



**MACQUARIE UNIVERSITY
CATERING MENU**

forte
CATERING & EVENTS

INFORMAL MENU PACKAGES

CLASSIC HALF DAY MEETINGS PACKAGE - \$19.50 PP

4-5 hour duration

Morning tea item & fruit bowl
Bakery lunch or salad poke bowl lunch
Chilled water station
Mints on tables

CLASSIC FULL DAY MEETINGS PACKAGE - \$25.00 PP

7-8 hour duration

Morning tea item & fruit bowl
Bakery lunch or salad poke bowl lunch
Afternoon tea item & fruit bowl
Chilled water station
Mints on tables

LUNCH PACK - \$13.95 PP

Half wrap, sweet item & whole fruit
Bottled water & napkins

REQUIREMENTS

Minimum 10 pax
Service delivery & setup by professional event staff - \$25.00
Clear & clean - \$25.00 (optional)

BEVERAGE ADD-ONS

Single session tea & coffee - disposable	\$3.00 ea
Unlimited tea & coffee (multi session) - disposable	\$6.00 ea*
Add ceramic crockery	\$0.95 ea
Add individual juices	\$2.50 ea

PACKAGE ADD-ONS

Hot savoury canapé items	from \$3.00 ea
Regular salad box	\$5.50 ea
Sweet item	\$3.50 ea
Trestle tables/cocktail tables w linen	\$35.00 ea
Service staff member (3hr min)	from \$177.60
Add on an Express Canape Package	POA
Special diet request (vegetarian complementary)	POA
Weekend & Public Holiday surcharge applies	POA

*Only available in MUSE

FORTE
EXPRESS
MENU



INFORMAL MENU SELECTIONS

FORTE
EXPRESS
MENU

MORNING/AFTERNOON TEA SWEET ITEMS - \$3.50 EA

Handmade cookie selection (2pp)

classic Anzac / chocolate, pistachio & sour cherry / fig, hazelnut & orange / triple chocolate

Flourless mixed friands (gf)

orange / chocolate / raspberry / blueberry

Chef's selection of gluten free mini muffins (gf)

banana & hazelnut / blueberry / apple & cinnamon / chocolate

Mini gourmet donuts

cinnamon sugar / apple / salted caramel / chocolate / red fruits

Chef's selection of gluten free brownies (gf)

triple chocolate / chocolate & raspberry / espresso hazelnut

Petite syrup cakes (gf)

lemon & poppyseed / lime & coconut / passionfruit

Selection of fresh Danish pastries

Chocolate & coconut banana bread

Pear & raspberry bread

Muesli slice

Freshly baked English teacake

Lemon & coconut / flourless chocolate (gf) / mixed berry & white chocolate

French patisserie-style tartlets

mandarin, kiwi & strawberry / lemon meringue / pear & almond

MORNING/AFTERNOON TEA SAVOURY ITEMS - \$3.50 EA

Roasted vegetable & ricotta frittata (v,gf)

Beef brisket arancini w tomato chipotle relish

Salmon, wasabi pea & dill arancini w lemon aioli

Spinach & ricotta quiche (v, gf)

Kale, sesame & onion pakoras w minted coconut yoghurt (v, gf, df)

Beef bourgingon pie w smokey BBQ sauce

Chicken & leek pie w green tomato pickle

Hand-made ribbon sandwiches:

- cucumber, dill & cream cheese (v)
- smoked ham, provolone & tomato relish
- turkey cranberry & brie
- egg, whole egg mayo & lettuce (v)
- cheese & tomato (v, gf)
- ham, cheese & tomato (gf)



**"FORTE CATERING IS THE PREFERRED EVENT CATERING
PARTNER OF MACQUARIE UNIVERSITY."**

forte
CATERING & EVENTS

Dietary: (v) - Vegetarian, (gf) - Gluten Free, (df) - Dairy Free, (ef) - Egg Free

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INFORMAL LUNCH MENU SELECTIONS

**FORTE
EXPRESS
MENU**

SALAD POKE BOWL SELECTION - \$13.95 PP

Please select up to 3 options:

Middle Eastern Mezze (v)

falafel, feta cheese, peas, broccoli florets, toasted seeds, coriander, mixed quinoa, brown rice, red & white cabbage, baba ghanoush & French dressing

