### Occasions Menu **2019**





# Fabrilous CATERING

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

### Circus Theme Menu

Try this carnival themed finger food menu at your next party!

\$25.00 per head

Staff included Excludes GST





#### 8 pieces per person

Mini Hot Dogs with tomato sauce and American Mustard (S)

Curly Fries in cones (V)

Mini Circus Hamburger (S)

Mini Nachos (V) (S)

Popcorn in white boxes (V) (C)

Potato Wedges with Sour Cream, in cones (V) (S)

Warm Jam donuts (V)

Toffee Apples (V) (C)

(V) Vegetarian, (S) Substantial Item, (C) Cold Item

\*Minimum 20 people to have staff included at no cost

## USA Cocktail Party

Perfect for that American themed function!

\$25.00 per head
Staff included
Excludes GST





#### 8 pieces per person

Mini beef Hamburgers (S)
French Fries in cones (V) (S)
Mini Pepperoni Pizza
Buffalo Wings
Mini Hot Dogs with sauce (S)
Onion Rings in cones (V)
Mini Meatball Sub with tomato salsa (S)
Mini Dagwood dogs

(V) Vegetarian, (S) Substantial Item, (C) Cold Item

\*Minimum 20 people to have staff included at no cost

### Mexican Cocktail Party

Ariba, Ariba Andale!! Speedy Gonzales recommends this Mexican finger food menu for your upcoming party!

#### \$27.50 per head

Staff included Excludes GST





#### 10 pieces per person

Mini Tacos

Mexican Seasoned Chicken Skewers

Fajita Seasoned Steak Bites on Skewers

Mini Nachos with Guacamole (S) (V)

Stuffed Peppers (V)

Crostini with a variety of toppings

Mini Enchilada

Vegetable and Feta Empanada (V)

Mini Chilli Con Carne

Mini Paella (S)

(V) Vegetarian, (S) Substantial Item, (C) Cold Item

\*Minimum 20 people to have staff included at no cost

### Mexican Buffet

\$35.00 per head

Staff included Excludes GST





#### Main Meal - Choose 2 options

Large Tacos - Hard shell and soft Tortilla

Burritos

Nachos

Paella served in bowls

#### Meat - Choose 2 options

Seasoned ground Beef
Shredded Chicken
Pulled pork
Vegetarian option

#### **Fillings**

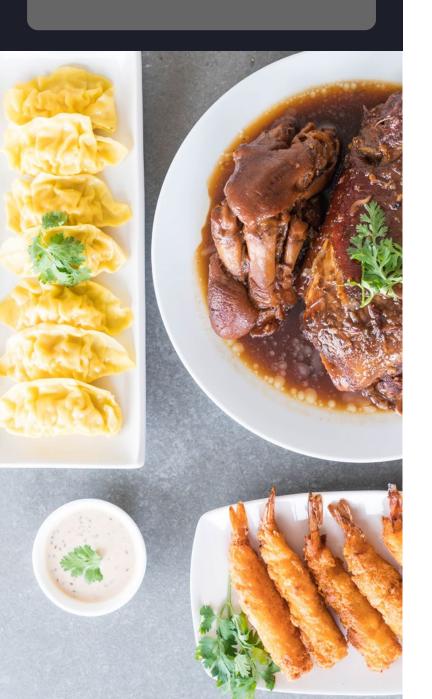
Shredded lettuce
Diced tomato
Salsa
Sour Cream
Cheese
Guacamole

PLEASE NOTE: Minimum of 30 guests required for this menu to include staff at no cost.

### Asian Yum Cha Cocktail



Staff an additional cost Excludes GST





### A selection of fried, steamed & fresh Asian yum cha classics

Vegetable Spring Rolls (V)
Chicken Dumplings
Steamed Pork and prawn dumplings
Shu Mai (Dim Sum)
San Choi Boi (S)
Duck and Plum dumplings
Mini Hokkien Noodle Boxes (S)
Vietnamese RicePaper Rolls (C)
Sushi Nori Rolls (C)
Peking Duck Pancakes (C)
Thai Beef Salad served in individual cucumber cups (S) (C)

