



forte

**BUFFET  
MENU PACKAGES**



## Entrées

Freshly baked artisan bread rolls

Antipasto Selection: To include sliced Italian salumi, marinated olives, dips, crisp breads & pickled vegetables

Asparagus, goats cheese & parmesan tartlet w fennel & roquette salad (v)

Butternut pumpkin & sage ravioli w a hazelnut & lemon butter (v)

Spinach & ricotta cannelloni served w tomato & basil coulis (v)

Pumpkin gnocchi w wilted spinach, parmesan & napolitana sauce (v)

## Salads

Aegean coleslaw, celery, shredded cabbage, currants, capsicum, walnuts (v, gf)

Mediterranean chickpeas, red peppers, beans & artichokes, herb dressing (v, df, gf)

Moroccan pearl cous cous salad, caramelised pumpkin, mint & sweet paprika (v)

Glass noodle salad, carrot, coriander, mint, sesame, lime & chilli dressing (v, df, gf)

Rocket, pear & parmesan salad, white balsamic vinaigrette (v, gf)

Mignonette & butter leaf, avocado, cucumber & grape tomatoes (v, gf)

Baby cos leaf caesar, garlic croutons, egg & crispy bacon

Baby spinach, fetta, semi dried tomato, pinenuts, citrus dressing (v, gf)

# Entrées & Salad



## Mains

Salt crust crackling pork belly, ginger, chilli & star-anise caramel (gf)

Mustard & pepper glazed beef sirloin, merlot & eschalot jus (gf)

Dukkah spiced grain fed lamb rump, minted yoghurt (gf)

Beef cheeks bourgingon, lardons & button mushrooms (gf)

Corn fed chicken breast, sweet corn, basil & wood fired peppers (gf)

Chicken, dry aged chorizo & borlotti bean cassoulet (gf)

Orrechiette pasta, duck & mushroom ragout

Bbq'd quail, radicchio, roasted apples, balsamic (gf)

Pan roasted Tasmanian salmon, pico de galo salsa (gf)

Crisp-skin Cone Bay barramundi fillets, saffron & fennel nage (gf)

Chargrilled swordfish steak, tarragon salsa, vine tomatoes

Ravioli of prawn, chilli, lime & lemongrass

## Hot Accompaniments

Paris mash

Maple roasted sweet potato, thyme & black pepper (v, df, gf)

Goats cheese, black pepper & potato gnocchi (v)

Roasted chats, sea salt, rosemary & garlic & extra virgin olive oil (v, gf, df)

Roasted root vegetables w balsamic & honey glaze (v)

Steamed baby beans w lemon, chilli & garlic (gf)

Steamed broccoli w herb butter & cracked black pepper (gf)

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# Mains



## Desserts

Strawberry & rhubarb short cakes

Raspberry brownies

Mini cup cakes

Mini chocolate éclairs

Banana & passionfruit cakes

Double chocolate & coconut brownie

Orange & coconut cakes (gf)

Rhubarb & apple crumble

Chocolate ganache tartlets

Tiramisu cake

## Coffee & Tea

Fair trade & organic coffee, teas & infusions

Espresso coffee available on request

## Cheese Board Platter

Cheddar, brie & blue served w fresh and dried fruits, crisp breads & quince paste

## Please Note:

A surcharge will apply for Sundays & public holidays

Menu items are seasonal, with changes made regularly subject to produce availability

# Desserts



## Classic Package

Your selection of one sparkling, one white and one red wine. The package includes one light beer, one full strength beer, sparkling mineral water and orange juice.

### Sparkling

NV Tatachilla Sparkling, McLaren Vale, SA

NV De Bortoli Willowglen Sparkling Brut, Riverina, VIC

NV The Habitat Sustainable Sparkling Brut, South Eastern Australia

### White

NV Tatachilla Semilion Sauvignon Blanc, McLaren Vale, SA

2011 De Bortoli Willowglen Semillon Sauvignon Blanc, Riverina, VIC

2010 The Habitat Sustainable Chardonnay, South Eastern Australia

### Red

NV Tatachilla Shiraz Cabernet, McLaren Vale, SA

2009 De Bortoli Willowglen Cabernet Merlot, SA

2010 Leeuwin Estate Cabernet Merlot, Margaret River, WA

### Beer

Heineken

Hahn Premium Light

### Soft Beverages

Sparkling Mineral Water

Orange Juice

## Deluxe Package

Your selection of one sparkling, one white and one red wine. The package includes one light beer, two full strength beers, sparkling mineral water and orange juice.

### Sparkling

NV Ninth Island Sparkling, Tamar Valley, Tasmania  
Croser NV, Adelaide Hills, SA

### White

2010 Philip Shaw No 19 Sauvignon Blanc, Orange, NSW

2010 Red Claw Pinot Grigio, Mornington Peninsula, VIC

2008 Logan Chardonnay, Orange, NSW

### Red

2009 Rockbare Shiraz, McLaren Vale, SA

2008 Catalina Sounds Pinot Noir, Marlborough, NZ

2005 Leeuwin Estate Cabernet Merlot, Margaret River, WA

### Beer

James Boags & Heineken

Hahn Premium Light

### Soft Beverages

Sparkling Mineral Water

Orange Juice

# Beverage Packages

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