

Fabulous CATERING



Build Your Own Buffet
MENU 2016

www.fabulouscatering.com.au

Build your own Buffet *Premium*

Finger Food on Arrival

Choose 5 from below;

- Handmade Sausage Rolls
- Prawn Skewers
- Sushi Nori Rolls
- Spinach & Ricotta Pastizzi
- Crumbed Calamari
- Risotto Balls
- Miniature Pizzas
- Cocktail Quiche
- Bruschetta
- Vegetable Spring Rolls



Main Course

Choose 3 from below;

- Thai Green Chicken Curry with Jasmine Rice
- Chicken Cacciatore served on a bed of Chick Peas & Chorizo Salad
- Lamb Shank served with Col Cannon
- Beef Stroganoff in a creamy Mushroom sauce
- Red braised Pork Belly served with fragrant Jasmine Rice
- Prosciutto wrapped Chicken Breast
- Gnocchi with a White Wine, Parmesan & Mushroom sauce
- Hokkien Noddles with Asian Beef and Vegetables
- Butter Chicken with Rice & Roti Bread
- Beef Lasagne
- Roast Pork
- Roast Lamb
- Roast Chicken
- Roast Beef

Salads 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;

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



\$45.00 *per guest*



ADD STAFF



DINING SET INCLUDED

Build your own Buffet *Gourmet*

Finger Food on Arrival

Choose 5 from below;

- Beef Wellington with Tomato Relish
- Tomato & Thyme Arancini with Herb Aioli
- Salmon Involtni with spiced Yoghurt
- Fried Sage Haloumi with Olive Oil
- Mini Lamb & Rosemary Pie with Tomato Relish
- Smoked Chicken & Brie Tart
- Sticky Lamb Puff
- Smoked Salmon & Cream Cheese Blini
- Goats Cheese & Tomato Blini
- Confit Duck & Truffle Tart with Riesling aioli
- Watermelon, Feta & Almond Salad
- Pepper Soy Steak Blini with fresh Herbs
- Dolmades with spiced Mint Yoghurt
- Beetroot & Walnut boat with micro herbs

Main Course

Choose 3 from below;

- Sourdough stuffed Chicken Breast with Sage
- Herb crusted Porterhouse Steak with Sauce Soubise (Roast Garlic & Onion)
- Spinach & Ricotta Cannelloni
- Crispy Pork rack with Apple Cider Jus
- Crispy baby Barramundi
- Lamb Korma
- Braised Osso Bucco



Salads to Accompany

Choose 3 from below;

- Rocket & Parsley Salad
- Goats Cheese & Asparagus
- Zucchini & Prosciutto
- Russian Potato Salad
- Fattoush Salad
- Potato Salad
- Broccoli & Almond
- Pesto Salad

Sides

Choose 3 from below;

- Horse Radish Potato Gratin
- Garlic sautéed greens
- Paprika roasted chat Potato
- Herbed Rice
- Honey Roasted Carrot & Almonds
- Herb Roasted vegetables
- Sage Roasted Pumpkin

Dessert

Choose 3 from below;

- Panacotta with Strawberry
- Lemon Meringue
- Tiramisu
- Chocolate Tart
- Flourless Lemon
- Raspberry White Chocolate Tart
- Chocolate Marquis

\$59.00 *per guest*



ADD STAFF



DINING SET INCLUDED

Build your own Buffet *Cold*

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
- Premium Ribbon Sandwiches
- Antipasto platters with Pasta Dura Breads

Salads 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 Mousse



\$42.00 DELIVERED *per guest*



ADD STAFF



**DINING SET
INCLUDED**

Pasta Menu

Add these upgrades to your current buffet

Beef Lasagne

Our Beef Lasagne is made the traditional Italian way, with a rich Bolognese sauce, fresh Lasagne Pasta and Bechemal sauce.

\$10.90 *per guest*



Vegetarian Lasagne

A great option for vegetarians. Layers of Lasagne, Cheese, Spinach and Eggplant.

\$10.90 *per guest*



Gnocchi Bolognese

Tender Gnocchi parcels of Potato Pasta with a rich Bolognese sauce.

\$10.90 *per guest*



Sides

Add these upgrades to your current buffet

Baby Carrots

Tender Baby Carrots cooked in Butter.

\$1.50 *per guest*



Bread Rolls

Fresh crusty Bread rolls, served as a side for a buffet.
Comes with Butter portions.

\$1.50 *per guest*



Garlic Beans

Whole Green Beans, slowly cooked in Butter and Garlic.

