardons	Stuffed Mushroom gorgonzola, roasted red peppers
Bacon-wrapped Scallops garlic aioli	Pork Potstickers soy glaze	Asparagus & Asiago in phyllo
	Chicken Satay peanut sauce	Stuffed Peppadew ricotta, spinach, parmesan, roasted garlic

DISPLAYED

PRICING PER PERSON

Charcuterie meats, artisanal cheeses, fruit, mustards, pickles, crackers	House Potato Chips & Dips french onion, pimiento cheese, ranch dressing	Vegetable Crudite seasonal produce, raw, grilled, served with buttermilk dressing
Chilled Seafood Display shrimp, crab, mussels, oysters, sauces	Dessert Platter mini pies, truffles, cookies, petit fours	Boiled Peanuts hot sauce



FORK AND PLOUGH

GREENVILLE



S · CAROLINA

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

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BUFFET-STYLE BANQUETS

PRICING PER PERSON

SALADS | 5.00

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

Classic "Wedge" Salad

iceberg, bacon, tomatoes, cucumbers, radish, creamy blue cheese dressing

F&P BBQ

smoked & pulled pork or chicken sweet rolls, pickles, mustard q. alabama white sauce

Fried Chicken Strips

honey mustard, ranch dressing

Pesto-glazed Chicken Breast

parmesan

Grilled Beef Sirloin

chimichurri

14.00

12.00

14.00

20.00

Curry Tofu

sauteed vegetables, coconut sauce

Eggplant Parmesan

marinara, basil

Crab-stuffed Flounder

lemon beurre blanc

Crab Cakes

mascarpone, chives, remoulade

10.00

10.00

24.00

16.00

STATIONS

Mac & Cheese

toppings: bacon, mushrooms, green onions, roasted red peppers

11.00

Shrimp & Grits

toppings: shrimp, kielbasa, bacon, tomato gravy, green onions, cheddar

14.00

Mashed Potato Bar

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

9.00

Seafood Paella

shrimp, mussels, crab, sausage, peas, tomato, saffron rice, olive oil

19.00

Chicken & Sausage Paella

peas, tomato, saffron rice, olive oil

15.00

CARVING STATION

\$125 chef's fee

Smoked Ham

Grassfed Prime Rib

Pork Loin

9.00

16.00

12.00

served with sweet rolls, horseradish sauce, dijon mustard, garlic aioli, red onion, pickles

SIDES

Southern-style Green Beans

Mashed Potatoes

Cheese Grits

Creamy Slaw

4.00

4.00

4.00

4.00

Squash Casserole

Baked Beans

Sweet Potato Souffle

Collard Greens

5.00

5.00

5.00

5.00

Mac & Cheese

Roasted Root Veggies

Creamed Corn

Brussels Sprouts

6.00

6.00

6.00

6.00

BRUNCH BUFFET

AVAILABLE FOR PARTIES OF 25 OR MORE AT 28.00/PERSON | 2-HOUR BUFFET

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

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SIT DOWN

48.00 PER PERSON

STARTER

SELECT 2 OPTIONS FOR YOUR GUESTS TO CHOOSE FROM

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

ENTRÉE

SELECT 2 OPTIONS FOR YOUR GUESTS TO CHOOSE FROM

- | | |
|---|--|
| Grilled Sirloin Steak
chimichurri | Semi Boneless Half Chicken +6.00
sundried tomato pesto |
| Roasted Airline Chicken Breast
basil pesto | Smoked Pork Chop +6.00
dijon demi |
| Panko Encrusted Salmon
dill butter sauce | Crab-stuffed Flounder +6.00
dill butter sauce |
| Smoked Pork Tenderloin
mustard jus | Grilled Beef Tenderloin +10.00
bordelaise Sauce |
| Eggplant Parmesan Napoleon
parmesan, marinara | |

SIDES

SELECT 2 SIDES TO BE SERVED WITH ENTRÉES

- | | | |
|-----------------------------------|-----------------------------|-----------------------------|
| Southern-style Green Beans | Squash Casserole | Mac & Cheese |
| Mashed Potatoes | Baked Beans | Roasted Root Veggies |
| Cheese Grits | Sweet Potato Souffle | Creamed Corn |
| Creamy Slaw | Collard Greens | Brussels Sprouts |

DESSERT

SELECT 1 DESSERT

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

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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

STANDARD CAKES

8" Round serves 8-10	45.00	2-Layer Half Sheet* serves 40-50	60.00
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Pricing for standard cakes in vanilla, chocolate, carrot, or red velvet with cream cheese icing. For custom flavors or decorations, add 1.00 per serving.

Custom quotes available for other sizes.

NOTES