



# TWO LEFT FORKS PRIVATE EVENTS

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Let us help you celebrate your next occasion at Two Left Forks.

We invite you to host events of all kinds: a Corporate Meeting, Business Lunch or Dinner, Holiday Party, Rehearsal Dinner, Wedding Reception, Bridal Shower, Baby Shower, Birthday, Graduation or Anniversary.

We will provide you and your guests an exceptional neighborhood atmosphere where you can share a memorable dining experience with those who matter most. Select a Limited Plated Menu or Cocktail Reception Menu with Stationary Appetizers.

We have two private dining areas available. \*Restaurant buyout available if desired\*

## - WATERFALL PATIO -

Our Waterfall Patio is an enclosed, covered patio with built-in heaters and ceiling fans with seating for up to 55 guests. This patio also has AV capabilities with a 60" HD flat screen TV if you wish to have a slideshow or presentation.

## - FIREPLACE PATIO -

Our Fireplace Patio is an uncovered patio with large umbrellas, tables and two fire pits with seating for up to 50 guests. Enjoy both patios for your event! Host cocktails and appetizers fireside and then transition to the waterfall patio for dinner service.

**\*Room rental fees apply\***

Feel free to bring decorations, florals, table runners, balloons etc. Table linens available for an additional charge.

Enclosed are the Private Dining menus. If you have any further questions, we would be more than happy to assist you in the booking and planning process of your Private Event at Two Left Forks.

**WE LOOK FORWARD TO SERVING YOU!**

# STATIONARY APPETIZERS

EACH PLATTER SERVES 25 GUESTS

## **SHORT RIB SLIDERS 85**

*Short Rib, Horseradish Aioli, Crispy Onions*

## **PROSCIUTTO WRAPPED ASPARAGUS 75**

*Goat Cheese Mousse, Balsamic Reduction*

## **SHRIMP COCKTAIL 80**

*2 per person, Cocktail Sauce*

## **TRUFFLE MAC & CHEESE 100**

*Black Truffle, Gouda, Gruyere*

## **BLISTERED SHISHITO PEPPERS 75**

*Grilled Lemon, Roasted Garlic Aioli*

## **CRUDITÉ 75**

*Assortment of Fresh Vegetables, Buttermilk Ranch*

## **FRESH FRUIT DISPLAY 100**

*Chef's Selection of Seasonal Fruit and Berries*

## **CHEESE PLATTER 125**

*Four Cheese Assortment, Crackers, Nuts & Berries Add Prosciutto \$50*

## **HOUSE-MADE GUACAMOLE 100**

*Roasted Tomato Salsa, House-made Corn Tortilla Chips*

## **HOUSE-MADE HUMMUS 75**

*Warm Pita Bread*

## **CLASSIC BRUSCHETTA 75**

*Diced Tomatoes, Garlic, Basil, Balsamic, Pita Crisps*

## **MIXED GREEN SALAD 75**

*Tomatoes, Cucumbers, Balsamic Vinaigrette*

## **CLASSIC CAESAR SALAD 75**

*Shredded Parmesan, Herbed Croutons, House-Made Caesar Dressing*

## **TACO BAR 18/PERSON**

*Corn Tortillas | Seasoned Beef | Marinated Chicken | Onion, Cilantro, Lettuce, Cheese, Salsa*

## **LOLLIPOP LAMB CHOPS 140**

*Lamb Chops, Balsamic Reduction*

## **CAPRESE BITES 75**

*Sliced Cherry Tomatoes, Mozzarella, Basil, Balsamic Reduction*

\*All menu items and prices are subject to change, based upon availability.\*

# FAMILY STYLE APPETIZERS

AVAILABLE FOR PLATED MENU OPTIONS ONLY

## BITES

**LOLLIPOP LAMB CHOPS 10**

*Lamb Chops, Balsamic Reduction*

**STUFFED EGGPLANT 9**

*Mascarpone, Ricotta, Pesto, Balsamic Reduction*

**CALAMARI MARTINI 10**

*Fried Calamari, Served With Wasabi Aioli & Thai Chili Sauce*

**SALMON TATAKI 10**

*Marinated Salmon Belly,  
Hot Soy Sake Sesame Oil, Jalapeño*

**CAPRESE BITES 9**

*Sliced Cherry Tomatoes, Mozzarella,  
Basil, Balsamic Reduction*

**PROSCIUTTO WRAPPED GREEN ASPARAGUS 9**

*Goat Cheese Mousse, Balsamic Reduction*

## SHARES

**AHI STACK 15**

*Mango, Cucumber, Avocado, Sesame Seaweed Salad,  
Ginger Soy Sauce, Crispy Wontons*

