











Buffet/Spit Roast MENU 2016



3 Course Roast Menu

Gourmet 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 2 from below;

- Roast Beef
- Roast Lamb
- Roast Pork
- Roast Chicken
- Honey Glazed Roast Ham
- Roast Turkey

Served with Sides

- Fresh Bread Rolls with Butter portions
- Roasted Potatoes with Garlic Butter

Choose your Sauce

- Rosemary Demi Glace
- Mint Demi Glace
- Grain Mustard Demi Glace
- Fried Garlic Demi Glace
- Traditional Gravy

Salads to Accompany

Choose 3 from below;

- Asian Glass Noodle Salad
- Coleslaw
- Garden Salad
- Mediterranean Rice Salad
- Rocket & Parmesan 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



\$39.00 per guest





2 Course Roast Menu

Main Course

Choose 2 from below;

- Roast Beef
- Roast Lamb
- Roast Pork
- Roast Chicken
- Honey Glazed Roast Ham
- Roast Turkey

Choose your Sauce

- Rosemary Demi Glace
- Mint Demi Glace
- Grain Mustard Demi Glace
- Fried Garlic Demi Glace
- Traditional Gravy



Served with Sides

- Fresh Bread Rolls with Butter portions
- Roasted Potatoes with Garlic Butter

Salads to Accompany

Choose 3 from below;

- Asian Glass Noodle Salad
- Coleslaw
- Garden Salad
- Mediterranean Rice Salad
- Rocket & Parmesan 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









Mains Only Roast Menu

Main Course

Choose 2 from below;

- Roast Beef
- Roast Lamb
- Roast Pork
- Roast Chicken
- Honey Glazed Roast Ham
- Roast Turkey

Choose your Sauce

- Rosemary Demi Glace
- Mint Demi Glace
- Grain Mustard Demi Glace
- Fried Garlic Demi Glace
- Traditional Gravy



Served with Sides

- Fresh Bread Rolls with Butter portions
- Roasted Potatoes with Garlic Butter

Salads to Accompany

Choose 3 from below;

- Asian Glass Noodle Salad
- Coleslaw
- Garden Salad
- Mediterranean Rice Salad
- Rocket & Parmesan Salad
- Caesar Salad
- Creamy Pasta Salad

- Greek Salad
- Potato Salad
- Tabbouleh Salad





\$29.00 per guest





Mains with Finger Food Menu

Gourmet 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 2 from below;

- Roast Beef
- Roast Lamb
- Roast Pork
- Roast Chicken
- Honey Glazed Roast Ham
- Roast Turkey

Choose your Sauce

- Rosemary Demi Glace
- Mint Demi Glace
- Grain Mustard Demi Glace
- Fried Garlic Demi Glace
- Traditional Gravy



Served with Sides

- Fresh Bread Rolls with Butter portions
- Roasted Potatoes with Garlic Butter

Salads to Accompany

Choose 3 from below:

- Asian Glass Noodle Salad
- Coleslaw
- Garden Salad
- Mediterranean Rice Salad
- Rocket & Parmesan Salad
- Caesar Salad
- Creamy Pasta Salad

- Greek Salad
- Potato Salad
- Tabbouleh Salad





\$35.00 per guest





Pasta Menu

Add these upgrades to your current buffet

Beef Lasagne

Our Beef Lasagne is made the traditional Italian way, with a rich Bolognaise 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 Bolognaise

Tender Gnocchi parcels of Potato Pasta with a rich Bolognaise 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 indulgant 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, garnishied 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 Pavolva

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 Capiscum 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





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, Vienese 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

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

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 with half roasted cherry tomato with lemon zest and garlic goats cheese.

\$75.00 30 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
- Stiring Sticks

\$3.50 *per guest*



Upgrade to Premium

- Percolated Coffexx Coffee
- Gourmet Lipton Tea varieties

ADD \$1.00 per guest



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 1.25 Litre Soft Drink Varieties	\$7.00 \$5.00
•	2 Litre Fresh Juice Varieties	\$7.00
	(Apple Orange, Apple/Blackcurrant)	40.00
•	1.25 Litre Water	\$6.00
•	Cans of Soft Drink	\$2.50
	(Coke, Lift, Spite, Diet Coke)	
•	300ml Water	\$1.90
•	Schweppes Premium Mixers	\$3.50
	(Lemon Lime Bitters, Agrum, Blood Orange, White Grape & Passionfruit)	
•	250 ml Apple Juice	\$2.95
•	250 ml Orange Juice	\$2.95
•	Disposable Glassware	\$7.50
	(Per pack of 20)	



Unlimited Soft Drinks

For Functions

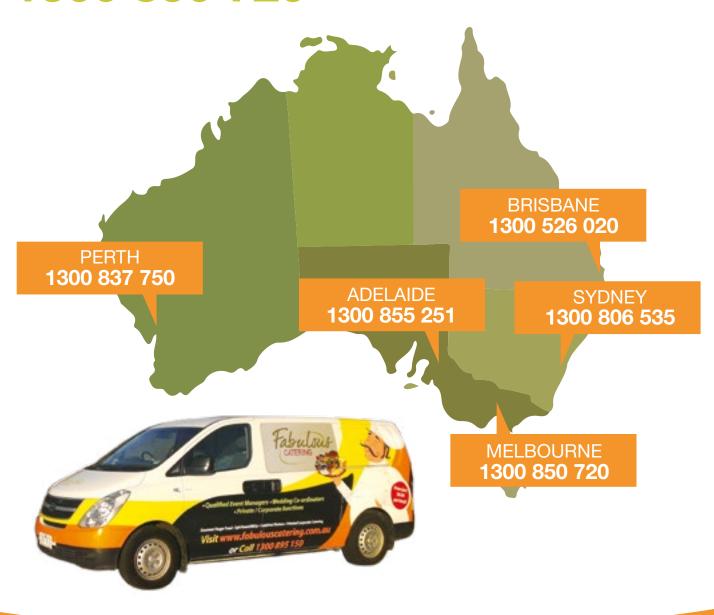
- Coke, Diet Coke, Lift, Sprite, Water
- Unlimited consumption for 3 hours

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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