



Fabulous CATERING

Wedding 2021



Canapes

6 items per head	- \$24 per guest
8 items per head	- \$32 per guest
10 items per head	- \$40 per guest
12 items per head	- \$48 per guest
15 items per head	- \$60 per guest

Garden

- Wild mushroom pate, trufe oil, crostini
- Zucchini, asparagus, seasoned rice
- Deep fried tofu, Japanese picked vegies & black sesame
- Vegetable & Shitake spring rolls
- Sea Salt roasted chats, eld mushrooms & oregano

Land

- Peppered lamb llet crostini, mushroom trufe pate
- Twice cooked suckling pig and green mango salad
- Sliced rump, betel leaf, green mango, chili jam
- Lamb mint and molten mozzarella koftas, tzatziki

Sea

- Rare seared tuna, wasabi mayo, watercress mini bun
- Beetroot & vodka cured salmon, horseradish mascarpone blini
- King fish ceviche, fresh coconut, lemon oil, lime pomegranate seeds
- Prawn yak tori, yuzu mayo

Air

- Roasted duck and pickled mango rice paper rolls
- Chicken, baby spinach, trufed pecorino pillow sandwiches
- Crispy Schutizian chicken bao, hoisin, pickled vegetables, spring onions and peanuts
- Peking duck pancakes, cucumber, spring onions and hoisin
- Yakatori chicken, ginger soy glaze, sesame



All Buckets and Bowls

\$5.00

Air

- Southern fried chicken, Vietnamese slaw
- Chicken coq au vin, goats cheese mash
- Red duck and lychee curry, fragrant rice

Land

- Veal meatballs, tomato ragu, provolone
- Moroccan lamb and date tagine, pistachio quinoa
- Sticky pork belly, Asian slaw, pink grapefruit cashews
- Osso Bucco pumpkin gnocchi, gremolata

Sea

- Fish & Chips remoulade
- Salt & Pepper calamari, wild rocket, lemon pepper mayo
- Soba Noodles, miso salmon, shiitake sesame seaweed
- Grilled prawns, green mango, sam tan dressing

Garden

- Thai pumpkin and cashew curry, coconut rice
- Heirloom baby carrots, tahini whipped tofu, dukkah
- Shaved Brussel sprouts, roasted baby beets, blood orange walnuts





Bigger Bites
(Something a little more filling)
All \$4.00 per piece

- Mini wagyu beef burger, raclette pickles, mustard and black label
- Chipolata hot dog, ketchup, mustard, cheese, onions Jalapeno
- Toasted new York deli Ruben style sandwich
- Crispy Schwan chicken bao, pickled vegetables, hoisin, peanuts and spring onions
- Fried chicken, sugar cured bacon, smoked paprika mayo taco
- Pulled pork, gruyere, jalapeno quesadilla
- Cuban pork toasties, swiss cheese, pickles & mustard
- Suckling pig, hoisin, Asian slaw mini roll
- Wild mushroom, sage & taleggio toastie
- The Vegie burger, zucchini haloumi fritter, beet-root slaw, aioli

Sit Downs

1 Course \$50.00

2 Course \$70.00

3 Course \$90.00

All packages are served with 2 appropriate side dishes and crispy artisan bread



Entree

Gremolata crumbed buffalo mozzarella, heirloom tomatoes, and aged balsamic - V

Bresaola carpaccio, parmesan onions, fried capers, chervil oil
Hot smoked ocean trout, yuzu radish salad, wasabi cream fraiche

Grilled chicken, chermoula butter, black lentils, grilled peach watercress

Tea smoked duck breast, roasted heirloom beets, tahini labne, pickled radish

Roasted heirloom beets, tahini labne, pickled radish and gremolata – Vegan option

Mains

BBQ eye filet, short ribbed croquette, roasted truss cherry tomatoes, miso butter

Braised duck Maryland's, ginger pumpkin puree, chili, autumn green, mandarin star anise sauce

Roasted barramundi, smoked corn puree, saffron crab dumpling, chervil oil

Rack of lamb, shank croquette, pea puree mint jelly

Braised pork jowl, crispy hock chilli caramel, sour pineapple

Chargrilled medley heirloom carrots, whipped silken tofu, spicy babaganosh, pomegranate and pistachio dukkah. – V/Vegan

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.

