



forte

CATERING & EVENTS

Macquarie University

Canape Menu

Classic Canapés

Classic Cold Canapés

Caramelised onion & goats cheese tart w micro cress salad (v)	\$3.00
Bruschetta & feta cheese tartlet (v)	
Roasted vegetable & herbed ricotta frittata (v) (gf)	
Rosemary polenta onion & fig tart (v)	
Spinach & ricotta tartlet w micro herbs (v) (gf)	

Peking duck, cucumber & shallot pancake w hoisin sauce	\$3.50
Chicken, coriander & pesto tartlet	
Ribbon sandwiches w smoked salmon & wasabi butter	
Thai marinated beef skewer w hot & sour dressing (gf)	
Ribbon sandwiches w poached chicken, celery, walnuts & aioli	
Poached chicken rice paper roll w mild chilli dressing	
Avocado & smoked salmon bruschetta w mini cress	
Smoked salmon & horseradish crème fraiche tartlet	

Rare roast beef w potato rosti & horseradish crème fraiche (gf)	\$3.75
Confit duck & spanish onion marmalade tartlets	
Buffalo mozzarella, pancetta w capers & baby basil (gf)	
Raw salmon nigri w wasabi & soy (gf)	
Sous-vide lamb w smoked eggplant on crostini	
Tea smoked duck w chilli jam on crispy wonton (gf)	
Sweet corn & blackeye bean fritters w avocado & lime (v)	
Goats cheese pannacotta w quince & rosemary on brioche (v)	
Spicy tuna tartare, crispy japanese rice cake, watermelon & ginger (gf)	
Sticky pork & prawn tortilla w pico de gallo salsa	



Classic Canapés

Classic Hot Canapés

Kale & onion pakora fritter w mint & cumin labneh (gf) (v) \$3.00

Zucchini & haloumi fritter w red pepper relish (v)

Trio cheese potato & rosemary croquette (v)

Smoked chicken & jalapeno empanadas w spiced chimmi churri \$3.50

Truffled mushroom & parmesan arancini w garlic aioli (v)

Artichoke, roma tomato, olive & basil pesto palmier (v)

Saffron crab & corn fritters w smokey black-eye pea salsa

Spiced lamb fatayer w sweet fennel marmalade

Petit chicken & leek pie w grain mustard aioli

Goats cheese & basil arancini w smoked tomato jam (v)

Calzone of roasted pumpkin sun dried tomato & olive (v)

Spinach & feta filo cigar w red pepper relish(v)

Corn yuca & manchego empanadas w chimmi churri (v)

Mini dukkah spiced lamb pie w tomato & coriander chutney

Korean chilli beef skewer, toasted sesame dressing & kim-chee slaw \$4.00

Chermoula katifi king prawn w lemon aioli

Soft goats cheese tortellini, salsa fresca & baby basil (v)

Crispy green rice crumbed Harissa king prawn w preserved lemon mayo

Water chestnut & peking duck san choi bao on Asian spoon (gf)

Chipotle beef quesadillas w tomatillo & coriander

Sour-dough crumbed pacific oysters w prosciutto & salsa picante

BBQ swordfish brochette w preserved lemon dressing (gf)

Canapé Sliders - *gluten free options available*

Pulled pork shortrib, salsa fresca, green tabasco & coriander salad \$4.50

Shredded beef reuben, sauerkraut, melted gruyere & cornichons

Spiced lamb fillet, tomato & eggplant kasoundi, minted yoghurt

Barbequed barramundi, tomato & chilli jam, rocket, aioli

Free-range harissa spiced chicken, red piperade & crispy bacon

Char grilled haloumi, onion marmalade, spiced tomato & jalapeno salsa (v)

Lobster brioche B.L.T, shaved fennel salad, lemon mayo

Canapé Skewers

Dukkah spiced lamb w pistachio & mint yoghurt (gf) \$4.50

Teriyaki beef w garlic, honey soy (gf)

