



FORK
N
KNIFE



CANAPES

\$5.00 (1 per serve)

- Roast Beef on Yorkshire Pudding with Horseradish
- Crumbed Lamb Rib with Tamarind Yoghurt
- Prawn Toast with Sesame and Kewpie Mayo
- Anchovy Toast with Kahawai Whip
- Crispy Pork Belly bite with Apple Sauce
- Prawn Spring Rolls with Nam Jim dressing
- Tuna Tartar, Wonton Crisp and Coriander
- Parfait, Cherry Compote and Crustinl
- Smoked Salmon, Bagel and Cream Cheese
- Vege Curry, Tamarind and Poppadom
- Pulled Lamb, Tzatziki and Pita Bread

\$4.00 (1 per serve)

- Mac and Cheese balls with Chipotle Aioli (V)
- Mushroom Arancini with Basil Pesto (V)
- Bratwurst, caramelised Onion and Cheese Sausage Roll
- Falafel Bites with Tzatziki (V)

\$7.50 (1 per serve)

- Pulled Pork Slider with Apple Slaw
- Fried Chicken Slider with Chipotle Slaw
- Crumbed Fresh Fish Taco with Pickled Vege
- Fried Chicken Taco with Pickled Vege
- Fried Chicken with Chipotle Mayo
- Cheese Burger Slider, Mac Daddy Sauce and Lettuce
- Pulled Pork Slider with Chipotle Mayo and Slaw
- Crispy Pork Belly Taco, Pickled Vege and Nam Jim
- Smoked Brisket Taco with Slaw

\$4.00 (1 per serve)

- Snickers Brownie
- Lemon Meringue
- Lollie Cake
- Honey and Seed Slice

BUFFET / BANQUET

\$60 / PERSON

CHOOSE:

- 3 Meats
- 4 Veges/Salads

Meats

- Slow Roast Lamb Shoulder with Chimichurri
- Whole Roasted Salmon with Pickled Vege and Coriander
- Lemon and Thyme Chargrilled Chicken Thigh with Salsa Verde
- Whole Roasted Beef Sirloin with Horseradich Aioli and Gravy
- Crispy Pork Belly with Pickled Vege

Veges

- Steamed Seasoned Vege (Broccoli, Cauliflower and Carrots) tossed in Olive Oil, Lemon and Sea Salt (V) (GF)
- Baby Potatoes with Mint and Thyme Butter
- Roasted Vegetables (Potato, Kumara and Pumpkin) in Garlic and Herbs (V) (GF)
- Potato Gratin with Cream and Garlic
- Mediterranean Roast Vegetables (Capsicum, Zucchini, Fennel, Eggplant and Olives in Olive Oil)

\$50 / PERSON

CHOOSE:

- 2 Meats
- 3 Veges/Salads

Salads

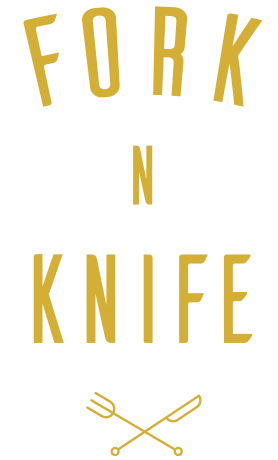
- Evergreen Salad - Pea, Mint, Feta, Coriander and Toasted Nuts (V) (GF)
- Caesar Salad with Bacon, Parmesan and Poached Egg (V) (GF)
- Spiced Quinoa with Mediterranean Roasted Vegetables (V) (GF)
- Seasme Noodle Salad with Chilli, Coriander, Mint (V)
- Asian Slaw with Sesame and Nam Jim dressing (V) (GF)

Desserts - \$7 per slice

- Snickers Brownie
- Lemon Meringue
- Mini Pavlova
- Honey Seed Slice

Late Night Bites - \$8 per person

- Ham on the Bone / Beef Sirloin
Served with Bread Rolls and Condiments



Vegetarian option can be arranged prior depending on numbers



SMOKE MEAT EVERYDAY STARTED OUT AS A HOBBY FOR JEREMY OVER LOCKDOWN, WHICH QUICKLY TURNED INTO OUR CATERING SIDE-HUSTLE.

