



forte

CATERING & EVENTS

**LIVE
COOKING STATIONS
MENU PACKAGES**





Raw Bar

Using a mix of stainless steel tubes with large recycled timber wash bowls our oysters & prawns are served on a bed of crushed ice and with the station decorated with buxas plants in metal pots, giving a crisp and sophisticated look to any event. With the added extra of one of our qualified chefs shucking the oysters in front of your guests this bar has the wow factor!

Pacific & Sydney rock oysters

Sashimi kingfish & Atlantic salmon w wasabi, tamari, preserved ginger

Yamba king prawns, garlic, chilli & lemon

Seared yellowfin tuna, green apple salad, mustard seed & soy dressing

Served with accompaniments of Lemon aioli, fresh lemons & limes, green & red Tabasco, eschalot dressing & cracked black pepper

for the



Catalan Paella Station

Served in terracotta bowls and cooked in a 1.2m paella pan our Spanish themed Catalan style Paella station is our most popular, creating a relaxed atmosphere at any event.

Please select one of the following options:

King prawns, cornfed chicken, Spanish chorizo, black mussels, peas, wood-fired peppers, saffron, parsley & lemon.

Corn fed chicken, woodfired peppers, chargrilled eggplant & zucchini, peas, saffron, lemon & parsley

Vegetarian - woodfired peppers, chargrilled courgettes, peas, saffron, parsley & lemon



Soft Shell Taco Station

This Mexican station is on trend at the moment with its brightly coloured accessories it is sure to be a great addition to any celebration

Please select three of the following fillings:

Garlic king prawns, salsa rojo & shaved fennel

Seared scotch fillet, bbq'd onions, grape tomatoes & green tabasco

Pulled pork, aioli, shredded cheese, pineapple & chilli salsa

Chilli tofu, avocado salad, shredded iceberg, lime mayo (v)

Crispy lemon whiting, tomato & jalapenos salsa, avocado & lettuce

Chipotle chicken, sweet corn & coriander salsa

Grilled chorizo, roasted bell peppers & goats cheese



Slider Bar

This is a fun entertaining food option that sees an assortment of mini burgers on display for guests to help themselves to and enjoy.

Please select three of the following options:

Pulled pork shortrib, salsa fresca, green tabasco, coriander salad

Shredded beef reuben, sauerkraut, melted gruyere, cornishons

Spiced lamb burger, tomato & eggplant kasoundi, minted yoghurt

Bbq'd barramundi, tomato & chilli jam, rocket, aioli

Free-range chicken, red pepper & balsamic relish, crispy bacon

Char grilled haloumi, onion marmalade, spiced tomato & jalapeno salsa (v)

Lobster brioche B.L.T, shaved fennel salad, lemon mayo, crispy bacon, tomato*

*If you wish to choose Lobster as an option there is a surcharge



Urban BBQ Station

Looking for that casual BBQ with a bit of stylish twist, this urban BBQ station is exactly what your event needs.

Select two from each section to be served 50/50

Brochettes

Swordfish, lemon & rosemary w chargrilled lemons
Lamb, oregano, garlic & lemon w tahini dressing

Chicken, coconut, peanut satay w coconut & lime dressing

Caponata vegetable & haloumi w basil & cashew pesto
Chicken yakitori w sweet sesame glaze

Sliders

Pulled pork shortrib, salsa fresca, green tabasco, coriander salad
Shredded beef reuben, sauerkraut, melted gruyere, cornishons

Spiced lamb burger, tomato & eggplant kasoundi, minted yoghurt
Bbq'd barramundi, tomato & chilli jam, rocket, aioli

Free-range chicken, red pepper & balsamic relish, crispy bacon

Char grilled haloumi, onion marmalade, spiced tomato & jalapeno salsa

Lobster brioche B.L.T, shaved fennel salad, lemon mayo

Accompaniments

Sweet corn on the cob brushed with chilli & parsley butter

BLT wedge salad - baby iceberg lettuce, tomatoes & crumbled gorgonzola cheese
buttermilk chive dressing, caramelized onion, sage & flatbread

Crisp onion rings in a spiced ale batter, homemade roasted tomato ketchup

Sweet potato crisps w chilli sea salt



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Yum Char bar

The yum char bar is an exciting food station that offers an array of traditional menu items that are served in mini bamboo steamer baskets.

