

Fabulous CATERING

Delivered Menu 2021

Delivered food to elevate any occasion

* from finger food to platter boxes and stunning grazing tables our delivered catering menus prove that you can have exceptional food wherever you are. Place your order no later than 12pm one business days prior using our online shop for all of these menu items.



Delivered Menu

Everything within this
will be cooked in our
kitchen and delivered
hot to your door up to
1 hour of Collingwood.

Cold items can be
delivered further. This
menu has been
specially curated for
food that travels well.



Breakfast menu

(all minimum 12 pieces)

Fruit single piece	\$2.5
Fruit skewer	\$5
Fruit platter per person	\$7.5
Fruit platter box for 10pax	\$75
Muffins sweet mini	\$4
Scones w jam and cream	\$5
Danish mini	\$4.5
Chia seed pudding, coconut and cocoa nib	\$8
Granola, fruit and vanilla yoghurt	\$8.5
Frittata vegetarian chefs flavour with relish	\$6
Mini bagels salmon cream cheese and capers	\$5
Mini bagel Goats curd caramelised onion and rocket	\$5
Breakfast tarts assorted vege and meat	\$6
Mini croissant ham off the bone and Swiss cheese	\$6
Mini croissant tomato cheese and basil	\$6
Mini croissant Bacon and free range egg	\$6



Morning and Afternoon Tea Menu

(all minimum 12 pieces)

Fruit single piece	\$2.5
Fruit skewer	\$5
Fruit platter per person	\$7.5
Fruit platter box for 10pax	\$75
Muffins sweet mini	\$4
Scones w jam and cream	\$5
Frittata vegetarian chefs flavour with relish	\$6
Mini croissant ham off the bone and Swiss cheese	\$6
Mini croissant tomato cheese and basi	\$6
Mini croissant Bacon and free range egg	\$6
Assorted quiche	
Soft tortilla wraps - truffled chicken, spinach and Parmesan Sausage roll, beef caramelised onion and cheddar	\$4.5
Savoury pastry box (chefs selection)	\$100
Club sandwiches	\$4.5
Sandwich box (selection of 20 mini assorted sandwiches, rolls)	\$90
Cookie and slices box (20 assorted)	\$85



Lunch Menu

(all minimum 12 pieces)

Sandwiches and rolls assorted	\$8	Savoury pastry box (chefs selection) \$100 Club sandwiches	\$4.5
Gluten free sandwiches and rolls	\$10	Pie	\$4.5
Mini wrap box Selection of 20 assorted mini soft tortilla wraps	\$90	Frittata Slices/ cakes etc	\$5
Chefs selection individual salad bowls	\$12	Fruit single piece	\$2.5
Chefs selection shared salad 12-15 guests	\$75	Fruit skewer	\$5
Sausage roll, beef caramelised onion and cheddar	\$4.5	Fruit platter per person Fruit platter box for 10pax	\$7.5



Individual Boxes

Morning tea, lunch and afternoon tea
(Minimum 12 pieces)

Pack 1

Baked Muffins
Fruit Skewers
Cookies

\$12 per box



Pack 2

Pumpkin and cheddar scones
with relish
Chocolate and raspberry brownie
Fruit skewers

\$12 Per box



Pack 3

House baked open scones
jam and cream
Mini danish pastries
Fresh fruit skewers

\$11 per box

Lunch Boxes

(all minimum 12 pieces)

Classic Lunch Box

- Choose Sandwich or Wrap
- Assorted fillings
- Large Muffin
- Piece of fruit
- Capi Soft Drink

\$15.90

Vietnamese

- Vietnamese Summer Roll (Rice paper roll)
- Pork Banh Mi
- Capi Soft Drink
- Fresh Fruit Salad

\$18.90

Aussie

- Chicken Schnitzel, Cos Lettuce and Mayo Baguette
- Large Berry Muffin
- Capi Soft Drink
- Fresh Fruit Salad

\$18.90

Italiano

- Italian Donuts
- Porchetta & Fontina Cheese in French Demi Baguette
- Capi Soft Drink
- Fresh Fruit Salad

