



# LINEN and FORK

Private Catering

[www.linenandfork.com](http://www.linenandfork.com)



Linen and Fork are a premium bespoke catering company based in Sherwood, Queensland. We understand that you are trusting us to provide perfectly prepared, delicious food. Our attention to even the smallest detail is foremost in our mind as is providing excellent service and importantly on time. We make it a priority to address our customers' needs and wants. We work closely with you to complement your theme and deliver the vision that you have imagined for your event. Nothing is ever a drama; we just get on with it and make things happen so your event is outstanding. You can relax and enjoy your event with the confidence that everything has been taken care of. We cater to everyone no matter what the dietary requirements may be. We make everything from scratch so adjusting the menu to suit your requirements is never an issue. We can assist with a vast array of catering, staff, cakes, glasses, beverages, and flowers. Please contact our head office in Sherwood to discuss your requirements.



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## Canapes and Nibbles

\$4.50 each (Minimum order 12)

### **Zucchini Fritter**

Whipped feta, preserved lemon, mint, sumac

### **Chinese BBQ Pork Potsticker**

Linen and Fork Plum Sauce, Asian herbs

### **Carbonara Tart**

Smoked pancetta, parmesan, Italian parsley

### **Old School Chicken and Leek Pie**

Flaky pastry, poached free range chicken, leek, Dijon, thyme

### **Classic Sausage Roll**

Flaky pastry, free range beef, fresh sage, slow cooked shallots

### **Beef Brisket, Shiraz, Portobello Mushroom Pie**

Flaky pastry, slow braised beef brisket, Hunter shiraz, thyme

### **Caramelized Red Onion and Goats Cheese Tart**

Slow cooked red onions, balsamic, thyme, creamy goats' cheese

### **Saffron, Pecorino, and Rosemary Arancini**

Lemon aioli, polenta parsley crumb

### **Spinach Fritter**

Toasted fennel seeds, ricotta, lemon, nigella seeds

### **Sweet Corn Cake**

Coriander, avocado, roasted peppers, crisp shallots

### **Hot Smoked Salmon, Toasted Brioche**

Mascarpone, dill, pickled cucumbers, capers

### **Spiced Lamb Meatballs, Almond Crust, and Hummus**

Preserved lemon, parsley, yoghurt

## Substantial Canapés

\$10.50 each (Minimum order 10)

Brioche Bun, braised beef brisket, horseradish, rocket, caramelised onion

Potato Gnocchi, braised lamb, basil, spinach, shave parmesan

Spiced chicken, quinoa, tabbouleh, tzatziki, sumac

Duck and coconut curry, jasmine rice, roasted pineapple, herbs

Roast Salmon, smashed chickpeas, preserved lemon, nigella seeds, yoghurt

Baked Cheese Soufflé, caramelised onion, crostini, herbs

Spinach, Feta, Pickled Lemon Filo, roast tomatoes, black sesame seeds

## Salad and Vegetable Platters

Medium - \$47

Large - \$65

### **Green Vegetable Salad**

Orange, feta, mint, toasted maple seeds

### **Roasted Spiced Pumpkin**

Lentils, cherry tomato, baby spinach, feta

### **Maple Baked Pear**

Candied walnuts, goats' cheese, rocket, sherry vinegar, beetroot

### **Quinoa Tabbouleh**

Sumac, roasted cauliflower, preserved lemon, herbs

### **Baby Chat Potato Salad**

Black garlic, lemon, baby spinach, fresh herbs, capers, crispy kale

### **Roasted Sumac Carrot Salad**

Barley, tahini, goats' cheese, raisins, walnuts, spinach

### **Zucchini Salad**

Salsa Verde, baby tomatoes, broccolini, rocket, preserved lemon, toasted almonds

### **Roast Potatoes**

Smashed potatoes, rosemary, sea salt, aioli

### **Truffled Potato Gratin**

Caramelised onions, thyme, crème fraiche

### **Mixed Roasted Vegetables**

Butternut squash, parsnip, sweet potato, kipfler potato, garlic cloves, soft herbs