Vegan Rainbow Bowl (vegan, gf)

mixed quinoa, pickled red onion, brown rice, shredded red & white cabbage, carrot, peas, mint, hummus, broccoli florets, toasted seeds, lemon wedge & French dressing

Chicken Caesar Salad

chicken breast, bacon, Caesar dressing, cos lettuce, croutons, boiled egg & parmesan cheese

Chicken Pasta Salad

chicken breast, fusilli pasta, tomato pesto, peas, parmesan cheese, sliced green chilli & coriander

Salmon Poke Bowl

salmon, mixed quinoa, brown rice, shredded purple & green cabbage, edamame beans, cucumber, carrot, pink radish, coriander, shallots, toasted seeds, shoyu dressing & miso tahini

Tuscan Chicken Salad

chicken breast, shredded red & white cabbage, quinoa, cucumber, brown rice, grape tomatoes, Kalamata olives, parmesan cheese, toasted seeds, Caesar & Italian dressing

Cauliflower Cous Cous (v)

cauliflower cous cous, coriander, edamame beans, shredded red & white cabbage, mint, hummus, mixed quinoa, brown rice & pink radish

Fruit Salad & Yoghurt (v)

Pineapple, rockmelon, watermelon, honeydew melon & berries w passionfruit yoghurt

WRAPS & BAGUETTE @ \$5.50 (1PP) | \$11.00 (2PP)

Please select up to 3 options:

Chicken breast, mayonnaise, avocado spread, semi dried tomato & lettuce

Roasted capsicum, baba ghanoush, feta, zucchini, mint & baby spinach (v)

Turkey breast, cranberry sauce, brie cheese, cucumber & lettuce

Thai chicken mayo mix, fresh red capsicum, coriander, sweet chilli sauce & mixed lettuce

Double smoked ham, honey mustard mayonnaise, cheese & tomato

Italian Club w smoked ham, sopressa salami, herb mayo, basil, provolone cheese, tomato & lettuce

Pulled pork, smokey BBQ sauce, cheese, carrot, lettuce, shredded purple & green cabbage

Roast beef, grain mustard, tomato, caramelised onion & lettuce

Falafel, baba ganoush, tomato, tzatziki, cucumber, baby spinach & mixed lettuce (v)

Pole & line caught tuna w mayonnaise, celery, parsley, tomato, red onion, corn & lettuce

Vegan rainbow sandwich on gluten free bread (vegan) (gf)

Super salad on gluten free bread (gf, v)



EXPRESS MENU

EXPRESS CANAPÉS 4PP - \$12PP | 5PP - \$15PP *Minimum 20 pax*

Butternut pumpkin & ricotta arancini w romesco (v)

Truffled mushroom & parmesan arancini w aioli (v)

Spinach & ricotta quiche (v, gf)

Spiced vegetable samosa w mango chutney (vegan)

Roasted vegetable & tomato petit handmade pie (v, gf)

Sundried tomato & olive mini pizetta (v, gf)

EXPRESS PLATTERS

Chef's Selection of Sweet Items - 50 pieces **\$149.00**

Bakery Favourites - 36 pieces **\$99.00**

*mini sausage rolls / spinach & feta fillos / gourmet beef
& burgundy pies / chicken empanadas*

Oriental Platter - 62 pieces **\$169.00**

Vietnamese rice paper roll selection / Uramaki roll selection

Peking Duck Platter - 30 pieces **\$99.00**

peking duck, cucumber & shallot pancake w hoisin sauce

Australian Cheese Platter (10-12 pax) **\$99.00**

*Victorian Tarago River Brie, Gippsland cloth-aged cheddar, Willow
Grove Dynasty Blue served w quince paste, toasted flat bread,
sour dough & accompaniments*

Fresh Fruit Platter (10-12 pax) **\$99.00**

selection of 4-6 seasonal fruits (gf, df)

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TO YOU STRAIGHT FROM MUSE"**

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CLASSIC COLD CANAPÉ MENU

COLD CLASSIC CANAPÉS - \$3.50

Spinach & ricotta quiche (v, gf)

Heirloom tomato, marjoram & goats cheese tart (v)

Bruschetta w cherry mozzarella, basil & wood-fired peppers (v)

Ocean trout gravlax tartlet w creme fraiche & dill (gf)

