



**THE  
FLAVORED  
FORK**  
BBQ. RUSTIC. ITALIAN.

**Hors D'oeuvres 'N' Appetizers** - starting at \$2.50 pp (25 guest min) flat rate for parties under 25 guests

\* Items with star denote upcharge\*

- Tequila Lime Shrimp Cocktail \*

- Seared Ahi Tuna - black & white sesame - ponzu - wasabi avocado crema \*

- Seasonal Sliced Fresh Fruit

- Cranberry Horseradish Mousse - Phyllo cups

- Tri Colored Tortellini - pesto - balsamic

- Veggie Crudit  Shooters - carrots - asparagus - tri color peppers - jicama - Avocado Ranch

- White Bean Goat Cheese Crostini

- Tenderloin Crostini - balsamic onion - horseradish\*

- Roasted Tomato Bruschetta - herb ricotta

Smokey Buffalo Chicken dip & Waffles - honey sriracha

- Ceviche Shooters - key west shrimp - lump crab \*

- Italian Style Cocktail Meatballs - house BBQ glaze - choose apricot, blueberry or cranberry

- Smoked Salmon Mousse - english cucumber - fresh dill

- Vegetable Spring Rolls - sweet chili

- Huli Huli Chicken kabobs - pineapple

- Artisan Cheese Board - goat cheese mousse w/ fig, brie en croute, assorted infused cheeses; grapes, dried fruits, gourmet breads & crackers. \*

- Domestic Cheese Board - cubed & sliced cheeses - grapes - gourmet crackers

- Charcuterie Board - variety of imported & domestic cheeses - cured sliced meats - dried fruits, olives, gourmet breads & crackers - locally sourced mustards - jams & jellies -

- French Dip Toast Point - thin sliced filet - au jus - garlic toast point - smokey provolone - horsey sauce - \*

- Coffee Rubbed Rib Bites - baby backs split - smoked - blueberry BBQ glaze

- Quiche Bites - choice of - ham & smoked gouda - spinach & asiago - summer squash - smokey bacon & gruyere

- Smoked Mahi Fish Dip - celery - carrots - crackers - jalapenos - Mrs. Macs' Hot Sauce \*

- Antipasto Skewers - genoa salami - serrano ham - provolone - sweet/spicy cornichons

- Shredded Brisket Sliders - pineapple slider bun - pineapple pesto

- Citrus Lump Crab Mousse - mini sweet pepper \*

- Apple Chicken Sausage - buttery puff pastry wrapped - dijon dip

- Goat Cheese Mousse - Dates - local honey

- Conch Fritters - sriracha lime aioli \*

- Hummus - made in house - choice of roasted garlic - olive tapenade - lemon dill - pita wedges, house tortilla - carrots - celery

- Rosemary Garlic Grilled wings

- French Onion Toast Point - thyme infused grilled onions - garlic toast point - smokey provolone

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**Italian Rustic** - Menus starting at 15.00pp - min. 25 guests  
\$20 pp min for parties of 25 and under (subject to service and menu selection)

**Entrées**

- Pollo Caprese - Grilled boneless breast, vine ripe tomatoes, buffalo mozzarella, and aged balsamic
  - Premium Lager Braised Italian Sausage - Roasted garlic, Rapini, and First Pressed Evoo
- Grouper Venezia - Atlantic caught grouper - capers - sun dried tomatoes - artichoke hearts - lemon infused beurre blanc \*
- Italian Grilled Rib Roast - Rubbed with Espresso - fresh herbs - roasted garlic.\*

