



forte

CATERING & EVENTS

2015 MELBOURNE CUP



**FORTE CATERING & EVENTS
IS AN AWARD WINNING
SYDNEY BASED CATERER.**

Winning best Caterer at an Event at the Restaurant and Catering Awards for Excellence in 2014, as well as Caterer of the Year in 2012 among other nominations we are committed to the art of creating fine innovative food and stunning events.

Our culinary philosophy is simple. We source the best seasonal produce to create menus that draw on a variety of flavours and textures - presenting our clients with pure food artistry.

This philosophy translates directly into exceptional cuisine, crafted with passion and expertise.

OUR AWARDS:

**WINNER - BEST CATERER AT AN EVENT
RESTAURANT & CATERING AWARDS 2014**

**WINNER - BEST WEDDING CATERER
RESTAURANT & CATERING AWARDS 2013**

**WINNER - BEST NATIONAL EVENTS CATERER
RESTAURANT & CATERING AWARDS 2012**

**WINNER - BEST CATERER AT AN EVENT
RESTAURANT & CATERING AWARDS 2012**

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PACKAGE ONE –

**Drop off Canapé Platters @ \$19.95 pp
30 pax min plus \$35.00 delivery**

Choose 3 platters from the following options:

Platter of assorted mini tarts:

Chicken, coriander & pesto tartlet
Smoked salmon & horseradish crème fraiche tartlet
Caramelised onion & goats cheese tart w micro
cress salad (v)
Bruschetta & feta cheese tartlet (v)

Platter of assorted Vietnamese rice paper rolls:

Mild chilli dressing & crisp vegetables (v)
Peking duck
Smoked chicken
King prawn

Platter of assorted skewers:

Fragrant Thai beef skewer w hot & sour dressing (gf)
Antipasto vegetable skewers w semi dried tomato (v) (gf)

Antipasto platter:

Selection of sliced cured meats w assorted dips
of Beetroot and cumin yoghurt, Smoked eggplant
babaganoush, Chickpea and lemon hummus
served w assorted bread

Platter of assorted Desserts:

Chocolate brownie,
Caramel slice
Carrot cake

PACKAGE TWO –

**Canapé Platters @ \$27.95 pp
30 pax min plus \$35.00 delivery**

Includes food service equipment.

Select 4 elegant canapé and 2 substantial canapés:

Elegant Canapés

Peking duck, cucumber & shallot pancake
w hoisin sauce
Spinach & goats cheese tartlet (v)
Chicken, coriander & pesto tartlet
Smoked salmon & horseradish crème fraiche tartlet
Caramelised onion & goats cheese tart w micro
cress salad (v)
Vietnamese rice paper w mild chilli dressing &
crisp vegetables (v)
Antipasto vegetable skewers w semi dried tomato (v) (gf)
Fragrant Thai beef skewer w hot & sour dressing (gf)
Bruschetta & feta cheese tartlet (v)
Raw salmon nigri w wasabi & soy (Tofu nigri
available for veg option)

Substantial Canapés

Smoked ricotta, pickled baby beetroots, hazelnuts
& dried pears (v)
Roasted asparagus, quinoa, grilled haloumi,
preserved lemon & mint (gf)(v)
Confit ocean trout w sansho pepper, pickled
cucumbers & wasabi dressing (gf)
Honey roast pumpkin w pearl barley, pepitas,
baby spinach & heirloom tomatoes (v)
San Danielle prosciutto, globe artichokes, wood
fired peppers & soft goats cheese (gf)



PACKAGE THREE – @ \$39.95 pp

30 pax min plus \$35.00 delivery

Includes Chef, wait staff & food service equipment
Choose 2 cold and 2 hot elegant canapé and 2 hot substantial:

Elegant Hot Canapés

Smoked chicken empanadas w spiced chimmi churri
Spinach & fetta filo cigar w red pepper relish (v)
Chermoula katifi king prawn w lemon aioli
Handmade cocktail pies w chicken & leek w grain mustard aioli
Arancini w truffled mushroom & parmesan served with salsa verde (v)
Handmade Pizzettas w Roasted vegetable goats cheese & basil (v)

Elegant Cold Canapés

Peking duck, cucumber & shallot pancake w hoisin sauce
Spinach & goats cheese tartlet (v)
Chicken, coriander & pesto tartlet
Smoked salmon & horseradish crème fraiche tartlet
Caramelised onion & goats cheese tart w micro cress salad (v)
Vietnamese rice paper w mild chilli dressing & crisp vegetables (v)
Antipasto vegetable skewers w semi dried tomato (v) (gf)
Fragrant Thai beef skewer w hot & sour dressing (gf)
Bruschetta & feta cheese tartlet (v)
Raw salmon nigri w wasabi & soy (Tofu nigri available for veg option)

Substantial Hot Canapés

Ricotta ravioli w caramelised butternut pumpkin, smoked pecans, beurre noisette (v)
Tempura soft-shell crab w sichuan sea salt, pickled cucumber & lime dressing
Braised beef short ribs w daikon radish & fragrant jasmine rice (gf)

Char grilled chorizo w roasted apples & cider sauce (gf)
Goats cheese ghocchi w eggplant caponata & salsa verde (v)
Crisp fried baby squid w piquillo pepper & eggplant caponata

PACKAGE FOUR – Buffet Lunch - \$59.95 pp

30 pax min plus \$35.00 delivery

Includes Chef, wait staff & food service equipment

SAMPLE MENU

Entrées

Freshly baked artisan bread rolls
Antipasto Selection: To include sliced cured meats, olives, dips, breads & pickled vegetables

Main

Mustard & pepper glazed beef sirloin w red wine & shallot jus
Cajun spiced Atlantic salmon fillets w roasted red potatoes, fenugreek & lemon (gf)

Hot Accompaniments

Rosemary & garlic infused baby chat potatoes (gf)
Hot buttered Pearl cous cous w preserved lemons

Salads

Panzanella salad w crunchy ciabatta & salsa verde
Roquette & parmesan salad w oak-aged red wine vinaigrette (gf)

Full menus available on request



UPGRADES

COLD SEAFOOD PLATTER

Char-grilled prawns, seared scallops, salmon gravalax, freshly shucked oysters, mussels with ginger chilli and shallots, accompaniments of vinaigrette, cocktail & tartare sauces @ \$15 pp

CHEESE & ANTIPASTO PLATTER

Selection of sliced cured meats, handmade dips olives & pickled vegetables. Australian cheeses to include one soft, hard and blue w accompaniments of quince paste, toasted flat bread & sour dough @ \$15 pp

DESSERT PLATTER

Mini Lemon meringue tart, Mini apple & blueberry tart & Mini Belgian chocolate marquis @ \$12 pp

WAIT STAFF

A chef & waiter will be allocated to packages 3 & 4 at a ratio of 1:50

Should you require additional wait staff for beverage service prices are on application

ALCOHOLIC BEVERAGE PACKAGES

DURATION	CLASSIC PACKAGE	DELUXE PACKAGE
2 hours	\$17	\$22
3 hours	\$23	\$30
4 hours	\$29	\$38
5 hours	\$35	\$47

NB: RSA TRAINED STAFF ARE REQUIRED FOR ALL ALCOHOLIC BEVERAGE PACKAGES



Forte Classic Beverage Package

Your selection of one sparkling, one white and one red wine

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 Semillon 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

Heineken or Peroni
Hahn Premium Light

Sparkling Mineral Water & Fresh Orange Juice

Forte Deluxe Beverage Package

Your selection of one sparkling, one white and one red wine

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

Heineken
James Boags
Hahn Premium Light

Sparkling Mineral Water & Fresh Orange Juice

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Contact Laura or Katie to plan your day

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