\$18.90

Vegan

- Vegan Brownie Slice
- Vegan Caprese Demi Baguette (Heirloom tomato, mint, and Tofu Mozzarella)
- Capi Soft Drink
- Fresh Fruit Salad

\$18.90



Individual Hot Lunches

Pulled chipotle chicken,
Dirty rice, black beans,
guacamole **\$20**

12 hr Lamb shoulder,
oregano and garlic,
tabbouleh, tzatziki **\$20**

Korean beef bulgogi,
pickled cucumbers, Spicy
kimchi rice **\$20**

Tofu katsu curry, rice, pickled
radish, Asian greens **\$20**



Platter Boxes

Italian selection platter box \$102 serves 6

Selection of Charcuterie and antipasti including prosciutto crude, and salami Milano, marinated feta, local cheeses, Sicilian olives and stuffed pepper dews with bread and crackers

Spanish tapas box \$102 serves 6

A premium selection of tapas including garlic and herb marinated prawns, sautéed chorizo, jamon iberico and blue cheese. Served alongside traditional potato tortilla, butternut hummus and marinated olives with freshly baked bread and crackers

Premium cheese selection \$96 serves 6

A selection of local cheeses and artisanal cheeses. Served alongside chutneys, quince paste, dried fruits, fruit loaf and grapes

English picnic box \$102 serves 6

A traditional Ploughman's style platter of roast beef, smoked chicken, roast ham. Alongside aged cheddar, boiled eggs, pickles and freshly baked bread

Middle eastern platter box \$102 serves 6

A selection of food from the Middle East, vine leaves stuffed with rice, spiced lamb koftas, dates and goats cheese drizzled with ga honey and pistachios served, with hummus Babaganoush freshly baked Turkish pide and grilled Pita

Sushi box \$120 (48 pieces)

Selection of maki and nigiri pieces, soy, pickled ginger and wasabi
Nibbles box (chefs selection of 25 nibbles from the list & dips) \$120

Vegetable garden box \$70

Crudités of celery, cucumber, w radishes, capsicum, vine tomato, served with beetroot hummus, babaganoush and sundried tomato pesto to dip. With freshly baked bread crackers and grissini

Savoury pastry box \$100

(selection of 20 pastries including pies, tarts and sausage rolls)

Sandwich box \$90

(selection of 20 assorted sandwiches and rolls,)

Mini wrap box \$90

Selection of 20 assorted mini soft tortilla wraps

Sweet treat box \$110

30 assorted petit fours & sweet treats including truffles, macaroons and mini cakes

Cookie and slices box \$85

20 assorted cookies and slices

Cookie box \$80

24 pieces



Nibbles

(all minimum 12 pieces)

Cold Nibbles

Rice paper rolls - coconut and lemongrass chicken	\$5
Rice paper rolls - shredded beef with chili and sticky soy	\$5
Rice paper rolls - soy and ginger tofu	\$5
Skewer - free range satay chicken	\$5
Skewer - rare roast beef. Chimichurri	\$5
Skewer - lamb kofta with hummus and tzatziki dips	\$5
Skewer - chargrilled vegetables with tempeh and chimichurri	\$5



Hot Nibbles

Bahji of chickpea and courgette, green salsa	\$5
Free range sticky lemongrass drumstick	\$5
Homemade cheeses burgers with pickles and tomato relish	\$5
Slider. Fried chicken with jalapeño mayo	\$5
Slider. Crispy fried Siracha pork, baby gem	\$5



Cold Canapé Boxes



All boxes are 30 pieces of hand crafted canapes delivered already garnished ready to serve

Goats curd, semi dried tomato and salsa verde tartlets (30) **\$120**

Beef tataki w pickled Asian vege, ponzu dip (30) **\$120**

Cured salmon on mini pancake, citrus mascarpone (30) **\$105**

Corn fritters w caramelised onion & crispy bacon (30) vege on req **\$140**

Coronation chicken pillow sandwiches (30) **\$90**

Box of seasonal bruschetta (30) 3 flavours inc vege **\$90**



Hot Canapé Boxes



All boxes are 30 pieces of hand crafted canapes delivered already garnished ready to serve

