

Gourmet Canape 2021



Fabulous
CATERING

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

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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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\$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
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10 ITEMS - \$35.00 per guest
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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 pumpernickel 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

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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
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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

