

Fabulous CATERING

Banquet Menu 2021

A range of different menus designed to be served as a buffet or a banquet for sharing. Whether its a celebration event or wedding, these menus are perfect to cover all tastes.

Please enquire with our team for a custom quote based on your event brief and budget



Carvery Banquet

(Minimum 20)

PRICES

Choose 2 options \$40 per person

Choose 3 options \$45 per person

Choose 4 options \$50 per person

**FOR SPECIAL
DIETARIES
ENQUIRE WITH THE
TEAM**

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.

Protein Choices

Beef brisket

90 mile 16hr slow cooked Smokey Herb and mustard crusted beef brisket, truffled mustard

Suckling pig

Birchley free range pork belly, Rosemary, garlic and sage stuffing, champagne apple

Lamb shoulder

Whole lamb shoulder, slow cooked, with dried figs, herbs and pistachios

Atlantic Salmon

Whole sides baked salmon, pomegranate, sumac salt, labneh

Turkey Breast

Leadoux free range Free range buffet turkey breast, prune and apricot stuffing, chipotle cranberry

Chook

Brined whole chook, Jamaican jerk seasoning, coriander & lime cream

Vegan tart

Maple glazed vegan carrot and parsnip tart

Package inclusive of

- Crispy baby potatoes with whole roasted garlic and rosemary
- Fresh bread basket

Salad Bar

- Cabbage, pea, ricotta, chilli, mint and Parmesan salad
- Butter and baby gem, cucumber, radish, chives, mint, Chardonnay vinaigrette
- Spring tomatoes, Flores do latte, cucumber, black olive sourdough, basil, vincotto
- Red cabbage slaw, shredded carrot, red onion, basil, mint, lemon aioli



The Last Supper

(Minimum 20)

This menu is designed to be a sharing banquet, whether you want it served buffet style or straight to your guests in the middle of the tables. It gives your guests a great varieties and suits all tastes.

2 Proteins \$36 per person

3 proteins \$40 per person

4 proteins \$44 per person

5 proteins \$49 per person

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Mains- choose from the below:

- 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
- Maple glazed carrot and parsnip tart – vegan

Package inclusions:

- Crispy baby potatoes with whole roasted garlic and rosemary
- Fresh bread basket

Add on the Salad Bar for an extra \$5pp

Salad Bar

- Cabbage, pea, ricotta, chilli, mint and Parmesan salad
- Butter and baby gem, cucumber, radish, chives, mint, Chardonnay vinaigrette
- Spring tomatoes, Flores do latte, cucumber, black olive sourdough, basil, vincotto
- Red cabbage slaw, shredded carrot, red onion, basil, mint, lemon aioli



Dessert Banquet

\$15 per person (minimum 20)

Dessert to be set up as one sharing table allowing the guests to try a few different options:

Quince and Rhubarb crumble pies

Slow cooked quince, rhubarb, orange & cinnamon, Demerara oat crumble

Tiramisu cups

Espresso soaked sponge, crushed raspberries, honey mascarpone, crushed chocolate

Salted toffee pudding

Prunes and dates, salted toffee sauce double cream

Limone

Meyer lemon curd, torched Italian meringue, butternut crumb tart, edible flowers



Rotisserie

Our high end rotisseries are always a fan favourite with meat eaters. choose your meat and we will bring the coal fired spit with the marinated animal and serve it to your guests, such a wow piece!

All prices are POA

Choose from the meats below

- Whole lamb rubbed with paprika, molasses, lemon zest, oregano
- Whole suckling pig rubbed with Murray river salt
- Porchetta rolled with sage and dates & Pedro ximenez

Add on sides to share: \$5 per dish per person

- Salt baked potatoes sour cream, chives, Parmesan
- Smoked while corn on the cob, paprika, and tobassco butter
- Red cabbage slaw, shredded carrot, red onion, basil, mint, lemon aioli
- Classic potato salad, bacon, dill, Dijon cream
- Green salad spring peas, baby cos, beans, ricotta, and mint vingerette
- Orecchiette, roasted heirloom tomato, mozzarella, olive oil, basil





Fabulous

DRINKS PACKAGES

Get the full event experience and have us take care of the food and drinks service including glasses, bar, ice and equipment.

If you are purchasing the drinks yourself we can still provide a 'dry bar' and bartender to serve

Garden Package

Drinks packages and the popup bar can be set up anywhere from a public park to an office building - we will bring the bar to life! The package is an unlimited amount for that time period so no rushing off to the bottle to stock up, just enjoy and let us handle the service!

Fabulous Catering holds a portable liquor licence, this means we can pop up a bar and serve alcohol anywhere, anytime under our licence using our RSA trained bartenders.

PRICES

2 Hours - \$25+ GST per guest

3 Hours - \$35+ GST per guest

Additional hour is \$9 per guest

Beer:

- Bridge Rd Brewers Lager
- Furphy
- Cascade Light

Sparkling:

- McPherson Sparkling Brut

White Wine:

- Pickles Sauvignon Blanc
- Aimees Garden Moscato

Red Wine:

- La Vue Pinot Noir
- Tahbilk Shiraz

Soft Drinks:

- Soft drinks
- Sparkling Water

Package includes all bar equipment, glassware, drinks tubs, ice buckets and ice.

Bartender is additional.



Boutique and Crafts Package

PRICES

2 Hours - \$30+ GST per guest

3 Hours - \$45+ GST per guest

Additional hour is \$11 per guest

Beer:

- Bridge Rd Brewers Lager
- Moon Dog Old Mate Pale Ale
- Corona
- Cascade Light

Sparkling:

- Bandini Prosecco

Rose:

- Blue Pyrenees Bone Dry Rose

Cider:

- Monteiths apple cider

White Wine:

- Dal Zotto Pinot Grigio
- Catalina Sounds Sauvignon Blanc

Red Wine:

- Bethany Wines Shiraz
- Pfeiffer Tempranillo

Soft Drinks:

- Soft drinks including coke, sprite, etc.
- Sparkling water

Package includes all bar equipment, glassware, drinks tubs, ice buckets and ice. Bartender is additional.



Package Upgrades

Cocktails:

- Passionfruit Caprioska **\$12 per cocktail** (minimum 20 pre ordered) or **Unlimited cocktails for \$28pp**
- Espresso Martinis **\$12 per cocktail** (minimum 20 pre ordered) or **Unlimited cocktails for \$28pp**
- Cosmopolitan **\$12 per cocktail** (minimum 20 pre ordered) or **Unlimited cocktails for \$28pp**

Cans/ Seltzers/Sour Beer:

- Moon Dog Fizzer upgrade package..... **\$10 per person**
(Tropical Crush, Raspberry and Lemon Squeezy)
- Bridge Rd Brewers Sour Beers upgrade package..... **\$10 per person**
(Tropical Sour, Passionfruit Sour, Blood Orange Sour)

Spirits:

- House spirits (vodka, tequila, rum, gin, whisky, bourbon) **\$15 per person**
includes the mixers

Other spirits available to add on – enquire with the team!

