



PREMIUM Wedding Banquet plus Canapes

Your Choice of
Two Classic Canapes and
Two Premium Canapes

+

Your Choice of
Three Mains

+

Your Choice of Three
Sides

Contact us to discuss price per guest

Additional charges to be quoted: FNK Staffing and Equipment Hire



Banquet Plus Canape Bundle

Classic - Choose Two :

Vegetarian Arancini (V)

Duck Spring Rolls (DF)

Greek Lamb Skewers with tzizatki (GF)

Smoked Salmon Tart

Chorizo toss with Potatoes and Olives (GF,DF)

Mushroom Cup, with Pesto and Haloumi (GF, V)

Morrocan CousCous w/ preserved lemon (V, DF,GF)

Pumpkin Ravioli in Sogo sauce (V)

+

Premium - Choose Two :

Sydney Rock Oysters (DF,GF)

Champagne Chicken bruschetta tart

Beef Mignon with mushroom pate (GF, DF)

Kingfish Creviche, finger lime salsa (DF,GF)

Seared Scallops, Spicy melon salsa (GF,DF)

Buttered King Prawns, citrus grape salsa (GF)

Vanilla confit beetroot, creamed feta cheese (GF,V)





PREMIUM BANQUET

Mains: Choose Three Options

Smoked maple caramelised salmon with citrus fennel salad (gf,df)

Mediterranean slow cooked lamb shoulder with crispy oregano potatoes (gf,df)

Rosemary salted lamb rump, with mashed minty peas and wilted baby spinach (gf,df)

Moroccan chicken with chickpea, capsicum sauce served on a bed of fragrant israeli cous cous (df)

Chicken breast with truffle mushroom sauce and creamy mash potato (gf)

Italian braised osso bucco with buttered orecchiette and broccolii

Crispy pork belly with asian inspired glaze, with mixed asian vegetables (df)

Traditional roasted pork loin, sweet potato mash and apple sauce (gf,df)

Sirloin steaks m+3, herb and citrus potatoes, radicchio and red wine jus (gf,df)

Lebanese garlic chicken thigh with middle eastern noodle rice (df)

Whole baby pumpkin stuffed with italian herb stew, topped with filo pastry (v,df)





PREMIUM BANQUET

Sides: Choose Three Options

Baked brussel sprouts with crispy bacon (gf,df)

Pumpkin ravioli with chilli pumpkin sago and whipped ricotta (v)

Cabbage and onion salad with garlic and lemon dressing (gf,df,v)

Penne napoli with burnt smoky eggplant (v,df)

Fresh greek salad with olives and fetta (v)

Charred cauliflower, with green tahini and pomegranate (v,gf,df)

Tandoori coated roast pumpkin wedges with yoghurt mint sauce (v,gf)

Tossed buttered green beans with roasted almond flakes (v,gf)

Tomato and goats cheese salad, with cucumber, spanish onion and endive (v,gf,df)

Honey chilli glazed carrots (v,gf,df)

Mediterranean roasted vegetable with balsamic glaze (v,gf,df)





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.

