

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





Fabulous
**DELIVERED
MENUS**

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



Christmas Banquet

(Minimum 20)

PRICES

Choose 2 options \$40 per person

Choose 3 options \$50 per person

Choose 4 options \$60 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

\$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

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	\$125
Hot smoked salmon platter, lilliput capers, soused red onions, dill cream	\$140
Christmas cheese platter, large cuts speciality cheese, quince paste, lavosh	\$120
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, shoppan, plum (24 pieces	\$95
Aperol and orange ocean trout, lemon dill cream, bilini (24 pieces).....	\$95
Beef bresola, pickled lemon, ricotta, Pelion (24 pieces).....	\$95
Cheery glazed duck, green onions, wonton (24 pieces)	\$95
Goats cheese and semi dried tomato tarts (24 pieces)	\$95
Lemon zaatar chook Harrissa yoghurt (24 pieces).....	\$95
Beef tataki, eastern pickles, ponzu, negro sesame (24 pieces).....	\$95



Christmas Platters

Hot Platters

Angus beef and cheddar cocktail rolls (24 pieces)	\$95
Pork sage and apple cocktail roll (24 pieces).....	\$95
Spinach and Ricotta cocktail roll (veg) (24 pieces)	\$95
Moroccan Spiced Duck cocktail roll (24 pieces)	\$95
Beef brisket and tomato Arancini (24 pieces).....	\$95
Nero Arancini, squid ink, calamari, charcoal crumbs (24 pieces)	\$95
Mushroom Arancini (veg) (24 pieces)	\$95
Gourmet beef pies (24 pieces).....	\$95
Thai red curry chicken pies (24 pieces).....	\$95
Cauliflower cheese and leek pies (veg) (24 pieces)	\$95
Five spiced duck filo cigars (24 pieces)	\$95
Sumac spiked pumpkin filo cigars (vegan) (24 pieces)	\$95
Prawns twists spring rolls (24 pieces)	\$95
Chicken san choy bao spring rolls (24 pieces)	\$95
Bbq pork and vege spring rolls (24 pieces)	\$95
Sesame king prawn toasts (24 pieces).....	\$95
Cuban beef empanada (24 pieces).....	\$95
Mole chicken empanada (24 pieces)	\$95
Pumpkin and Almond Samosa (24 pieces).....	\$95
Bang bang chicken skewers (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





Fabulous

FUNCTION MENUS

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

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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 50)

PRICES

Choose 2 options \$45 per person

Choose 3 options \$55 per person

FOR SPECIAL
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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

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

ADD ON
DESSERTS

SEE PAGE 11

**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

\$7.50 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

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Christmas 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



Festive Small Bites

(Minimum 50)

PRICES

6 pieces per person: \$27 pp

8 pieces per person: \$36pp

10 pieces per person: \$43pp

12 pieces per person: \$50pp

Hot

- Angus beef and cheddar cocktail rolls
- Pork sage and apple cocktail roll
- Spinach and Ricotta cocktail roll (veg)
- Moroccan Spiced Duck cocktail roll
- Beef brisket and tomato Arancini
- Nero Arancini, squid ink, calamari, charcoal crumbs
- Mushroom Arancini (veg)
- Gourmet beef pies
- Thai red curry chicken pies
- Cauliflower cheese and leek pies (veg)
- Five spiced duck filo cigars
- Sumac spiked pumpkin filo cigars (vegan)
- Prawns twists spring rolls
- Chicken san choy bao spring rolls
- Bbq pork and vege spring rolls
- Sesame king prawn toasts
- Cuban beef empanada
- Mole chicken empanada
- Pumpkin and almond samosa (vegan)
- Bang bang chicken skewers



Festive Small Bites

(Minimum 50)

PRICES

6 pieces per person: \$27 pp

8 pieces per person: \$36pp

10 pieces per person: \$43pp

12 pieces per person: \$50pp

Cold

- Goats cheese and semi dried tomato tarts
- Lemon zaatar chook Harissa yoghurt
- Beef tataki, eastern pickles, ponzu, negro sesame
- Crumbed prawn sando, shoppan, plum
- Aperol and orange ocean trout, lemon dill cream, blini
- Beef bresaola, pickled lemon, ricotta, Pelion
- Cheery glazed duck, green onions, wonton

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



Bigger Bites 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 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)





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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

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

Bartender is additional.

White Wine:

- Pickles Sauvignon Blanc
- Aimees Garden Moscato

Red Wine:

- La Vue Pinot Noir
- Tahbilk Shiraz

Soft Drinks:

- Soft drinks
- Sparkling Water

**PACKAGE
UPGRADES**

SEE PAGE 18



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

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

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
UPGRADES**

SEE PAGE 18



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!



Fabulous
CATERING

CALL US FOR A
QUOTE!



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fabulouscatering.com.au



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