**Traditional Italian Favorites** - entrees available grilled or traditional

- - Veal Marsala, scallopini, Parmesan\*
- - Chicken Marsala, Francaise or Picatta -
- - Traditional baked ziti - chopped meatballs - mild or spicy Italian sausage (available w/out meat for side dish or vegetarian option)
  - Lasagna- layered w/ meatballs and sausage available w/out meat for vegetarian option)
  - White Lasagna -layered with fresh gardens vegetables - asiago cream sauce - fresh herbs
- Chicken Parmesan - tender chicken breast - herb panko - 3 cheese - house marinara - fresh herbs
  - Eggplant Rollatini - ricotta - smoked ham - Mozzarella - house marinara - fresh herbs
- Penne alla vodka- choice of meatballs, sausage or citrus grilled chicken (vegetarian option)

**Stations**

- Pasta Action Station - choice of pasta, sauces, add meat to create a full entree
- Coal Fired Pizza Bar - choose any 3 pizzas cooked fresh onsite (subject to venue & location of grill placement)
  - Margarita - fresh mozzarella, Roma tomatoes, fresh chopped basil drizzled, arugula with evoo & balsamic reduction
  - Hawaiian - applewood smoked ham, fresh pineapple, smoked Gouda teriyaki drizzle
  - BBQ Chicken - citrus grilled smoked chicken, shredded mozzarella, house smoked BBQ sauce
  - Fully Smoked - coffee rubbed smoked chopped brisket and pork shoulder smoked Gouda, house smoked BBQ sauce
  - Grilled Vegetable Medley- grilled sweet peppers, Vidalia onions, cremini mushrooms, grilled squash & zucchini drizzled with evoo & balsamic.
  - Buffalo Chicken - citrus grilled chicken tossed in buffalo sauce, crumbled bacon, creamy ranch dressing, Colby jack cheese
  - Florentine - sautéed spinach, roasted garlic, herb ricotta cheese & Alfredo sauce, beer braised Italian sausage
  - Rustico - sautéed broccoli rabe (rapini, Italian broccoli),roasted garlic, fresh mozzarella, fresh basil, Evoo drizzle
  - Carbonara- cherrywood smoked bacon, sautéed shallots, sundried tomato béchamel sauce, topped w/ fried eggs
    - Choice of grilled Ciabatta bread or garlic knots
- Add Pasta bar w/ choice of 1 pasta & 2 sauces & chefs to prepare for you and your guests (includes a variety of toppings) \$6 pp additional

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**Italian Rustic** (*continued*) - Menus starting at 15.00pp - min. 25 guests  
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**Sides**

- Primavera
  - Farfalle and Seasonal Local Vegetables
  - Penne alla-Vodka - san marzanos - Tito's vodka - purple basil
  - Butternut Squash Risotto - arborio - aged pecorino - torn Sage
    - Charred Spaghetti Squash - evoo -reggiano
- Steamed Brocollini - chili flakes, lemon infused evoo drizzle - shallots
- Zucchini Provençal - Cremini - Garlic Evoo - Herbs de Provence

**Salads**

- Caesar Salad - shaved asiago - house croutons - caesar
- Roasted Tomato and Burrata Caprese - Heirloom Tomatoes with extra virgin olive oil - aged balsamic - torn basil

**Desserts**

- NY Style Cheesecake - Mascarpone - strawberry Coulis
  - Cannoli's ...enough said... - Chocolate Chips

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**THE  
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**BBQ** - starting @ \$15pp for 2 entrees w sides  
\$20pp min for parties of 25 and under (subject to service and menu selection)

**Entrées**

- MoJo Marinated Pork Shoulder - melt in your mouth tender - house sauces
- Italian Coffee Rubbed Brisket - slow smoked angus brisket - house sauces
  - Free Range Boneless Chicken Thighs - jerk, huli- huli or moJo
- Citrus Grilled Mahi- Mahi with Pineapple/Cucumber Relish - wild caught\*
- Rotisserie Style Whole Chicken - split - jerk, huli huli or mojo - house sauces
  - Coffee Rubbed Ribs - baby back or st.Louis style - house sauces
- Korean BBQ Marinated Flank Steak - Cherry-wood Smoked with house pineapple pesto
  - Cedar Plank Grilled Salmon topped with Meyer Lemon / Dill Aioli
  - Dry Rubbed Rib Tips - house sauces

