



Wedding Buffet Plus Live Food Bundle

Your Choice from
**Five Live Food
Options**

+

Your Choice from
Four Buffet Options



LIVE FOOD

YOUR CHOICE OF ONE LIVE FOOD OPTION:

OPTION ONE: Slider bar

A selection of mini bread rolls with an assortment of fillings:

Protein: Pulled bbq pork (df), tuscan pulled beef (df), mini falafel (gf,v,df), mini chicken schnitzel (df)

Salad: coleslaw, coral lettuce, rocket (v,gf,df)

Sauces: garlic aioli, sriracha aioli, spicy tahini

OPTION TWO: Mexican Station

A selection of corn chips and fresh tortillas served with an assortment of fillings:

Beef con carne (gf), bean con carne (v,gf), pulled slow cooked chipotle chicken(gf),

Salad: shredded cabbage, shredded lettuce, avocado (v,gf,df)

Sides: shredded cheese

Sauces: bean and corn salsa, tomato salsa (v,gf,df)

OPTION THREE: Asian Themed Dumpling Station

Mix of steamed and fried dumplings, with an assortment of fillings. accompanied with traditional dumpling sauce.(vegetarian options available)





LIVE FOOD

YOUR CHOICE OF:

OPTION FOUR: Basic grazing table

A selection of:

International & local charcuterie

Freshly made & marinated antipasto style vegetables

House made dips

Olives and sun-dried tomatoes

Fresh strawberries, dried fruits & nuts

A range of crackers & fresh breads

**option to add a full cheese selection to the basic grazing for an additional price per head

OPTION FIVE: Cold canape grazing table

A selection of:

Mexican beef flank tart w/ tomato salsa (df)

Flamed scallops w/ spicy melon salsa and crushed macadamia nuts (df,gf)

Vegan pumpkin arancini balls (df)

Smoked salmon Rosette w/ zesty phil cheese and capers (gf)

Smoked duck tarts w/ braised heirloom tomatoes and caramelised onion (df)

Truffle mushroom duxel tart with goats cheese (gf)

Champagne poached chicken tart with chervil and roasted almonds (df,gf)



Vegan Buffet

Plus LIVE FOOD Bundle

Bites

Salt & Pepper Tofu (v, gf,df), Popcorn Cauliflower w/spicy dressing (v, gf,df)

Pasta

Orecchiette Napoli (v, df), Pumpkin & Pesto Penne (v,df)

Curries

Vegetarian coconut curry (v, gf, df), Indian red lentil dahl (v, gf, df),
Tofu curry (v,gf,df)

Salads

Falafel and Chickpea Salad (v,gf), Seasonal leaf Salad (v,gf,df)

Hot Side Dishes

Chili Carrots (v, gf, df), Herb roasted potatoes (v, gf, df), Steamed seasonal greens tossed in olive oil (v,gf,df) and Pilaf Rice (v,gf,df)

Inclusions

Dinner Rolls, Disposable biodegradable plates/cutlery and napkins

PLUS Your Choice of ONE LIVE FOOD

Additional charges to be quoted: FNK Staffing, Travel and Equipment Hire



Roast Buffet Plus LIVE FOOD Bundle

Proteins

Roast Beef (gf,df), Pork loin with crackling (gf,df), Roasted chicken (gf,df)

Pasta

Penne Napoli (v, df)

Hot Side Dishes

Honey roasted seasonal vegetables (v, gf, df), Herb roasted potatoes (v, gf, df)

Salads

Casear Salad, Roast Pumpkin, Persian Feta & Roasted Almond Salad (v,gf),
Seasonal leaf Salad (v,gf,df)

Sauces

Chimichurri, Apple Sauce, Jus

Inclusions

Dinner Rolls, Disposable biodegradable plates/cutlery and napkins

PLUS Your Choice of ONE LIVE FOOD

Additional charges to be quoted: FNK Staffing, Travel and Equipment Hire



International Buffet Plus LIVE FOOD Bundle

Bites

Mini Chicken Schnitzel (df), Mini Arancini Balls (gf)

Proteins

Braised greek lamb shoulder (gf,df), Asian Pork Belly (gf,df),
Mediterranean garlic chicken thighs (gf,df)

Pasta & Rice

Vegetarian Ricotta Lasagne (v), Vegetarian Coconut Curry with pilaf rice (v,gf,df)

Hot Side Dishes

Za'atar roasted potatoes (v, gf, df)

Salads

Cauliflower, harissa and pomegranate Salad (v,gf,df), Moroccan chermoula spiced
carrots Salad with Yoghurt dressing (v, gf),
South American Quinoa Salad (v, gf,df)

Sauces

Garlic Aioli (df), Tzatziki

Inclusions

Dinner Rolls, Disposable biodegradable plates/cutlery and napkins

PLUS Your Choice of ONE LIVE FOOD

Additional charges to be quoted: FNK Staffing, Travel and Equipment Hire



Seafood Buffet Plus LIVE FOOD Bundle

Proteins

Whole Steamed Salmon w/ green tahini sauce (gf,df), QLD Tiger Prawns (gf,df), Locally sourced fresh oysters (gf,df), Smokey paprika & garlic chicken breast (gf,df)

Pasta

Spinach & Ricotta Ravoli w/ Pumpkin Sogo (v)

Hot Side Dishes

Baked Mediterranean vegetables (v, gf, df), Marinara Mix with Sunrise sauce (gf)

Salads

Seafood Salad (gf,df),
Roast Beetroot, Baby Spinach, Walnut & Crumbled cheese salad (v,gf),
Greek Salad (v,gf)

Sauces

Cocktail Sauce (df), Tumeric & Lime Aioli (df)

Inclusions

Dinner Rolls, Disposable biodegradable plates/cutlery and napkins

PLUS Your Choice of ONE LIVE FOOD

Additional charges to be quoted: FNK Staffing, Travel and Equipment Hire



Testimonial

My partner and I were absolutely blown away with Dan and Jens enthusiasm and service on our big day. Dans father was also an absolute gem, helping set up and calm the grooms nerves before the event.

We have had multiple compliments on the amazing grazing platter and mouth watering food and are so happy we chose fork n knife to fuel our special day.

Thanks again for everything.

Bec and Chris





Testimonial

Just want to say thank you to all the Fork n Knife team. The staff were friendly and amazing.

Chef Daniel and Jennifer made sure our special day was fantastic by preparing delicious food that matched our event and our personal taste.

Thank you guys again, we had a lovely time and everyone complemented the food.

