

# Fabulous

## CATERING



## Sit Down Functions

### MENU 2017

[www.fabulouscatering.com.au](http://www.fabulouscatering.com.au)

# Canapes on arrival

Choose 5 options from below; (mixture of hot and cold recommended)

## Hot Options

- Beef Wellington with tomato relish
- Tomato & thyme arancini with herb aioli
- Salmon involtini with spiced yoghurt
- Peking Duck Pancake
- Fried sage haloumi with olive oil
- Mini lamb & rosemary pie with tomato relish
- Sticky lamb puff
- Crab cake with Japanese mayo and slaw
- Satay chicken skewers



## Cold Options

- Watermelon, feta & almond salad
- Smoked salmon & cream cheese blini
- Pepper soy steak blini with fresh herbs
- Smoked chicken and brie tart
- Goats cheese & tomato blini
- Dolmades with spiced mint yoghurt
- Pumpkin, goats cheese, sage foccacia
- Beetroot & walnut boat with micro herbs
- Tandoori chicken atop cucumber round



**\$15.00**

*5 pieces per guest*

# Entrées

**Choose 2 options to be served 50/50:**

- Dukkah spiced prawns on pearl cous cous salad with raisins vinaigrette and roasted pine nuts
- Beetroot Carpaccio with a medley of house pickled vegetables, soft marinated feta and puffed rice
- Duck breast with crispy Asian salad and citrus glaze
- Poached chicken breast with pistachio stuffing on a grilled pepper and walnut salad
- Rare beef Carpaccio with house pickled vegetables and a red wine glaze





# Mains

Choose 2 options to be served 50/50:

- Chicken breast fillet with braised leek, parsnip and pumpkin puree finished with a honey mustard cream sauce
- Braised beef cheek with Roasted root vegetables and red wine jus
- Lamb medallions slow roasted with tabouli, minted green pea puree and roasted pistachio
- Atlantic Salmon with fresh asparagus and seeded mustard and saffron salsa
- Mediterranean vegetable stack with crispy leek, balsamic and pomegranate reduction

All mains are served with fresh bread rolls and butter.



## MAIN ONLY

**\$45.00** *per guest*  
**MINIMUM 50 GUESTS**



**INCLUDES  
ALL STAFF**



**DINING SET  
INCLUDED**

**2 COURSES** *entrée and main OR main and dessert*

**\$60.00** *per guest*  
**MINIMUM 50 GUESTS**



**INCLUDES  
ALL STAFF**



**DINING SET  
INCLUDED**

# Desserts

Choose 2 options to be served 50/50:  
(All served with a fresh dollop of cream and seasonal berries!)

- Raspberry White Chocolate Mouse Tart
- Lemon Meringue
- Chocolate Tart
- Salted Caramel Cheesecake (GF)
- Apple Crumble



**3 COURSES** (*entrée, main and dessert*)

**\$75.00** *per guest*

**MINIMUM 50 GUESTS**



**INCLUDES  
ALL STAFF**



**DINING SET  
INCLUDED**



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

## Unlimited Soft Drinks

For Functions

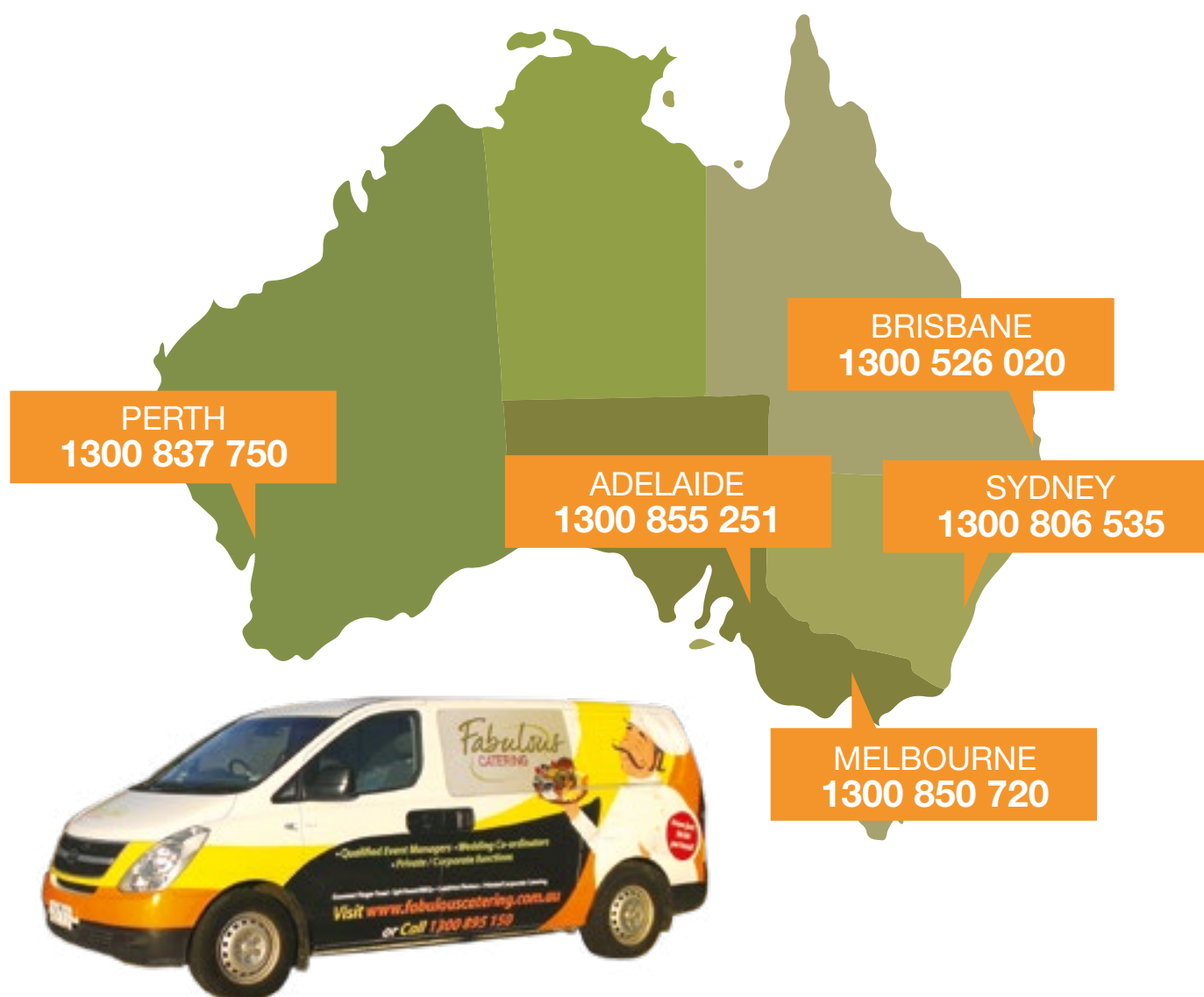
- Coke, Diet Coke, Lift, Sprite, Water
- Unlimited consumption for 3 hours

**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)

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

## Contact Us

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