



forte

WELCOME,

Established in 1995, Forte is a premium caterer and food creator for some of the largest and most prestigious events in Sydney. With a passion for exquisite cuisine, and a dedication to professional service, we have established ourselves as one of Sydney's leading culinary experts.

Our catering service is available for a diverse range of events, and our Executive Chef Anthony Sullivan and our sales & events team will work closely with organisers to ensure that the occasion is handled with dedication and expertise. Forte understands the very specialised and sensitive nature of the corporate environment. We provide fine food and service for boardrooms, meeting areas and larger scale venues, designed for hosting clients, executives and shareholders.

The team at Forte recognise the importance of maintaining a professional environment and our catering and service team reflects this. With exceptional culinary expertise, the Forte staff have perfected the art of corporate catering, and guarantee exceptional service





CANAPÉS & SUBSTANTIALS

Creating delicious canapés is an art form. The highlight of any event or celebration is the food. The sight of beautifully presented, gourmet canapés is guaranteed to induce a mouth-watering response from guests. With a long history in the catering industry, Forte has developed a canapé menu through extensive experience with superior quality and a dedication to fresh produce. The result is a series of dishes perfectly balanced to excite the palate and intoxicate the senses.

Selecting the perfect canapés is an art form in itself. Canapés should be selected in conjunction with a wider menu to ensure that all the dishes complement one another. We will consult with you regarding the perfect canapé option to suit any event.

HOT CLASSIC CANAPÉS

Arancini

- Beef brisket w tomato chipotle relish
- Sundried tomato, basil pesto w salsa verde (v)
- Butternut pumpkin & ricotta w romesco (v)
- Truffled mushroom & parmesan w aioli (v)
- Salmon, wasabi peas & 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)

Empanadas

- Pulled beef & olive w chimmi churri
- Smoked chicken & jalapeño empanada w chimmi churri
- Sweet potato, manchego & corn (v)

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)

Mini samosas

- Spiced vegetable w mango chutney (vegan)
- Moroccan lamb w coconut yoghurt (ef) (df)

Petit handmade pies

- Chicken & leek pie w green tomato pickle
- Beef bourgingon pie w Forte's smoky bbq sauce
- Lamb & rosemary lamb pie w tomato chutney
- Roasted vegetable & tomato (v) (gf)

Mini Pizzettas

- Tandoori chicken w minted yoghurt
- Gluten free sundried tomato & olive (v) (gf)

COLD CLASSIC CANAPÉS

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

Vietnamese rice paper w mild chilli dressing

& crisp vegetables (v) (gf)

- Add prawn
- Add chicken

Antipasto vegetable skewer w honey balsamic vinaigrette

Char-grilled Thai beef skewer, hot & sour dressing (gf)

Spiced chicken & tamarind w potato rosti (gf)

Smoked ricotta & beetroot confit filo tartlette (v)

Inside out Urmaki 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 (gf)
- Gluten free cheese & tomato (v) (gf)
- Gluten free ham, cheese & tomato (gf)

HOT SKEWERS

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)

*Additional service & equipment charges apply

HOT DELUXE CANAPÉS

Mini beef Wellington w minted green pea puree
Harvey Bay 1/2 shell scallops baked w chilli pangratattoo & lime
Chicken & tarragon pithiviers w romesco
Truffle mac n cheese croquette w aioli (v)
Chermoula katifi prawns w preserved lemon mayo
Moroccan spiced quail breast, kasoundi & mint yoghurt
Duck & orange croquette w watercress mayo
Spanner crab & saffron fritter, sweet corn salsa
Tempura zucchini flower w truffle ricotta & aioli (v)
Handmade gourmet puff pastry pies

- Beef & burgundy w smoky tomato relish
- Chicken & leek w green tomato pickle
- English spinach & mushroom w grain mustard aioli (v)

Lobster spring rolls w ginger, chilli & shallot sauce

HOT SLIDERS

Smoky pulled pork, apple chutney & aioli, milk slider bun
Aphrodite haloumi, onion marmalade, tomato & jalapeno salsa
Beef brisket Reuben, sauerkraut & swiss cheese
Kale, onion & chickpea fritter w eggplant kasoundi
Crisp Karaage chicken & sriracha slaw
Angus beef cheese burger, tomato relish & onion marmalade



