



Premium Wedding Banquet Plus Roving Dishes Package

Your Choice of Four
Roving Dishes

+

Your Choice of Three
Mains

+

Your Choice of Three
Sides

Contact us for price per guest

Additional charges to be quoted: FNK Staffing and Equipment Hire





ROVING HOT DISHES

YOUR CHOICE OF FOUR:

Mini meat pies with mashed potatoes & peas

Middles eastern lamb skewers (gf,df)

Malaysian satay chicken skewers (gf,df)

Chorizo on a bed of polenta w/chimichurri (df)

Asian glazed pork belly (gf)

Steamed prawn dumpling w/ asian dipping sauce(df)

Homemade pork and fennel sausage rolls

Mini mac n cheese bites(v)

Mini german sausage and sauerkraut

Pumpkin ravioli w/ beetroot coulis & goats cheese(v)

Salt & pepper calamari w/ turmeric lime aioli (gf,df)



PREMIUM BANQUET

M a i n s: C h o o s e T h r e e O p t i o n s

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.