Takoyaki balls, kewpie mayo, Takoyaki sauce(30)	\$90
Peking duck pancakes, hoisin, spring onion, cucumber (30)	\$120
Caramelised red onion and cheddar tarts (30)	\$105
Box of seasonal arancini with dipping (30)	\$90
Ras el hanout spiced lamb, yoghurt (30)	\$120
Beef Pies, Tomato Relish (30)	\$90
Mini Margarita Pizza (30)	\$90
Beef and Cheddar Sausage Rolls (30)	\$90
Karage Chicken, Kewpie Mayo (30)	\$90
Spring Rolls, Sweet Chilli (30)	\$90



Canapé Party Packages

Package 20-30 guests 1-2
hours /180 canapés \$650

Goats cheese tarts box 30
Beef tataki box 30
Corn fritters box 30
Chicken coronation sandwiches box 30
Takoyaki balls box 30
Aranchini box 30

Package 20-30 guests 1-2
hours 150 canapés +
2 platter boxes \$770

Goats cheese tarts 30
Beef tataki 30
Corn fritters 30
Coronation chicken sandwiches 30
Smoked salmon pancakes 30
Cheese box
Spanish tapas box

Package 20-30 guests 2/3
hours/240 canapés \$890

Goats cheese tarts 30
Beef tataki 30
Corn fritters 30
Coronation chicken sandwiches 30
Takoyaki balls 30
Peking duck pancakes 30
Aranchini 30
Ras el hanout spiced lamb 30



Build Your Own Boxes

Build your own taco bar box

24x6 inch softshell tacos, slow roast pork belly, chipotle braised chicken legs, shredded iceberg lettuce, pico de gallo, traditional mole sauce, home-made guacamole, cream fraiche, pickled Shalot, freshly picked coriander.

\$195



Build your own bao buns box

24x 60g bao buns, free range karaage chicken. Pulled pork, pickled cucumber, spring onions, toasted peanuts, crispy shallots, sesame seeds, Japanese mayo, hoisin, fresh coriander, mint, spicy togorashi seasoning |

\$195



Delivered Grazing Tables



DIY grazing table \$500 feeds 30

Our new diy grazing table containing an array of delicious premium cheeses meats sun-dried tomatoes olives cheese chutney relish fresh fruit garnish-freshly baked bread and crackers. Everything arrives preprepared alongside a roll of brown craft paper ready for you to style onto your own favourite boards and platters

Grazing table delivered antipasti 1.8m 40-60pax **\$1200**

Grazing table delivered antipasti 2.4m 60-100pax **\$1600**

Grazing table delivered antipasti 3.6m 100-150pax **\$2150**



Delivered Banquet

The Bistro Carvery

Fabulous catering has paired with our meat specialist butcher and leading local Victorian farmers who share our passion for quality and sustainable meat. The meat is processed hand selected and packaged in our processing facility to ensure the product integrity is maintained. We believe our responsibility also extends beyond supplying you the customer with the highest quality cuts of meat that's why we are committing to a green a future, sustainable farming practices and the importance of improving animal welfare

The menu comes with patatas bravas (Spanish style roasted potatoes) & freshly baked breads

2 proteins \$35 3 proteins \$42

4 proteins \$47

Proteins

- Birchley free range pork belly
- Millawarra free range Slow Roasted Lamb Shoulder
- 12hr 90 mile Beef Brisket
- Hazeldene 12 hr brined whole roasted bird

5 salads SET

- Potato - Kipfler, charred corn, roasted red onions, chipotle mayo
- Slaw - purple/ red cabbage, carrots, parsley, mixed seeds ,lemon dressing
- Pasta - orzo, chickpeas, cucumber, feta, baby spinach, herbs, lemon
- Green- iceberg, mixed herbs, radish, avocado
- Rice salad - brown rice, daikon, edamame, broccoli, coriander, sesame

Add on Desserts for
an extra \$5pp

Desserts (Choose 2)

- Pavlova vanilla cream mixed berries
- Tiramisu
- Passion fruit mouse cheesecake
- Black Forest cake
- Coconut panacotta - pineapple salsa
- Fresh tropical fruit