COLD DELUXE CANAPÉS

Hoi-sin duck & waterchestnut san choy bao
Pork & pistachio terrine, toasted brioche
& fennel marmalade
Smoked trout, pickled cucumber, trout caviar
& charcoal tartlet
Truffle honey ricotta, san danielle prosciutto, rocket, grissini
Crystal Bay king prawns w truffle mayonnaise & lemon
Savoury tuille cone, Meredith goats cheese, red piperade
& baby basil (v)
Angus beef tartare, capers, soft quail egg, toasted brioche
Searred gremolata tuna, wasabi mayo, crisp katifi pastry
Peppered Junee lamb fillet & caponata tartlet
Freshly shucked premium oysters served on rock salt
(choose chardonnay mignonette dressing, smoky gazpacho or ponzu, chive & trout roe dressing (gf) (df))

- Pambula (Sydney Rock) NSW
- Merimbula (Sydney Rock) NSW
- Coffin Bay (Pacific) - South Australia
- Pipeclay (Pacific) - Tasmania

Gourmet Handmade Sushi selection
Ocean prawn nigiri, sesame & wakami salad
Sashimi salmon nigiri, sesame & wakami salad
Sashimi tuna nigiri, sesame & wakami salad
Flame-grilled ocean prawn nigiri
Flame-grilled king salmon nigiri
Flame-grilled Japanese scallop nigiri



*Additional service & equipment charges apply

COLD SUBSTANTIALS

Red quinoa tabbouleh, shaved fennel, persian fetta, quinoa felafel
Cyprus grain salad, Aphrodite haloumi, honey lemon yoghurt
Chargrilled beef scotch fillet, zesty glass noodle salad, chilli lime dressing
Kale & quinoa salad, pulled chicken, toasted sesame & pepitas
Teriyaki chicken w brown rice, coriander & edamame
Cauliflower, barberry & tahini salad w heirloom radish & crispy chickpeas
Crispy seared salmon & thai herb salad, roasted rice, lime
& tamarind dressing
Sichuan pepper duck, pickled fennel, pomegranate & cinnamon dressing

HOT SUBSTANTIALS

Korean beef bulgolgi, kim chee rice, shallot & sesame dressing
Kurobuta pork belly, paris mash, cider sauce, salty crackling crumble
Hoi-sin & ginger chicken w wok fried Singapore egg noodles
Goats cheese gnocchi, eggplant caponata & salsa verde
Five spice duck ravioli, asian greens, tomato & chilli jam
Karaage chicken, shredded salad, kewpi mayo & tougarashi pepper
Sicilian chicken ravioli, red wine, capers, olives & baby spinach
Pan roasted chili prawns, squid ink linguine, gremolata
Slow braised beef brisket, soft polenta, mascarpone
& thyme roasted mushrooms
Spiced eggplant, chickpea & potato tagine , coconut chutney
& fragrant basmati rice
Salt & pepper baby whiting fillets, asian slaw, tamarind dressing
Crispy Hawkesbury calamari, pickled cucumber salad, nuac cham & mint



*Additional service & equipment charges apply



FOOD STATIONS

Food stations are a terrific option for stand-up dinners or a more relaxed dining experience. Forte catering has extensive experience the industry and has perfected the art of providing food stations that will fill guests with a sense of awe. Our chefs provide sensational delicacies, crafted with only the freshest seasonal produce. With exceptional dedication to efficient service and presentation, our food stations are perfect for your next event.

The expert chefs at Forte will consult with you about the best dishes for your event, ensuring perfection. At Forte we pride ourselves on our innovation and commitment to versatility. We are more than happy to accommodate menu requests and themes to food stations.

URBAN BBQ STATION

Select two from each section:

Skewers

Swordfish, lemon & rosemary w chargrilled lemons
Lamb, oregano, garlic & lemon w tahini dressing
Chicken, coconut, peanut satay w coconut & lime dressing
Caponata vegetable & haloumi w basil & cashew pesto
Chicken yakitori w sweet sesame glaze

Sliders

Pulled pork short-rib, salsa fresca, green tabasco, coriander salad
Shredded beef Reuben, sauerkraut, melted gruyere, cornishons
Spiced lamb burger, tomato & eggplant kasoundi, minted yoghurt
BBQ'd barramundi, tomato & chilli jam, rocket, aioli
Free-range chicken, red pepper & balsamic relish, crispy bacon
Char grilled haloumi, onion marmalade, spiced tomato & jalapeño salsa
Lobster brioche B.L.T, shaved fennel salad, lemon mayo

Accompaniments

Sweet corn on the cob brushed with chilli & parsley butter
BLT wedge salad - baby iceberg lettuce, tomatoes & crumbled Gorgonzola
cheese buttermilk chive dressing, caramelized onion, sage & flatbread
Crisp onion rings in a spiced ale batter w homemade roasted tomato
ketchup

