

Fork M Knife

FUNERAL, MEMORIAL AND LIFE CELEBRATION PACKAGES







Jenn A

Boxed Catering

Minimum 20 guests

Selection of triangle sandwiches

Fillings – Ham, Cheese and Tomato Chicken, Shredded Lettuce and Mayonnaise Curried Egg and Shredded Lettuce Carrot, Tomato, Lettuce, Sprouts and Sliced Cheese

Selection of Mixed Mini Muffins





Menn B

Boxed Catering

Minimum 20 guests

Selection of Chef Sliders

Fillings -

Chicken Schnitzel, shredded lettuce and spicy aioli slider Falafel w/ leafy green, pickle & tomato salad, tahini sauce slider BBQ pulled pork & crunchy coleslaw slider Proscuitto, Basil Pesto Slider

CHEFS Selection of Dessert Tarts

Chocolate Tart Lemon Meringue Tart White Chocolate & Raspberry Tart



Menu ()





Chef Grazer Plus

Minimum 20 guests

Selection of :

International and locally sourced Charcuterie & Cheese Chef Prepared charred and marinated vegetables Variety of Dips Dried and Seasonal Fresh Fruit Fresh breads and Crispbreads

Selection of Adds Ons -

Ham and Cheese Mini Crossiants Mixed Mini Quiches – Lorraine & Vegetarian

Inclusions -

Disposable Bio Degradable Plates, Napkins and Cutlery

Additional charges:

Staffing



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COCKTAIL + CLASSIC MINI MEALS

YOUR CHOICE OF THREE:

Vegetarian Arancini (V) Duck Spring Rolls (DF) Greek Lamb Skewers with tzizatki (GF) Smoked Salmon Tart Chorizo toss with Potatoes and Olives (GF,DF) Champagne poached chicken tarts (GF) Mushroom Cup, with Pesto and Haloumi (GF, V) Morrocan CousCous w/ preserved lemon (V, DF,GF) Pumpkin Ravioli in Sogo sauce (V)





<u>PLUS +</u> YOUR CHOICE OF THREE:

CLASSIC MINI MEALS

<u>Sliders:</u>

Crumbed chicken schnitzel lettuce & spicy aioli slider

Falafel w/leafy greens, pickle & tomato salad, tahini

dressing slider

BBQ pulled pork with a traditional coleslaw slider

Italian slow cooked pulled beef w/ roquette salad & basil

pesto aioli

Asian pork belly w/ shredded asian crunchy coleslaw

Inclusions – Disposable Bio Degradable Plates, Napkins and Cutlery

> Additional charges: Staffing and Equipment Hire



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Buffet

Selection of Proteins :

Roast Pork and Apple Sauce (gf,df) Chicken Fillet with Creamy Mushroom Sauce Roast Beef with Jus on a bed of baby spinach

Selection of Hot Sides/Salads -

Roasted Seasonal Vegetables Roast Beetroot, Baby Spinach, Walnut & Goat Cheese (v,gf) Greek Salad (v,gf) Basil pesto pasta Salad (v)

Inclusions -

Bread Rolls and Butter Disposable Bio Degradable Plates, Napkins and Cutlery

Additional charges:

Staffing and Equipment Hire



Wally and Jennifer were absolutely OUTSTANDING. Our memorial was very close to the kitchen – they were so respectfully quiet – we hardly knew they were there. Everything went like clockwork. The food, no surprise considering all your awards, was simply outstanding. Certainly the best catered spread I have ever experienced.

I guess the most impressive for me was the quiet, professional and respectful manner in which both Wally and Jennifer went about their tasks. I did not expect them to stay after the food had been prepared and presented. I was just amazed that they stayed for quite some time and that Jennifer served to my friends, making it an even more special occasion – she made such an impression on all of us.



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"Thank you Daniel & Jennifer for making my Dad's celebration of life so much easier, great service, beautiful food and less stress for me. Enjoyed by everyone an absolute pleasure doing business with you"

SUE PEISLEY



KIND WORDS

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