Please select three options, your guests will receive 6 pieces in total

Scallop & shiitake har gow

Mini bite bbq pork bun

Spinach & tofu dumpling

Spicy salmon sui mei

Peking duck & apple wonton

Pork & chive dumpling

Chilli chicken dumpling

Sweet pumpkin & ginger dumpling



Tapas

Another Spanish themed station but offering a little bit of variety to your guests

(Select any 3 from the following 6 options)

Spanish paella; chorizo, chicken & prawns w saffron rice*

Albondigas; Spanish meatballs in rich tomato sauce w saffron rice

Patatas bravas; roasted chat potatoes w fresh tomato sauce

Croquetas w herb aioli; choice of asparagus, ham or chicken

Pintxos de pollo; chicken skewers w chilli, lemon & spices served w crusty bread

Brochettas de gambas; grilled ocean prawns wrapped in serrano ham, brushed w lemon juice

*If you wish to choose Spanish Paella as an option there is a surcharge

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Antipasto Station

Set on a large wooden table, with terracotta pots and wooden boxes, this station has a warm feel, overflowing with fresh produce our antipasto station is a farmers market come to life.

Selection of Meats

Artisan salumi -Soppresa salami, Leg ham, Prosciutto

Thinly sliced beef bresaola, pickled fennel & grissini

Dry-aged Portuguese chorizo, sliced & chargrilled w roasted apples

Smoked chicken, red pepper relish, green sicilian olives

Accompanied by

Roasted field mushrooms w goats cheese, marjoram & quinoa

Roasted baby peppers & courgettes w sourdough casalinga filling

Pickled giadiniara vegetables - cornishons, pearl onions, courgettes, fennel, red peppers

Selection of handmade dips

Chickpea & lemon

Beetroot & cumin yoghurt

Tomato crudo

Breads

A selection of assorted breads including;

Sliced Sourdough,

Grain

Toasted flatbread

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Pasta Station

Pasta

Please select two options;

Goats cheese & potato gnocchi in beurre noisette (v)

Ravioli of mushrooms, ricotta & parsley (v)

Whole-egg orrechiette, cold pressed extra virgin olive oil (v)

Durham wheat rigatoni, cold pressed extra virgin olive oil (v, gf)

Gluten-free rice spirali, cold pressed extra virgin olive oil (v, gf)

Sauces

Please select two options;

Slow braised lamb, tomato, garlic & basil ragu

Piquant rocket & almond pesto (v, gf)

Smoky roasted pepper, tomato, & Spanish onion ragu (v)

Creamy truffled mushroom, leek & chives (v, gf)

Accompaniments

Please select two options;

Finely grated pecorino / grana padano (v, gf)

Gremolata of flat parsley, lemon & orange zest, sea salt flakes & cracked pepper (v, gf)

Olive pangrattato - sourdough crumbs w parmesan, parsley, oven-dried kalamata olives (v)

'Angel dust' - black truffle pate, parmesan, parsley, sea salt flakes, truffle oil



Churrasco Station

Protein

Please select three options;

Salt-crusted lamb rump w melted garlic, rosemary & lemon

Grain fed beef sirloin w black pepper & garlic crust

Fragrant fennel seed & pepper spice-rubbed pork leg

Marinated chicken cutlets wrapped in bacon

Charred-beef scotch fillet w agro dolce & extra virgin olive oil

Sides

Please select two options;

Maple roasted pineapple (v)

Zesty salad of cherry tomato, cucumber, spanish onion, iceberg, black olives & fetta w lemon dressing (v)

Brazilian style rice w tomato & lemon (v)

Accompanied by

Chimmi churri - spicy herb & green chilli dressing (v)

Smoky pepper & tomato chipotle sauce (v)

Black eye bean, tomato & coriander salsa (v)

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Dessert Station

Allow your sweet tooth to take over with this dessert station containing all your favourites in mini form!

Select four of the following options;

Red berry cheese cake

Coconut mousse

Double chocolate friand

Passionfruit cream bite

Hazelnut praline

Strawberry bavaroise

Mini gelato cones – (mango, chocolate, pistachio, raspberry)*

Handmade biscotti (pistachio & fig / almond & apricot / walnut & prune)

Orange syrup cake w cream cheese icing (gf)

Petit blueberry friands

*freezer access required

Dessert Buffet

Mini lemon meringue pies

Mini double chocolate tarts with fresh raspberries

Candy coloured macaroons

Mini white chocolate cheesecake

Pannacotta & Raspberry Jelly Shots

Our Chef would be delighted to create alternative options for you should you have a particular station in mind or wish to make any changes to our stations.