\$1.50 *per guest*



Potatoes

Seasoned Roast Potatoes, served with Sour Cream.

\$1.50 *per guest*



Roast Pumpkin

Roast Pumpkin portions.

\$1.50 *per guest*



Salad Menu

**Feel like adding more salads than what's currently included?
Add these scrumptious salads to your order!**

Asian Glass Noodle Salad

This modern style Asian salad is sure to impress! Served cold, fresh Glass Noodles, Carrots, Snow Peas and marinated Tofu.



Caesar Salad

Croutons, fresh Cob Lettuce, Anchovies and topped with Parmesan Cheese in the traditional Caesar dressing.



Coleslaw

Only the most crisp, fresh ingredients, such as Cabbage, Corn, Capsicum, Celery and Carrot in a light creamy Mayonnaise dressing.



Creamy Pasta Salad

Fresh Elbow style Pasta with fresh Herbs, Capsicum, Corn, Celery and Carrot in a creamy Mayonnaise dressing, garnished with Herbs.



Garden Salad

A traditional mix of garden classics. Tomato, Avocado, Cucumber, Iceberg Lettuce and Hydro Lettuce, with a traditional French style dressing.



Greek Salad

Traditional authentic Greek salad, encompassing fresh feta Cheese, Cucumber, Cherry Tomatoes, Celery, Red Onion and Kalamata Olives, in a Vinegar and Olive Oil dressing.



Salad Menu cont...

Grilled Zucchini, Mozzarella & Prosciutto Salad

A Mediterranean summery salad! Rich Prosciutto Parma Ham with the freshness of the vegetables, all in an Olive Oil dressing.



Mediterranean Rice Salad

Mediterranean style Rice salad with Sultanas, Walnuts and Celery in a Satay style sauce.



Potato Salad

A creamy texture of Potato, Wholegrain Mustard, Bacon, Egg and Shallots in a Mayonnaise dressing.



Rocket & Parmesan

A refreshing modern salad with Rocket, shaved Parmesan and Tomato in a rich first cold pressed Olive Oil, Garlic and lemon dressing.



Tabbouleh Salad

A Middle Eastern classic! A great selection of various vegetables, including Parsley, Mint, Tomatoes, Onion, Cucumber, Pepper and Bulgar Wheat.



Dessert Menu

**Feel like adding something a little indulgent to your buffet?
Add any of these scrumptious desserts to your order!**

ADD DESSERTS FOR \$5.95 *(per guest)*

Baileys Cheesecake

Layers of White Chocolate and Baileys Coffee Cheesecake, garnished over with White Chocolate rosettes.



Baked Vanilla Cheesecake

A baked Cheesecake with a rich smooth zesty Lemon filling.



Berry Cheesecake

A rich creamy Lemon Cheesecake, topped with fresh Mixed Berries.



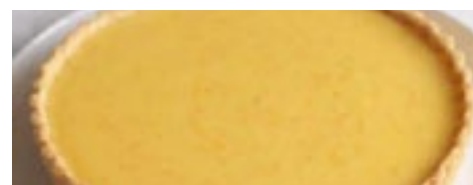
Chocolate Mud Cake

A very moist Chocolate Mud Cake, with spears of Chocolate and curls.



Lemon Curd Tart

A Lemon Curd encased in a golden crust Pastry, then baked to a golden perfection!



Lemon Meringue

A zesty, yet sweet Lemon curd tart topped with a fluffy Meringue.



Dessert Menu cont...

ADD DESSERTS FOR \$5.95 *(per guest)*

Mixed Berry Cheesecake

Fresh style Cheesecake with a Coconut and Biscuit bottom, topped with a rich Blueberry sauce.



Passionfruit Pavlova

House made Pavlova, with Double Cream and fresh Passionfruit.



Sticky Date Pudding

A traditional classic and favourite among many! Moist Sticky Date Pudding with a Caramel sauce and fresh Date atop.



Toblerone Chocolate Mousse

Rich and smooth Toblerone Chocolate Mousse, with Nougat, Nuts and Honey.



Fruit Salad

A great add-on dessert! Fresh cut Pineapple, Kiwi Fruit, Apple, Cantaloupe, Watermelon, Strawberries and Grapes in a rich zesty Passionfruit dressing.



Platters

Antipasto Standard

The antipasto standard platter is a great platter to start off any function for pre nibbles on arrival. Kabana, Salami, Sundried Tomato, Olives, Feta, Brie, Swiss & Capsicum dip.

