Christmas Menu 2018





Fabrusus CATERING

www.fabulouscatering.com.au PH: 1300 850 720

Christmas Finger Food Premium

\$25.00 per guest





Petite Gourmet Burgundy Beef Pies

Our classic Flaky Pastry, with premium Beef, served with Tomato Relish.

Vegetable Spring Rolls

Crispy Filo Pastry with Asian Vegetables, served with a Sweet Chilli sauce.

Beef Cocktail Dim Sims

Dim Sim, with Beef and Asian Vegetables, served with Soy sauce.

Vegetable Samosa

Made to a traditional Indian recipe, with Curry style Vegetables.

Miniature Pizzas

Freshly prepared dough, House Special, Hawaiian and Vegetarian.

Chicken Breast Fillet Bites

Coated with a light tempura style coating, served with Honey Mustard.

Flame Grilled Beef Meatballs

Premium Mince and Italian Herbs, with BBQ sauce.

Sesame Prawn toast

An Asian classic! Served with a Sweet Chilli sauce.

Cocktail Sized nori Sushi Rolls

A variety of cocktail nori rolls, served with Wasabi, Ginger and Soy sauces.

Crumbled Calamari

Fresh Calamari, lightly coated in breadcrumbs, served with a light aioili.

Vol Au Vents

Spinach and Ricotta, Chicken and Mushroom, Ricotta and Bacon.

Frittata

A variety of gourmet fillings within. A classic savoury dish.

Quiche

Tomato and Onion, Spinach, Asparagus, Lorraine (Egg & Bacon).

Spinach and Ricotta Cheese Rolls

A perfect vegetarian option. Pastry rolls with Spinach and Ricotta Cheese.

Prawn Skewers

Marinated with Honey and Rosemary and grilled to perfection.

Christmas Finger Food Gourment

\$42.00 per guest





12 pieces of gourmet finger food per guest or choose your own selection from our extensive range!

Miniature Hamburgers

Premium melted Cheddar on a wholesome Meat Pattie, served with a rich Tomato Relish, a Caramelized Onion and Lettuce.

Warm Bruschetta (v)

A mixture of fresh vine ripened Tomato, Red Onion marinated in a virgin Olive Oil and a dash of Balsamic Vinegar, served on a crusty roll.

Vietnamese Rice Paper Roll

A Vietnamese classic. Served with a variety of fillings including Pork, Vegetable and Prawn.

Cold Cocktail Prawns

A sensational platter of market fresh Prawns served with a cocktail dipping sauce.

Gourmet Aranchini Balls

Italian Risotto Aranchini balls with Cheese, Sundried Tomato, Basil Pesto and Bacon.

Grilled & Glazed Prawn Skewers

Market fresh Prawns placed on skewers and served with a Honey Soy Glaze.

Salt and Chilli Squid tentacles

Crispy Squid Tentacles with Salt and Chilli Batter.

Tandoori Chicken Bites

A round of Cucumber sliced thickly, topped with a dollop of Mint Yoghurt and pieces of moist Tandoori Chicken.

Atlantic Smoked Salmon & Camembert Savoury Boats

A crispy savoury pastry casing boat filled with Smoked Salmon & Tasmanian triple cream Camembert.

Sweet Potato & Cashew empanada

The same as our other famous Empanada, but this time with a more subtle, sweet taste from the Potatoes and Cashew Nuts combined.

Cocktail Sushi nori Rolls

Served as a variety of flavours including but not limited to California rolls, Crispy Chicken, Smoked Salmon, Tuna, Vegetarian and Avocado.

Peking Duck Pancakes

Authentic Peking Duck recipe with a Hoi Sin sauce, Cucumber and vegetables wrapped in a pastry pancake.

Christmas Buffet

Want to make your Christmas party extra special!
Why not have us look after everything regarding
your Christmas feast

2 course

(Main's & dessert / Finger food & main's) \$31.00 per head ex GST

3 Course

(Finger Food, mains & dessert) \$37.00 per head ex GST <u>*Staff</u> not included





Finger Food on Arrival

- Pumpkin and Potato Pie
- Christmas dip with Turkish Bread & Crackers
- Prosciutto & Melon Skewers
- Gazpacho Shots
- Stuffed Mushrooms with Blue Cheese, Bacon & Shallots

Main Course - Choose 2 from below:

- Roast Turkey with Cranbury sauce
- Honey Glazed Roast Ham
- Roast Beef with grain mustard
- Roast Chicken with gravy
- Roast Pork with apple sauce

Served with Sides

- Greek Salad
- Garden Salad
- Potato Salad
- Coleslaw

- Roast Pumpkin
- Potato
- Carrot
- Garlic Beans.

Desserts

- Pavlova with fresh Summer Fruits
- Fruit Salad
- Mini Plum Pudding with Crème Anglaise

Dining set included with Staff Functions, Disposable Included for all deliveries.