Moroccan chicken, coriander & chickpea fritter

Smoked salmon, dill & lemon ricotta blini

Peking duck, cucumber & shallot pancake w hoisin sauce

Antipasto vegetable skewer w honey balsamic vinaigrette

Char-grilled thai beef skewer w hot & sour dressing (gf)

Spiced chicken & tamarind w potato rosti (gf)

Smoked ricotta & beetroot confit filo tartlette (v)

Vietnamese rice paper roll (gf):

- mild chilli dressing & crisp vegetables (v, gf)
- add prawn (gf)
- add chicken (gf)

Inside out Uramaki roll w wakame salad, soy & wasabi:

- vegetarian (v)
- chicken schnitzel
- teriyaki beef
- tuna & kewpie mayo

Hand made ribbon sandwiches:

- cucumber, dill & cream cheese (v)
- smoked ham, provolone & tomato relish
- turkey, cranberry & brie
- egg, whole egg mayo & lettuce (v)
- cheese & tomato (v, gf)
- ham, cheese & tomato (gf)



CLASSIC HOT CANAPÉ MENU

HOT CLASSIC CANAPÉS - \$3.50

Field mushroom & brie quiche w salsa verde (v)

Crispy Mediterranean chicken filo w basil pesto

Kale, sesame & onion pakoras w minted coconut yoghurt (v, gf, df)

Tempura prawns, lemon & caper mayo

Zucchini & haloumi fritters w red piperade (v)

Tandoori chicken w minted yoghurt pizzetta

Moroccan lamb samosas w coconut yoghurt (ef, df)

Arancini:

- beef brisket w tomato chipotle relish
- sundried tomato, basil pesto w salsa verde (v)
- salmon, wasabi pea & dill w lemon

Italian Calzone:

- chicken w persian feta & cumin
- pumpkin & spinach (v)

Croquette:

- smoked salmon croquette, lemon & dill mayo
- sweet corn, potato & manchego (v)
- caramelised onion & goats cheese (v)

Emanadas:

- pulled beef & olive w chimmi churri
- smoked chicken & jalapeño empanada w chimmi churri
- sweet potato, manchego & corn (v)

Petit handmade pies:

- chicken & leek pie w green tomato pickle
- beef bourgingon pie w smokey BBQ sauce
- lamb & rosemary lamb pie w tomato chutney

HOT CLASSIC SLIDERS - \$4.50

Smoky pulled pork, apple chutney & aioli

Aphrodite haloumi, onion marmalade, tomato & jalapeño salsa (v)

Beef brisket Reuben, sauerkraut, Swiss cheese

Kale, onion & chickpea fritter, eggplant kasoundi (v)

Crisp karaage chicken, sriracha slaw

Angus beef cheese burger, tomato relish, onion marmalade

HOT CLASSIC SKEWERS - \$3.50

Korean chilli beef skewer, shredded cabbage salad & soy glaze

Malay coconut chicken & roasted peanut sauce

Tandoori chicken, cucumber & tomato salsa

Sumac spiced lamb kofta & coriander yoghurt (gf)

Tempura ocean prawn skewer w lemon aioli (gf)



SUBSTANTIAL CANAPÉ MENU

COLD SUBSTANTIAL CANAPÉS - \$5.50

Salmon Poke Salad

salmon, mixed quinoa, brown rice, shredded purple & green cabbage, edamame beans, cucumber, carrot, pink radish, coriander, shallots, toasted seeds, shoyu dressing & miso tahini

Tuscan Chicken Salad

chicken breast, shredded red & white cabbage, quinoa, cucumber, brown rice, grape tomatoes, Kalamata olives, parmesan cheese, toasted seeds, Caesar & Italian dressing

Cauliflower Cous Cous (v)

cauliflower cous cous, edamame, shredded red & white cabbage, mint, hummus, quinoa, brown rice, radish & French dressing

Chicken Pasta Salad

chicken breast, fusilli pasta, tomato pesto, peas, parmesan cheese, sliced green chilli & coriander

Middle Eastern Mezze (v)

falafel, feta cheese, peas, broccoli florets, toasted seeds, coriander, mixed quinoa, brown rice, red & white cabbage, baba ghanoush & French dressing

Vegan Rainbow Bowl (vegan, gf)

mixed quinoa, pickled red onion, brown rice, shredded red & white cabbage, carrot, peas, mint, hummus, broccoli florets, toasted seeds,

