

# Fabulous CATERING

## Fabulous Festive Menu 2021

A range of different menus to suit any Christmas event from delivered picnics in the park to a Fabulous Christmas party in the office.

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



**DELIVERED  
CATERING**

**STAFFED  
FUNCTIONS**





# *Fabulous* **DELIVERED MENUS**

CATERING OPTIONS TO BE DELIVERED  
HOT OR COLD READY TO EAT!



# Christmas Banquet

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(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**

## 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





# Christmas Picnic Hamper Box

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**\$50 per box**

(Minimum 20 boxes)

**The hamper allows you to have a premium selection of fingerfood with no fuss, deliver to your venue in a classic white box all you need to do is lift the lid and present to your guests.**

**\$50 per head - minimum 20 including white cocktail napkins and eco wooden disposable cutlery for the individual boxed salads**

- Pate, house made pickles, crusty bread
- Lemongrass beef summer rolls, black vinegar, green chilli
- Mini ploughman's roll - hand sliced ham, truffled mustard, cheddar, egg, pickle
- Zucchini and baked lemon ricotta tart
- Aperol & orange cured ocean trout, horseradish cream, charcoal mini bun
- Individually boxed chia crusted salmon soba noodle salad, with edamame & sesame
- Festive eton mess - Burnt meringue, blackberry custard, raspberry brittle



# Festive Grazing Boxes

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A premium selection delivered to your venue in a classic hamper style white box with napkins. All you need to do is simply lift the lid and present to your guests.

## All boxed hampers serve 6 guests comfortably

Christmas sliced cuts platter, glazed ham, wagyu bresaola .....	\$175
Hot smoked salmon platter, lilliput capers, soured red onions, dill cream .....	\$185
Christmas cheese platter, large cuts speciality cheese, quince paste, lavosh .....	\$185
Christmas ham and roll station, sliced glazed ham, truffle mustard .....	\$24 per guest
Mince pies platter (30 pieces).....	\$105
Truffles (30 pieces) .....	\$105

## Festive small bites boxes

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
Cherry glazed duck, green onion, sesame, wonton (24 pieces) .....	\$95
Maple glazed pancetta, mini pancake, pickled pear, tarragon (24 pieces) .....	\$95
Petit Christmas cakes, candied citrus mascarpone (24 pieces).....	\$95



# Christmas Platters

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## Hot Platters

Beef and cheddar cocktail sausage rolls (24 pieces) .....	\$95
Margarita pizzette w pesto (24 pieces) .....	\$95
Mac n cheese croquettes, harissa aioli (24 pieces) .....	\$95
Tom yum prawn spring rolls, peanut sauce (24 pieces) .....	\$95
Caramelised red onion and cheddar tarts (24 pieces) .....	\$95
Cocktail beef pies, tomato relish (24 pieces).....	\$95
Takoyaki balls, Suckling pig, teriyaki sauce (24 pieces) .....	\$95

## Cold Platters

Sandwich box (selection of 20 assorted sandwiches and rolls,).....	\$90
Mini wrap box (selection of 20 assorted mini soft tortilla wraps) .....	\$90
Sweet treat box (25 assorted petit fours & sweet treats including truffles, macaroons and mini cakes) .....	\$89
Sliced fruit platter (serves 10 pax).....	\$75
Lemon zaatar chook, Harissa yoghurt, pita (24 pieces).....	\$95
Goats cheese tartlet, semi dried tomato, salsa verde (24 pieces) .....	\$95
Beef tataki, eastern pickled veges, ponzu, black sesame (24 pieces).....	\$95







*Fabulous*

# **FUNCTION MENUS**

STAFF ON SITE TO RUN THE FUNCTION  
- ANY SIZE 20 - 4000+ GUESTS!

# Christmas Banquet

(Minimum 20)

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- Fresh bread basket

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- Spring tomatoes, Flores do latte, cucumber, black olive sourdough, basil, vincotto
- Red cabbage slaw, shredded carrot, red onion, basil, mint, lemon aioli

**ADD ON  
DESSERTS**

SEE PAGE 11





# Christmas BBQ

(Minimum 20)

## PRICES

Choose 2 options \$45 per person

Choose 3 options \$55 per person

FOR SPECIAL  
DIETARIES  
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TEAM

## BBQ SHARE FARE

### Proteins

#### Lamb shoulder

Grilled and slow roasted lamb shoulder, rosemary and honey

#### Suckling pig

Slow cooked sticky chilli suckling pig

#### Eye fillet

Whole eye fillet, mustard pepper crust, onion marmalade

#### Whole fish

Whole grilled fish, chilli, ginger, spring onion, Thai basil, crispy coconut

#### Lamb cutlets

Lamb cutlets, lemon, oregano, garlic

#### Mushrooms

Whole mushrooms, truffle butter, salt and thyme

## ADD ON DESSERTS

SEE PAGE 11

### 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

**Hire BBQ required for this menu with a chef to cook and wait to serve**  
**Additional cost depending on the duration of your event.**



# BBQ Bites Menu

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\$5.0 each (minimum 20)

