



forte

CATERING & EVENTS

CONFERENCE  
MENU PACKAGES





## Conference Break

### Option One

Includes conference beverages for up to 1 hour

### Option Two

Includes conference beverages for up to 1 hour with fresh pastries & cookies

## Half Day Conference (menu options on the following pages)

### Option One

Morning tea break, buffet bakery lunch, conference beverage available at all breaks

### Option Two

Arrival Tea & Coffee, morning tea break, buffet bakery & salads lunch, conference beverage available on arrival and at all breaks

## Half Day Conference (menu options on the following pages)

### Option One

Arrival Tea & Coffee, morning tea break, buffet bakery & salads lunch w fresh fruit, afternoon tea break, conference beverage available on arrival and at all breaks

### Option Two

Arrival Tea & Coffee, morning tea break, hot buffet lunch w salads & fresh fruit, afternoon tea break, conference beverage available on arrival and at all breaks

## Conference Beverages

Certified fair trade and organic coffee and herbal tea selection, orange juice, apple juice and still & sparkling mineral water

# Conference Package





## Morning & Afternoon Tea (Select 3 options)

### Sweet

Bakehouse cookies (gf available)

Assorted mini muffins; orange & poppy seed, apple cinnamon, triple chocolate, banana & walnut Fruit Muesli squares

Chocolate Brownies Italian biscotti

Flourless mixed berry friands

Mini cupcakes w fondant or buttercream icing

Banana & walnut loaf

Spiced carrot cake w cream cheese icing

Assorted macaroons (gf)

### Savoury

Char grilled vegetable frittata (v) (gf)

Artichoke roma tomato olive basil pesto palmier (v)

Spinach & goat cheese tart (v)

Vietnamese rice paper roll - vegetarian or peking duck (gf)

Chicken, chorizo, olive & capsicum frittata (gf)

Pumpkin & ricotta tart (v)

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

## Morning & Afternoon Tea





### Selection of sandwiches, wraps & rolls

(gf available on request)

Chicken breast, mayonnaise, avocado, semi dried tomato & lettuce

Ham, honey mustard mayo, tasty cheese & tomato

Felafel, humus, tabouli, tomato, sweet chilli sauce & lettuce (v)

Roast beef, grain mustard, caramelised onion, tomato & rocket

Turkey breast, cranberry, avocado, cucumber & lettuce

Ricotta cheese, roasted capsicum & baby spinach (v)

Sopressa salami, aioli, provolone cheese & rocket

Roast pumpkin, feta, roasted capsicum, pesto mayonnaise & lettuce (v)

Eggplant, pesto mayonnaise, roasted capsicum, feta, artichoke & rocket

Tuna, parsley, tomato, red onion & lettuce

### Salads (select 2 options)

Chicken, mayonnaise, lettuce, avocado, cucumber, tomato & leaf salad

Chicken, caesar dressing, cos lettuce, croutons, egg & Parmesan

Tuna, parsley, mayo, red onion, egg, olives, cucumber, olives, tomato & leaf salad

Pumpkin, char grilled chicken, roasted capsicum, tomato & leaf salad (v, gf)

Cos lettuce, red & green capsicum, red onion, tomato, feta cheese & olives (v, gf)

Pumpkin, feta cheese, roasted capsicum, tomato & salad leaf (v, gf)

Pasta, pesto, char grilled chicken breast, roasted capsicum & olives

Pasta, pesto, roasted capsicum & olives (v)

Rock melon, honeydew melon, watermelon, grapes, kiwi fruit, passion fruit & pineapple (v, gf, df)

## Bakery Lunch





### Hot Mains (select 2 options)

Crispy pork belly w ginger chilli & star anise caramel (gf)  
Chermoula spiced lamb rump w preserved lemon  
Slow roasted veal w garlic, mushrooms & rosemary  
Wagyu beef cheeks bourguignon, button mushrooms  
Moroccan lamb & apricot tagine w minted yoghurt dressing

Guinness & honey glazed ham, braised cabbage, horseradish creamed potatoes (gf)

Chargrilled chicken breast w rosemary, oven dried olives, tomato & caper sauce (gf)

Cajun spiced Atlantic salmon fillets w roasted red potatoes, fenugreek & lemon (gf)

Pan-seared barramundi fillets w tomato, fennel & saffron nage (gf)

Spiced cumin, tomato & ginger marinated chicken Maryland (gf)

Roasted mushroom, shallot & ricotta ravioli w basil pesto (v)

Goats cheese & potato gnocchi w roasted butternut pumpkin (v)

Truffled mushroom & asparagus risotto w parmesan pangrattato (v)

### Salads (select 2 options)

Aegean style coleslaw of celery, shredded red & green cabbage, currants, capsicum, walnuts, & whole-egg lemon mayo (v, gf)

Mediterranean chickpea salad w red peppers, beans, artichokes & coriander dressing (v, df, gf)

Salad of puy lentils, soy beans & baby spinach w mild garlic dressing & soft fetta (v, gf)

Cyprus grain salad w watercress, green olives & iceberg (v)

Salad of kale, quinoa, carrot & capsicum w a lemon & tahini dressing (v, df, gf)

Persian style wild rice salad w sweet raisins, coconut, almonds & honey dressing (v, df, gf)

Moroccan pearl cous cous salad w caramelised pumpkin, peppers, mint & sweet paprika dressing (v, df)

Red potato, bacon & shallot salad w mustard seed, whole egg mayonnaise & cracked pepper (gf)

Rocket, green apple & parmesan salad w white balsamic vinaigrette (v, gf)

Crisp cos leaves w grape tomatoes, kalamata olives, oregano, Spanish onion, cucumber & chardonnay vinegar dressing (v, df, gf)

Shredded tofu, black fungi & crispy Asian vegetable salad w mild chilli dressing & snow pea sprouts (v, df, gf)

Glass noodle salad w shredded cabbage, carrot, coriander, sesame seeds & mint w zesty lime & chilli dressing (v, df, gf)

### To Finish

Seasonal Fresh Fruit Platter

# Buffet Lunch



forte

## To Complement your Conference Package

### Individual Tarts

Asparagus & goats cheese tart (v)

Traditional quiche lorraine w ham & mushroom tart Smoked chicken & baby spinach tart Field mushroom, parmesan & thyme tart (v)

### Individual Salad Pails

Please contact our office for chef's seasonal menu selection available for salad pails

### Australian Cheese Platter – (gf breads available on request)

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

### Smoothie Bar

Mixed berry and yoghurt smoothie (gf)

Chocolate and cherry smoothie

Banana, honey and wheatgerm

Coconut smoothie

Mango and yoghurt smoothie (gf)

### Juice Bar (gf)

Apple and beetroot juice

Apple, ginger and lemon icy

Pineapple & mint juice

Zesty tropical citrus juice

### Please note:

Minimum delegate numbers will apply

A surcharge will apply for Sundays & public holidays

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

## To Compliment





## 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

CATERING & EVENTS

[www.fortecatering.com.au](http://www.fortecatering.com.au)

PO Box 827, Broadway NSW 2007 | T - +61 2 (02) 9211 2802 | F - +61 2 (02) 9281 7768 | [info@fortecatering.com.au](mailto:info@fortecatering.com.au)