(V) Vegetarian, (GF) Gluten Free,(S) Substantial Item, (C) Cold Item

### French Cocktail Party

Parlez Vous Francais!
French inspired finger food menu

\$25.90 per head

Staff an additional cost Excludes GST





#### 9 pieces per person

Smoked Ocean Trout on Chive Blinis, Cream Cheese, Chives and Fresh Chervil (C)

Salted Cod Brandade (C)

Charcuterie Hams and Fresh Pickled Asparagus, Hollandaise Sauce (C)

Mushroom Veloute Shot

Deep Fried Triple Cream Brie Croquette

Baked Filled Brioche with Confit Duck

Mini Pumpkin, Goats Cheese, Sage Brioche

Savoury Croissants - Ham, cheese and tomato, and Cheese and Tomato (V)

Selection of Cocktail Petit Fours

(V) Vegetarian, (S) Substantial Item, (C) Cold Item

### Australian Theme BBQ Package

\$29.00 per head

Staff additional cost Excludes GST





#### The Great Australian BBQ Package!

Beef Burgers served with Lettuce, Tomato,
Cheese and fresh Bread Rolls from the buffet
Vegetarian Burgers served with Lettuce, Tomato, Cheese and fresh Bread Rolls from the buffet
Premium thick Beef Sausages
Satay Chicken Kebabs
Fresh Bread Rolls & Butter at the buffet

#### Plus a selection of 3 salads:

Coleslaw Potato Salad Garden Salad

#### Finish with a dessert of:

Mini Pavlovas with fresh Cream and seasonal
Berries
Anzac Biscuit and Lamington platters

### Australian Theme Finger Food Package

\$19.90 per head

Staff additional cost Excludes GST





#### Includes 9 pieces of finger food per guest

Mini Beef Pies with Tomato sauce
Mini Sausage Rolls
Hot Dogs with Ketchup (S)
Vegemite Sandwich triangles
Mini Wagyu Beef Hamburgers (S)
Quiche varieties
Mini Pavlova with Fresh Fruits (V)
Lamingtons (C)

(V) Vegetarian, (S) Substantial Item, (C) Cold Item

### High Tea Menu

#### \$19.90 per head

Delivered Cold and Ready to Serve \$45.00

**Excludes GST** 





#### **Ribbon Sandwiches:**

Smoked Salmon, Cream Cheese & Capers Chicken & Pesto Mayo Egg, Mayo & Semidried Tomato Cucumber & Lemon Mayo

#### **Cocktail Quiche Selection**

Spinach, Tomato & Onion, Egg & Bacon, Asparagus

#### **Petite Four Selection**

Mini Lemon Meringue
Tiramisu Slice
Mini Sticky Date Pudding
Chocolate Fudge Slice
Citrus Tart
Macaroon Tarts

#### **Scones**

Freshly made Scones, served with fresh Whipped Cream and a variety of wholesome Jams.

#### **Strawberry & Marshmallow skewers**

With chocolate dipping sauce.

### 21<sup>st</sup> Birthday Premium

#### \$19.90 per head

Staff additional cost Excludes GST





#### **Gourmet Burgundy Beef Pies**

Classic Flaky Pastry & premium Beef, served with Tomato Relish.

#### **Vegetable Spring Rolls (V)**

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 a Soy Sauce.

#### **Vegetable Samosa (V)**

Made to a traditional Indian recipe with Curry style Vegetables.

#### **Miniature Pizzas**

Freshly prepared dough. House Special, Hawaiian and Vegetarian.

#### **Chicken Goujons**

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

#### Flame Grilled Meatballs (GF)

Premium Mince and Italian Herbs, served with BBQ sauce.

#### Cocktail Sized Nori Sushi Rolls (GF) (C)

A variety of cocktail Nori rolls, served with Wasabi, Ginger and Soy Sauce.

#### **Crumbed Calamari**

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

#### Vol au Vents (V) (C)

Spinach & Ricotta, Chicken & Mushroom, Ricotta & Bacon.

(V) Vegetarian, (GF) Gluten Free,

(S) Substantial Item, (C) Cold Item

### Children's Finger Food Menu

This menu has been put together especially with children in mind! Ages approximately 5-12.

8 pieces per guest.