**BLISTERED SHISHITO PEPPERS 12**

*Grilled Lemon, Roasted Garlic Aioli*

**BACON WRAPPED SHRIMP 14**

*Mango & Papaya Slaw, Mango BBQ Sauce*

**SEARED FLAT IRON STEAK 18**

*Served With Horseradish Cream & Chimichurri Sauce*

**SAUTÉED CLAMS 18**

*White Wine Lemon Garlic Sauce, Herb Ciabatta*

**SPINACH ARTICHOKE DIP 14**

*Cream Cheese, Mozzarella,  
Served with Crostinis*

**TLF TRUFFLE MAC 'N CHEESE 14**

*Black Truffle, Smoked Gouda, Gruyère*

**SHORT RIB POUTINE 14**

*House Made Fries, Short Rib, Sautéed Mushrooms,  
Caramelized Onions, Beurre Blanc, Smoked Gouda*

**BRUSSEL SPROUTS 12**

*Sautéed Brussel Sprouts, Garlic, Bacon*

**HEIRLOOM TOMATO &  
BURRATA SALAD 12**

*Balsamic Reduction, Pickled Red Onions, Micro Basil*

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# PLATED BRUNCH MENU

AVAILABLE SATURDAYS AND SUNDAYS | 10AM - 2PM

CHOOSE UP TO 6 ENTRÉES

PRICING IS A LA CARTE

## 3 EGGS YOUR WAY 12

Choose Your Style of Eggs, Sausage Links & Bacon  
Served with Breakfast Potatoes

## BREAKFAST POUTINE 13

Scrambled Eggs served over  
Breakfast Potatoes, Sautéed Mushrooms, Caramelized Onions,  
Chipotle Hollandaise, Three Cheese Blend

## CLASSIC PANCAKES 11

Buttermilk Pancakes, French Vanilla Chantilly  
Add: Chocolate Chips / Blueberries / Bananas Fosters +2

## DENVER OMELETTE 13

Ham, Caramelized Onions and Roasted Bell Peppers  
Served with Breakfast Potatoes

## BACON SPINACH OMELETTE 14

Crispy Chopped Bacon, Sautéed Spinach,  
Blistered Heirloom Tomatoes, Cheddar Cheese  
Served with Breakfast Potatoes

## GARDEN VEGGIE OMELETTE 13

Sautéed Spinach, Asparagus, Roasted Bell Peppers,  
Mushrooms, Parmesan Cheese, Egg Whites  
Served with Breakfast Potatoes

## SHORT RIB BENEDICT 16

Braised Short Rib, Salsa, Poached Eggs,  
Avocado, Chipotle Hollandaise  
Served with Asparagus and Breakfast Potatoes

## CLASSIC BENEDICT 14

Ham, Poached Eggs, Crispy Prosciutto, Hollandaise  
Served with Asparagus and Breakfast Potatoes

## BREAKFAST BURRITO 14

Bacon, Sausage, Breakfast Potatoes, Scrambled Eggs,  
Cheddar & Monterey Jack Cheese Mix  
Served with Salsa on the Side

## TLF BURGER 18

100% Angus Patty, Swiss Cheeses, Caramelized Onions  
Lettuce, Tomato, Pickles, House Spread on Ciabatta  
Choice of: House Made Fries or Caesar Salad

## PRIME RIB CIABATTA 18

Roasted Prime Rib, Watercress, Horseradish Cream,  
Melted Gruyere Cheese, Au Jus  
Choice of: Herb Parmesan Fries or Caesar Salad

## BLTA 16

Crispy Apple-Wood Smoked Bacon,  
Romaine Lettuce, Garlic Aioli, Tomatoes and Avocado  
Served with Choice of: Herb Parmesan Fries or Caesar Salad

## FISH TACOS 16

Beer Battered Seasonal Fish, Housemade Baja Sauce  
Napa Cabbage, Chips and Salsa

## ROASTED BEET & GOAT CHEESE SALAD 13

Spinach, Candied Walnuts, Citrus Vinaigrette  
Add: Chicken/Shrimp/Salmon 6/8/10

## CAESAR SALAD 12

Shredded Parmesan, Herbed Croutons, Crispy Baked Parmesan,  
House - Made Caesar Dressing  
Add: Chicken / Shrimp / Salmon 6 / 8 / 10

## BLACKEND AHI TUNA NICOISE SALAD 23

Green Beans, Heirloom Cherry Tomatoes,  
Hard boiled Egg, Niçoise Olives,  
Roasted Fingerling Potatoes, Roasted Shallot Vinaigrette

## GRILLED ANGUS FLAT IRON STEAK SALAD 22

Heirloom Cherry Tomatoes, Roasted Red Peppers, Blue Cheese,  
Pickled Red Onion, Roasted Shallot Vinaigrette

## CHOPPED COBB SALAD 14

Chopped Romaine Lettuce, Hard Boiled Egg,  
Apple-wood Smoked Bacon, Avocado, Tomato,  
Gorgonzola, Champagne Vinaigrette  
Add: Chicken / Shrimp / Salmon 6 / 8 / 10