\$75.00



Antipasto Premium

A step up from the standard. Kabana, Salami, Sundried Tomato, Olives, Brie, Blue Vein, Mushrooms, Artichoke Hearts, Dolmades, Grilled Capsicum and Mini Filled Peppers.

\$89.00



Cheese & Dips

All our great cheeses on one platter. Gorgonzola, Camembert, Swiss, Mondela and vintage Cheddar, served with crackers and a spicy Capsicum dip.

\$79.00



Roasted Chicken

Succulent Chicken Wings & Legs coated in our special marinade, spit roasted and served cold for your enjoyment anytime.

\$79.00 25 pieces



Chicken Skewers

Our Satay Chicken skewers are presented beautifully and provide a different alternative for your guests. Served with a Satay dipping sauce.

\$75.00 25 pieces



Cold Cut Vegetables

Not only a vegetarian selection, but a healthy choice for your guests. Capsicum, Mushrooms, Cucumber, Celery & Cherry Tomato, with an Avocado dip.

\$65.00



Cold Meats

Cooked, smoked and cured meats, all rolled to present a lovely display, with a Cherry Tomato garnish and Antipasto Sundried Tomato.

\$75.00



Cold Quiche

Our classic fabulous fingerfood quiches, served cold as an appetizer. A mixture of Lorraine, Sundried Tomato, Asparagus and Mushroom style quiches.

\$75.00 25 pieces



Croissants

20 pieces of miniature croissants. Sweet varieties of mixed jams and cream. Savory varieties of Ham and Jarlsberg or Ham off the bone and Tomato.

\$75.00 20 pieces



Cocktail Petite Fours

Miniature Lemon Meringue pies, Passionfruit Lemon tarts, miniature Chocolate tarts and mini Banana cakes. Our petite fours present lovely.

\$89.00 25 pieces



Freshly Baked Danish

Cinnamon swirls, Apricot Danish, Raspberry Danish and Custard Danish, all garnished with an icing dressing.

\$79.00 25 pieces



Gourmet Biscuits

25 handmade Gourmet Biscuits; Chocolate, Macadamia, Anzac Biscuits, Muesli Biscuits, Viennese Eclairs and Yo-yos.

\$65.00 25 pieces



Platters cont...

Desserts Standard

A popular morning tea option. Mixed muffins, slices and cakes, all placed on a decorative platter lined with Banana leaves.

\$75.00 30 pieces



Desserts Premium

A step up from the standard, with Éclairs, Profiteroles, miniature tarts and cakes, slices, muffins and Gourmet Biscuits.

\$79.00 30 pieces



Chocolate Truffles

Truffles of a generous size and mixed varieties of sprinkles, Chocolate Fudge, Macadamia and Lemon Zest.

\$85.00 30 pieces



Freshly Baked Scones

Freshly baked the morning of your function, presented with Double Cream and a variety of seasonal Jams.

\$75.00 20 pieces



Fresh Fruit Platter

Seasonal Fruits, including Watermelon, Grapes, Cantaloupe, Pineapple, Strawberries, Kiwi Fruit and Passionfruit placed on a decorative platter.

\$79.00



Fruit Skewers

Watermelon, Cantaloupe, Kiwi Fruit, Strawberries and Pineapple all placed on a skewer and served with a Natural Yoghurt dipping sauce.

\$89.00 30 pieces



Layered Chips & Dips

Corn Tortilla Crackers, served with a Sour Cream dip, Salsa and Guacamole dip.

\$49.00



Cold King Prawns

Fresh South Australian King Prawns with a Tartar and Seafood dip, all presented in Banana leaves. Skinless and ready to serve.

\$79.00 30 pieces



Sandwich Premium

One of our most popular platters. The premium sandwich is a good option to satisfy all people's tastes. 40 pieces mixed and placed on a decorative platter.

\$85.00 30 pieces



Sandwich Gourmet

A step up from our standard sandwich platter. Involves more exotic varieties such as Roasted Chicken, feta, Roasted Antipasto Vegetables etc.

\$89.00 30 pieces



Platters cont...

Turkish Bread Premium

Crusty baguette rolls with standard fillings. 30 pieces placed on a decorative platter. A good option for heavier eaters as these are quite substantial.

\$85.00 30 pieces



Turkish Bread Gourmet

Crusty baguette roll with 6 different varieties of Gourmet filling. 30 pieces placed on a decorative platter. A good option for heavier eaters as these are quite substantial.

