



forte

CATERING & EVENTS

**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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