\$13.50 per head

Excludes GST





## Children's favorite finger food catering package, including the following;

Chicken Breast Fillet Bites
Beef Meatballs (GF)
Sausage Rolls
Miniature Pizzas
Beef Pies
Beef Dim Sims
Miniature Hamburgers (S)
Vegetable Spring Rolls (V)

This menu can be customised to suit your kids taste buds

(V) - Vegetarian (GF) - Gluten Free

### Grand Final Corporate Celebration

Your office will be kicking goals all day after enjoying our Aussie Rules inspired menu!

\$18.90 per head Excludes GST





#### Miniature Finger Food

#### Miniature Hot Dogs

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

#### **Burgundy Beef Pies**

(Our classic flaky pastry, with premium beef, served with Tomato Relish)

#### Sheperd's Pies

(Same great beef pie as our beef burgundy pies, with a mashed potato topping, garnished with parsley)

#### Sausage Rolls

(Flaky pastry, with premium sausage mince, onion, and subtle herbs, served with a tomato relish)

#### Miniature Hamburgers

(Premium melted cheddar, on a wholesome meat pattie, served with a rich tomato relish, a caramelized onion)

#### Miniature Pizzas

(Freshly prepared dough, House Special, Hawaiian, and Vegetarian)

#### Wraps Platter

- Chicken Breast, Basil Pesto, Light Cream Cheese and Avocado
- Tuna, Mayonaise, Onion, Carrot, Cucumber and Alphalpha
- Roast Beef, Wholegrain Mustard, Iceburg Lettuce and Semi Sundried Tomato
- Ham off the Bone, Fresh Roma Tomato, Basil Pesto and Iceburg Lettuce
- Carrot, Cheddar Cheese, Mayonaise, Iceburg Lettuce, Semi Sundried Tomato

Seasonal Fruit Platter -\*\*(Including Oranges cut into quaters – just like the coach gave you at half-time)\*\*

Seasonal fruits, arranged in a creative platter. Watermelon, kiwi fruit, strawberries, grapes, canteloupe, pineapple all presented on a platter.

\*\*Coloured Serviettes of the two participating teams\*\*

Minimum order 30 people – however please contact

our office if you have less

### Grand Final Breakfast Menu

Full banquet buffet breakfast to get your team going on the day of the big game!

\$24.95 per head Excludes GST





Full staff service included in the price, setup of kitchen facilities, buffet arrangement and service for your guests.

#### **Buffet Menu**

- Crispy short cut Bacon
- Scrambled / Fried Free Range Eggs
- Chipolata Sausages
- Mushrooms
- Hash Browns
- Grilled Tomato
- Spinach
- Toasted thick cut bread variety
   –(including Raisin)
- Cereal variety
- Breakfast Muffin variety
- Danish Variety
- Yoghurt and Musli Cups
- Fruit Skewers

#### Includes

- Unlimited Coffee and Tea
- Juice and Water

Minimum of 30 guests applies – however please contact our office if you have less attending

### Grand Final BBQ

Footy themed BBQ – hot and delivered to your door. Now you can enjoy a BBQ at the office!

\$25.00 per head

Excludes GST





Our hot delivery BBQ offers our standard BBQ but delivered to you ready to serve to your guests!

- Beef Burgers served with lettuce, tomato, cheese, and fresh bread rolls available at buffet
- Vegetarian Burgers served with lettuce, tomato, cheese, and fresh bread rolls available at buffet
- Premium thick beef sausages
- Premium thick pork sausages
- Satay chicken kebabs
- Fresh bread rolls and butter at buffet

#### Selection of 3 salads

- Coleslaw
- Potato salad
- Greek salad

### Grand Final Fingerfood

This package is all inclusive and includes 10 pieces of fingerfood, designed around a football theme.

\$15.90 per head

Excludes GST





All inclusive price is for the foods to be delivered to you hot and ready to serve!

Otherwise, we can alter this menu to ensure that it is fully catered for your guests.

- Beef Burgundy Pies
- Hand Made Sausage Rolls
- Miniature Hot Dogs
- Flame Grilled Meatballs
- Spinach and Ricotta Cheeese Pastizzi
- Dim Sims
- Spring Rolls
- Vegetable Samosa
- Miniature Pizza
- Sushi Nori Rolls

Minimum 30 guests

# 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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www.fabulouscatering.com.au