OYSTER & RAW FOOD STATION

Pacific & Sydney rock oysters
Yamba king prawns, garlic, chilli & lemon
Seared yellowfin tuna, green apple salad, mustard seed & soy dressing
Served with accompaniments of Lemon aioli, fresh lemons & limes, green
& red Tabasco, eschalot dressing & cracked black pepper
Sashimi kingfish & Atlantic salmon w wasabi, tamari & preserved ginger
Sashimi tuna w daikon, wakame & dashi mayo
Sashimi salmon w kimchi & toasted sesame
Sashimi ocean prawn w chilli, lime & apple

ANTIPASTO GRAZING TABLE

Selection of Meats

Artisan salumi -Soppressa salami, Leg ham, Prosciutto
Thinly sliced beef bresaola, pickled fennel & grissini
Dry-aged Portuguese chorizo, sliced & chargrilled w roasted apples
Smoked chicken, red pepper relish, green Sicilian olives

Accompanied by

Roasted field mushrooms w goats cheese, marjoram & quinoa
Roasted baby peppers & courgettes w sourdough casalinga filling
Pickled giadiniara vegetables - cornishons, pearl onions, courgettes, fennel
& red peppers
Baked ricotta w oven roasted trussed tomatoes & reduced balsamic

Selection of handmade dips

Chickpea & lemon beetroot & cumin yoghurt tomato crudo

Breads

A selection of assorted breads including;
Sliced sourdough, grain & toasted flatbread

Additional cheese available

Cheddar, brie & blue served w fresh & dried fruits, crisp breads
& quince paste

CATALAN PAELLA STATION

Please select one of the following options:

King prawns, cornfed chicken, Spanish chorizo, black mussels, peas,
wood-fired peppers, saffron, parsley & lemon.
Corn fed chicken, wood-fired peppers, chargrilled eggplant & zucchini, peas,
saffron, lemon & parsley
Vegetarian - wood-fired peppers, chargrilled courgettes, peas, saffron,
parsley & lemon

*Additional service & equipment charges apply

YUM CHA STATION

Dumplings

- Scallop & shiitake har gow
- Salt & pepper prawn har gow
- Chilli chicken dumplings
- Pork & bok choy dumplings
- Spinach & tofu dumplings

Spring Rolls*

- Pork & plum
- Lobster
- Miso eggplant
- Sesame barramundi
- Peking duck
- Shiitake & leek

*fried option available subject to venue facilities

Wontons

- Edamame
- Caramelised pumpkin
- 5 spice duck

Buns

- Mini bite BBQ pork buns

SOFT SHELL TACO STATION

Please select three of the following fillings:

Garlic king prawns, salsa rojo & shaved fennel
Seared scotch fillet, bbq'd onions, grape tomatoes & green tabasco
Pulled pork, aioli, shredded cheese, 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 Grilled chorizo, roasted bell peppers & goats cheese

PASTA STATION

Please select two options: (Vegetarian options available)

Goats cheese & potato gnocchi in beurre noisette
Ravioli of mushrooms, ricotta & parsley
Whole-egg orrechiette, cold pressed extra virgin olive oil
Durham wheat rigatoni, cold pressed extra virgin olive oil
Gluten-free rice spirali, cold pressed extra virgin olive oil

Sauces

Please select two options;
Slow braised lamb, tomato, garlic & basil ragu
Piquant rocket & almond pesto (v, gf)
Smoky roasted pepper, tomato, & Spanish onion ragu (v) Creamy truffled mushroom, leek & chives (v, gf)

Accompaniments

Please select two options;
Finely grated pecorino / grana padano (v, gf)
Gremolata of flat parsley, lemon & orange zest, sea salt flakes & cracked pepper (v, gf)
Olive pangrattato - sourdough crumbs w parmesan, parsley, oven-dried kalamata olives (v)
'Angel dust' - black truffle pate, parmesan, parsley, sea salt flakes, truffle oil

DESSERT STATION

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)
Petite syrup cakes (gf)
Petite tartlets
Mini gourmet donuts

*Additional service & equipment charges apply



CLASSIC PLATED MENU

For classic plated dining occasions, our fully qualified chef's exquisite tastes and superb presentation will conjure only the finest food artistry. Creating the perfect atmosphere is essential in a classic plated dining environment.

Our menus offer a sophisticated blend of dishes that are fitting for any occasion. Forte offers a comprehensive service, advising you in every step of the planning process, ensuring the perfect menu.

