FORK AND PLOUGH
GREENVILLE DINE-IN CARRY OUT S. CAROLINA

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 3.50
bloody mary cocktail sauce

Smoked Salmon Deviled Egg 3.25
creme fraiche, chives

Lowcountry Boil Skewers 3.00
kielbasa, shrimp, potatoes, aioli

Smoked Trout Dip 3.25
gougere

Crab Arancini 3.00
corn lemon oil

Bacon-wrapped Scallops 3.50
garlic aioli

MEAT & POULTRY

Bacon Wrapped Local Quail 3.50
mustard q

Lamb Lollipop 5.25
mint pesto

Southwest Chicken Eggrolls 3.50
ranch dressing

Bourbon Glazed Meatballs 2.75
chives

Fig & Blue Cheese Crostini 2.75
bacon lardons

Chicken Satay 3.50
peanut sauce

Mini Chicken Biscuit 4.00

VEGETARIAN

Mac & Cheese Bites 2.75
pepper relish

Spinach & Artichoke Dip Bites 2.75
parmesan

Tomato Pie Tartlets 2.75
herb ricotta

Seasonal Soup 2.75
shooters

Stuffed Mushroom 2.75
gorgonzola, roasted red peppers

Asparagus & Asiago 2.75
in phyllo

Stuffed Peppadew 3.75
ricotta, spinach, parmesan, roasted garlic

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

DISPLAYED

PRICING PER PERSON

Charcuterie 10.00
meats, artisanal cheeses, fruit, mustards, pickles, crackers

Chilled Seafood Display 24.00
shrimp, crab, mussels, oysters, sauces

Chilled Beef Tenderloin Platter 18.00
sliced beef tenderloin
horseradish creme fraiche, toast

Chicken Tender Platter 14.00
Crispy or grilled
ranch and honey mustard

House Potato Chips & Dips 6.00
french onion, pimiento cheese, ranch dressing

Dessert Platter 10.00
mini pies, truffles, cookies, petit fours

Pickled Shrimp Platter 15.00
old bay

Vegetable Crudite 7.00
seasonal produce, raw, grilled, served with buttermilk dressing

Boiled Peanuts 3.00
hot sauce

Antipasti Platter 12.00
chef's selection of cured meats, fresh mozzarella, roasted peppers, olives, pickled vegetables, crostini & mustard



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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

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

Add a second main dish for price listed

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
sauted vegetables, coconut sauce

Eggplant Parmesan Napoleon
parmesan, marinara

Smoked Pork Tenderloin
mustard jus

Smoked Pork Chop +6.00
dijon demi

Crab-stuffed Trout +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
MINIMUM 5 SANDWICHES PER TYPE

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 pick up, drop off or full service catering. Please contact catering@forkandplough.com for private event restaurant buy out information.

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

A variety of food and beverage tasting packages are available.

Chef Shawn event attendance fee : $300

Outside Cake Cutting Fee: $1.50 per person

Vendor Meals: $25 per person



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BAR PACKAGES

SIGNATURE COCKTAILS

Old Fashioned

A timeless blend of bourbon, aromatic bitters, and a touch of sweetness, finished with an orange twist.

Manhattan

A sophisticated combination of whiskey, sweet vermouth, and aromatic bitters, served with a cherry.

Margarita

Tequila, fresh lime juice, and orange liqueur come together for a bright, refreshing classic with the perfect balance of citrus and sweetness.

Daiquiri

refreshing classic made with rum, fresh lime juice, and simple syrup—bright, crisp, and perfectly balanced

Gimlet

A clean and refreshing cocktail featuring gin and fresh lime, with just the right touch of sweetness.

Paloma

Tequila and fresh citrus paired with grapefruit for a bright, refreshing cocktail with a crisp finish.

Mule

A refreshing combination of vodka, fresh lime, and ginger beer, creating the perfect balance of citrus, spice, and sweetness.

Martini

A sophisticated classic featuring gin or vodka and dry vermouth, chilled to perfection and finished with your choice of an olive or lemon twist.

Spritz

Light, bubbly, and refreshing, combining a bright aperitif with sparkling wine and a splash of soda.

Cold Brew Martini

A smooth and indulgent blend of vodka, rich coffee liqueur, and cold brew coffee, shaken until perfectly chilled and frothy.

Beer and Wine Package: $1912.00 | Bartender: $125/bartender

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

Bar Ganish: Cirtus, Cherries, Olives, Pimento Stuffed Olives $2.00/person

Bar Set-up: Soda, Mixters, Juice, and Bitters $8.00/person

Bar Cart: $100

Custom Add Ons: Specialty Ice ,Specialty Stuffed Olives

Custom Cocktails/ Mocktails for $6.00 Per Person