



forte

CANAPÉ
MENU PACKAGES



1 Hour Event (4 canapés pp, 3 cold varieties)
Peking duck, cucumber & shallot pancake w hoisin sauce
Spinach & goats cheese tartlet (v)
Antipasto vegetable skewers w semi dried tomato (v) (gf)

2 Hour Event (7 canapés pp, 5 varieties)
Hot
Arancini w truffled mushroom & parmesan (v)
Smoked chicken empanadas w spiced chimmi churri

Cold
Fragrant Thai beef skewer w hot & sour dressing (gf)
Raw salmon nigri w wasabi & soy (gf)
Chicken, coriander & pesto tartlet

3 Hour Event (8 canapés pp, 5 varieties + 2 substantial)
Hot
Handmade cocktail pies w chicken & leek w grain mustard aioli
Buffalo mozzarella, pancetta w capers & baby basil (gf)

Cold
Peking duck, cucumber & shallot pancake w hoisin sauce
Antipasto vegetable skewers w semi dried tomato (v) (gf)
Crystal Bay king prawns w chilli & lemon aioli (gf)

Substantials
Saffron & fennel risotto, crispy pancetta, lemon & celery cress (gf)
Wagyu beef bresaola, buffalo mozzarella, rocket & parmesan salad (gf)

Canapé Party Packages

for the



Hot

Mushroom, leek & parmesan tart

Smoked chicken empanadas w spiced chimmi churri

Tomato & herb bocconcini calzone (v)

Tomato & spinach involtini (gf)

Spinach & fetta filo cigar w red pepper relish

Zucchini & haloumi fritter w red pepper relish(hot) (v)(gf)

Artichoke, roma tomato, olive & basil pesto palmier

Chermoula katifi king prawn w lemon aioli

Handmade cocktail pies w chicken & leek w grain mustard aioli or

Angus beef w tomato & onion jam or chick pea & curry vegetable

Arancini w Pumpkin & ricotta (v) or truffled mushroom & parmesan

(v) or sundried tomato w basil pesto (v) or tomato & bocconcini (v)
served with salsa verde

Handmade Pizzettas w Roasted vegetable goats cheese & basil (V)

or tandoori chicken, mango chutney, cashew & minted yoghurt

Cold

Peking duck, cucumber & shallot pancake w hoisin sauce

Spinach & goats cheese tartlet (v)

Chicken, coriander & pesto tartlet

Smoked salmon & horseradish crème fraiche tartlet

Roasted vegetable & herbed ricotta frittata (v) (gf)

Caramelised onion & goats cheese tart w micro cress salad

Vietnamese rice paper w mild chilli dressing & crisp vegetables (v)

or smoked chicken or peking duck or king prawn (gf)

Antipasto vegetable skewers w semi dried tomato (v) (gf)

Fragrant Thai beef skewer w hot & sour dressing (gf)

Bruschetta & feta cheese tartlet (v)

Raw salmon nigri w wasabi & soy (Tofu Nigri available for veg

option) (gf tamari dipping sauce available on request)

Ribbon sandwiches w smoked salmon & wasabi butter or chicken,
celery & aioli or ricotta, sundried tomato & basil (v)

Classic Canapé



Hot

Confit duck & spanish onion marmalade tartlets

Tortellini of goats cheese, pumpkin & marjoram

Chipotle beef quesadillas w tomatillo & coriander

Tempura zucchini flowers w casalinga filling & aioli

Truffled mushroom, thyme & parmesan tarts

Sour-dough crumbed pacific oysters w prosciutto & salsa picante

BBQ swordfish brochette w preserved lemon dressing (gf)

Roast pumpkin, almond & chilli burek w minted yoghurt

Peking duck strudels w spiced plum & ginger dressing

Buffalo mozzarella, pancetta w capers & baby basil (gf)

Cold

Spicy tuna tartare, crispy japanese rice cake, watermelon & ginger (gf)

Sticky pork & prawn tortilla w pico de gallo salsa

Crispy wonton w chilli chicken, dried mango & mint

Sweet corn & blackeye bean fritters w avocado & lime

Smoked ricotta & beetroot confit filo tartlette (v)

Water chestnut & peking duck san choi bao (gf)

Rare roast beef w potato rosti & horseradish crème fraiche (gf)

Crystal Bay king prawns w chilli & lemon aioli (gf)

Goats cheese pannacotta w quince & rosemary on brioche (v)

Forte Forks w seared tuna, wasabi & lime or sous-vide lamb w smoked eggplant or tea smoked duck w chilli jam (gf)

Deluxe Canapé



Sliders

Pulled pork shortrib, salsa fresca, green tabasco, coriander salad
Shredded beef reuben, sauerkraut, melted gruyere, cornichons
Spiced lamb fillet, tomato & eggplant kasoundi, minted yoghurt
Barbequed barramundi, tomato & chilli jam, rocket, aioli
Free-range harissa spiced chicken, red piperade, crispy bacon
Char grilled haloumi, onion marmalade, spiced tomato & jalapeno salsa
Lobster brioche B.L.T, shaved fennel salad, lemon mayo

