

Fabulous CATERING

Wedding 2021



Small Bites Menu

PRICES

6 pieces per person: \$24 pp

8 pieces per person: \$32pp

10 pieces per person: \$38pp

12 pieces per person: \$46pp

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

- Goats cheese tartlet, semi dried tomato, salsa verde
- Corn cakes, whipped avocado, baked lemon ricotta
- Tofu, ginger and soy summer rolls
- Wild mushroom pate, truffle oil, crostini

Cold

Land

- Lemon zaatar chook, Harissa yoghurt, pita
- Lemongrass Coconut chicken, summer rolls
- Chicken, shiitake mushroom, garlic chives, wonton
- Peking duck pancake, hoisin, spring onion
- Beef tataki, eastern pickled Veges, ponzu, black sesame
- Lemongrass beef, summer rolls, black vinegar, green chilli
- Peppered lamb, truffled mushroom, crostini

Ocean

- Hot smoked trout, coconut, betel leaf, chilli, crispy shallots
- 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
- Tofu, ginger and soy summer rolls
- Wild mushroom pate, truffle oil, crostini



All Buckets and Bowls

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 piece (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)



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

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



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



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



Entrée

1 Course \$50.00pp

2 Course \$70.00pp (Includes staff for minimum of 50 guests)

3 Course \$90.00pp (Includes staff for minimum of 50 guests)

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 Fab Big Board

The Fab Big Boards are designed for larger gatherings, parties or corporate events. Curated specically 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

Grazing table antipasti 2m (40-60pax) \$1200

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

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

Delivery/Setup/Pick up - \$90





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!