All of our dishes are made with the freshest produce and presented in immaculate style. Entrées, mains and desserts are on offer that represents the best in classic cuisine. Forte offers a professional service that prides itself on elegance and sophistication, both of which you will find in abundance on our classic plated menus.



ENTRÉE

Cold

Panzanella salad, mozzarella, rocket, & gazpacho dressing

Crispy seared salmon & thai herb salad, toasted rice & lime palm sugar dressing

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

Cyprus grain salad, Aphrodite haloumi & honey lemon dressing

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

Hot

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

Soft grana polenta, sauteed mushrooms, thyme & truffle oil

Kale & onion pakoras, smoked chickpea puree, dukkah & baby spinach

MAINS

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

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

Risotto of caramelised butternut pumpkin, sage & parmesan

Spced potato, eggplant & chickpea tagine, kale & coconut yoghurt

DESSERTS

Espresso & hazelnut brownie, frangelico fudge sauce

Tiramisu classic, coffee anglaise, chocolate crumble

Chocolate & hazelnut opera cake, milk chocolate anglaise

Sour cherry & almond torte, honey crème fraiche

Caramelised lemon shortbread tart, passionfruit syrup

Mango & coconut syrup cake, citrus cream cheese & toasted coconut

Vanilla bean pannacotta, sesame wafer, strawberry & mint salad

Pineapple & mint carpaccio, seasonal fruits, pomegranate syrup

*Additional service & equipment charges apply

A buffet table set up in a bright, modern dining area with large windows overlooking a city. The table is covered with a dark blue cloth and features several stainless steel chafing dishes, stacks of white plates, and a chalkboard menu. A large salad is prominently displayed on the left. The background shows a view of a city with buildings and greenery.

SHARED PLATED MENU

Forte Catering provide a range of fantastic shared plated menu items showcasing some of the most exquisite dishes available. All of our shared plates have been meticulously composed to ensure that the dishes compliment one another and the palate. Shared plates offer you the opportunity to give guests a social dining experience at your next event.

The expert chefs at Forte Catering use only the finest seasonal produce to create mouth watering shared plate dishes. Forte will assist you in all aspects of menu selection, ensuring that you have the perfect tasting plates.

Goats cheese
Orrechiette back pepp
Pasta - nocchi
Duck mushroom
Raaput

MAINS

Classic

Chicken pad thai, vegetables, bean sprouts & roasted peanuts
Slow cooked chicken w smoky 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
Spiced eggplant, chickpea & potato cassoulet
Singapore style egg noodles, crispy vegetables, chilli soy dressing
Spinach & ricota tortellini, roasted tomato sauce & parmesan
Grass fed beef sirloin, smoky bbq spice rub & chimmi churri*
Dukkah spiced atlantic salmon fillet, saffron, tomato, pearl cous cous*
Cone Bay barramundi fillet, chermoula, fennel, caramelised lemon*
Roasted field mushrooms, pangrattato, parmesan & provinciale herbs*

*additional charges apply

ACCOMPANIMENTS

Saffron basmati rice & crispy onions
Fragrant steamed jasmine rice
Plain naan flat bread
Garlic naan flat bread
Flaky roti bread
Roasted butternut pumpkin w black pepper & herb butter
Wild mushroom risotto, parmesan, thyme & sage
Truffled mac n cheese, parsley & ciabatta crumble
Paris mash, truffle oil, chopped parsley
Roasted potatoes, sea salt, rosemary, garlic & black pepper
Steamed baby green beans, garlic chilli & lemon oil
Wok fried egg rice, shallot & chilli sambal

SALADS

Corn, coriander & celery slaw w black sesame & lime dressing
Mediterranean vegetable & chickpea salad w lemon citrus vinaigrette
Black rice & quinoa salad w cider vinegar & honey dressing
Teryaki chicken, brown rice, sesame & edamame salad
Salad of kale, quinoa, carrot & capsicum, dressed w lemon juice & tahini
Tofu, black mushroom, crispy vegetable salad w mild chilli dressing
Tumeric cous cous, cauliflower & cranberry & parsley salad
Glass noodle salad w crispy asian vegetables, zesty lime & chilli dressing
Rocket, pear & parmesan salad, white balsamic vinaigrette
Classic caesar salad,crispy cos,egg dressing, parmesan, crispy bacon & croutons

DESSERTS

Dark chocolate ganache tarts
Selection of fresh fruit 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 pavlovas fresh fruit & chantilly cream (GF)
Seasonal freshly sliced fruits & berry platter

*Additional service & equipment charges apply

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CATERING & EVENTS

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