## **Lamb skewers**

Lamb skewers, rosemary, lemon, oregano, salsa verde

## **Wagyu rump**

Miso wagyu rump skewers, wasabi cream, black salt

## **Tiger prawns**

Garlic butter tiger prawns, lemon mayo

## **Pork ribs**

Kansas City slow roasted pork ribs, bone sucking sauce

## **Hotdog**

Chipolata hotdog, Dijon, gruyere, kraut

## **Mushrooms**

Whole mushrooms, truffle butter, salt and thyme

## **Snags**

**\$6.0 per person allows 2 each (minimum 20)**

- Pork, apple and fennel sausages
- Lamb rosemary and honey
- Spicy paprika bratwurst

**Sausages all served with relishes and mustards.**

**Add assorted breads and rolls for \$4.0 pp**

## **Sliders**

**\$7.5 each (minimum 20)**

- Belly sucking pig, slaw, cucumber
- Grilled peach, buffalo mozzarella, watercress, vincotto
- BBQ prawn slider, Kim chi, kaffir lime and roasted kewpie mayo
- Wagyu cheeseburger, pickles, relish, black label BBQ

**FOR SPECIAL  
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# Christmas Dessert Banquet

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\$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



# Festive Small Bites

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## PRICES

**6 pieces per person: \$27 pp**

**8 pieces per person: \$36pp**

**10 pieces per person: \$43pp**

**12 pieces per person: \$50pp**

## Hot

### Land

- Lamb fillet minion, horseradish cream, pink peppercorn salt,
- Duck spring rolls, caramelised shallots, orange zest, thyme, plum & star anise relish
- Mini Cocktail pies
- Beef and cheddar cocktail sausage rolls
- Slow cooked beef and green olive borek with roasted garlic and chimichimi yoghurt

### Ocean

- Takoyaki balls, Suckling pig, teriyaki sauce
- Mussel sando - mussel fritter, fennel pickles, miso mayo, mini toastie
- Prawn toast, sesame kewpie, pickles
- Tom yum prawn spring rolls, peanut sambal
- Chilli salted baby squid, green onions, five spiced mayo
- BBQ scallop, corn purée, chorizo

### Garden

- Bahji of chickpea, courgette - green salsa
- Caramelised red onion and cheddar tarts
- Margarita pizzette
- Mac n cheese croquettes Harissa aioli
- Aranchini





# Festive Small Bites

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## **Cold**

### **Land**

- Airdried beef, pickled lemon, ricotta, Pelion dust•
- Lemon zaatar chook, Harissa yoghurt, pita
- Chicken, shiitake mushroom, garlic chives, wonton
- Peking duck pancake, hoisin, spring onion
- Beef tataki, eastern pickled Veges, ponzu, black sesame
- Peppered lamb, truffled mushroom, crostini
- Cherry glazed duck, green onion, sesame, wonton
- Maple glazed pancetta, mini pancake, pickled pear, tarragon

### **Ocean**

- Hot smoked trout, coconut, betel leaf, chilli, crispy shallots
- Aperol & orange cured ocean trout, lemon dill cream, blini, cornflowers
- Peppered rare tuna, miso mayo, watercress, brioche
- Cured salmon, citrus mascarpone, mini pancake
- Kingfish ceviche, coconut, lime, pomegranate, prawn cracker
- Crumbed prawn Sando, shoopan, miso bacon mayo

### **Garden**

- Goats cheese tartlet, semi dried tomato, salsa verde
- Corn cakes, whipped avocado, baked lemon ricotta
- Wild mushroom pate, truffle oil, crostini

### **Christmas dessert**

- Petit Christmas cakes, candied citrus mascarpone

**Staff required to cook and serve on site**  
**Additional cost depending on duration of event**

# Bigger Bites and Bowls

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## Bigger bites

\$8 per piece (minimum 20)

Choose from the below:

- Pork Tonkatsu, fluffy white bread, kewpie, bulldog sauce, cucumber pickles
- Chilli salted baby squid cones, green onions, five spiced mayo
- Crispy prawn tortillas, green chilli yoghurt, grilled corn salsa lime
- Cheese fondue and brisket toastie, mustard seed pickles, shallot sourdough
- Chicken karagee bao, pickled cucumber, spring onion
- Crispy fish and crinkle cut chip cones, malt vinegar mayonnaise
- Eggplant tonkatsu, fluffy white bread, kewpie, bulldog sauce, cucumber pickles (v)
- Cheese fondue toastie, mustard seed pickles, shallot sourdough (v)

## Bowls

\$12.50 per bowl (minimum 20)

Choose from the below:

- Crab fried rice, garlic shoots, ginger, soft egg, snow peas, sesame,
- Sangiovese braised veal, pancetta, sage, gremolata orz
- Butter chicken, roasted cauliflower, fried eggplant, saffron rice, roti, mango pickle
- Caramelised pork, chilli vinegar caramel, green papaya salad, coriander, lime
- Celeriac and roasted garlic tortellini, dashi cream, cavolo crisps, tarragon oil (v)







*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.

**PACKAGE  
UPGRADES**

SEE PAGE 18





# Boutique and Crafts Package

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## 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**

SEE PAGE 18



# Package Upgrades

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## 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!**







**CALL US FOR A  
QUOTE!**



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