

FORK

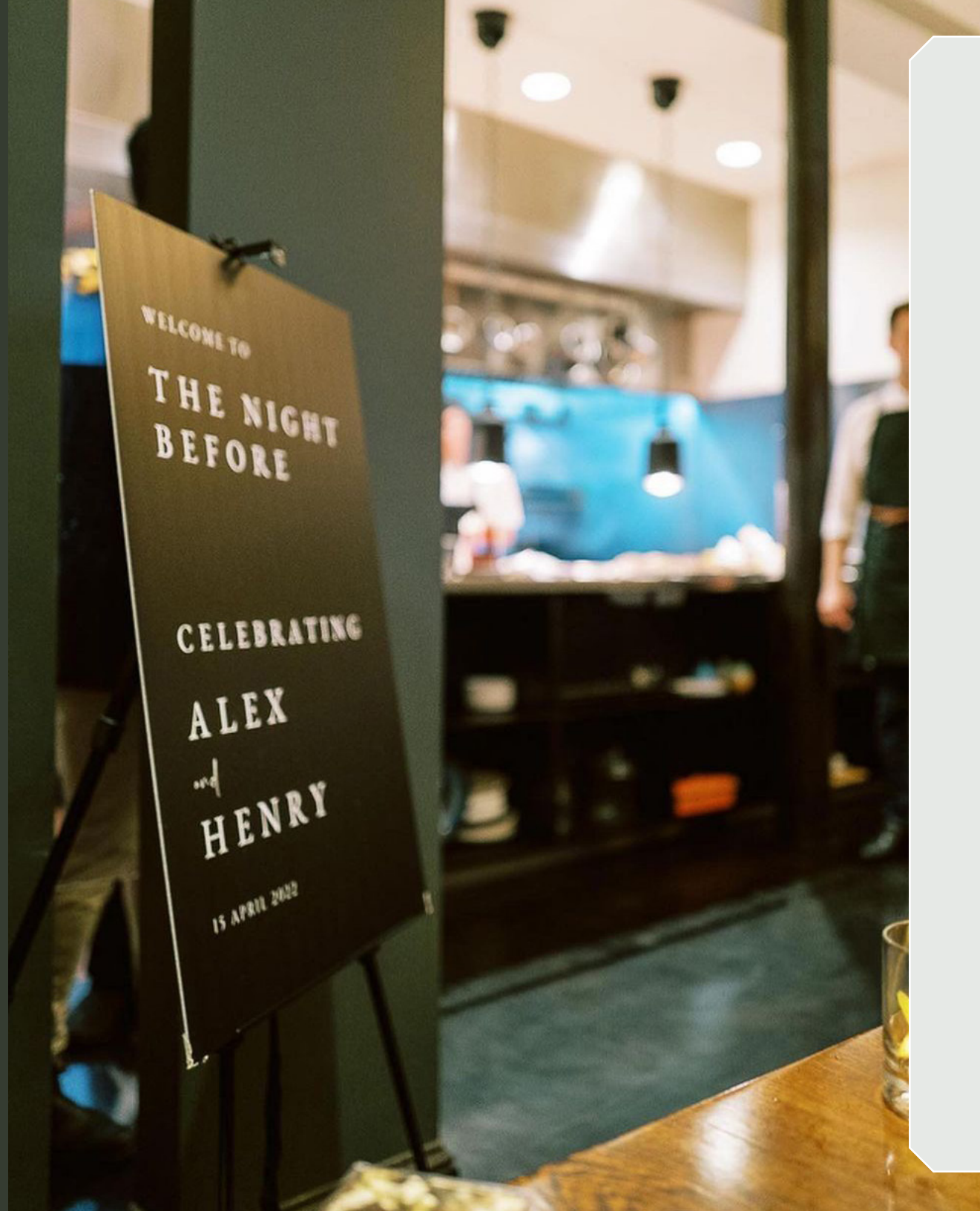
PRIVATE EVENTS



PRIVATE EVENTS AT FORK

Whether you are planning a birthday, rehearsal dinner, or business dinner, Fork's professional and personal team is available to ensure an exceptional experience.

Booking a private dining experience can comfortably accommodate groups of 8 people up to 75 people.