Chicken Caesar Salad

chicken breast, bacon, Caesar dressing, cos lettuce, croutons, boiled egg & parmesan cheese

"FORTE ARE COMMITTED TO EXCELLENCE IN ALL ASPECTS OF CATERING INCLUDING A COMMITMENT TO MAKING SUSTAINABLE WORK ETHICS. FORTE PARTNERS WITH A SYDNEY-BASED PACKAGING SUPPLIER, BIOPAK, WHO SPECIALISE IN BIODEGRADABLE FOOD PACKAGING. "



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HOT SUBSTANTIAL CANAPÉS - \$5.50

Chicken pad thai, vegetables, bean sprouts & roasted peanuts

Spinach & ricota tortellini, roasted tomato sauce & parmesan (v)

Ragu of beef, pearl barley, thyme & mushrooms

Indonesian beef rendang, coconut cream, tumeric & lemongrass

Malay satay chicken, toasted coconut & kaffir lime

Chicken tikka masala, toasted almonds & coriander

Singapore style egg noodles, crispy vegetables & chilli soy dressing (v)



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DESSERT CANAPÉ MENU

DESSERT CANAPÉS - \$3.50

Caramel & macadamia crumble slice

Almond, leatherwood honey & vanilla bean florentine

Mini vanilla cannoli

Espresso petite eclairs w vanilla crème

Candy-coloured macaroons

Dark chocolate truffle baby cakes

Chef's selection of Gluten Free brownies (gf)

- triple chocolate
- chocolate & raspberry
- white chocolate & macadamia

Petite syrup cakes: (gf)

- lemon & poppy seed
- lime & coconut
- passionfruit

Petite tartlets:

- mandarin, kiwi & strawberry
- lemon meringue
- dark chocolate
- pear & almond

Mini gourmet donuts:

- cinnamon sugar
- apple
- salted caramel
- chocolate
- red fruits

**"ASK US ABOUT OUR FAIRY FLOSS
CART FOR YOUR NEXT EVENT!"**

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FOOD STATIONS MENU

ANTIPASTO GRAZING STATION - \$18.00 PP

Set on a large wooden table, with terracotta pots and wooden boxes, this station has a warm feel. Overflowing with fresh produce, our antipasto station is a farmers' market come to life. A wide selection of meats, accompaniments, handmade dips and breads.

CATALAN PAELLA STATION - \$15.00 PP

Served in terracotta bowls and cooked in a 1.2m paella pan, our Spanish themed Catalan style Paella station is our most popular, creating a relaxed atmosphere at any event. With King prawns, cornfed chicken, Spanish chorizo, black mussels, peas, wood-fired peppers, saffron, parsley & lemon. (Non-seafood and vegetarian options available)

YUM CHA BAR - \$18.00 PP

The yum char bar is an exciting food station that offers an array of traditional menu items that are served in mini bamboo steamer baskets. With guests offered up to 6 items each, from dumplings, wontons, pork buns and more, this is a fantastically authentic station.

URBAN BBQ - \$15.00 PP

Looking for that casual BBQ with a bit of stylish twist? This Urban BBQ Station is exactly what your event needs. Each guest will receive a slider, a skewer and a sweet corn on the cob brushed with chilli & parsley butter.

OYSTER & RAW BAR - \$23.95 PP

With guests offered two types of oysters, prawns and a selection of sashimi, all served on a bed of crushed ice, this station really has the wow factor! Served with accompaniments of lemon aioli, fresh lemons & limes, green & red Tabasco, eschalot dressing & cracked black pepper.

SOFT-SHELL TACO BAR - \$15.00 PP

This Mexican station is on trend at the moment with its brightly coloured accessories, it is sure to be a great addition to any celebration. Each guest will receive a soft-shell taco, a mini burrito, corn chips & salsa.

PASTA STATION - \$15.00PP

With 3 different pastas and sauces to choose from a wide selection, this station is warm and substantial, making it perfect for large dinner functions.

DESSERT BUFFET - \$15.00PP

Allow your sweet tooth to take over with this Dessert Station, containing all your favourites in mini form! With guests receiving 4-5 items from a selection of 6 from our dessert canape menu.

DETAILS | MIN 30PAX

- Please ask your event coordinator for the specific menu item selections.
- A theming charge will apply for our Food Stations
- Please note: venue restrictions may limit menu options available.



