



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

2008 The Habitat Sustainable Shiraz, South Eastern Australia

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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