2 proteins \$35

3 proteins \$42

4 proteins \$47

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



Proteins

Birchley free range pork belly

Our proud farmers love the pigs. That's why they are committed to using humane and sustainable farming practices that are best for the animal, and best for the environment. The result is healthy and premium pork for you to enjoy. A nurtured life along with our hand selection process insures that premium pork will always be tender succulent and full of flavour. Birchley pork travel from the outskirts of Victoria near Mount Mercer 157 km. The large white breed of pigs live in eco-shelters in the open air with a covered roof and eat straw wheat and Barley

Millawarra free range Slow Roasted Lamb Shoulder

Our lambs are free. There are free from fences, free from stress, free from hormone growth promotions, and most importantly free to roam and graze. Millawarra Lambs wander The grassy hills of the Victorian countryside and grow up in a calm and natural environment. They are nurtured by farmers who know that by giving the lambs a better life they are giving you a better tasting meat. Our hand selection insures that Only the freshest, sweetest and finest shoulders come directly to you.

12hr 90 mile Beef Brisket

90 mile is a premium range of Victorian beef that is committed to environmental and sustainable farming practices. Our beef is locally sourced from farms within the 90 mile radius of Melbourne, only a short trip from their paddock to your kitchen reducing the carbon footprint. They are raised with expert care in low stress environment where they are free to roam and they are free from growth promotions

Hazeldene 12 hr brined whole roasted bird

Hazeldene is a proud family and company based at Lockwood near Bendigo in central Victoria. The proud pioneers of the RSPCA approved chicken in Victoria 2011 to bring higher welfare standards to poultry production. Market leaders and many other supplies are now only catching up. The poultry is found in open air paddocks and have the ability to forage naturally and instinctively amongst grasses weeds and bushes and trees in a secure environment the diet is supported with locally supplied multigrains blended with spice extracts and essential oils creating happy healthy and tasty chicken

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 cheese-cake
- Black Forest cake
- Coconut panacotta - pineapple salsa
- Fresh tropical fruit

The Last Supper

2 Proteins \$36

3 proteins \$40

4 proteins \$44

5 proteins \$49

Minimum of 20pax or a surcharge

- 12 hr Onion braised brisket ,red wine, Shallots,
- pomegranate glazed lamb shoulder, Zucchini and fetta tabouli
- Momofuku steak ssiam, hanger steak, Spring onion relish, green gem
- Blackened jerk chicken dirty rice
- Crispy roasted pork belly green mango slaw chilli caramel
- Miso Salmon, sautéed greens, citrus dressing
- Portobello Mushroom Wellington - vegan

All come with patatas bravas (Spanish style roasted potatoes) & freshly baked breads

Add salad bar for \$5 p.h



Salad Bar

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





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

Beverages

Full Bar Service

Standard

2hrs - \$24.00 + GST per guest

3hrs - \$33.00 + GST per guest

Additional hour is \$8 per guest



Beer

Heavy :

- Carlton Draught

Light:

- Cascade Premium Light

Wine

White:

- Pickles Sauvignon Blanc - Australia
- Aimees Garden Moscato - Victoria

Red :

- Reverie Cabernet Sauvignon - Napa Valley
- Tahbilk Shiraz - Victoria
- Dalfarras Sangiovese - Victoria

Sparkling:

- McPherson Sparkling Brut - Victoria

Soft Drinks, Water and Juice

Coke, Lemonade, Orange, Lemon Squash,
Water, Mineral Water, Juices

Includes: All glassware, trestle tables for bar set up, linen, drink tubs with ice!