BUFFET MENU

BREADS

Freshly baked sour dough rolls & unsalted butter

Gluten free bread, olive oil & balsamic available (gf) (df)

MAINS

Chicken pad thai, vegetables, bean sprouts & roasted peanuts

Slow cooked chicken w smokey tomato, red peppers & onion

Ragu of beef, pearl barley, thyme & mushrooms

Indonesian beef rendang, coconut cream, tumeric & lemongrass

Malay satay chicken, toasted coconut & kaffir lime

Chicken tikka masala, toasted almonds & coriander

Braised chicken ragu w tomato, herbs & olives

Moroccan lamb tagine, cucumber & mint raita

MAINS - VEGETARIAN

Singapore style egg noodles, crispy vegetables, chilli soy dressing (v)

Spinach & ricotta tortellini, roasted tomato sauce & parmesan (v)

Spiced eggplant, chickpea & potato cassoulet (v)

Truffled mac n cheese, parsley & ciabatta crumble (v)

Wild mushroom risotto, parmesan, thyme & sage (v)

Goats cheese gnocchi, eggplant caponata & salsa verde (v)

PRICING | MIN 30PAX

Breads, 2 mains (incl 1 vegetarian), 1 salad & fruit platter

Buffet Option 1 \$19.95 PP

Breads, 3 mains (incl 1 vegetarian), 2 salads & fruit platter

Buffet Option 2 \$29.95 PP

Less than 30pax - POA

SALADS

Corn, coriander & celery slaw w black sesame & lime dressing (v)

*Mediterranean vegetable & chickpea salad w lemon
citrus vinaigrette (v)*

*Classic caesar salad w crispy cos lettuce, egg dressing, parmesan,
crispy bacon & croutons*

Black rice & quinoa salad w cider vinegar & honey dressing (v)

*Salad of kale, quinoa, carrot & capsicum, dressed w lemon juice &
tahini (v)*

Tumeric cous cous, cauliflower, cranberry & parsley salad (v)

*Glass noodle salad w crispy asian vegetables, zesty lime
& chilli dressing (v)*

Rocket, pear & parmesan salad w white balsamic vinaigrette (v, gf)

*Tofu, black mushroom, crispy vegetable salad w mild
chilli dressing (vegan)*

DESSERTS (additional \$10.00pp)

Dark chocolate ganache tarts

Selection of candy-coloured macarons

Apricot-glazed pear & almond tart

Strawberry, mandarin & kiwifruit tartlet w crème patisserie

Dark chocolate & walnut brownies

Baked apple & berry crumble tartlets

Classic French glazed lemon meringue tarts

Mini chocolate, coconut & jam lamingtons

Petit pavlova w fresh fruit & chantilly cream (gf)

Seasonal freshly sliced fruits & berry platter (df, gf)

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BANQUET MENU

BREAD

Freshly baked sourdough rolls & unsalted butter

Gluten free bread (gf) (df)

ENTRÉE COLD

Panzanella salad, mozzarella, rocket, gazpacho dressing (v)

Crispy seared salmon & Thai herb salad, toasted rice, lime palm sugar dressing (gf)

Sesame chicken & kale slaw, soft egg, toasted pepitas & soft feta

Cyprus grain salad, Aphrodite haloumi, honey lemon dressing (v)

Antipasto plate - cured meats, vegetables, chickpea puree, olives & toasted ciabatta

ENTRÉE HOT

Crispy salmon & potato fritters, lemon caper mayo w rocket salad

Soft grana polenta, sauteed mushrooms, thyme, truffle oil (v)

Kale & onion pakoras, smoked chickpea puree, dukkah & baby spinach (vegan, gf, df)

MAINS

Slow cooked beef brisket, grana polenta, broccolini & grain mustard sauce

Risotto of caramelised butternut pumpkin, sage & parmesan (v, gf)

Crisp-skin salmon fillet, peperonata, potato puree, salsa verde

Ballotine of corn fed chicken, rosemary casalinga, kale & herb jus

Kurobuta pork belly, colcannon, cider sauce, crackling crumble

Chargrilled lamb rump, green pea risotto, maple-glazed carrots & herb jus

Spinach & ricotta lasagne, roasted field mushrooms & romesco (v)