DINNER

PASSED HORS D'OEUVRES ADDITIONAL
CHANGES SEASONALLY

CHOICE OF

CHILLED CUCUMBER SOUP

CORIANDER SEED, FENNEL, POBLANO

YOUNG FARM GREENS

*FIDDLEHEAD FERNS, PUFFED SORGHUM,
MUSTARD VINAIGRETTE, TAHINA*

FLUKE CRUDO

*SOUR CHERRIES, FRESNO CHILES,
ANCHOVY VINAIGRETTE*

COUNTRY PATE

GIARDINIERA, HOUSE MUSTARD, SOURDOUGH

CHOICE OF

SKATE

CORN, HUITLACOCHÉ, ZUCCHINI

ROASTED TOMATO

*ALMONDS, CASTELVETRANO OLIVES,
BROWN BUTTER, CHARRED ONION*

LAMB & SAUSAGE

*SESAME ROMESCO, CHARRED JICAMA,
GREEN TOMATO*

DRY AGED NY STRIP STEAK SERVED FAMILY STYLE FOR 2

FINGERLING POTATOES, CHIMICHURRI

CHOICE OF

CHOCOLATE POT DE CRÈME

COCONUT CUSTARD

PEACH COMPOTE, OAT CRUMBLE

BASQUE CHEESECAKE

BLUEBERRY-TARRAGON COMPOTE, ALMOND-SOURDOUGH CRUMB



HORS D'OEUVRES

SUBJECT TO CHANGE

STATIONARY

CHEESE AND CHARCUTERIE

*THREE TYPES OF CHEESE,
HOUSE MADE CHARCUTERIE -
HOUSE MUSTARD, FRUIT JAM*

DIPS AND SPREADS

*WHITE BEAN HUMMUS, TZATZIKI,
HIGH STREET'S BREADS, OLIVES, CRUDITE*

SLICED TENDERLOIN, MINI ROLLS, CONDIMENTS

BUTLERED

OYSTERS ON THE HALF SHELL

(CAN BE STATIONARY OR PASSED)

CURED STEEL HEAD TROUT, HERBED LABNEH, CUCUMBER

GLAZED PORK BELLY ON SKEWERS

DUCK CONFIT, PICKLED GREEN TOMATO ON TOAST

SALMON RILLETES, OLIVE TAPENADE ON TOAST

CRAB SALAD, RADISHES

WHITE BEAN HUMMUS ON SEEDED TOAST

BEEF AND BOQUERONES

PICKLED CUCUMBER

GOUGÈRES

PARMESAN-RICOTTA



BRUNCH

CHANGES SEASONALLY

CELERY ROOT SOUP

RED WINE POACHED PEAR

CHICORY SALAD

ASIAN PEAR, CANDIED WALNUTS, SHEEP'S BLUE

————— CHOICE OF —————

SUNNY EGGS & HOUSE MADE SCRAPPLE

ROASTED POTATOES, CAULIFLOWER, CHIMICHURRI, TOAST

FRENCH TOAST

APPLES, OAT CRUMBLE, MAPLE SYRUP

GRILLED COBB

*BACON RANCH, AVOCADO, HARD EGG, AGED CHEDDAR
(OPTIONAL ADD CHICKEN)*

BENEDICT

CURED TROUT, BRAISED GREENS, HOLLANDAISE

DRY AGED BURGER

RACLETTE, CARAMELIZED ONIONS, FRIES

DESSERT

HIGH STREET PASTRIES



LUNCH

CHANGES SEASONALLY

SESAME FOCACCIA

OLIVE TAPENADE

YOUNG FARM GREENS

CHERRIES, MUSTARD VINAIGRETTE, TAHINA, PUFFED SORGHUM

————— CHOICE OF —————

COBB SALAD

*BIBB, CHARRED ONION RANCH,
BACON LARDONS, AVOCADO, HARD EGG,
AGED CHEDDAR
(OPTIONAL ADD CHICKEN)*

B.L.T.

*HOUSE MADE PORK BELLY,
HEIRLOOM TOMATO, SPICY AIOLI*

SEARED SKATE

*SUCCOTASH, CORN, BLACK EYED PEAS,
CHERRY TOMATOES*

DRY AGED BURGER

RACLETTE, CARAMELIZED ONIONS, FRIES

DESSERT



BEVERAGES

WINES

*OUR AWARD-WINNING WINE PROGRAM OFFERS
WINES BY THE GLASS AND BOTTLE*

SPIRITS

SIGNATURE COCKTAILS AND OPEN BAR

BEERS

*SELECTION OF LOCAL, INTERNATIONAL AND
ARTISANAL BREWS*

ZERO PROOF

SELECTION OF CURATED, NON-ALCOHOLIC BEVERAGES

*CUSTOMIZED WINE PAIRING AVAILABLE. ASK OUR BEVERAGE
DIRECTOR'S TOP RECOMMENDATIONS.*

FORK

306 MARKET ST, PHILADELPHIA, PA 19106

(215) 625-9425

FORKRESTAURANT.COM

PLAN YOUR EVENT WITH US

TEAM BUILDING
COLLABORATIONS
CHEFS DINNERS
COCKTAIL RECEPTIONS
SPEAKER DINNERS OR LUNCHEONS
WEDDING OR BRIDAL SERVICES

ADDITIONAL SERVICES

AUDIO VISUAL
FLORAL DESIGN
MUSIC
WINE PAIRING
PLACE CARDS
TABLE NUMBERS
PERSONALIZED MENUS
CUSTOM SEATING ARRANGEMENTS
PARTING GIFTS