Bartender is additional

Full Bar Service Premium

Perfect package for a private party or a small corporate function

2 hrs- \$29.00 + GST per guest

3 hrs- \$40.00 + GST per guest

Additional hour is \$9 per guest



Beer

Heavy – Select 2 options from below:

- Carlton Draught
- Carlton Dry
- 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
- Monteith's Apple Cider
- Monteith's Pear Cider

Wine

White – Select 2 options from below:

- Miles From Nowhere
- Chardonnay Tasmania
- Baby Doll Sauvignon Blanc
- Marlborough
- Audrey Wilkinson Semillon
Sauvignon Blanc
- NSW
- Bethany First Village Riesling
- Barossa

Red – Select 2 options from below:

- Campbells Bobbie Burns Shiraz
- Victoria
- Redman D&M
- South Australia
- Giant Steps Pinot Noir
- Victoria
- Santa Ana Homage Malbec
- Argentina

Sparkling – Select 1 option from below:

- Bandini Prosecco - Veneto
- Veuve Ambal Blanc De Blanc - NV France
- Ninth Island Sparkling - NV Tasmania

Soft Drinks, Water and Juice

Coke, Lemonade, Orange, Lemon Squash, Water, Mineral Water, Juices

Includes: All glassware, trestle tables for bar set up, linen, drink tubs with ice!

Bartender is additional



Full Bar Service Prestige

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

2 hrs- \$32.00 + GST per guest

3 hrs- \$44.00 + GST per guest

Additional hour is \$10 per guest



Beer

Heavy – Select 3 options from below:

- Carlton Draught
- Melbourne Bitter
- Furphy
- Temple Brewing - Powerstance Pilsner
- Little Creatures Pale Ale
- Stomping Ground Gipps Ale
- Stomping Ground Hop Stomper IPA
- Heineken
- Mountain Goat Steam Ale
- Corona
- Asahi

Light Beer and Cider - Select 1 option from below:

Light Beer

- James Boags Premium Light
- Coopers Premium Light

Cider

- Monteith's Crushed Apple Cider
- Monteith's Crushed Pear Cider

Wine

White – Select 2 options from below:

- Swings and Roundabouts Chardonnay
- Western Australia
- Catalina Sounds Sauvignon Blanc
- Marlborough, NZ
- T'Gallant Cape Schanck Pinot Gris
- Mornington Peninsula, VIC
- Paulett Polish Hill Riesling
- South Australia
- Dal Zotto Pinot Grigio
- Victoria
- Bella Luna Fiano
- Victoria

Red – Select 2 options from below:

- Bethany Wines Shiraz
- Barossa Valley, SA
- D'Arenberg The Laughing Magpie
- South Australia
- Tahbilk Cabernet Sauvignon
- Victoria
- Ata Rangi Pinot Noir Crimson
- Martinborough
- Pfeiffer Tempranillo
- Victoria

Select one ROSE

- Reverie Rose - Pays d'Oc
- Blue Pyrenees Bone Dry - Victoria
- Ata Rangi Rose 2018
- Martinborough

Sparkling – Select 1 option from below:

- Blue Pyrenees Midnight Curvee Victoria
- Dalfarras Prosecco Victoria
- Dal Zotto Pucino Prosecco Victoria
- Ninth Island Sparkling NV Tasmania

Soft Drinks, Water and Juice

Coke, Lemonade, Orange, Lemon Squash, Water, Mineral Water, Juices

Includes: All glassware, trestle tables for bar set up, linen, drink tubs with ice!

Bartender is additional



Add Drinks Our Partners Liquid Infusion



Fabulous Catering partners with Melbourne's most professional mobile cocktail bar setup. Being the only one in their class to have a completely light up LED bar, that can be themed to suit your requirements, as well as the guarantee of never running out at your function, you can be assured that liquid Infusion, partnered with a package from fabulous Catering, can make your next function one that your guests will be raving about for years to come.

- Mobile light up bar hire
- Delivery, setup and clean up
- Supervised bar for the entire length of function
- Only pay for what you use!

Choose from an extensive list of options

- Bar tabbed
- Cash bar for your guests
- Cocktails on arrival
- Unlimited drinks





Food Tasting

Book into our Group Tasting Sessions

Fabulous Catering invites to you to sample some of our boutique menus through showcasing our many years of food presentation and flavour. This gives you the opportunity to sample our food style prior to your menu selection.

You will also meet your Event Manager and Head Chef who will be happy to help tailor your menu to suit your personal style.

When?

Every 3rd Tuesday of the month @ 6pm

Where?

Our kitchen and venue at 100 Rokeby Street, Collingwood

How much?

\$50pp min 2 pax and max 6 pax. When you book in with us we will refund \$50 of the tasting costs.

Book now so you don't miss out- limited spots available.

Email info@fabulouscatering.com.au to book