Pintxos de pollo chicken skewers marinated in chilli, lemon & spices (gf)

Roasted mushroom, zucchini, pumpkin w fresh basil & semi dried tomato (v) (gf)

Crispy tempura prawn on bamboo skewer w fresh lemon

Canapé Soft-shell taco

Grilled chorizo, roasted bell peppers & goats cheese \$5.00

Garlic king prawns, salsa rojo & shaved fennel

Seared scotch fillet, caramalised onions, grape tomatoes & green tabasco

Pulled pork, aioli, pineapple & chilli salsa

Chilli tofu, avocado salad, shredded iceberg & lime mayo (v)

Crispy lemon whiting, tomato & jalapenos salsa, avocado & lettuce

Chipotle chicken, sweet corn & coriander salsa

Substantial Canapés

Substantial Cold Canapés

\$5.50

Smoked ricotta, pickled baby beetroots, hazelnuts & dried pears (v)
Smoked kingfish, caramelised pineapple, chilli & palm sugar dressing (gf)
Honey roast pumpkin w pearl barley, pepitas, baby spinach & heirloom tomatoes (v)
Confit ocean trout w sansho pepper, pickled cucumbers & wasabi dressing (gf)
San danielle prosciutto, globe artichokes, wood fired peppers & soft goats cheese (gf)
Sichuan pepper duck salad, beetroot chard, pomegranate & cinnamon dressing (gf)

Substantial Hot Canapés

\$5.50

Beer battered fish & chips, lemon & tartae sauce
Saffron & fennel risotto, crispy pancetta, lemon & celery cress (gf)
Ricotta ravioli w caramelised butternut pumpkin, smoked pecans, beurre noisette (v)
Braised beef short ribs w daikon radish & fragrant jasmine rice (gf)
Fennel & orange spiced quail w red leaf salad & pomegranate dressing (gf)
Char grilled chorizo w roasted apples & cider sauce (gf)
Goats cheese gnocchi w eggplant caponata & salsa verde (v)
Crisp fried baby squid w piquillo pepper & eggplant caponata
Crisp skin pork belly w sweet roasted corella pears & tamarind dressing (gf)
Albóndigas Spanish meatballs in rich tomato sauce, saffron rice (3 pp) (gf)

Dessert Canapés

Classic Dessert Canapés

\$4.00

Apricot, almond & pistachio tartlet
Jaffa chocolate marquis
Mixed berry charlotte
Coffee & walnut layered slice
Pistachio & chocolate mousse
Orange syrup cake w cream cheese icing (gf)
Petit blueberry friands
Classic lemon curd tartlet w glazed & italian meringue
Handmade macaroons (gf)
(Belgian chocolate / pistachio / raspberry / lemon)
Sweet bethonga pineapple w chilli sea salt (gf)
Fresh strawberries w white & dark chocolate

Canapé Package

1 hour – 4 canapes per person \$15.00
2 hours – 6 canapes per person plus 1 substantial \$28.00
3 hours – 8 canapes per person plus 2 substantial \$41.00

Beverages

Non - Alcoholic Beverages

Orange Juice 2L	\$7.50
Apple Juice 2L	\$7.50
Guava Juice 2L	\$7.50
San Pellegrino Sparkling Water 750ml	\$7.50
Still Bottled Water 600ml	\$2.50
Spring Valley Orange Juice	\$2.50
Fizzy Drinks Assorted cans	\$2.50
Fair trade organic coffee, tea & infusions	
Disposables	\$3.00
Ceramic	\$3.95

Classic Beverage Package

Sparkling

Hardy's The Riddle Brut Reserve NV, SA
The Vines Cuvee Brut NV, NSW

White

2016 The Vines Semillon Sauvignon Blanc, NSW
2014 Hardy's The Riddle Chardonnay, SA

Red

2016 The Vines Shiraz, NSW
2014 Hardy's The Riddle Cabernet Merlot, SA

Beers

Heineken or Pure Blonde
Hahn Premium Light

Classic Alcoholic Beverage Package

1 hour – \$12 per person
2 hours – \$17 per person
3 hours – \$22 per person
4 hours – \$27 per person