Spiced potato, eggplant & chickpea tagine, kale & coconut yoghurt (vegan, gf)

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DESSERTS

Espresso & hazelnut brownie w frangelico fudge sauce (v)

Classic tiramisu, coffee anglaise w chocolate crumble (v)

Chocolate & hazelnut opera cake, milk chocolate anglaise (v)

Sour cherry & almond torte w honey crème fraiche (v)

Caramelised lemon shortbread tart, passionfruit syrup (v)

Mango & coconut syrup cake, citrus cream cheese & toasted coconut (v)

Vanilla bean pannacotta, sesame wafer w strawberry & mint salad (v)

Pineapple & mint carpaccio, seasonal fruits & pomegranate syrup (vegan, gf)

PRICING | MIN 30 PAX

Breads, 1 hot or cold entrée and 1 main,

2 course \$40.00 PP

Breads, 1 hot or cold entrée, 1 main and 1 dessert

3 course \$49.00 PP

MENU UPGRADES

Alternate serve menu courses available on request



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BOARDROOM MENU

BREADS

Freshly baked sourdough rolls & unsalted butter

Gluten free bread, olive oil & balsamic available (gf) (df)

ENTRÉE COLD

Petuna ocean trout fillet, moroccan spice, pickled lemon & elderflower dressing (gf)

Wagyu beef bresaola, saffron pickled vegetables, white bean puree & rocket salad (gf)

Sichuan pepper duck breast, caramelised pears, watercress salad, orange & maple vinaigrette (gf, df)

Sous-vide lamb loin, roast cauliflower, dukkah, crispy chickpeas & pomegranate dressing (gf)

Crystal Bay king prawns, avocado, sumac, fennel & red vein sorrel

Buffalo mozzarella, pickled golden beets, candied almonds & manuka honey dressing (v, gf)

ENTRÉE HOT

Pan-roasted Arcadia quail breast, soft parmesan polenta, heirloom tomatoes & marjoram

Saffron & pumpkin gnocchi, crispy pancetta & frisee

Meredith goats cheese tartlet, red piperade, baby basil & green olive dressing (v)

Duck, ginger & star anise ravioli, asian greens, tomato & chilli jam

PRICING

Breads, 1 hot or cold entrée and 1 main

2 course \$59.90 PP

Breads, 1 hot or cold entrée, 1 main and 1 dessert

3 course \$75.90 PP

MENU UPGRADES

Alternate serve menu courses available on request

MAINS

King Ora salmon, spinach puree, crispy potato galette & balsamic caramel teardrop tomatoes (gf)

Confit duck leg, puy lentils, parsnip crisps, kale & pinot thyme jus (gf)

Humpty Doo barramundi fillet, celeriac puree, pickled heirloom vegetables & beurre noisette (gf)

Slow cooked wagyu beef cheeks, smoked cauliflower puree, chimmi churri & toasted hazelnuts (gf)

Kurobuta pork belly, braised red cabbage, cider jus & salt-crust crackling crumble (gf)

Chargrilled lamb loin, crisp polenta, thyme jus & tempura zucchini flower (gf)

Riverina beef fillet, dukkah, pumpkin, onion soubise, asparagus & mustard jus (gf)

DESSERT

Belgian chocolate rocky road terrine w pistachio, cranberries & meringue

Caramelised lemon curd tart, mirabelle plum glaze, raspberry & micro mint salad

Salted caramel ganache tart, frangelico fudge & milk chocolate pearls

Glazed banana cremeux, apricot compote & espresso mousse

Gluten free orange & polenta syrup cake, burnt orange caramel & citrus curd crème fraiche (gf)

Individual lemon meringue tart, saffron apples, cherry puree, shiso

Eton mess - toasted meringue, vanilla mascarpone w red berry salad

Coconut pannacotta, lemongrass jelly, star anise pineapple & toasted coconut (gf, df)

King Island Cheese - Phoques Cove camembert, Bass Straight Blue, Surprise Bay cheddar- w quince paste, toasted lavosh & dried fruits