\$89.00 30 pieces



Fabulous Selection

Finding it hard to decide? Our Fabulous Selection platter has the best of all three favourites. Baguettes, Wraps and Sandwiches all appear as 40 mixed pieces.

\$85.00 30 pieces



Fabulous Selection Gourmet

Offer your guests ultimate variety. Our Gourmet Fabulous Selection includes 40 varieties of different Wraps, Sandwiches and Baguettes.

\$89.00 30 pieces



Wraps Premium

Soft Tortilla Wraps with standard fillings of Ham, Chicken, Tuna, Egg and Vegetarian options. Each wrap is 4-5" as a piece.

\$85.00 20 pieces



Wraps Gourmet

Soft Tortilla Wraps with Gourmet fillings of Turkey and Cranberry, Smoked Salmon, Thai Green Curry and Vegetarian options.

\$89.00 20 pieces



Grilled Courgettes

Grilled zucchini discs topped with half roasted cherry tomato with lemon zest and garlic goats cheese.

\$75.00 25 pieces



Sushi Platter

A very popular Asian option. Crispy Chicken, Tuna, Californian Hand Rolls, Prawn and Vegetarian options. Served with a Soy dipping sauce.

\$79.00 30 pieces



Seafood Platter

A brilliant mixture of Prawns, Oysters, Mussels and Smoked Trout. All presented with Crackers and fresh Fruits.

\$95.00



Vietnamese Rice Paper

A refreshing and interesting Asian option. Pork, Prawn and Vegetarian (Tofu) options, served with a Hoi Sin and Vietnamese Fish sauce for dipping.

\$85.00 30 pieces



Platters cont...

Turkish Bread

Turkish Flat Bread, served with a trio of dips of Spring Onion, Hummus and Avocado.

\$49.00



Traditional Bruschetta

A rich mixture of fresh vine ripened diced tomato, red onion, marinated in a virgin olive oil and a dash of balsamic vinegar served on a crusty bread.

\$75.00 25 pieces



Macaroon Platter

A platter of 25 freshly made Macaroons in Vanilla, Chocolate, Raspberry, Salted Caramel, Coffee and more.

\$79.00 25 pieces



Atlantic Smoked Salmon & Camembert Boats

A crispy savoury pastry casing boat, filled with a smoked salmon with Tasmanian triple cream Camembert.

\$75.00 25 pieces



Peking Duck Pancakes

Authentic Peking duck recipe, with a hoi sin sauce, cucumber and other Asian vegetables wrapped in a pastry pancake.

\$75.00 20 pieces



Tandoori Chicken Bites

A round of cucumber sliced thickly, topped with a dollop of mint yogurt and pieces of moist tandoori chicken atop.

\$75.00 25 pieces



Gourmet Potato Rosti Fritters

Topped with goats cheese, olives, and basil pesto.

\$75.00 25 pieces



Mixed Blini Platter

Mini savoury pancakes with a variety of toppings, including salmon and Camembert, spicy beef, and roasted vegetables with Danish feta.

\$75.00 30 pieces



Frittata

A creamy potato frittata served cold in fingerfood portions.

\$75.00 25 pieces



Premium Tea & Coffee Station

Full setup included

- Instant Coffee - Nescafe 43
- Tea Bags - Lipton Black Tea
- Sugar Sachets
- Full Cream & Low Fat Milk
- Premium Cardboard Cups
- Stirring Sticks

\$3.50 per guest



**INCLUDES ALL
EQUIPMENT**



Upgrade to Premium

- Percolated Coffeexx Coffee
- Gourmet Lipton Tea varieties

ADD \$1.00 per guest



**INCLUDES ALL
EQUIPMENT**

Individual Pricing

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.

- | | |
|--|---------------|
| • 2 litre Soft Drink Varieties | \$7.00 |
| • 1.25 Litre Soft Drink Varieties | \$5.00 |
| • 2 Litre Fresh Juice Varieties | \$7.00 |
| <i>(Apple Orange, Apple/Blackcurrant)</i> | |
| • 1.25 Litre Water | \$6.00 |
| • Cans of Soft Drink | \$2.50 |
| <i>(Coke, Lift, Spite, Diet Coke)</i> | |
| • 300ml Water | \$1.90 |
| • Schweppes Premium Mixers | \$3.50 |
| <i>(Lemon Lime Bitters, Agrum, Blood Orange, White Grape & Passionfruit)</i> | |
| • 250 ml Apple Juice | \$2.95 |
| • 250 ml Orange Juice | \$2.95 |
| • Disposable Glassware | \$7.50 |
| <i>(Per pack of 20)</i> | |

