

# Gourmet Canape 2019



*Fabulous*  
CATERING

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

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# Gourmet Finger Food Menus



When only the best will suffice! Fabulous Catering offers a range of gourmet finger food canapés! This style of finger food is extremely popular with Weddings, Corporate Functions, Engagements, Product Launches or for any other special occasion where you are after something to impress your guests!





# Hot Options Meat

Any hot or cold combination

6 ITEMS - \$21.00 per guest  
8 ITEMS - \$28.00 per guest  
10 ITEMS - \$35.00 per guest  
12 ITEMS - \$42.00 per guest  
15 ITEMS - \$49.00 per guest  
DESSERTS (per item per guest)  
\$3.50 per guest



## Grilled and Glazed Prawn Skewers

Market fresh prawns, placed on skewers and served with a honey soy glaze

## Pork, Water Chestnut and Chinese Greens Spring Roll

A very special mix of pork and the intense fresh lemon grass taste make for a refreshing take on a classic favourite!

## Individual Beef Wellingtons

English style beef wellingtons, served with a yearling roast beef

## Chinese Chicken Dumplings

Authentic Chinese style pastry dumpling with chicken and crispy Asian vegetables

## Marinated Lamb Cutlets

Garlic and herb marinated cutlets, fresh from the grill! served in a Greek style with Tzatziki dip

## Satay Chicken Skewers

An authentic Thai dish, Served with a Satay dipping sauce

## Butter Chicken Roti

Toasted almonds and fresh chicken gently cooked in a creamy tomato and yogurt sauce, wrapped in a light roti bread

## Miniature Chicken Pie

Petite in size, tasty and attractive looking pie with an interesting creamy chicken feeling

## Thai Crab Cakes

Crab meat with Thai herbs and chilli rolled into bites sized pieces served with sweet chilli Aioli

## Chickin and Mushroom Filo

Creamy chicken and mushroom in a white wine sauce within a flaky Filo pastry

## Moroccan Lamb Puff

Pastry Filo puffs with a spicy lamb in a Moroccan style marinate

## Crispy Scallops

Crumbled scallops, with a creamy Aioli dipping sauce



# Hot Options Vegetables

Any hot or cold combination

6 ITEMS - \$21.00 per guest  
8 ITEMS - \$28.00 per guest  
10 ITEMS - \$35.00 per guest  
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## Peppered Beef Mignon

Scotch fillet steak wrapped in bacon and served on a toothpick with a prepared Bearnaise sauce

## Peking Duck Pancakes

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

## Satay Beef Skewer

Authentic Thai style beef served and presented on a skewer with a peanut satay dipping sauce

## Moroccan Chicken balls served with minted yoghurt

Spicy Moroccan chicken bites, served with a soothing minted Mediterranean style yoghurt dip

## Prawn and Chorizo tartlet

Sauteed prawns and chorizo sausage in a spicy mayonnaise, presented in a pastry cup

## Serrano Olive Pizzas

Cured meat serrano with kalamata olives on a handmade mini pizza dough

## Chilli Blue Swimmer Crab, Rice Noodle, Lettuce

Seafood Style san choi boi, served in a lettuce cup

## Prosciutto Wrapped Scallop, Asparagus Cream

Fresh Scallops, wrapped in prosciutto and presented on a bamboo

## Serrano & Manchego Croquette

Smokey serrano with a manchego goats cheddar croquette served with a paprika aioli

## Serrano Wrapped Prawn , Nam Prik

Large Smokey Prawns, with an Asian inspired nam prik sauce





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## Sweet Potato and Cashew Empanada

Sweet potato & the texture of the cashews with a Mexican spice

## Gourmet Potato Rosti Fritters

Topped with goats cheese, olives, and basil pesto

## Pumpkin and Potato Tartlet

Pumpkin topped with creamy mash potato and nutmeg in a shortcrust pastry

## Fire Roasted Red Pepper Tartlets

Slices of fire roasted red peppers, herbs and goats cheese in a crisp tart shell

## Gourmet Aranchini Balls

Italian risotto Aranchini balls with cheese, Sundried tomato, basil pesto and bacon

## Frittata

A creamy potato Frittata served cold in finger food portions

## Falafel topped with Onion, Tomato and Tzatziki

Turkish style falafel balls with a tzatziki dip atop with onion & tomato

## Pumpkin and Almond Samosa

Indian speciality, with rich pumpkin and almond filling

## Capsicum Bruschetta

On crusty sour-dough with balsamic vinegar and fire roasted capsicum.

