

Sit Down Style Menu 2020



Fabulous
CATERING

www.fabulouscatering.com.au

PH: 1300 850 720

Sit Down Grazing Table Share Platters

A great rustic style menu for guests to share! Placed onto tables in sets (we work to your table plan) generally a set between 6 - 10 guests.

All guests will be served at their tables with a "sharing style" of catering in mind.

**\$39.00 per head
(Mains Only)**

Includes all staff and equipment

*Minimum 50 guests



Served to the Table – Main Course – Choose 2 meats

Grilled lemon and oregano chicken tenderloins

Lamb souvlaki skewers

Lamb koftas

Steamed barramundi fillets

Moussaka

Bruschetta with a balsamic glaze (V)

Grilled mushroom and capsicum skewers (V)

Harvey bay scallops

Salt and pepper squid

Slow cooked pork belly

Served to the table - Salads and Sides - Choose 2

Mediterranean style rice salad

House fries

Crispy tangy Slaw

Creamy mashed potato

Steamed green beans

Basil Pesto Pasta salad

Garden salad

Greek salad w Meredith Feta Cheese

Skin on roasted chat Potatoes

Sweet potato wedges

Grazing Table Shared Platters Finger Food on arrival

Why not add finger food onto your menu!
Perfect addition to any function.

Premium Canapes
\$7.50 per head
Gourmet Canapes
\$15.00 per head

*All prices exclude GST



Premium Canapes on Arrival

Choose 5 options from below:

Handmade Sausage Rolls
Crumbed Calamari
Prawn Skewers (GF)
Risotto Balls (V)
Bruschetta (V) (GF option)
Sushi Nori Rolls (GF) (V option)
Miniature Pizzas (V option)
Spinach and Ricotta Pastizzi (V)
Petite Gourmet Burgundy Beef Pies
Vol Au Vents
Flame Grilled Beef Meatballs (GF)

Gourmet Canapes on Arrival

Choose 5 options from below:

Beef Wellington with Tomato Relish
Tomato and Thyme Arancini with Herb Aioli (V)
Salmon Involtini with Spiced Yogurt
Peking Duck Pancakes (C)
Mini Lamb and Rosemary Pie with Tomato Relish
Smoked Salmon and Cream Cheese Blini (C)
Goats Cheese and Tomato Blini (V) (C)
Sticky Lamb Puff
Satay Chicken Skewers
Tandoori Chicken atop Cucumber Round (GF)
Grilled Asparagus Spear Wrapped in Prosciutto
Lamb Kofta

(V) - Vegetarian (GF) - Gluten Free (C) - Cold Item



Tapas Style Entrée Platters

Make your event that extra special, and add
on these tapas style grazing boards

\$15.00 per head

*All prices exclude GST



Shared Entrée Platters

Choose 3 options from below:

Antipasto Board

Gourmet Cheese Selection with bread
and crackers

Greek Mezze Board

Selection of Large Arancini Balls (V)

Peking Duck Pancakes

Prawn Twisters

Coffin Bay Oysters

Corn Fritters (V)

Fried Calamari Rings

Selection of Empanadas



(V) - Vegetarian (GF) - Gluten Free (C) - Cold Item

Sit Down Alternating Drop Style Desserts

Sumptuous desserts that taste as good as they look!



Sit Down Menu Style Desserts

These desserts are portioned per plate and present very well. they are there to accompany the larger sit down style catering of spit roasts, buffets and BBQs.

Choose 2 options from below:

- Belgium Chocolate Cake
- Lemon Meringue Pie
- New York Baked Cheesecake
- Passionfruit Cheesecake
- Sticky Date Pudding
- Miniature Pavlova
- Toblerone Chocolate Mousse
- Apple Pie

\$7.90 per head

Gourmet Cocktail Dessert Range

Choose 3 options from below:

- Opera Slice
- Baked Berry Cheesecake Tart
- Date Pudding Cake
- Caramel Slice
- Rocky Road
- Blackforest Tart
- Chocolate Mousse
- Mini Apple Pie
- Chocolate Profiteroles
- Chocolate Éclairs

\$4.50 per serving



Sit Down Alternating Drop Menu - Premium

Beautiful plated entree, mains and dessert packages to suit your function.

Served to your guests alternating drop style with your choice of 1, 2, or 3 courses



Entrees

**Choose 2 options to be served 50/50
alternating drop style:**

- Pumpkin soup with coconut, ginger and lemon zest (V)
- Salt and pepper squid with chili jam and Asian greens
- Tiger prawn cocktail with a smokey mayonnaise
- Pumpkin, Gorgonzola, and roast capsicum Bruschetta, served on toasted ciabatta with rocket and balsamic salad (V)
- Warm Greek chicken salad with quinoa and herbed lemon yogurt
- Trio of large Arancini balls (V)



Sit Down Alternating Drop Menu - Premium

Beautifully plated mains served
alternating drop style to your guests

Main only
\$30.00 per head
2 Courses
\$45.00 per person
Includes all staff and equipment



Mains

**Choose 2 options to be served 50/50
alternating drop style:**

- Roast Beef and gravy with garlic potatoes and roasted vegetables
- Chicken schnitzel and gravy with thick cut chips and salad
- Classic banger's and mashed potatoes with peas
- Eggplant lasagna with garden salad (V)
- Beer battered snapper with green beans and chunky sweet potato wedges

**All mains are served with fresh bread
rolls and butter portions**

*Minimum 50 guests to have staff included
at no cost.

Sit Down Alternating Drop Menu - Premium

Add on dessert to top off your function, served alternating drop style to your guests

3 Courses

\$65.00 per head

Includes all staff and equipment



Desserts

Choose 2 options to be served 50/50 alternating drop style:

- Tiramisu
- Lemon Meringue
- Chocolate mud cake
- Sticky date pudding with caramel cream sauce and strawberries
- Rustic apple and blueberry pie with cream
- Chocolate fondant w rich raspberry sauce
- White chocolate mousse, mixed berries, and popping candy

*Minimum 50 guests to have staff included at no cost.



Sit Down Alternating Drop Menu - Gourmet

Go that next level with our Gourmet plated entree's, mains and desserts to suit your event.

Served to your guests alternating drop style with your choice of 1, 2, or 3 courses



Entrees

**Choose 2 options to be served 50/50
alternating drop style:**

- Dukkah spiced prawns on pearl cous coussalad 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



Sit Down Alternating Drop Menu - Gourmet

Beautiful plated entree, mains and
dessert packages to suit your function.

Main only

\$45.00 per head

2 Courses

\$60.00 per person

Includes all staff and equipment



Mains

**Choose 2 options to be served 50/50
alternating drop style:**

- 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 (V)

**All mains are served with fresh bread
rolls and butter portions**

*Minimum 50 guests to have staff included
at no cost.



Sit Down Alternating Drop Menu - Gourmet

Add on dessert to top off your
function, served alternating drop style
to your guests

3 Courses

\$75.00 per head

Includes all staff and equipment



Desserts

**Choose 2 options to be served 50/50
alternating drop style:**

- Raspberry white chocolate mouse tart
- Lemon Meringue
- Chocolate Tart
- Salted Caramel Cheesecake (GF)
- Apple Crumble with freshly whipped cream
- Chocolate Mouse with fresh berries served in cups



Call us to book
your function on
1300 850 720



- Perth
1300 837 750
- Adelaide
1300 855 251
- Sydney
1300 806 535
- Brisbane
1300 526 020
- Melbourne
1300 526 020



Staffing Costs

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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