



forte

CATERING & EVENTS

Macquarie University
Formal Seated Menu

Formal Seated Menu

Entrée

Buffalo mozzarella w saffron braised fennel, wood fired peppers & salsa verde (v,gf)
Honey glazed duck breast, corella pears, pomegranate & cinnamon dressing, red leaf salad (gf)
Crystal Bay king prawns, avocado & buttermilk puree, celery leaf, fennel, lemon vinaigrette
Pan-seared ocean scallops, smoked grape tomatoes, fennel puree, salmon roe & baby herb salad
Snowy Mountains wood smoked river trout, black quinoa, snow peas, chardonnay dressing
Bocconcini & truffled mushroom tartlet, shaved fennel salad, lemon dressing (v)
Smoked salmon, parsley & ricotta ravioli w light fennel & pernod cream
Dukkah spiced lamb fillets w watermelon, mint & haloumi salad (gf)

Mains

Corn-fed chicken breast, pistachio & apricot casalinga, parsnip crisps, sherry vinegar jus
Amelia Park lamb loin, Moroccan spiced eggplant, sweet potato crisps, fragrant cumin jus
Crisp skin Petuna Salmon, spinach puree, crispy potato galette, heirloom tomatoes
& aged balsamic caramel (gf)
Riverina beef fillet, white onion soubise, dukkah roasted pumpkin, charred asparagus, pinot jus
Pan roasted Cone Bay barramundi fillets w tomato, fennel & saffron nage (gf)
Wagyu beef cheeks bourguignon, button mushrooms & pancetta
Crispy pork belly w mild chilli & star anise caramel, pickled cucumber & fragrant Asian leaf salad
Risotto of truffled mushrooms w celery cress & parmesan (v,gf)
Goats cheese gnocchi, caramelised pumpkin, sage & toasted pinenuts (v)

Dessert

Warm soft-centred chocolate fondant served w King Island cream & frangelico fudge sauce
Glazed strawberry & creamy ricotta cheesecake served w fresh strawberry,
white balsamic & mint salad
Warm sticky date pudding served on butterscotch sauce & a quenelle of double cream
Lemon meringue tartlet, poached blueberry & apple compote (gf)
Soft passionfruit meringue w sour cherries & rhubarb (gf)
Caramelised crème brulee tartlette served w blueberry, orange & strawberry salad
Passionfruit semi freddo, ginger crumble & strawberry chips
Rocky road terrine, toasted meringue, pistachio & dried cranberries



Seated Buffet Menu Price

	Lunch	Dinner
2 Course	\$42.95	\$49.95
3 Course	\$54.95	\$64.95

Formal Seated Buffet

Mains

Salt crust crackling pork belly, ginger, chilli & star-anise caramel (gf)
Chermoula spiced lamb rump w preserved lemon & toasted almonds
Beef cheeks bourgingon, lardons & button mushrooms (gf)
Mustard & pepper glazed beef sirloin w red wine & shallot jus
Corn-fed chicken breast w rosemary, oven dried olives, tomato & caper sauce (gf)
Moroccan spiced grain fed lamb backstrap, minted yoghurt (gf)
Cajun spiced Atlantic salmon fillets w roasted red potatoes, fenugreek & lemon (gf)
Pan roasted Cone Bay barramundi fillets w tomato, fennel & saffron nage (gf)

Vegetarian Mains

Goat's cheese & potato gnocchi w roasted butternut pumpkin (v)
Truffled mushroom & asparagus risotto w herb sourdough & parmesan crumble (v)
Crispy fried panko crumbed potato & garlic ravioli, smoky romesco & spring vegetables (v)
Pumpkin, ricotta, English spinach & sage lasagne w slow roasted capsicum & eggplant (v)
Green pea risotto, parmesan wafers, confit grape tomatoes & hazelnut butter (v)

Hot Accompaniments

Fragrant saffron rice w chargrilled lemons & parsley (gf) (v)
Steamed baby beans w lemon, chilli & garlic (gf) (v)
Roasted root vegetables w balsamic & honey glaze (v)
Hot buttered Pearl cous cous w preserved lemons (v)
Paris mash (v)
Roasted chats & sweet potato, sea salt, rosemary & garlic & extra virgin olive oil (gf) (v)

Salads

Pearl cous cous salad, caramelised pumpkin, mint & sweet paprika (v)
Glass noodle salad, carrot, coriander, mint, sesame, lime & chilli dressing (gf) (v)
Rocket, pear & parmesan salad, white balsamic vinaigrette (gf) (v)
Baby spinach, fetta, semi dried tomato, pinenuts, citrus dressing (gf) (v)
Salad of kale, quinoa, carrot & capsicum w lemon & tahini dressing (gf) (v)

Desserts

Classic tiramisu w espresso mascarpone & dark chocolate
Jaffa chocolate ganache tart w white chocolate & orange macaroon
Raspberry & almond tart w strawberry & mint salad
Warm apple & berry crumble tartlet w sweet mascarpone
Dark chocolate opera cake w smoked pecan brittle
Flourless orange & almond syrup cake w buttercream (gf)

Seated Buffet Menu Price

2 Course lunch or dinner - \$46.95

(2 mains, 2 accompaniments, 2 salads & 2 desserts)

3 Course lunch or dinner - \$59.95

(3 mains, 3 accompaniments, 3 salads & 3 desserts)

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

Classic Beverage Package

Sparkling

2017 Hardy's The Riddle Brut Reserve NV, SA

2016The 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

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

Forte Catering & Events practices responsible service of alcohol