## Grilled vine leaf haloumi

Pickled vine leaves, grilled and wrapped around haloumi cheese

## Rolled citrus goats cheese filled zucchini

Thin strips of zucchini, grilled and rolled around a zesty citrus goats cheese



# Cold Options Meat

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DESSERTS (per item per guest)  
\$3.50 per guest



## Cold Cocktail Prawns

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

## Grilled Asparagus Spear Parcels in Prosciutto

Fresh asparagus spears, wrapped in a tasty prosciutto, drizzled with a light olive oil

## Tandoori Chicken Bites

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

## Salmon Roulade

Salmon roulade inside a smoked salmon roll, served with caviar atop

## Prosciutto and Melon

Served on a skewer, a glorious mixture of prosciutto with fresh cantaloupe balls

## Smoked Salmon, Brie and Caper Tart

Pastry canape tart with smoked salmon, French brie and crispy capers

## Chilli Blue swimmer Crab

Chillie blue swimmer crab with rice noodles, served in a lettuce cup

## Smoked Chicken and Brie Tart

Smoked chicken, mixed with tripple cream brie, in a savoury tart shell

## Old fashioned Prawn Cocktail

Shelled market fresh prawns in Marie Rose sauce, served in individual shot glasses



# Cold Options Vegetarian

Any hot or cold combination

6 ITEMS - \$21.00 per guest  
8 ITEMS - \$28.00 per guest  
10 ITEMS - \$35.00 per guest  
12 ITEMS - \$42.00 per guest  
15 ITEMS - \$49.00 per guest  
DESSERTS (per item per guest)  
\$3.50 per guest



## Dolmades

Authentic Greek recipe of rice mix with vine leaf outside

## Red Lentil Frit

Fresh asparagus spears, wrapped in a tasty prosciutto, drizzled with a light olive oil

## Grilled Courgettes

Grilled Zucchini dics topped with half roasted cherry tomato with lemon zest and garlic goat cheese

## Sun-Dried Tomato, Feta and Olive Tartlet

Rich Sundried tomato, feta and olive in a cold tartlet

## Persian Feta, Baby Rocket and Mushroom Bruschetta

Creamy Persian feta, the crispness of baby rocket and texture of the mushrooms placed on crusty sourdough bread

## Tomato and Yarra Valley Persian Feta Salad Cups

Vine Ripened truss tomatoes, with Persian feta, olive oil and seasoning, served in individual cups

## Goats cheese with Tomato Relish

Moroccan spiced Chicken, with a large style couscous and fresh minted yoghurt served in bamboo boat

## Pumpkin, Goats Cheese and sage focaccia

Roasted pumpkin, creamy goat cheese and fresh sage herbs atop a hand made focaccia dough

## Smoked trout, pumpernickel toast, creme fraiche

Ocean Trout, served atop of pumpernicker crouton, and a refreshing creme fraise

## Honeyed fig, Persian feta, port reduction

Fresh glazed figs with honey and port reduction, Persian feta atop, served in a bamboo boat



# Substantial Finger Foods

Any hot or cold combination

6 ITEMS - \$21.00 per guest  
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DESSERTS (per item per guest)  
\$3.50 per guest



## Mini wagyu beef burger, with onion jam relish, cheddar and salad

Bite size beef burger, with lettuce, cheddar, onion jam relish served on a small fingerfood size bun!

## Mini Nachos

Individual nachos corn chips, tasty chips, sour cream, guacamole and onion topping!

## Mini Gnocchi Bolognaise

Handmade gnocchi , with a rich bolognaise tomato sauce

## Whiting fillets and chips served in pine cones with lemon wedge

A sensational mix of original fish and chips -1piece whiting fillet and chips, served with fresh tartar sauce and lemon wedges

## Hokkien Noodles served in noodle boxes

Hokkien noodles served with Asian style vegetables and beef, served in individual noodle boxes

## Potato Wedges served in individual cones with Sour Cream

Individual cones of chunky steakhouse wedges served with a tangy sour cream

## Miniature Hot dogs

Miniature Hot dogs, in crusty fresh bread rolls, served with either tomato relish or American mustard

## Sicilian style Chicken Parmagiana with shoestring fries

Crispy chicken schnitzel, with a cheese and tomato topping. Served with chips in individual cones

## Braised lamb ragu with potato puree

Slow cooked tomato, rosemary and lamb, served atop an extra creamy tomato mash served in individual tray

## Chermoula Chicken with Israeli couse couse and minted yoghurt

Moroccan spiced Chicken, with a large style couse couse and fresh minted yoghurt served in bamboo boat





# Gourmet Cocktail Desserts

Any hot or cold combination

6 ITEMS - \$21.00 per guest  
8 ITEMS - \$28.00 per guest  
10 ITEMS - \$35.00 per guest  
12 ITEMS - \$42.00 per guest  
15 ITEMS - \$49.00 per guest  
DESSERTS (per item per guest)  
\$3.50 per guest



Finish the event off with a few rounds of sweet items to delight your guest's taste buds! These desserts are all served in miniature shot glasses!

## Tiramisu

Layers of sponge and cream with a rich coffee and whiskey flavouring throughout, topped with dusted chocolate!

## Trifle

Layers of vanilla sponge, jam and clotted cream, with sweet blueberries and raspberry sauce, dusted with icing sugar

## Chocolate Mousse

Made with our special recipe of using Toblerone chocolate, so you can taste the rich texture of nougat, nuts and dark Swiss chocolate!

