

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

Dietary Key



**Lactose
Free**



**Gluten
Free**



Vegetarian









































Vegan

Everything within this menu will be cooked in our kitchen and delivered hot to your door in greater Melbourne and the suburb surrounds. Cold items can be delivered further. This menu has been specially curated for food that travels well.



Breakfast menu















(all individual items minimum 12 pieces)

Individual Breakfast Bowl- Middle eastern breakfast bowl, with Persian feta, beetroot labne, boiled eggs, sumac and smashed avocado . 	\$16 ⁵⁰
Fruit single piece .      	\$2 ⁵⁰
Fruit skewer...      	\$5
Fruit platter per person..      	\$7 ⁵⁰
Fruit platter box for 10pax .      	\$75
Breakfast burrito, black beans, pico de gallo salsa and cheese 	\$16
Breakfast burrito, chorizo, potato, pico de gallo, salsa and cheese	\$16
Baked egg tart, cured bacon, tomato, bocconcini	\$6 ⁵⁰
Baked egg tart, field mushroom, cherry tomato 	\$6 ⁵⁰
Danish mini 	\$4 ⁵⁰
Chia seed pudding, coconut and cocoa nib .      	\$8
Granola, fruit and vanilla yoghurt 	\$8 ⁵⁰
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 individual items minimum 12 pieces)

Fruit single piece..	  	\$2 ⁵⁰
Fruit skewer..	  	\$5
Fruit platter per person..	  	\$7 ⁵⁰
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 basil ..		\$6
Mini croissant Bacon and free range egg		\$6
Assorted quiche.....		\$3 ⁵⁰
Soft tortilla wraps - truffled chicken, spinach and Parmesan.....		\$3 ⁵⁰
Sausage roll, beef caramelised onion and cheddar ...		\$4 ⁵⁰
Savoury pastry box (chefs selection)		\$100
Club sandwiches		\$7 ⁵⁰
Sandwich box (selection of 20 mini assorted sandwiches, rolls).....		\$90
Cookie and slices box (20 assorted).....		\$85





Lunch Menu

(all individual items minimum 12 pieces)

Sandwiches and rolls assorted	\$8	Club sandwiches	\$4 ⁵⁰
Gluten free sandwiches and rolls 	\$10	Pie	\$4 ⁵⁰
Selection of 20 assorted mini soft tortilla wraps	\$90	Frittata  	\$5
Chefs selection individual salad bowls	\$12	Slices/ cakes etc	\$3 ⁵⁰
Sausage roll, beef caramelised onion and cheddar	\$4 ⁵⁰	Fruit single piece    	\$2 ⁵⁰
Savoury pastry box	\$100	Fruit skewer    	\$5
		Fruit platter per person    	\$7 ⁵⁰
		Fruit platter box for 10pax.    	\$75
		Mini wrap box	\$90
		Chefs selection shared salad 12-15 guests	\$75

Keto bowl

Grilled Sriracha chicken, wakame, avocado, sesame seeds, carrot, radish, cherry tomato, sesame seeds, carrot, tomato and tahini, lime soy dressing  



\$19⁵⁰

Black rice bento bowl

Black rice, oyster mushroom, broccoli and carrot pickle, tamari, omelette  

\$19⁵⁰

Paelo bowl

Quinoa, fillet of beef, roast pumpkin, eggplant and red capsicum, marinated olives, baby spinach, roasted nuts, balsamic vinaigrette  

\$19⁵⁰



Carvery Banquet

(Minimum 20)

PRICES

Choose 2 options \$40 per person

Choose 3 options \$45 per person

Choose 4 options \$50 per person

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



Snack/Break Out Boxes

Morning and afternoon tea
(all individual items minimum 12 pieces)

Box 1

Vegetarian frittata,
pillow sandwich,
fresh fruit cup

\$12

Box 2

Mini cake/tart,
sweet muffin, fresh
fruit cup

\$12



Breakfast Box **\$18⁹⁰**

Middle eastern breakfast bowl, with Persian feta, beetroot labne, boiled eggs, sumac and smashed avocado
Piece of fruit
Juice

The vegan vege box **\$12**

Crudités & dips, dolmades, olives, crackers



Gluten free box **\$12**

Chefs selection mini cake, fresh fruit cup, rice paper roll



Lunch Boxes

(all individual items minimum 12 pieces)

Italiano

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

\$18.90

Vietnamese

- Vietnamese 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

Vegan

- Vegan brownie slice
- Vegan middle eastern falafel and hummus baguette
- Capi soft drink
- Fresh fruit salad



\$18.90

Classic Lunch Box

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

\$16.90

Gluten Free Box



- Rice Paper Roll
- Gluten Free Wrap
- Capi Soft Drink
- Fresh Fruit Salad

\$18.90







Individual Hot Lunches

(all individual items minimum 12 pieces)