Unlimited Soft Drinks

For Functions

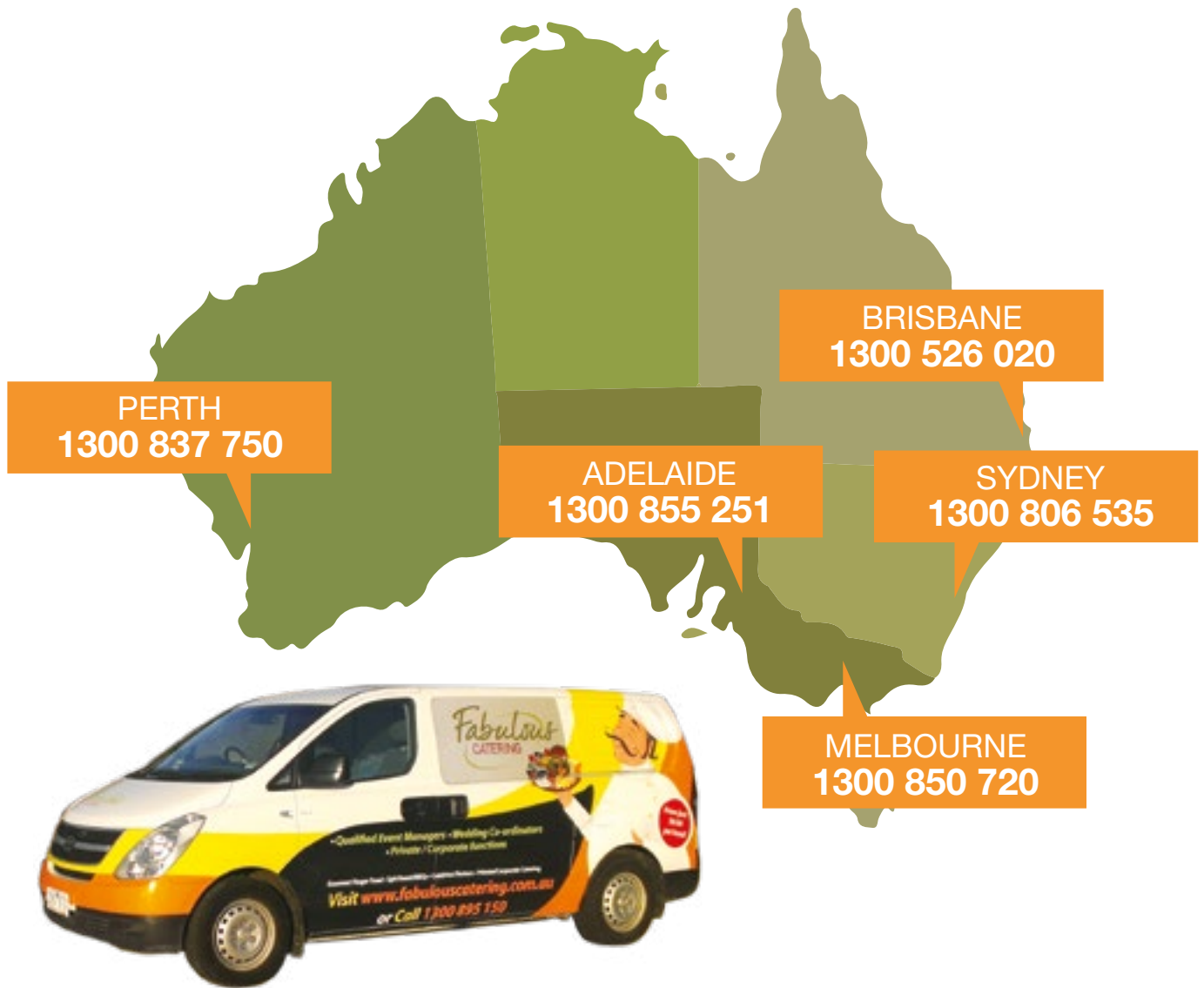
- Coke, Diet Coke, Lift, Sprite, Water
- Unlimited consumption for 3 hours

ADD \$3.95 per guest





Call us to book your function on
1300 850 720



Staffing Costs

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

Chef	\$55 p/h
Waiter/Assistant	\$48 p/h
Bar Staff	\$48 p/h

Contact Us

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