Premium Beverage Package

Sparkling

Yarra Burn Premium Cuvee Brut NV, Victoria, Australia
Pepperton Estate Goodwyn Brut Cuvee NV, South Eastern, Australia

White

2014 Mud House Sauvignon Blanc, Marlborough, New Zealand
2014 Kudos Pinot Gris by Anth Moore, Marlborough, New Zealand

Red

2014 Kudos by Leconfield Cabernet Sauvignon, Coonawarra, SA
2010 Schobers Needle in a Haystack Shiraz, Clare Valley, SA

Rose

2014 Cake Wines Rose, SA

Beers

Heineken or Corona
Hahn Premium Light

Deluxe Alcoholic Beverage Package

1 hour – \$18 per person
2 hours – \$24 per person
3 hours – \$30 per person
4 hours – \$36 per person

Forte Catering & Events practices responsible service of alcohol

Alcoholic Beverage List

Sparkling

Hardy's The Riddle Brut Reserve NV, SA	\$25.00
The Vines Cuvee Brut NV, NSW	\$25.00
YARRA BURN PREMIUM CUVÉE BRUT NV, VIC	\$32.00
Pepperton Estate Goodwyn Brut Cuvee NV, South Eastern, Aus	\$32.00
Quartz Reef Brut Methode Traditionelle, NZ	\$65.00
Quartz Reef Rose Methode Traditionelle, NZ	\$78.00
MUMM Cordon Rouge Brut, France	\$125.00

White

2016 The Vines Semillon Sauvignon Blanc, NSW	\$25.00
2014 Hardy's The Riddle Chardonnay, SA	\$25.00
2014 Mud House Sauvignon Blanc, Marlborough, NZ	\$32.00
2014 Kudos Pinot Gris by Anth Moore, Marlborough, NZ	\$32.00
2015 Endless King Valley Pinot Grigio, VIC	\$32.00
2015 Snake + Herring "Tough Love" Chardonnay	\$39.00
2016 Vertigo 25GR Riesling, SA	\$42.00

Red

2016 The Vines Shiraz, NSW	\$25.00
2014 Hardy's The Riddle Cabernet Merlot, SA	\$25.00
2014 Kudos by Leconfield Cabernet Sauvignon, Coonawarra, SA	\$32.00
2010 Schobers Needle in a Haystack Shiraz, Clare Valley, SA	\$32.00
2015 Endless Yarra Valley Pinot Noir, VIC	\$32.00
2014 Kirrihill Tempranillo SA	\$42.00
2013 La La Land Malbec, SA	\$39.00

Rose

2017 Keith Tulloch Saignee Rose (NSW)	\$36.00
2016 La Linea Tempranillo Rose, SA	\$39.00

Beers & Cider

Heineken	\$7.50
Pure Blonde	\$7.00
Corona	\$8.00
Peroni	\$8.00
Sommersby Apple Cider	\$8.00
Hahn Premium Light	\$4.00

House Spirits

\$8.00

Cocktail Selection

\$12.00ea

Aperol Spritz: Aperol Vermouth, dry sparkling Australian wine, soda water & fresh orange

Negroni: Vermouth Rosso, Bitter Campari, London Dry Gin, burnt orange

Bloody Mary: Tomato juice, celery salt, ginger, lemon juice, white pepper, celery stick

Espresso Martini: Espresso coffee, vodka, café patron, sugar syrup

Mojito: Bacardi rum, raw sugar, fresh limes, mint, soda water

American Sour: Bourbon whiskey, lime juice, orange juice, sugar syrup

Violet: London dry gin, Maraska, Violet Cream, fresh limes

Martinique: White Caribbean Rum, Pernod Ricard, lime juice, grenadine, soda water

Limone: Lemon sorbet, cinnamon stick, vodka, champagne, fresh mint

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