

Fabulous
CATERING

SPRING RACING MENU

www.fabulouscatering.com.au



CATERING PACKAGE INCLUSIONS

INCLUSIONS

Below are the inclusions for all packages

STAFF

- Professional and fun foodservice staff to suit the day
- RSA qualified professional beverage staff (If required)
- Talented Chef to prepare the fabulous catering foods!
- We allow for 1 wait staff member per 30 guests front of house
- Attired in a neat and unobtrusive black on black uniform

BAR & BEVERAGE SERVICE

- Beverage packages available on request with BBQ menus only
- Beer, Wine, and Sparkling with non alcohol options also
- All glassware, ice, bar setup, and ice tubs included in packages
- Guaranteed no run outs on all stocks

CATERING SERVICE

- All back of house equipment as required
- Gas BBQs
- Popup marquee for back of house operations (If required)
- Tables for kitchen ops
- Wooden paddle platters
- Foodservice package as detailed in package





SPRING RACING PICNIC BOX

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RIBBON SANDWICHES

- Smoked Salmon, Cream Cheese & Capers
- Avocado & Sliced Turkey
- Egg, Mayo and Semidried Tomatoes
- Chicken & Pesto Mayo

FINGER FOODS

- Buckwheat Blini with a variety of chef's toppings
- Bruschetta with a cream Avocado
- White Anchovy and Beetroot curd
- Tandoori Chicken Bites
- Mediterranean Lamb rump and Harissa Sauce
- Atlantic Smoked Salmon & Camembert Savoury Boats
- Caramelized Onion and Goats Cheese Tartlet
- Peking Duck Pancakes

ANTIPASTO PLATTERS

Includes Kabana, Sopressa Salami, Semi Sundried Tomatoes, Kalamata Olives, Marinated Feta Cheese, Tasmania Double Brie, Swiss Mondella & Spicy Capsicum dip.

TURKISH BREAD PLATTERS

Warm Turkish bread strips served with spicy capsicum, hummus and avocado dips.

COCKTAIL QUICHES (2 PER GUEST)

Spinach, Tomato & Onion, Egg & Bacon and Asparagus

PETITE FOUR SELECTION

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

CHEESE AND DIPS PLATTER

Platter of mixed Cheeses and dips, served on a bed of Lettuce and ample amount of Tasmania Double Brie, Gorgonzola Blue Vein, Swiss Mondella, Vintage Cheddar and Spicy Capsicum Dip.

\$39 per guest

Add Delivery \$45



SPRING RACING STAND UP BBQ

SPRING RACING STAND UP BBQ



This package requires chefs and waiters depending on the amount of guests attending your function. Add on cocktails from our partner, Liquid Infusion, for the ultimate day at the track!

- Beef Chipolata Sausages with caramelized Onion jam
- Frenched Lamb Cutlets with Garlic & Rosemary
- Scallops on Chorizo slices
- South Australian Prawns with Garlic & Olive Oil
- Grilled Chicken Skewers with a Lime & Chilli Marinade
- Mini Hamburgers with Gruyre Cheese, Tomato & Lettuce
- Shashlik of Beef, Capsicum, Cherry Tomato and Mushrooms
- Finger Food Greek Salads
- Finger Food Caesar Salads
- Prosciuto, Boccocini and Cherry Tomato Skewers

\$45 per guest
Includes Staff



MAKYBE DIVA RACE DAY PICNIC

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Delivered to your house or Flemington/Caulfield Race Course. Delivered in race day boxes so you are able to enjoy the races while the food is kept fresh. All platters are a per head arrangement, worked out to have ample foods to last the day/event.

- Variety of wraps, sandwiches (range of race day fillings)
- Cold Quiche Platter
- Antipasto Platter
- Sushi Platter
- Premium Dessert Platter with cream filled eclairs, profiteroles, muffins and slices
- Fruit Kebabs with Yoghurt dip

**\$25 per guest
Add Delivery \$45**



BLACK CAVIAR'S GOURMET BBQ

BLACK CAVIAR'S GOURMET BBQ



This package requires chefs and waiters depending on the amount of guests attending your function.

Add on cocktails from our partner, Liquid Infusion for the ultimate day at the track!

