



Fabulous CATERING

Grazing Board 2021





THE FAB BIG BOARD

The Fab Big Boards are designed for larger gatherings, parties or corporate events. Curated specifically for your event with bespoke details tailored to the function, these boards are perfect for weddings, baby showers or corporate events. These BOARDS have no maximum length and can be created at half metres as well (1.5 m, 2.5 m etc.)

- cold meats, kabana
- sun dried tomatoes, feta, olives, bell peppers
- dips, quince paste
- dried fruit, nuts, fresh fruit, pretzels
- styled with wooden boards, risers and rustic props

The cost

THE MINI GRAZE (up to 20 people)

2 options:

Full 75cm board \$500

Smaller thin board \$250

THE FAB BIG BOARD

1 m (Up to 40 people) \$800

2 m (Up to 75 people) \$1200

3 m (Up to 110 people) \$1600

4 m (Up to 140 people) \$2000

Delivery/Setup/Pick up - \$90



THE FAB VEG BIG BOARD

The Fab Big Boards are designed for larger gatherings, parties or corporate events. Curated specifically for your event with bespoke details tailored to the function, these boards are also perfect for weddings & baby showers. This board can either be all vegetarian or all vegan depending on your preferences.

- Vegan Cheese & Gluten Free crackers
- Sun dried tomatoes, olives, bell peppers
- Falafel
- Vegan Dips, quince paste
- Dried fruit, nuts, fresh fruit, pretzels
- Some Gluten free bread
- Styled with wooden boards, risers and rustic props

PRICING

THE MINI GRAZE (up to 20 people) \$500

1 m (Up to 40 people) \$1000

2 m (Up to 75 people) \$1400

3 m (Up to 110 people) \$1800

4 m (Up to 140 people) \$2200

Delivery/Setup/Pick up - \$90





THE FAB DESSERT BOARD

The dessert grazing board is a great way to wow your guests and the perfect sweet way to finish off the day!

A variety of our mini desserts styled on a wooden board.

- Panacotta Shots
- Mini Lemon Meringue Pies
- Nutella Doughnuts
- Double Chocolate Brownies
- Mini Strawberry Cheesecakes

PRICING

Mini Graze Board
(Up to 20 people) \$300

1 m (Up to 40 people) \$500

2 m (Up to 75 people) \$1000

3 m (Up to 110 people) \$1400

4 m (Up to 140 people) \$1700

Delivery/Setup/Pick up - \$90



THE FAB FRUIT BOARD

This fruit grazing board is a perfect way to accompany other items during any event, It is a real showstopper and will wow your guests. The fruit is all freshly and seasonally sourced and styled by our chef.

A variety of the fruit below:

- Watermelon
- Pineapple
- Cantaloupe
- Honeydew
- Grapes
- Strawberries
- Kiwifruit
- Seasonal Berries
- Whole fruit
- Garnished with various and edible flowers
- Styled with wooden boards, risers and rustic props

PRICING

Mini Graze Board (Up to 20 people) \$200

1 m (Up to 40 people) \$350

2 m (Up to 75 people) \$600

3 m (Up to 110 people) \$800

4 m (Up to 140 people) \$1000

Delivery/Setup/Pick up - \$90



THE FAB BREAKY BOARD

This cold grazing board is perfect any morning occasion from a breakfast meeting to a brunch occasion. The menu has been designed around the Melbourne's iconic brunch scene to suit the everyone's foodie palate. Our head chef will create every board custom using the hand selected and freshest produce.

- The menu will be a variety of the below:
- Smashed avocado ciabatta
- Smoked salmon and cream cheese bagels
- Frittata
- Breakfast Pastries
- Individual Yoghurt and Muesli Cups
- Seasonal Fruit
- Emma and Tom's Juices
- Styled with wooden boards, risers and rustic props

PRICING

Mini Graze Board (Up to 20 guests)

1 m (Up to 40 people) \$800

2 m (Up to 75 people) \$1200

3 m (Up to 110 people) \$1600

4 m (Up to 140 people) \$2000

Delivery/Setup/Pick up - \$90