

Fork Food Catering by delicious

Seafood fork foods

Slow baked Tasmanian salmon fillet on a bed of roasted fennel and Kipfler potatoes with a baby spinach, cherry tomatoes and herb salad

Crispy-skinned jewfish with wasabi aioli and a crisp Asian salad

Lemongrass and ginger crusted King fish with an Asian herb salad and lime chilli dressing

Crispy-skinned jewfish with wasabi aioli and a crisp Asian salad

Beer battered Flathead fillet with hot chips, lemon and tartar sauce

Seafood Paella cooked on site with a traditional paella pan

Vegetarian Fork foods

Traditional Moroccan spiced chickpea and vegetable tagine

Warm salad of roasted butternut pumpkin, haloumi, and cherry tomato with a roasted red pepper vinaigrette

Italian vegetable ratatouille with fetta cheese

French green puy lentils with roasted vegetables and aioli

Fresh ravioli butternut pumpkin OR 3 mushroom OR spinach ricotta and pine nut, served with burnt sage butter

Falafel with fresh hummus, mint and coriander

Meat fork foods

Moroccan spiced beef on a bed of Israeli couscous with preserved lemon

Wattle seed and juniper crusted beef with baby vegetable and wild rocket salad, served with Illawarra plum jam

Red duck curry with fragrant rice

Twice cooked pork belly with watercress and tomato salad and an Asian spiced jus

Miso poached corn fed chicken breast with tahini rice and a lemon and soya glaze

Harrissa roast chicken with baby spinach and cherry tomato salad and warm green beans

Slow-roasted lamb with oven roasted tomatoes, butternut pumpkin and a sherry jus

Slow-roasted lamb with oven roasted tomatoes, butternut pumpkin and a sherry jus

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Italian vegetable ratatouille with fetta cheese

French green puy lentils with roasted vegetables and aioli

Fresh ravioli butternut pumpkin OR 3 mushroom OR spinach ricotta and pine nut, served with burnt sage butter

Falafel with fresh hummus, mint and coriander