## Shared Plates

All serve 6-8

<b>Fillet of Beef</b>	<b>\$185</b>
Thyme, garlic, Café de Paris butter	
<b>Roasted Marinated Chicken and a Half</b>	<b>\$135</b>
Spices, tzatziki, preserved lemon, crumbled feta, mint	
<b>Miso Baked Salmon</b>	<b>\$155</b>
Ruby grapefruit, micro herbs, toasted sesame seeds	
<b>Tarator Salmon</b>	<b>\$165</b>
Tahini, mint, walnuts, pomegranate, sumac, yoghurt	
<b>Slow Cooked Lamb</b>	<b>\$165</b>
8-hour leg of lamb, rosemary, oregano, garlic, roasted lemon	
<b>Glazed Ham</b>	<b>\$125</b>
Smoked honey, Linen, and Fork marmalade, Dijon mustard	
<b>Roasted Spiced Cauliflower</b>	<b>\$65</b>
Black garlic, lemon, chickpeas, tahini, herb	
<b>Nut Roast, Glazed Figs, Preserved Lemon</b>	<b>\$125</b>
Quinoa, sage, porcini jus	
<b>Green Goddess Chicken Skewers (10 skewers)</b>	<b>\$125</b>
Buttermilk, spinach, basil, lemon, parsley, tarragon, toasted walnuts, shallots	

## Pies and Tarts

All serve 6-8

\$85

### **Beef Brisket, Shiraz, Portobello Mushroom Pie**

Flaky pastry, slow braised beef brisket, Hunter Shiraz, thyme

### **Chicken and Leek Pie**

### **Carbonara Tart**

Smoked pancetta, parmesan, Italian parsley

### **Caramelised Onion, Feta**

### **Spinach, Pumpkin**

### **Lamb and Vegetable**

### **Spinach Pie**

Feta, ricotta, dill, preserved lemon, filo

### **Truffle Cauliflower Cheese Filo Tart**

Pecorino

## Platters

### **Sandwich Platters**

\$135 (30 pieces) – please choose 3

Cucumber, cream cheese, preserved lemon, fresh herbs

Smoked turkey breast, cranberry, whipped brie, broccoli sprouts

Smoked leg ham, cheddar, tomato relish, dijon, baby spinach

Poached chicken breast, lemon herby mayo, celery, shallots, rocket

Corned beef, Swiss cheese, pickled cucumbers, relish, sauerkraut

Chargrilled zucchini, hummus, preserved lemon, falafel

Smoked salmon, mascarpone, capers, dill, rocket

### **Artisan Cheese Platter**

\$85 serves 2-4

\$145 serves 5-8

Selection of crackers, dates, grapes, quince paste

Goats Cheese

Gorgonzola

Triple Brie

Aged Cheddar

### **Seasonal Fruit Platter**

\$95 serves 6-8

Fruit will be sourced according to the quality and availability at the time of order



### **Vegetarian Grazing Platter**

\$85 serves 2-4

\$145 serves 5-8

Roasted beetroot, tahini, nigella seeds  
Herby hummus, falafel, pickled lemon  
Minted coconut yoghurt, pea, sumac  
Feta, honey, toasted pistachios  
Chargrilled zucchini, lemon, pickled chillies  
Citrus, coriander seed olives  
Spinach fritters, toasted fennel, tomato salsa  
Artisan crackers, bread, crudités

### **Mezze Platter**

\$95 serves 2-4

\$155 serves 5-8

Assortment of cured meats  
Almond crumbed lamb meatballs  
Triple cream brie  
Roasted beetroot, tahini, nigella seeds  
Herby hummus, falafel, pickled lemon  
Minted coconut yoghurt, pea, sumac  
Feta, honey, toasted pistachios  
Chargrilled zucchini, lemon, pickled chillies  
Citrus, coriander seed marinated olives  
Artisan crackers, bread, crudités

## Sweet Treats

### Individual Petit Fours

\$4.75 each (Minimum order 12)

