



TWO LEFT FORKS PRIVATE EVENTS

6511 QUAIL HILL PKWY,
IRVINE, CA 92603
EVENTS@TWOLEFTFORKS.COM
WWW.TWOLEFTFORKS.COM

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. Choose a Custom 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 60

Goat Cheese Mousse, Balsamic Reduction

SHRIMP COCKTAIL 75

2 per person, Cocktail Sauce

TRUFFLE MAC & CHEESE 100

Black Truffle, Gouda, Gruyere

BLISTERED SHISHITO PEPPERS 65

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, Sliced Cucumbers

CLASSIC BRUSCHETTA 75

Diced Tomatoes, Garlic, Basil, Balsamic, Pita Crisps

MIXED GREEN SALAD 65

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

FAMILY STYLE APPETIZERS

AVAILABLE FOR PLATED MENU OPTIONS ONLY

BLISTERED SHISHITO PEPPERS 10

Grilled Lemon, Roasted Garlic Aioli

PROSCIUTTO WRAPPED GREEN ASPARAGUS 12

Goat Cheese Mousse, Balsamic Reduction

SALMON TATAKI 12

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

HEIRLOOM TOMATO & 12

BURRATA SALAD

Balsamic Reduction, Pickled Red Onions, Micro Basil

SHORT RIB POUTINE 11

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

SAUTEED CLAMS 13

White Wine Lemon Garlic Sauce, Herb Ciabatta Points

AHI STACK 14

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

BACON WRAPPED SHRIMP 13

Mango & Papaya Slaw, Mango BBQ Sauce

TLF TRUFFLE MAC 'N CHEESE 13

Black Truffle, Smoked Gouda, Gruyère

SHORT RIB SLIDERS 10

Short Rib, Horseradish Aioli, Crispy Onions

PLATED BRUNCH MENU

AVAILABLE ON WEEKENDS ONLY

ENTRÉES

CHOOSE UP TO 6 ENTRÉES

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 15

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

TLF BURGER 17

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 17

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

FISH TACOS 15

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

ROASTED BEET & GOAT CHEESE SALAD 12

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 Beens, 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 15

Chopped Romaine Lettuce, Hard Boiled Egg,
Apple-wood Smoked Bacon, Avocado, Tomato,
Gorgonzola, Champagne Vinaigrette
Choice of: Cold Poached Shrimp or Chicken

BLTA 14

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

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

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

PLATED LUNCH MENU

CHOOSE UP TO 6 ENTRÉES

ENTRÉES

FISH TACOS 15

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

ROASTED BEET & GOAT CHEESE SALAD 12

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 15

Chopped Romaine Lettuce, Hard Boiled Egg, Apple-wood Smoked Bacon,
Avacado, Tomato, Gorgonzola, Champagne Vinaigrette
Choice of: Cold Poached Shrimp or Chicken

ROASTED CHICKEN BREAST 24

Truffle Risotto, Forest Mushrooms, Brown Butter Beurre Blanc

GRILLED SALMON 27

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

BLTA 14

Crispy Apple-Wood Smoked Bacon,
Romaine Lettuce, Garlic Aioli, Tomatoes and Avocado
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 17

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 17

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

ROASTED RED PEPPER PAPPARDELLE 17

Pappardelle Pasta, Roasted Red Pepper, Sautéed Spinach,
Asparagus, Parmesan Cream, Sautéed Mushrooms

VEGETARIAN STACK 15

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

TRUFFLED RISOTTO 16

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

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

PLATED DINNER MENU

CHOOSE UP TO 3 STARTERS & 6 ENTRÉES

STARTERS

ROASTED BEET & GOAT CHEESE SALAD 6

Spinach, Candied Walnuts, Citrus Vinaigrette

CAESAR SALAD 6

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

MIXED GREEN SALAD 6

HEIRLOOM TOMATO & BURRATA SALAD 6

Balsamic Reduction, Pickled Red Onions, Micro Basil

FRENCH ONION SOUP 8

Crouton, Swiss Cheese

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 17

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

ROASTED RED PEPPER PAPPARDELLE 17

*Pappardelle Pasta, Roasted Red Pepper, Sautéed Spinach,
Asparagus, Parmesan Cream, Sautéed Mushrooms*

VEGETARIAN STACK 15

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

TRUFFLED RISOTTO 16

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

ROASTED CHICKEN BREAST 24

Truffle Risotto, Forest Mushrooms, Brown Butter Beurre Blanc

GRILLED SALMON 27

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

BRAISED SHORT RIB 27

*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 12

*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*