It's now a major part of what we do.

JEREMY SLOW COOKS THE MEATS OVER 12 HOURS, AND HAS TOTAL CONTROL OF THE SMOKE FLAVOUR AND THE TENDERNESS OF THE MEAT.

IT'S A LABOUR OF LOVE BUT IT MEANS YOU GET THE MOST SUCCULENT AND TASTY MEATS

Served alongside delicious salads and sides your guests will be drooling!

THE SMOKER CAN BE DISCREET OR A REAL TALKING POINT FOR YOUR GUESTS AND IT HAS THE CAPACITY TO PRODUCE FOOD FOR BIG EVENTS.



Buffet / Banquet

\$60 / PERSON

CHOOSE: 3 MEATS AND 4 SIDES

MEATS

- 10 HOUR SMOKE BRISKET . BBQ SAUCE .
- KOREAN RIBS . SESAME . KIM CHI .
- JERK CHICKEN WING . PINEAPPLE SALSA .
- BBQ PULLED PORK . CHIPOTLE .
- PULLED LAMB SHOULDER . SALSA VERDE .
- WHOLE SMOKED SALMON . PICKLED VEGE . NAM JIM .

\$50 / PERSON

CHOOSE: 2 MEATS AND 3 SIDES

SIDES

- MAC N CHEESE . BACON . BREADCUMBS
- POTATO SALAD . EGG . SPRING ONION . PARSLEY
- PEA SALAD . TOASTED NUTS . HERBS . GOATS CHEESE
- CHARRED CORN . CHIPOTLE BUTTER . PARMESAN
- ASIAN NOODLE . PEANUTS . PICKLED VEGE



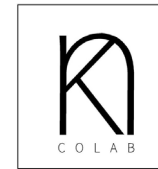
We can help in more ways than one...

With our experience in Catering events we can recommend or advise on wedding venues, as well as put you in touch with our specialist suppliers including - Celebrants, Stylists, Florists, Bands, Photographers, Hireage Firms or Event Coordinators

These are a few of our friends:

LiquorLand
Fitzroy.

nicci Goodin



Jeremy and Britt catered our wedding in April... they were a breeze to work with throughout the whole planning process and kept us in the loop. They allowed us to be very flexible with creating our menu and nothing seemed impossible or too hard. We have had numerous compliments from guests on how nice the food was and that is full credit to Jeremy and his team. We have no hesitation in recommending Jeremy and Britt for your next event.

Simon & Lauren Clinton-Baker

***We had the mindset that food was a top priority at our wedding** so I had high expectations for Jeremy and the Fork n Knife team. We were both so happy with the organisation before, on and during the day. Nothing seemed a hassle and his staff reflected his leadership. The food was amazing, delicious, simple, flavoursome, wholesome and presented excellently.*

Sarah & Matty Moller

FORK N KNIFE & SMOKE MEAT EVERYDAY CATERING

forknknife.newplymouth@gmail.com

06 757 8336



All prices exclude GST

If required, additional costs will incur for the following:

- Staff on site (as required)
- Chefs \$40 per hour per Chef
- Wait Staff \$35 per hour per Wait Staff
- Hireage of kitchen appliances
- Crockery, cutlery and glassware not included
- Delivery fee
- Some GF options may vary in price.

T's and C's

Final numbers are to be confirmed one week prior to the event at the very latest. We do require a non refundable deposit of \$500NZD to confirm your date. The remaining invoice is to be paid 7 days before the event date. A minimum of 4 weeks notice is required for cancellation. Cancellations within 4 weeks of the event date will incur a fee of 20% of the total invoice. By paying the non-refundable deposit we take it that you have read the terms and conditions, and agree.

SMOKE MEAT
EST. 2020
Everyday