## DRINKS

### BOTTOMLESS MIMOSAS \$15

Add A Craft Of: Chambord, Giffard Peach Liqueur, Giffard  
Grapefruit Liqueur, Or Giffard Elder Flower Liqueur \$10

### BLOOD ORANGE MIMOSA \$10

Opera Prima Brut, Blood Orange Puree  
Zonin Prosecco +\$2

### BLOODY MARY \$10

Well Made Vodka with Our Signature Bloody Mary Mix  
Titos Vodka +\$2

### HABENERO MARY \$10

Hanson Hand Crafted Organic Habanero  
Vodka Mixed With Our Signature Bloody Mary Mix

### MANGO MICHELADA \$7

Golden Road Mango Cart Wheat Ale  
Mixed With Our Signature Bloody Mary Mix

### BERRY GOOD MULE \$10

Hanson Boysenberry Organic Vodka, Ginger Beer,  
Fresh Lime And A Splash Of Chambord

### SAKE SUMMER \$9

Nigori Sake (Rice, Vanilla, Coconut)  
Pineapple Juice

### FEATURING

### BLK COLD BREW COFFEE \$5

Southern California's Smoothest Micro Brewed Craft Coffee

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# PLATED LUNCH MENU

CHOOSE UP TO 6 ENTRÉES

PRICING IS A LA CARTE

## FISH TACOS 16

*Beer Battered Seasonal Fish, Baja Sauce, Napa Cabbage,  
Served with Fresh Made Chips and Salsa*

## ROASTED BEET & GOAT CHEESE SALAD 13

*Spinach, Candied Walnuts, Citrus Vinaigrette  
Add: Chicken/Shrimp/Salmon 6/8/10*

## CAESAR SALAD 12

*Shredded Parmesan, Herbed Croutons, Crispy Baked Parmesan,  
House - Made Caesar Dressing  
Add: Chicken/Shrimp/Salmon 6/8/10*

## BLACKEND AHI TUNA NICOISE SALAD 23

*Green Beans, Heirloom Cherry Tomatoes, Hard boiled Egg,  
Niçoise Olives, Roasted Fingerling Potatoes, Roasted Shallot Vinaigrette*

## GRILLED ANGUS FLAT IRON STEAK SALAD 22

*Heirloom Cherry Tomatoes, Roasted Red Peppers, Blue Cheese,  
Pickled Red Onion, Roasted Shallot Vinaigrette*

## CHOPPED COBB SALAD 14

*Chopped Romaine Lettuce, Hard Boiled Egg, Apple-wood Smoked Bacon,  
Avocado, Tomato, Gorgonzola, Champagne Vinaigrette  
Add: Grilled Chicken/Grilled Shrimp/Salmon 6/8/10*

## ROASTED CHICKEN BREAST 25

*Truffle Risotto, Forest Mushrooms, Brown Butter Beurre Blanc*

## GRILLED SALMON 28

*Roasted Sweet Potatoes, Sautéed Garlic Spinach,  
Beurre Blanc, Balsamic Reduction*

## BLTA 16

*Crispy Apple-Wood Smoked Bacon,  
Romaine Lettuce, Garlic Aioli, Tomatoes and Avocado  
Served with Choice of: Herb Parmesan Fries or Caesar Salad*

## PRIME RIB CIABATTA 18

*Roasted Prime Rib, Watercress, Horseradish Cream, Melted Gruyere Cheese, Au Jus  
Served with Choice of: Herb Parmesan Fries or Caesar Salad*

## 9 OZ. AGED ANGUS NY STRIP 33

*Blue Cheese Mashed Potatoes, Garlic Sautéed Spinach,  
Brandy Shiitake Mushroom Demi-Glace*

## TLF BURGER 18

*100% Angus Patty, Swiss Cheeses, Carmelized Onions  
Lettuce, Tomato, Pickles, House Spread on Ciabatta  
Choice of: House Made Fries or Caesar Salad*

## GRILLED CHICKEN SANDWICH 18

*Grilled Chicken Breast, Mixed Greens, Red Onion,  
Tomato, Pesto, Swiss Cheese,  
Served with Choice of: Herb Parmesan Fries or Caesar Salad*

## ZUCCHINI PARMESAN 17

*Zucchini, Mozzarella, Parmesan, Marinara Sauce, Basil Oil*

## VEGETARIAN STACK 16

*Roasted Potatoes, Roasted Mixed Vegetables,  
Sautéed Mushrooms, Sautéed Spinach, Red Pepper Purée*

## TRUFFLED RISOTTO 18

*Truffle Risotto, Sautéed Spinach, Mushrooms,  
Asparagus, Carrots, Beurre Blanc*