INCLUDES

Tea & Coffee butler service & linen napkins

Chef's selection of petit fours

BEVERAGE MENU

NON-ALCOHOLIC BEVERAGES

Orange Juice 2L	\$7.50 ea
Apple Juice 2L	\$7.50 ea
Guava Juice 2L	\$7.50 ea
San Pellegrino Sparkling Water 750ml	\$7.50 ea
Still Bottled Water 600ml	\$2.50 ea
Spring Valley Orange Juice	\$2.50 ea
Fizzy Drinks Assorted cans	\$2.50 ea
Mocktails	\$4.00 ea
• Sunrise Mocktail - Orange juice, grenadine & lemonade	
• Pink Lemonade - Cloudy lemonade & grenadine	
Flavoured Water Tower	\$35.00 ea

FAIR TRADE ORGANIC COFFEE, TEA & INFUSIONS

Disposable cups – single serve	\$3.00 ea
Disposable cups – unlimited service	\$6.00 ea*
Add ceramic crockery	\$0.95 ea

*only available in MUSE

CLASSIC ALCOHOLIC BEVERAGE SELECTION

Min charge of \$2.50 pp for alcohol on consumption

Sparkling	
2017 Hardy's The Riddle Brut Reserve NV, SA	\$25.00 ea
2016 The Vines Cuvee Brut NV, NSW	\$25.00 ea
White	
2016 The Vines Semillon Sauvignon Blanc, NSW	\$25.00 ea
2014 Hardy's The Riddle Chardonnay, SA	\$25.00 ea
Red	
2016 The Vines Shiraz, NSW	\$25.00 ea
2014 Hardy's The Riddle Cabernet Merlot, SA	\$25.00 ea
Beers	
Heineken or Pure Blonde	\$7.50 ea
Hahn Premium Light	\$4.00 ea

REQUIREMENTS

Alcohol Bar Set-up Costs	\$3.00 pp applies
Non-Alcohol Bar Set-up Costs	\$3.00 pp applies

A Deluxe Beverage Menu is available on request



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ADDITIONAL SERVICES

EXPERIENCE STAFFING SOLUTIONS

The service team representing Forte Catering & Events have many years of experience & training in the hospitality industry. Forte can confidently offer a premium level of service for all events with the following support staff available to our clients:

- Logistics – Bump in & Setup Crew
- Kitchenhands / Porters
- Function waiters / Bar tenders / Retail attendants / Larder hands
- Corporate waiters / Baristas / Team Leaders / Cooks
- Boardroom waiters / Concierge attendants
- F&B Supervisors / Line chefs
- Chef de parties
- F&B Managers / Senior chefs / Event specialists

EXQUISITE EVENT THEMING

Designing, planning and coordinating an event can often be a lot of time and work, however Forte is fully qualified to assist in every way possible. It is important to the team to ensure your occasion is perfectly and purposefully planned.

From seasonal artisan menu design to theming, styling and everything else you can imagine, Forte always delivers in a stylish and unique way. We are committed to delivering sophisticated events with uniquely customised catering options and event theming solutions, ensuring that each special event is exceptionally designed and managed, and of course your guests are presented with the finest of foods and beverages.

COMPLETE EVENT LOGISTICS

The team at Forte recognise that efficient logistics are crucial to the seamless running of any event. For this reason, Forte provides an Operations Manager who coordinates bump in & bump out, the delivery of any external suppliers and who is also there on the day to make sure everything comes together in perfect harmony.

With no detail deemed too small or challenge too large, our team offers an unparalleled expertise in logistical planning to ensure seamless event execution allowing our clients to be guests at their own event.

CATERING EQUIPMENT & STRUCTURES

Forte are able to design and source all equipment and structures for your event. This includes but is not limited to linen, crockery, beverage service equipment and food station theming. Our professional Event Managers can provide a range of ideas and suggestions to create your perfect event.





MACQUARIE
University

PREFERRED EVENT ON-SITE CATERER

Contact Victoria Gardiner TODAY
regarding your next event!

P 02 9850 4480 **E** mqevents@fortecatering.com.au

W www.fortecatering.com.au/macquarie-university

Terms & Conditions

All orders are requested to be confirmed 72 hours prior to the event via email - mqevents@fortecatering.com.au | In the event that the client needs to cancel their function within 48 hours a 50% catering fee may apply.

If the client needs to cancel their function within 24 hours, 100% of the total booking may apply. | Please note that prices do not include staffing and equipment charges

Surcharge may apply for special dietary request (vegetarian complementary) | Weekend & Public Holiday surcharge applies

To see full terms & conditions contact mqevents@fortecatering.com.au