



forte

CATERING & EVENTS

**SEATED  
MENU PACKAGES**





### Cold Entrées

Smoked trout & avocado salad w crispy flat bread, smoky paprika & bahrat

Slow roast duck breast, caramelised pears, pomegranate & cinnamon dressing (gf)

Crystal Bay king prawns, watercress & tomato salad & spiced gazpacho dressing (gf)

Shaved prosciutto, tapenade crostini, cornichons & heirloom tomato salad

Buffalo mozzarella w saffron braised fennel, wood fired peppers & salsa verde (gf)

Seared beef carpaccio, remoulade & watercress salad w truffled aioli (gf)

### Hot Entrées

Autumn risotto of saffron, fennel, crispy pancetta & celery cress (gf)

Slow-roast pork belly w caramelised fuji apples & salt crust crackling

Bocconcini & truffled mushroom tartlet, shaved fennel salad, lemon dressing

Grilled haloumi w chargrilled asparagus, peperonata & baby basil (gf)

Smoked salmon, parsley & ricotta ravioli w light fennel & pernod cream

Dukkah spiced lamb fillets w watermelon, mint & haloumi salad (gf)

### Vegetarian Options (entrée or main size)

Portobello mushroom tart tatin, eschalot confit, Persian feta & lemon thyme

Cannelloni of spinach & ricotta, caponata vegetables & tomato ragu

Caramelised root vegetable ravioli in saffron pasta w smoky romesco sauce

Risotto of truffled mushrooms w celery cress & parmesan (gf)

Goats cheese gnocchi, caramelised pumpkin, sage & toasted pinenuts

Roasted vegetable & fetta strudel, sweet potato crisps & vine tomatoes

## Entrée Menu





## Mains

Seared ocean trout fillet, white bean & zucchini flower salad & ligurian olive tapenade (gf)

Black angus beef fillet w pickled chinese mushrooms, choy & sweet sesame & ginger dressing

Crisp-skin mulloway w borlotti beans, fennel, pancetta & vine tomatoes (gf)

Braised beef cheeks w lotus root, kumara & ginger puree, wok-fried kim chee

Roasted barramundi fillet w smoky eggplant, cherry tomato, chilli & mint salad (gf)

Corn-fed chicken ballotine, pistachio & apricot casalinga, parsnip crisps, sherry vinegar jus

Chargrilled spatchcock w caponata vegetables, chorizo & chickpeas  
Smoked sea-salt crusted lamb loin, heirloom tomato, buckwheat & green olive tapas

Crispy pork belly w chilli & star anise caramel, pickled cucumber & fragrant Asian leaf salad

Confit duck leg w caraway roasted beets, pearl barley & pinot noir reduction

## Sides

Roquette & parmesan salad, white balsamic dressing (gf)

Rosemary & garlic roasted chat potatoes (gf)

Vine tomato, bocconcini & basil salad w aged balsamic (gf)

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

Maple & thyme roasted butternut pumpkin wedges (gf)

Potato dauphinoise w glazed parmesan (gf)

Garden salad w cucumber, tomatoes, butter lettuce & chardonnay dressing (gf)

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

Buffalo mozzarella w saffron braised fennel, wood fired peppers & salsa verde (gf)

## Mains & Sides



## Desserts

Ricotta & strawberry cheesecake w pistachio & vanilla syrup  
Glazed lemon meringue tartlet, poached blueberry & apple compote  
Classic tiramisu w espresso mascarpone & dark chocolate  
Jaffa chocolate ganache tart w white chocolate & orange macaroon  
Raspberry & almond tart w strawberry & mint salad  
Soft passionfruit meringue w sour cherries & rhubarb  
Warm apple & berry crumble tartlet w sweet mascarpone  
Dark chocolate opera cake w smoked pecan brittle  
Saffron apple & salted caramel mousse cake w ginger anglaise  
Fire Engine Red Washed Rind cheese served w caramelised apples,  
rosemary, raisin paste & toasted sourdough

At all Plated Events the following is included:

Freshly Baked Bread with Artisan Bread Rolls

Tea & Coffee

Petit Fours

# 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

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, 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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