OR

Christmas In A Box

Cooked and packed into a box! All those traditional Chrismas favourites delivered cold on Christmas Eve ready to serve on Christmas Day!!

> \$27.00 per head ex GST





Christmas Buffet Menu - Mains and Desserts!

Mains - Choose 2 Meats:

- Roast Turkey with Cranbury sauce
- Honey Glazed Roast Ham
- Roast Beef with grain mustard
- Roast Chicken with gravy
- Roast Pork with apple sauce

Please select Salads OR Vegetables

SALADS

Choose 2

- Creamy Pasta Salad
- Garden Salad
- Coleslaw

VEGETABLES

Choose 2

- OR
- Potato Salad

- Roast Pumpkin
- Corn on the Cob
- Greens Beans

SERVED WITH SIDES

- **Bread Rolls**
- **Roast Potatoes**

DESSERTS

- Pavlova with Freshly Whipped Cream and Seasonal Berries
- Mini Plum Puddings with Custard

INCLUDES: Disposable Plates, **Cutlery and Napkins!**

Christmas Cold Buffet

\$42.00 per guest

Includes staff

Delivered ready to serve \$45.00





Finger Food on Arrival

Choose 5 from below:

- Bruschetta
- Vietnamese Rice Paper Rolls
- Beetroot Relish Blini
- Pumpkin, Goats Cheese & Sage Foccacia
- Turkish Bread with a trio of dips
- Sushi Nori Rolls
- Frittata with Mediterranean Vegetables
- Olive Tapenade Roast Tomato Petal Croutons
- Dolmades with Tzatziki dipping sauce
- Duck and Truffle Tartlet

Main Course

Choose 4 from below:

- Tiger Prawns shelled
- Blue Swimmer Crab
- Oysters
- Cold Roasted Chicken
- Cold Roasted Duck
- Cold Roasted Lamb
- Honey Glazed Ham
- Cold Roasted Turkey
- Cold Roasted and Mustard Cured Beef
- Antipasto platters with Pasta Dura Breads

Salad to Accompany

Choose 3 from below:

- Asian Glass Noodle Salad
- Coleslaw
- Garden Salad
- Mediterranean Rice Salad
- Rocket & Parmesan Salad
- Grilled Zucchini, Mozzarella
 & Prosciutto Salad
- Caesar Salad
- Creamy Pasta Salad
- Greek Salad
- Potato Salad
- Tabbouleh Salad

Dessert

Choose 2/3 from below:

- Italian Style Tiramisu
- Large Profiteroles
- Queensland Passionfruit Cheesecake
- Raspberry Coulis Cheesecake
- Dark Mud Cake
- Caramel Infused Cheesecake
- Lemon Curd Tart
- Passionfruit Pavlova
- Toblerone Chocolate Moose

Includes Dining Set For Staffed Functions Only

Cold Platters





Fruit Platter

\$79.00

(A selection of seasonal fruits, such as watermelon, cantaloupe, honeydew, strawberries, grapes and kiwi fruit)

Fruit and Cheese

\$75.00

(A fresh selection of seasonal fruits, and mixed cheeses such as brie, vintage cheddar, Swiss and gorgonzola)

Turkish bread and dips

\$49.00

(Freshly baked Turkish bread with olive oil and rock salt, with an accompany dips, capsicum, tzatziki, and hummus)

Antipasto

\$75.00

(Kabana, semi dried tomatoes, salami, Kalamata olives, marinated feta, Swiss cheese, spicy capsicum dip, brie)

Gourmet Antipasto

\$85.00

(Marinated Feta, Olives, Brie, Gorgonzola, Fire roasted capsicums, dolmades, artichoke hearts, marinated mushrooms, Kalamata olives, sundried tomatoes, feta filled bell peppers)

Sushi Platter

\$79.00

(A mixture of salmon, tuna, prawn, chicken, and vegetarian varieties)

Vietnamese Rice Paper Rolls \$85.00

(Authentic rice paper rolls with Chicken, Pork, Prawn and Tofu (V)) 30 pieces

Premium Sandwich platter

\$79.00

(A selection of chicken, ham, tuna, and vegetarian varieties)
*upgrade to Gourmet Filling for \$4 extra
40 pieces

Cold Meats

\$75.00

(A selection of chicken, ham, tuna, and vegetarian varieties) 40 pieces

Petite Four Dessert Platter \$89.00

(Baked Lemon zest cheesecake, Mini lemon meringue pie, Orange & poppy seed w/ orange rind, Mini sticky date pudding, Chocolate mud with mocha cream, Carrot cake w/ cream cheese, Chocolate mousse cups)
25 pieces

Cold Platters Cont'd





Cheese and Dips

\$79.00

(All our great cheeses including Gorgonzola, Camembert, Swiss, Mondela and vintage cheddar, served with crackers and a selection of dips)

Cold Cut Vegetables

\$65.00

(A healthy choice for your guests including capsicum, cucumber, carrot, celery and cherry tomato served with a selection of dips)