APPETISER

- Chicken Pate nestled on a croûton garnish with Black Caviar
- Sushi & Vietnamese Rice Paper Rolls
- Peking Duck Pancakes
- Cheese Antipasto and Dips Platter

BBQ

- South Australian Prawns with Garlic & Olive Oil
- Honey Soy Chicken Wings
- Succulent Lamb Cutlets
- Satay Chicken Kebabs
- Thick Cut Porterhouse Steaks
- Beef Skewers
- Vegetable Skewers with a variety of garden fresh vegetables grilled to perfection and served on a skewer

FINISH LINE

- Fruit Platter
- Selection of Petite Fours

\$45 per guest
Includes Staff



MELBOURNE CUP BREAKFAST

MELBOURNE CUP BREAKFAST

Style with a breakfast of the race that stops

Danish & Raspberry Danish)
erry & Apple Cinnamon)

& Tomato
am

- Crispy Short Cut Bacon
- Herbed Scrambled Eggs
- Potato Roesti
- Confit Tomato
- Homemade Baked Beans

- Danishes (Cinnamon scrolls, Blueberry Danish & Raspberry Danish)
- Sweet mixed Muffins (Raspberry, Blueberry & Apple Cinnamon)
- Toast with Butter & Jam
- Fruit Toast with Butter & Jam
- Croissants with Jam & Cream or Ham & Tomato
- Pancakes with Maple Syrup & Fruit/Cream
- Frittata

- Poached Fruit, Muesli & Yoghurt
- Cornflakes
- Rice Bubbles
- Sultana Bran
- Fresh cut seasonal Fruit

\$39 per guest
Includes Staff

\$39 per guest
Includes Staff



COLD PLATTERS

COLD PLATTERS



Fruit Platter	\$75.00
(A selection of seasonal fruits, such as watermelon, cantaloupe, honeydew, strawberries, grapes and kiwi fruit)	
Fruit and Cheese	\$75.00
(A fresh selection of seasonal fruits, and mixed cheeses such as brie, vintage cheddar, Swiss and gorgonzola)	
Turkish bread and dips	\$49.00
(Freshly baked Turkish bread with olive oil and rock salt, with an accompany dips, capsicum, tzatziki, and hummus)	
Antipasto	\$75.00
(Kabana, semi dried tomatoes, salami, Kalamata olives, marinated feta, Swiss cheese, spicy capsicum dip, brie)	
Gourmet Antipasto	\$85.00
(Marinated Feta, Olives, Brie, Gorgonzola, Fire roasted capsicums, dolmades, artichoke hearts, marinated mushrooms, Kalamata olives, sundried tomatoes, feta filled bell peppers)	
Sushi Platter	\$79.00
(A mixture of salmon, tuna, prawn, chicken, and vegetarian varieties) - 40 pieces	
Vietnamese Rice Paper Rolls	\$85.00
(Authentic rice paper rolls with vegetarian, beef and prawn fillings) - 40 pieces	
Premium sandwich platter	\$79.00
(A selection of chicken, ham, turkey, pastrami, and vegetarian varieties) - 40 pieces	
Cold Meats	\$75.00
(A selection of chicken, ham, turkey, pastrami, and vegetarian varieties) - 40 pieces	
Petite Four Dessert Platter	\$89.00
(Baked Lemon zest cheesecake, Mini lemon meringue pie, Orange & poppy seed w/ orange rind, Mini sticky date pudding, Chocolate mud with mocha cream, Carrot cake w/ cream cheese, Chocolate mousse cups) - 30 pieces	
Cheese and Dips	\$75.00
(All our great cheeses including Gorgonzola, Camembert, Swiss, Mondela and vintage cheddar, served with crackers and a selection of dips)	
Cold Cut Vegetables	\$60.00
(A healthy choice for your guests including capsicum, cucumber, carrot, celery and cherry tomato served with a selection of dips)	
Cold Quiche	\$65.00
(Delicious cold quiche selections including Lorraine, sun-dried tomato, asparagus and mushroom)	
Fabulous Selection	\$80.00
(Fabulous selection of freshly made sandwiches, wraps, and baguettes) - 30 pieces	

Bruschetta	\$70.00
(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	\$70.00
(Sliced cumber rounds topped with tandoori chicken and dressed with yogurt) - 25 pieces	
Mixed Blini Platter	\$70.00
(Mini savory pancakes with a variety of toppings including smoked salmon and Camembert, spicy beef, and roasted vegetables with danish feta) - 30 pieces	
Premium Wraps platter	\$78.00
(A selection of chicken, ham, tuna, and vegetarian varieties) - 40 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	
Freshly Baked Danishes	\$75.00
(Cinnamon swirls, apricot danish, raspberry danish, and custard danish, all garnished with an icing dressing)	
Croissants	\$69.00
(Mini savory croissants with ham, cheese and tomato, cheese and tomato, and ham and cheese) - 20 pieces	
Chicken Skewers	\$75.00
(Our satay chicken skewers are presented beautiful and provide a different alternative for your guests) - 30 pieces	
Gourmet Biscuits	\$65.00
(25 handmade biscuits including chocolate, macadamia, Anzac, muesli and yo-yos) - 25 pieces	
Freshly Baked Scones	\$69.00
(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)	\$79.00
(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**



BEVERAGES

PREMIUM TEA & COFFEE STATION



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!**

**ADD \$2.50
per guest**

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!