Soft shell tacos

Grilled chorizo, roasted bell peppers & goats cheese
Garlic king prawns, salsa rojo & shaved fennel
Seared scotch fillet, bbq'd onions, grape tomatoes & green tabasco
Pulled pork, aioli, pineapple & chilli salsa
Chilli tofu, avocado salad, shredded iceberg, lime mayo
Crispy lemon whiting, tomato & jalapenos salsa, avocado & lettuce
Chipotle chicken, sweet corn & coriander salsa

Skewers

Dukkah spiced lamb w pistachio & mint yoghurt (gf)
Teriyaki beef w garlic, honey soy (gf)
Spiced chicken w roasted peanuts coconut & lime (gf)
Roasted mushroom, zucchini, pumpkin w fresh basil & semi dried tomato (v) (gf)
Crispy tempura prawn on bamboo skewer w fresh lemon

Tapas

Croquetas and herb aioli choice of asparagus, salmon or chicken
Pintxos de pollo chicken skewers marinated in chilli, lemon & spices (gf)
Brochetas de gambas grilled ocean prawns w serrano ham & lemon juice (gf)
Empanado minced lamb parcels w pine nuts, orange zest & cinnamon
Albóndigas Spanish meatballs in rich tomato sauce, saffron rice (3 pp) (gf)
Traditional gazpacho shots zesty tomato, cucumber, red wine vinegar, tabasco & lemon (v) (gf)

More Substantial Canapé



Hot

Saffron & fennel risotto, crispy pancetta, lemon & celery cress (gf)

Ricotta ravioli w caramelised butternut pumpkin, smoked pecans, beurre noisette (v)

Pan roasted mushrooms, buckwheat, rosemary, pinot gris & parmesan (v) (gf)

Tempura soft-shell crab w sichuan sea salt, pickled cucumber & lime dressing

Braised beef short ribs w daikon radish & fragrant jasmine rice (gf)

Fennel & orange spiced quail w red leaf salad & pomegranate dressing (gf)

Char grilled chorizo w roasted apples & cider sauce (gf)

Goats cheese gnocchi w eggplant caponata & salsa verde (v)

Crisp fried baby squid w piquillo pepper & eggplant caponata

Crisp skin pork belly w sweet roasted corella pears & tamarind dressing (gf)

Cold

Smoked ricotta, pickled baby beetroots, hazelnuts & dried pears

Wagyu beef bresaola, buffalo mozzarella, rocket & parmesan salad (gf)

Yamba cooked king prawns, lemoncello dressing, orange & fennel salad (gf)

Zucchini flower & winter bean salad, slow roast trout, caper salsa

Smoked kingfish, caramelised pineapple, chilli & palm sugar dressing (gf)

Honey roast pumpkin w pearl barley, pepitas, baby spinach & heirloom tomatoes

Roasted asparagus, quinoa, grilled haloumi, preserved lemon & mint (gf)

Confit ocean trout w sansho pepper, pickled cucumbers & wasabi dressing (gf)

San danielle prosciutto, globe artichokes, wood fired peppers & soft goats cheese (gf)

Sichuan pepper duck salad, beetroot chard, pomegranate & cinnamon dressing (gf)

Substantial Hand Held Dining



Food Stations

Food stations are a terrific option for stand up dinners or canapé parties for a unique dining experience.

Forte catering has extensive experience in the industry and has perfected the art of providing food stations that will fill guests with a sense of awe.

Our chefs provide sensational delicacies, crafted with only the freshest produce.

With exceptional dedication to efficient service and presentation, our food stations are perfect for your next event.

Food Stations Options:

Antipasto Bar

Catalan Paella

Raw & Oyster Bar

Slider Bar

Slow cooked Ragu Pasta

Soft Shell Taco

Tapas Bar

Urban BBQ

Yum Bar & Dumpling

Dessert bar

forte

Food Stations



Dessert Canapés

Classic Dessert Canapés

Apricot, almond & pistachio tartlet Jaffa chocolate marquise

Mixed berry charlotte

Coffee & walnut layered slice Pistachio & chocolate mousse

Deluxe Dessert Canapés

Orange syrup cake w cream cheese icing (gf)

Petit blueberry friands

Classic lemon curd tartlet w glazed & italian meringue

Handmade macaroons (gf)

(Belgian chocolate / pistachio / raspberry / lemon)

Sweet bethonga pineapple w chilli sea salt (gf)

Fresh strawberries w white & dark chocolate

Cheese Plater Upgrades

Tarago River Gippsland brie w Maggie Beer fig paste, water crackers, crisp lavosh, fresh & dried fruits

Top Paddock cheddar, Willow Grove Brie & Dynasty Blue, Maggie Beer fig paste, water thin flat bread & dried fruits

Tarago River Gippsland brie, Dynasty blue & Maffra cheddar w Maggie Beer fig paste, flat bread, lavosh, fresh & dried fruits

Dessert Canapés



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

2010 The Habitat Sustainable Chardonnay, South Eastern Australia

NV Tatachilla Semilion Sauvignon Blanc, McLaren Vale, SA

2011 De Bortoli Willowglen Semillon Sauvignon Blanc, Riverina, VIC

Red

2010 Leeuwin Estate Cabernet Merlot, Margaret River, WA

NV Tatachilla Shiraz Cabernet, McLaren Vale, SA

2009 De Bortoli Willowglen Cabernet Merlot, SA

Beer

Tooheys Extra Dry 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, Morington 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

forte

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