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# PLATED DINNER MENU

CHOOSE UP TO 2 STARTERS & 6 ENTRÉES

PRICING IS A LA CARTE

## STARTERS

**CAESAR SALAD 6**

**MIXED GREEN SALAD 6**

**FRENCH ONION SOUP 8**  
*Crouton, Swiss Cheese*

**SOUP DU JOUR 8**

## ENTRÉES

**28 DAY AGED ANGUS FILET 36**

*Grilled Asparagus, Rosemary Red Potatoes,  
Crispy Onions, Cabernet Sauvignon Demi-Glace*

**9 OZ. AGED ANGUS NY STRIP 33**

*Blue Cheese Mashed Potatoes, Garlic Sautéed Spinach,  
Brandy Shiitake Mushroom Demi-Glace*

**TLF BURGER 18**

*100% Angus Patty, Swiss Cheeses, Carmelized Onions  
Lettuce, Tomato, Pickles, House Spread on Ciabatta  
Choice of: House Made Fries or Caesar Salad*

**ZUCCHINI PARMESAN 17**

*Zucchini, Mozzarella, Parmesan, Marinara Sauce, Basil Oil*

**VEGETARIAN STACK 16**

*Roasted Potatoes, Roasted Mixed Vegetables,  
Sautéed Mushrooms, Sautéed Spinach, Red Pepper Purée*

**TRUFFLED RISOTTO 18**

*Truffle Risotto, Sautéed Spinach, Mushrooms,  
Asparagus, Carrots, Beurre Blanc*

**ROASTED CHICKEN BREAST 25**

*Truffle Risotto, Forest Mushrooms, Brown Butter Beurre Blanc*

**GRILLED SALMON 28**

*Roasted Sweet Potatoes, Sautéed Garlic Spinach,  
Beurre Blanc, Balsamic Reduction*

**RACK OF LAMB 55**

*Pistachio Crusted, Garlic Smashed Potatoes,  
Sautéed Garlic Spinach, Horseradish Demi-Glace*

**BRAISED SHORT RIB 30**

*Blistered Heirloom Tomatoes, Grilled Asparagus,  
Garlic Mashed Potatoes, Horseradish Cream,  
Cabernet Sauvignon Demi-Glace*

**SEAFOOD CIOPPINO 30**

*Shrimp, Mussels, Clams, Seasonal Fish,  
Saffron Tomato Broth, Garlic Toast*

**SEARED DIVER SCALLOPS 30**

*Maple Bacon Brussel Sprouts, Spicy Carrot Purée, Beurre Blanc*

**ALASKAN HALIBUT 32**

*Parmesan Risotto, Bacon Garlic Green Beans,  
Brown Butter Beurre Blanc*

**ROASTED BEET & GOAT CHEESE SALAD 13**

*Spinach, Candied Walnuts, Citrus Vinaigrette  
Add: Chicken/Shrimp/Salmon 6/8/10*

**BLACKEND AHI TUNA NICOISE SALAD 23**

*Green Beans, Heirloom Cherry Tomatoes, Hard boiled Egg,  
Niçoise Olives, Roasted Fingerling Potatoes,C  
Roasted Shallot Vinaigrette*

**GRILLED ANGUS FLAT IRON STEAK SALAD 22**

*Heirloom Cherry Tomatoes, Roasted Red Peppers, Blue Cheese,  
Pickled Red Onion, Roasted Shallot Vinaigrette*

\*All menu items and prices are subject to change, based upon availability.\*



# TWO LEFT FORKS

PRIX FIXE | \$42 PER PERSON

## FIRST COURSE

### ROCKET SALAD

*Arugula, Strawberries, Goat Cheese, Balsamic Vinaigrette*

## SECOND COURSE

CHOICE OF:

### ROASTED CHICKEN BREAST

*Truffle Risotto, Forest Mushrooms, Brown Butter Beurre Blanc*

### BRAISED SHORT RIB

*Blistered Heirloom Tomatoes, Grilled Asparagus,  
Garlic Mashed Potatoes, Horseradish Cream,  
Cabernet Sauvignon Demi-Glace, Onion Ring*

### GRILLED SALMON

*Roasted Sweet Potatoes, Sautéed Garlic Spinach,  
Beurre Blanc, Balsamic Reduction*

### ZUCCHINI PARMESAN

*Zucchini, Mozzarella, Parmesan, Marinara Sauce, Basil Oil*

### 28 DAY AGED ANGUS FILET + \$5

*Grilled Asparagus, Potatoes Au Gratin,  
Crispy Onions, Cabernet Sauvignon Demi-Glace*

## THIRD COURSE

CHOICE OF:

### RASPBERRY CHEESECAKE

### CHOCOLATE CAKE

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*\*  
For parties of 8 or more, a gratuity of 20% is automatically added • Menu Items are subject to change