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

**ADD \$3.50
per guest**



FULL BAR SERVICES

FULL BAR SERVICE PREMIUM



Perfect package for a private party or a small corporate function

Beer

Heavy – Select 2 options from below:

- Carlton Draught
- Carlton Dry
- VB
- Crown Lager
- Pure Blonde
- Coopers Pale Ale
- Heineken

Light Beer and Cider - Select 1 option from below:

Light

- Cascade Premium Light
 - Coopers Premium Light
- Cider
- Sommersby Apple/Pear Cider
 - Strongbow Original Cider
 - 5 Seeds Apple Cider

Wine

White – Select 2 options from below:

- Oyster Bay Sauv Blanc - Marlborough, NZ
- Annies Lane Riesling - Clare Valley, SA
- Wolf Blass Red Label Semillon Sauvignon Blanc - Barossa Valles, SA
- Amberley Chimney Brush Chenin Blanc - Nannup, WA

Red – Select 2 options from below:

- Scotchmans Hill - The Hill Cabernet, Waum Ponds, VIC
- Wolf Blass Red Label Cabernet Merlot - Barossa Valley, SA
- Wolf Blass Yellow Label Shiraz - Barossa Valley, SA
- Jamiesons Run Billy's Shadow Shiraz - Coonawarra, SA

Sparkling – Select 1 option from below:

- Rothbury Estate - Hunter Valley, NSW
- Henkell Trocken Dry-Sec Sparkling - Germany
- Jacob's Creek Chardonnay Pinot Noir - Barossa Valley, SA
- Wolf Blass Red Label Chardonnay Pinot Noir Premium Cuvee - Barossa Valley, SA

Soft Drinks, Water and Juice

- Coke, Diet Coke, Lemonade,
- Lemon Squash, Orange, Apple
- Juice, Orange Juice, Bottle still water

This includes hire items such as trestle tables, ice tube, glassware and required ice for function

2hrs - \$18.90
+ GST per guest

3hrs - \$25.90
+ GST per guest

**PLUS \$6 PER GUEST
THEREAFTER**

FULL BAR SERVICE PRESTIGE

When only the best will do! For such special occasions as Weddings or large Corporate Events

Beer

Heavy – Select 2 options from below:

- Carlton Draught
- Carlton Dry
- VB
- Crown Lager
- Pure Blonde
- Coopers Pale Ale
- Heineken

Light Beer and Cider - Select 1 option from below:

- Light
 - Cascade Premium Light
 - Coopers Premium Light
- Cider
 - Sommersby Apple/Pear Cider
 - Strongbow Original Cider
 - 5 Seeds Apple Cider

Wine

White – Select 2 options from below:

- Oyster Bay Sauv Blanc - Marlborough, NZ
- Annies Lane Riesling - Clare Valley, SA
- Wolf Blass Red Label Semillon Sauvignon Blanc - Barossa Valles, SA
- Amberley Chimney Brush Chenin Blanc - Nannup, WA

Red – Select 2 options from below:

- Scotchmans Hill - The Hill Cabernet, Waum Ponds, VIC
- Wolf Blass Red Label Cabernet Merlot - Barossa Valley, SA
- Wolf Blass Yellow Label Shiraz - Barossa Valley, SA
- Jamiesons Run Billy's Shadow Shiraz - Coonawarra, SA

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- Henkell Trocken Dry-Sec Sparkling - Germany
- Jacob's Creek Chardonnay Pinot Noir - Barossa Valley, SA
- Wolf Blass Red Label Chardonnay Pinot Noir Premium Cuvee - Barossa Valley, SA

Soft Drinks, Water and Juice

Coke, Diet Coke, Lemonade,
Lemon Squash, Orange, Apple
Juice, Orange Juice, Bottle still water

This includes hire items such as trestle tables, ice tube, glassware and required ice for function

2hrs - \$21.90
+ GST per guest

3hrs - \$29.90
+ GST per guest

**PLUS \$8 PER GUEST
THEREAFTER**