



THREE FORKS  
EVENT CATERING

# Banquet Menu

## CANAPES - MAIN - DESSERT

### CANAPES

Pumpkin arancini balls stuffed w/ mozzarella & spiced plum dipping sauce

Seared scallops w/ citrus dressing

Crispy calamari w/ lemon mayo

Garlic lamb kebabs

Japanese BBQ pork belly skewers

Vegetarian quesadillas

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### MAIN - SERVED BANQUET STYLE

Lemon & thyme marinated lamb cutlet & cumin dusted sirloin, roasted medium w/ cherry mostarda sauce (Served on the same plate)

Citrus & herb crusted fillet of fish

Chickpea, roast pumpkin, beetroot, baby spinach, fresh herbs & grilled halloumi - served warm

Sauté of seasonal vegetables w/ nut praline & micro herbs

Chat masala potatoes w/ coconut chips, fresh chopped herbs, cucumber & capsicum topped w/ tamarind yoghurt sauce

Sweet leaves salad of butter crunch, baby gem, miners, & iceberg lettuces accompanied by radicchio, radish & cucumber slices drizzled w/ spiced ginger dressing

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### DESSERT

#### DONUT WALL - 3 FLAVOURS

Citrus glaze

Chocolate w/ crushed oreo

White chocolate w/ freeze dried raspberry

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### CHEESES

Selection of Waikato award winning cheeses w/ crackers, fruit & quince paste.

Or talk to us about having a cheese tower instead of a wedding cake

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STARTING AT \$91.00 INCL GST.

INCLUDES, SERVING PLATTERS, SERVEWARE, CUTLERY & CROCKERY.

DIETARY OPTIONS AVAILABLE ON REQUEST.