

Fabulous CATERING

Fingerfood, Canapes, Buckets and Bowls

These event menus are designed for a cocktail stand up event, from weddings to birthdays these menus give a large variety of offerings with a range of different priced packages.

Choose the menu below and let our Events Team know about your function and we can create the custom quote for you including the staff to cook and serve the food and any equipment you might need for the function.



Fingerfood Menu

Customize your event using the selections below!

PRICING

5 pieces per person \$15

8 pieces per person \$24

10 pieces per person \$29

12 pieces per person \$35

15 pieces per person \$40

(Minimum 20 pax)

- Burgundy Beef Pies, tomato relish
- Vegetable Spring Rolls, sweet chili (v)
- Beef Dim Sims, Kikkoman soy
- Vegetable Samosa, Riata (v)
- Margarita Pizza (v)
- Popcorn Chicken, YumYum Mayo
- Beef Meatballs, Tomato Sugo (df)
- Vegetarian California Roll (Tofu and Enoki Mushroom) – Cocktail Nori Sushi, wasabi, ginger, soy(v, ve, gf,df)
(Add Teriyaki Chicken, Prawn or Salmon Avocado \$1.50 more per head)
- Lemon Pepper Calamari, Tartare (df)
- Spanish Onion Frittata, Salsa Verde (gf)
- Spinach and Cheddar Quiche (v)
- Tempura Torpedo Prawns, Sweet Chili
- Arancini, Saffron Aioli (v)
- Bruschetta - Tomato and Basil (v)
- Sausage Rolls, Green Tomato Relish
- Beer Battered Flathead, Tartare (df)
- Takoyaki balls, kewpie mayo, Takoyaki sauce
- Spinach and Ricotta Cheese Pastizzi (v)
- Tandoori Chicken, Roti Pinwheel, Riata Yoghurt
- Potato Pancake, Beetroot Salmon Gravalax
- Goats Cheese, Tomato, Salsa Verde Tartlet (v)
- Vegetarian Vietnamese Rice Paper Rolls (Tofu and Enoki Mushroom) (v, ve gf, df)
(Add Vietnamese Pork or Teriyaki Chicken - \$1.50 more per head)

(v)- vegetarian (gf) - gluten free (df)

- dairy free (ve) - vegan



**Staff to cook and serve is additional cost, depending on how many guests you have. Get a custom quote from our events team.

Vegetarian Menu

Vegetarian Options

- Vegetable Spring Rolls, sweet chili
- Vegetable Samosa, Riata
- Margarita Pizza
- Vegetarian California Roll – Cocktail Nori Sushi,
- Spanish Onion Frittata, Salsa Verde
- Spinach and Cheddar Quiche
- Arancini, Saffron Aioli
- Bruschetta
- Spinach and Ricotta Cheese Pastizzi
- Goats Cheese, Tomato, Salsa Verde Tartlet
- Vietnamese Rice Paper Rolls w Crispy Tofu
- Dim Sim, Kikkoman Soy



PRICING

5 pieces per person \$15

8 pieces per person \$24

10 pieces per person \$29

12 pieces per person \$35

15 pieces per person \$40

Dietary Specific

Choose from the following dietary specific options

- Red bean and fennel empanada (vegan)
- Naked aranchini , sweet potato and spinach (vegan, df, gf)
- Chickpea kale kibbeh (vegan, df)
- Pumpkin and almond samosa (vegan, df)
- Wild mushroom pate, trufe oil, crostini (Vegan, df)
- Vegetable & Shitake spring rolls (Vegan, df, gf)
- Zucchini, seasoned rice, tapenade (Vegan, gf, df)

12pcs per platter \$48



Canapes

(Minimum 20 pax)

PRICING

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 pickled 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 sh 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
- Peking duck pancakes, cucumber, spring onions and hoisin
- Yakatori chicken, ginger soy glaze, sesame

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Bigger Bites

(Minimum 20 pax)

(Something a little more filling)
All \$5.50 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 Veggie burger, zucchini haloumi fritter, beetroot slaw, aioli



Buckets and Bowls

(Minimum 20 pax)

\$6.50

Air

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

Land

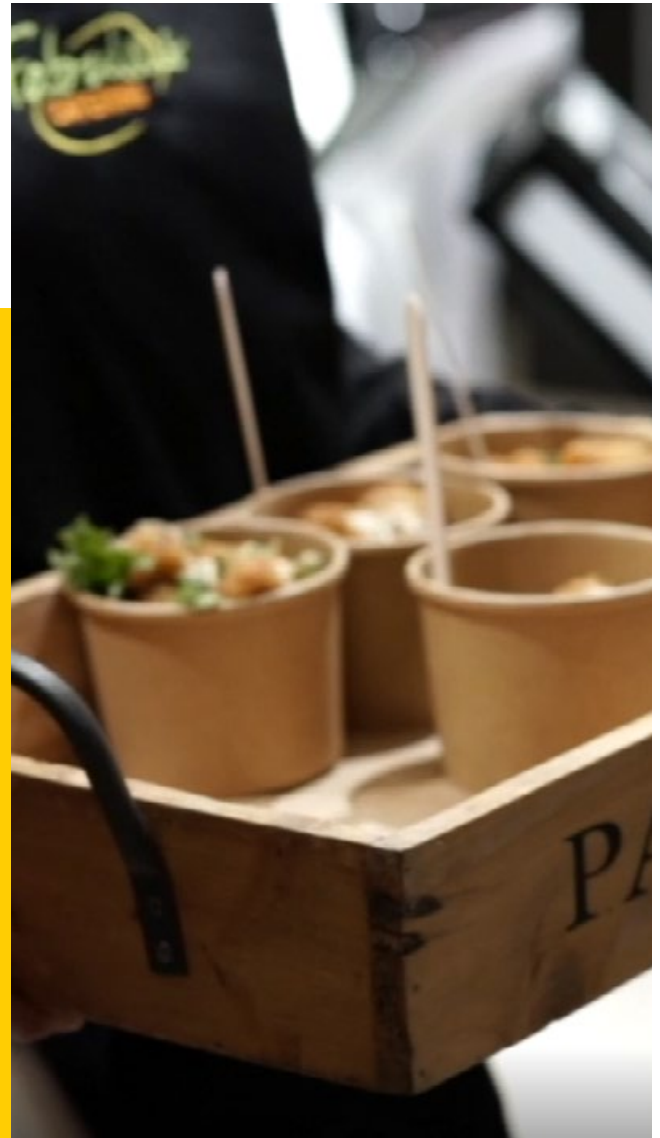
- Veal meatballs, tomato ragu, provolone
- Moroccan lamb and date tagine, pistachio quinoa
- Sticky pork belly, Asian slaw, pink grapefruit cashews
- Osso Bucco pumpkin gnocchi, gremolata

Sea

- Fish & Chips remoulade
- Salt & Pepper calamari, wild rocket, lemon pepper mayo
- Soba Noddles, miso salmon, shitake 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



Fancy adding a drinks package or bartender?

We can provide the drinks, equipment and staff to serve. If you want to provide the drinks we can serve them to your guests.

Get a custom quote



Contact Us

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