Cold Quiche

\$75.00

(Delicious cold quiche selections including Lorraine, sun-dried tomato, asparagus and mushroom)

25 pieces

Fabulous Selection - Premium \$85.00

(Fabulous selection of freshly made sandwiches, wraps, and baguettes) *upgrade to Gourmet fillings for \$4 extra 30 pieces

Bruschetta

\$75.00

(A rich mixture of fresh vine ripened diced tomatoes, and red onion, marinated in a virgin olive oil served on a crusty bread bite dressed with a balsamic glaze)

25 pieces

Tandoori Chicken Bites

\$75.00

(Sliced cumber rounds topped with tandoori chicken and dressed with yogurt)

25 pieces

Mixed Blini Platter

\$75.00

(Mini savory pancakes with a variety of toppings including smoked salmon and Camembert, spicy beef, and roasted vegetables with Danish feta)

30 pieces

Premium Wraps platter

\$85.00

(A selection of chicken, ham, tuna, and vegetarian varieties)
*upgrade to Gourmet fillings for \$4 extra
20 pieces

Gourmet Baguettes Platter \$85.00

(A selection of roast lamb, pastrami, tandoori chicken, smoked salmon and vegetarian varieties)

30 pieces

Premium Desserts Platter

\$75.00

(A popular morning and afternoon tea option, including a selection of delicious sweet items)

30 pieces

Cold Platters Cont'd





Freshly Baked Danishes

\$79.00

(Cinnamon swirls, apricot danish, raspberry danish, and custard danish, all garnished with an icing dressing)
25 pieces

Croissants

\$75.00

(Mini savory croissants with ham, cheese and tomato, cheese and tomato, and ham and cheese) 20 pieces

Chicken Skewers

\$79.00

(Our satay chicken skewers are presented beautiful and provide a different alternative for your guests)
25 pieces

Gourmet Biscuits

\$65.00

(Handmade biscuits including chocolate, macadamia, Anzac, muesli and yo-yos) 25 pieces

Freshly Baked Scones

\$75.00

(Freshly baked scones for any occasion. Presented with double whipped cream and strawberry jam)
20 pieces

Roasted Chicken Pieces

\$79.00

(Succulent chicken pieces coated in our special marinade, spit roasted and served cold for your enjoyment anytime)
25 pieces

Macaroons

\$79.00

(A platter of 25 freshly made Macaroons. Flavors include Vanilla, chocolate, salted caramel, and pistachio) 25 pieces

Gourmet Potato Rosti Fritters (VG) \$75.00

(Mini potato rosti's topped with goats cheese, olives and basil pesto) 25 pieces

Atlantic Salmon & Camembert Boats \$75.00

(A crispy savory pastry casing boat, filled with smoked Salmon and triple cream Camembert)
25 pieces

(V) - Vegetarian (GF) - Gluten Free (VG) - Vegan

Premium Tea & Coffee Station

\$2.50 per guest





Full setup includes:

- Instant Coffee Jasper Coffee
- Tea Bags Lipton Black Tea
- Sugar Sachets
- Full Cream, Low Fat, skim and soy milk
- Premium Cardboard Cups
- Stirring Sticks

Upgrade to Premium Percolated Coffexx Coffee and Gourmet Lipton Tea varieties for \$3.95 per guest

Includes ALL Equipment, trestle tables, table cloths, and urn!

Drinks

To offer you the highest quality, we only stock Coca Cola products. Coke, Diet Coke, Lift (Lemon Squash) and Sprite (Lemonade).

All products arrive cold ready to consume!





Drinks

2 litre Soft Drink Varieties1.25 Litre Soft Drink Varieties2 Litre Fresh Juice Varieties(Apple and Orange)	\$6.00 \$5.50 \$6.00
1.25 Litre Water Cans of Soft Drink	\$4.50 \$2.50
(Coke, Lift, Spite, Diet Coke)	Ψ2.00
600ml Water	\$3.00
Schweppes Premium Mixers	\$3.50
(Lemon Lime Bitters, Agrium, Blood	
Orange, White Grape & Passionfruit)	
250 ml Apple Juice	\$2.50
250 ml Orange Juice	\$2.50
Disposable Glassware (pack of 20)	\$7.00

UNLIMITED SOFT DRINK PACKAGE

Ideal for Functions

- Unlimited consumption for 3 hours
- Coke
- Diet Coke
- Lift
- Sprite
- Water
- Juice

Add \$3.50 per head

Call us to book your function on 1300 850 720



- Perth1300 837 750
- Adelaide
 1300 855 251
- Sydney1300 806 535
- Brisbane1300 526 020
- Melbourne
 1300 526 020



Staff hire is charged at the following rates (unless included in your package)

Supervisor/Chef \$58 p/h
Waiter/Assistant \$50 p/h
Bar/Drinks Waiter \$50 p/h

Contact Us

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