Raspberry Coconut Slice

Chocolate Brownie, rose petals, chocolate glaze

Passionfruit Melting Moments

Carrot Cake, spiced lemon cream, toasted walnuts

Hummingbird Cake, chai buttercream, toasted pecans

Persian Orange Love Cakes, rose water, pistachios, dried figs

Lemon Slice, lemon curd, raspberry

Gingerbread Cake, caramel sauce, glacé ginger, pistachios

### Desserts, Tarts, and Tortes

Serves 6-8      \$95

Baked Chocolate Tart, berries, vanilla dust

Devils' Chocolate Cake, chocolate buttercream

Raspberry, Vanilla, Coconut Cake, cream cheese frosting

Vanilla Bean Cake, white frosting

Callabout 70% Chocolate Torte, chocolate drizzle, berries

Gingerbread Bunt Cake, caramel drizzle

Orange Syrup Cake, cream cheese frosting, figs, pistachios, rose water

Linen and Fork Signature Fruit Cake

### Celebration Cakes

Buttercream frosting, fresh flowers, candles, and celebration sign. We create the cake that suits the occasion.

Small - serves 6-8      \$115  
17.5 x 17.5cm

Medium - serves 10-16      \$145  
20 x 20cm

Large - serves 20-30      \$195  
25.4 x 25.4cm

## Morning, Afternoon & High Tea

### Classic High Tea

\$44 per person

- 3 x selections of finger sandwiches
- 2 x Petit Fours
- 2 x Sweet Pastry
- 2 x Savoury Pastry
- 3 gem scones, raspberry preserve, double cream

### Light High Tea

\$27.50 per person

- 2 x selections of finger sandwiches
- 1 x petit four
- 2 x gem scones, raspberry preserve, double cream

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## Morning, Afternoon and High Tea Menu

### Sandwich Choices

Cucumber, cream cheese, preserved lemon, fresh herbs

Smoked turkey breast, cranberry, whipped brie, broccoli sprouts

Smoked leg ham, cheddar, tomato relish, Dijon, baby spinach

Poached chicken breast, lemon herby mayo, celery, shallots, rocket

Corned beef, swiss cheese, pickled cucumbers, relish, sauerkraut

Chargrilled zucchini, hummus, preserved lemon, falafel

Smoked salmon, mascarpone, capers, dill, rocket

### Sweet Choices

Raspberry Coconut Slice

Chocolate Brownie, rose petals, chocolate glaze

Passionfruit Melting Moment Shortcake

Carrot Cake, cream cheese buttercream, toasted walnuts

Hummingbird Cake, chai buttercream, toasted pecans

Persian Orange Love Cakes, rose water, pistachios, dried figs

Lemon Slice, lemon curd, raspberry

Gingerbread Cake, caramel sauce, glacé ginger, pistachios

### Savoury Choices

Zucchini Fritter, whipped feta, preserved lemon, mint, sumac

Carbonara Tart, smoked pancetta, parmesan, Italian parsley

Old School Chicken and Leek Pie, flaky pastry, poached free range chicken, leek, Dijon, thyme

Classic Sausage Roll, flaky pastry, free range beef, fresh sage, slow cooked shallots

Beef Brisket, Shiraz, Portobello Mushroom Pie, flaky pastry, slow braised beef brisket, Hunter shiraz, thyme

Caramelized Red Onion and Goats Cheese Tart, slow cooked onions, balsamic, thyme, creamy goats' cheese

Spinach Fritter, toasted fennel seeds, ricotta, preserved lemon, nigella

Sweet Corn Cake, green herbs, smashed avocado, toasted cumin, crisp shallots

Hot Smoked Salmon, Toasted Brioche, mascarpone, dill, pickled cucumbers, capers

## **Linen and Fork Food Allergen Management Statement**

Food prepared in our Linen and Fork kitchen may contain or encounter the following ingredients - Milk, Eggs, Wheat, Peanuts, Tree nuts, Soy

If you have a food allergy to any food items, please notify a member of staff who are all trained to guide you to make safe and delicious alternatives.

Although our menu lists gluten free items, we use the same facilities and ovens as our flour-based products. We cannot 100% guarantee that trace amounts of gluten may exist.

We take your allergy and dietary requirements very seriously.