Chipotle chicken,
Dirty rice, black beans,
guacamole.   **\$20**

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

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

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



Platter Boxes

Italian selection platter box \$100 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 \$100 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 \$100 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 \$100 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 \$120

(chefs selection of 25 nibbles from the list & dips)

Vegetable garden box \$79

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 \$89

25 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 individual items minimum 12 pieces)

Cold Nibbles

Rice paper rolls - coconut and lemongrass chicken.....	\$5	 
Rice paper rolls - Sticky soy beef, shiitake, Viet mint and mandarin	\$5	 
Rice paper rolls - Ginger and lemongrass tofu, noodle salad, peanut	\$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

Bhaji of chickpea and courgette, green salsa	\$5	  
Free range sticky lemongrass chicken drumstick.....	\$5	
Wagyu mini cheeseburgers with pickles and tomato relish	\$7.50	
Slider. Suckling pig, pickled cucumber, slaw	\$7.50	
Slider. Grilled peach, buffalo mozzarella, vincotto	\$7.50	
Slider. BBQ prawn, kimchi, kaffir lime and sesame kewpie mayo.....	\$7.50	



Cold Canapé Boxes



All boxes are 24 pieces of hand
crafted canapes delivered already
garnished ready to serve



Crumbed prawn sando, shopann,
plum sauce (24 pieces) **\$95**

Aperol & orange cured ocean trout, lemon dill cream,
blini, cornflowers (24 pieces) **\$95**

Airdried beef, pickled lemon, ricotta, Pelion dust
(24 Pieces) **\$95**

Lemongrass beef, summer rolls, black vinegar, green chilli
(24 Pieces) **\$95**

Lemon zaatar chook, Harissa yoghurt, pita (24 Pieces) **\$95**

Beef tataki, eastern pickled Veges, ponzu, black sesame
(24 Pieces) **\$95**

Lemongrass Coconut chicken, summer rolls
(24 Pieces) **\$95**

Chicken, shiitake mushroom, garlic chives, wonton
(24 Pieces) **\$95**

Hot Canapé Boxes



All boxes are 24 pieces of hand crafted canapes delivered already garnished ready to serve

Beef and cheddar cocktail sausage rolls (24 pieces) **\$95**

Mini cocktail beef pies (24 pieces) **\$95**

Slow cooked beef and green olive borek with roasted garlic and chimichimi yoghurt (24 pieces)..... **\$95**

Takoyaki balls, Suckling pig, teriyaki sauce (24 Pieces) **\$95**

Caramelised red onion and cheddar tarts (24 Pieces)..... **\$95**





Margarita w pesto pizzette (24 Pieces) **\$95**

Tom yum prawn spring rolls, peanut (24 Pieces) **\$95**



Dietary Specific Canapes

(All platters 12 pieces)


- Red bean and fennel empanada \$48
- Naked aranchini , sweet potato and spinach(12 pieces)   \$48
- Chickpea kale kibbeh  \$48
- Pumpkin and almond samosa  \$48
- Wild mushroom pate, trufe oil, crostini  \$48
- Vegetable & Shitake spring rolls  \$48
- Zucchini, seasoned rice, tapenade   \$48



Canapé Party Packages

*Same dietaries from canape box

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

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

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

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

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

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



“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 |



*Make vegetarian Siracha tofu filling

\$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 2m 40-60pax \$1200

Grazing table delivered antipasti 3m 60-100pax \$1600

Grazing table delivered antipasti 4m 100-150pax \$2150



All boards can be made into Vegetarian



Beverages



Orange juice premium 350ml - \$5

Orange juice premium 2Lt \$8

Water still Individual - \$4.00

Water sparkling individual - \$4.00

Coco cola and Schweppes cans 330ml \$3.90

Plunger and tea station all day
per person \$10.25 pp

Include set up and pack away of station
Extra \$50

Disposables and Hire

Bio plates small - pack of 10 \$8.50
Bio plates large - pack of 10 \$12.50
Wooden knives - set of 10 \$5
Wooden forks - set of 10 \$5
Wooden spoons - set of 10 \$5
Extra cocktail napkins - set of 50 \$3.50.

Hire

Cutlery per person \$3.50
Crocery plate \$1

Glassware

Box of champagne flutes (35) \$52
Box of white wine glasses (24) \$36
Box of red wine glasses (24) \$36
Box of beer pots (24) \$36
Box of high ball glasses (35) \$52
Box of short tumblers (24) \$36
Additional pick up fee - \$45 in Metro Melbourne only

Hot water urn hire \$ \$45.00
Recyclable cups and stirrers 0.95 pp
Bag of ice \$6.50