**Stations**

- BBQ Stir-Fry - Marinated flank steak/skirt - BBQ chopped chicken or Signature Pulled Pork - asian veggies - white rice - steamed buns
  - Whole Smoked Pig - 10-12 hour slow cooked (hawaiian, filipino, cuban style available)
- Street Taco Bar - chopped steak, pork, chicken - yellow rice -sofrito black beans - guac - house salsa - flour & corn tortilla (all the fixins)

**Sides**

- Smokey Baked Beans - chopped meat (vegetarian option available)
- Three Cheese Artisan Mac' - golden buttery parmesan panko topping
  - Southern Style Braised Collards - chopped meats
  - Whipped Tater's - golden buttery smashed yukon's
    - Grilled Vegetables
    - Grilled Roastin' Ears - local honey butter
  - Roasted Green Beans - cherrywood smoked bacon - sweet onions
    - Tri-Color Carrots - dill - Honey Butter
- Au Gratin Potatoes - russet potatoes simmered in a rich asiago cream sauce
  - Confetti Rice - ribbons of garden vegetables
- Saffron Pearl Barley - field Peas - cremini mushroom - roasted garlic

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**BBQ** (*continued*) - starting @ \$15pp for 2 entrees w sides  
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**Salads**

- Sweet Onion Slaw
- House Salad with Toppings - Vinaigrette, or Creamy Dressing
- Italian Pasta Salad

**Desserts**

- Georgia Peach Cobbler with Vanilla Chantilly
  - Key Lime Cheesecake
- Gourmet Dessert Bites - cheesecakes, mousse's, verrine's
- Apple Pie Alamode - honey crisp apples - buttery crust - madagascar vanilla ice cream
- Carrot Cake - incredibly moist carrot cake - Candied persian walnuts - cinnamon cream cheese icing

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**Gourmet Grill** - Menus Starting at \$20pp - min. 25 guests -  
\$30pp min for parties of 25 and under (subject to service and menu selection)

**Entrées**

- Grilled Ahi-Tuna
  1. Asian Style - Sesame Seeds - Pickled Ginger - Wasabi Aioli
  2. Sicilian Style - Olive Tapenade - Grape Tomato - Whole Roasted Garlic
- Espresso Chili Rubbed Tenderloin - carving station - pink peppercorn - frizzled shallots
- Chicken Piscitelli - Maryland crab - wilted spinach - boursin - blistered tomato demi glaze
  - Rosemary Roasted Rack of Lamb - pomegranate coffee reduction - fig jam

**Sides**

- Grilled Asparagus - fresh herbs - balsamic drizzle
- Oven Roasted Brussel Sprouts - pork belly - cipolini onions
  - Roasted Fingerlings - shaved asiago
- Smoked Italian Farro - capers - sundried tomatoes - pinot grigio
  - Roasted Cauliflower - herb butter
  - Twice Baked Potato - leaks - gruyere
  - Croissants - honey butter drizzle
  - Parker Rolls - herb butter

**Stations**

- Fresh Catch station - local fresh catch cooked to order, accompanied with sauces & toppings
- Paella - seafood or chicken - both include smoked sausage - garden veggies - yellow rice - herbs (add lobster, crab claws, prawns at market price)
- Crab Boil - crab of choice - shrimp - smoked sausage - sweet corn - red potatoes - carrots - onions - mushrooms

**Salads**

- Tri-Color Ensalada - Radicchio - Endive - Baby Arugula -
- Wedge Salad - Hearty Iceberg Lettuce with crumbled cherrywood bacon and Roquefort Blue Cheese Dressing

**Desserts**

- Chocolate Mousse - Dark Ghirardelli Chocolate - Chantilly Meringue - Amaretto
  - Creme Brulle Cheesecake bites - salted caramel dip
    - Verinnes/Cordials - assorted flavors available
  - Peach Bread Pudding Bites - bourbon vanilla dip

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