



THREE FORKS
EVENT CATERING

Plated Menu

ENTREE

Soft boiled egg on brioche w/ herb butter & herb salt

Peruvian ceviche – citrus marinated snapper w/ aromatic micro herbs w/ yellow peppers & spring onion (gf) (df)

Crispy katsu chicken w/ kimchi & Asian slaw

New York style crab cake w/ garden salad & preserved lemon mayo

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MAIN

All mains are served w/ dinner rolls on the table & a choice of - medley of seasonal vegetables or seasonal salad.

Oven roasted rib eye beef w/ balsamic potatoes & bearnaise sauce (gf)

Frenched lamb cutlets w/ broad beans & feta on minted pea & crème fraiche puree (gf)

Basil & mozzarella stuffed chicken breast on potato & herb gratin w/ chicken reduction jus & chard onion (gf)

Prime eye fillet of beef on a bed of smoked butternut, sage & chive mash w/ wilted NZ spinach, crispy fried shallots w/ thyme & red wine jus

Pan seared snapper w/ confit fennel & herbed broccoli rice & clams w/ salsa verde

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DESSERT

4 MINI DESSERT CUPS

Chocolate ganache

Lemon meringue crumble

Tiramisu

Raspberry

CAPPUCCINO

A chocolate crumble base, creamy coffee & an ultra-light, milky mousse just like the traditional cappuccino-topping foam

LEMON MERINGUE PIE

A crispy butter short crust w/ a slightly tangy lemon cream mix & light Italian meringue. Topped w/ sprinkled slivered almonds, orange & lemon zests

RUSTIC TIRAMISU

A rustic take on the traditional Tiramisu. Coffee soaked sponge sheets, traditional sabayon mascarpone cream mix

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CHOOSE TWO ENTREES, TWO MAINS & ONE DESSERT.

SERVED ALTERNATE DROP OR

PRE ORDER ON RSVP WITH TABLE PLAN.

STARTING AT \$79.50 INCL GST-

INCLUDES CUTLERY & CROCKERY.

DIETARY OPTIONS AVAILABLE ON REQUEST.