## Passionfruit Flummery

Flummery is a classic jelly mixed with egg whites to create a fluffy sensation, mixed with the hit of tangy passionfruit

## Chocolate Ripple Cake

Chocolate fudge biscuits, with triple thickened cream

## Miniature Pavlova

Individual Pavlova, with fresh vanilla cream and zesty passionfruit

## Profiterole Platters

Fresh cream filled profiteroles with a chocolate ganache

## Miniature Chocolate Éclair Platters

Mini chocolate éclairs with fresh cream

## Strawberry and Marshmallow skewers

Strawberry and marshmallow skewers drizzled with chocolate

## Fruit Skewers

Miniature gelato, served in individual waffle cones

## Meringue, Hazelnut and Chocolate Ganache

Fresh meringue, topped with a hazelnut and chocolate mixture

## Baklava

A Turkish classic dessert, topped with a sweet syrup





# 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

## 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**

# Hot Finger Food Platters



## Hot Finger Food Platter 1

**Seafood Selection** **\$75.00**

- 10 Tempura Fish Bites
- 10 Salt and Pepper Calamari
- 10 Bay scallop Skewer
- 10 Battered Torpedo Prawn

## Hot Finger Food Platter 2

**Asian Mixture** **\$89.00**

- 20 Beef Dim Sim
- 15 Vegetarian Spring Rolls (v)
- 15 Vegetarian Samosa (v)
- 10 Prawn Toast

## Hot Finger Food Platter 3

**Pastry Favourites** **\$75.00**

- 10 Steak and Pepper Pies
- 10 Sausage Rolls
- 10 Spinach and Ricotta Cheese (v)
- 10 Quiche varieties (v)
- Spinach, Lorraine, Asparagus, Tomato & Onion

## Hot Finger Food Platter 4

**Chicken Balls** **\$59.00**

- 50 Chicken Breast Fillet Bites

## Hot Finger Food Platter 5

**Beef Meatballs** **\$59.00**

- 50 Flame Grilled Beef Meatballs

## Hot Finger Food Platter 6

**Risotto Balls** **\$59.00**

- 50 Risotto Balls (V)

## Hot Finger Food Platter 7

**Mini Pizza** **\$59.00**

- 24 Mini Pizza



# Hot Finger Food Platters



These substantial sensational sliders  
will be the hit at any party



Hot Finger Food Platter 8  
Wagyu Beef \$79.00

20 Mini Wagyu Beef Burgers

Hot Finger Food Platter 9  
Pulled Chicken \$79.00

20 Lemon Pepper Chicken and Asian Slaw Slider

Hot Finger Food Platter 10  
Beetroot Burger \$79.00

20 Mini Beetroot Beef and Tzatziki Burger

Hot Finger Food Platter 11  
Lamb Slider \$79.00

20 Mini Lamb and Yogurt Slider

Hot Finger Food Platter 12  
Potato Rosti Slider \$79.00

20 Mini Cajun Potato Hash with Beetroot Tzatziki Burger



# Dietary Finger Food Platters



## Dietary Hot Finger Food Platter 1 Vegetarian Platter

10 Curry Vegetable Puff (V)	Full \$85.00
10 Spinach and Feta Parcel (V)	Half \$45.00
10 Quiche Florentine (V)	
10 Sweet Potato and Cashew Empanada (V)	

## Dietary Hot Finger Food Platter 2 Gluten Free Platter

10 Vegetable Roll (V)	Full \$85.00
10 Spinach and Ricotta Roll (V)	Half \$45.00
10 Sausage Roll	
10 Beef Pies	

## Dietary Hot Finger Food Platter 3 Vegan Platter

10 Shredded Potato Fritter	Full \$85.00
10 Mushroom and Cherry Tomato Skewer	Half \$45.00
10 Curry Pumpkin and Spinach Delights	
10 Grilled Zucchini with Onion and Red Pepper	

## Dietary Cold Finger Food Platter 4 Vegan, Gluten Free and Vegetarian

10 Sushi Nori Rolls	Full \$85.00
10 Vietnamese Rice Paper Rolls	Half \$45.00
10 Bruschetta	
10 Grilled Zucchini with Red Pepper	

**(V) - Vegetarian (GF) - Gluten Free**





# 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 Coffeexx  
Coffee and Gourmet Lipton Tea varieties  
for \$3.50 per guest**

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



# Single 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!

ADD \$3.50 per guest



## Drinks

2 litre Soft Drink Varieties	\$6.00
1.25 Litre Soft Drink Varieties	\$4.50
2 Litre Fresh Juice Varieties (Apple Orange, Apple/Blackcurrant)	\$6.00

1.25 Litre Water	\$5.00
Cans of Soft Drink (Coke, Lift, Spite, Diet Coke)	\$2.50

300ml Water	\$1.90
Schweppes Premium Mixers (Lemon Lime Bitters, Agrium, Blood Orange, White Grape & Passionfruit)	\$3.50

250 ml Apple Juice	\$2.50
250 ml Orange Juice	\$2.50
Disposable Glassware	\$7.00

## UNLIMITED SOFT DRINK PACKAGE

Ideal for Functions

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

