

Fabulous CATERING

Delivered Menu 2022

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.



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)

Fruit single piece .	    	\$2 ⁵⁰
Fruit skewer...	    	\$5
Fruit platter box for 10pax .	    	\$89
Breakfast burrito, black beans, 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
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		\$6
Mini bagel Goats curd caramelised onion and rocket 		\$6
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 Danish- mixed assorted		\$4 ⁵⁰
Large Danish – mixed assorted		\$6



Morning and Afternoon Tea Menu

(all individual items minimum 12 pieces)

Fruit single piece..	   	\$2⁵⁰
Fruit skewer..	   	\$5
Fruit platter box for 10pax..	   	\$89
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
Assorted quiche.....		\$3⁵⁰
Soft tortilla wraps - truffled chicken, spinach and Parmesan.....		\$4⁵⁰
Sausage roll, beef caramelised onion and cheddar ...		\$4⁵⁰
Savoury pastry box (chefs selection)		\$100
Individual Sandwiches.....		\$8⁵⁰
Sandwich box (selection of 20 mini assorted sandwiches).....		\$95
Cookie and slices box (20 assorted).....		\$85



Lunch Menu

(all individual items minimum 12 pieces)

Individual Sandwiches.....	\$8 ⁵⁰	Pie	\$4 ⁵⁰
Individual gluten free sandwiches....	\$12	Frittata	\$5
Gourmet Beef Pie	\$4 ⁵⁰	Slices/ cakes etc	\$3 ⁵⁰
Chefs selection individual salad bowls	\$12	Fruit single piece	\$2 ⁵⁰
Sausage roll, beef caramelised onion and cheddar.....	\$4 ⁵⁰	Fruit skewer	\$5
Savoury pastry box.....	\$100	Fruit platter box for 10pax.	\$89
		Mini wrap box	\$95
		Sandwich box	\$95
		Rolls box.....	\$95
		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

Black rice bento bowl

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

Paelo bowl

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



Carvery Banquet

(Minimum 20)

PRICES

Choose 2 options \$45 per person

Choose 3 options \$50 per person

Choose 4 options \$55 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

\$13.50

Box 2

Mini cake/tart,
sweet muffin, fresh
fruit cup

\$13.50



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 **\$13.50**

Crudités & dips, dolmades, olives, crackers



Gluten free box **\$13.50**

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



Lunch Boxes

(20 lunch box minimum)

Italiano

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

\$19.90



Aussie

- Chicken, Mayonnaise, Celery, Truffle Baguette
- Large Berry Muffin
- Capi Soft Drink
- Fresh Fruit Salad

\$19.90



Vietnamese

- Vietnamese Rice Paper Roll
- BBQ Pork Banh Mi
- Capi Soft Drink
- Fresh Fruit Salad



\$19.90



Gluten Free Box

- Gluten Free Sandwich
- Gluten Free Sweet
- Capi Soft Drink
- Fresh Fruit Salad

\$19.90

Vegan

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



\$19.90

'Customisable dietary lunch boxes are possible using a chef selection menu – extra charges may apply'

Individual Hot Lunches

(all individual items minimum 12 pieces)

Chipotle chicken,
Dirty rice, black beans,
guacamole.   **\$22.50**

Lamb shoulder,
oregano and garlic,
tabbouleh, tzatziki **\$22.50**

Korean beef,
pickled cucumbers, Spicy
kimchi rice.  **\$22.50**

Tofu katsu, rice, pickled radish,
Asian greens.    **\$22.50**



Platter Boxes

Italian selection platter box \$129 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 \$129 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

English picnic box \$129 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 \$129 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

Premium cheese selection \$99 serves 6

A selection of local cheeses and artisanal cheeses. Served alongside chutneys, quince paste, dried fruits, fruit loaf and grapes

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 \$95

(selection of 20 assorted sandwiches)

Rolls Box \$95

(selection of 20 assorted rolls)

Mini wrap box \$95

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 - Lemongrass coconut chicken	\$5	 
Rice paper rolls - Lemongrass beef, summer rolls, black vinegar, green chilli ..	\$5	 
Rice paper rolls - Tofu, ginger and soy	\$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	\$8	
Slider. Suckling pig, pickled cucumber, slaw.....	\$8	
Slider. Grilled tofu, buffalo mozzarella, vincotto	\$8	
Slider. BBQ prawn, kimchi and kewpie mayo.....	\$8	



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**

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

Beef bresola, pickled lemon, ricotta, Pelion dust (24 Pieces)**\$95**

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

Cured salmon on mini pancake, citrus mascarpone (24 Pieces) ..**\$95**

Bruschetta – 3 varieties of chef selection (24 Pieces).....**\$95**

3 flavours inc vege

Coronation chicken pillow sandwiches (24 Pieces) **\$95**

Corn fritters w caramelised onion & crispy bacon (24 Pieces)..... **\$95**

vege on req

Peking duck pancakes, hoisin, spring onion, cucumber (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
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
Karage Chicken, Kewpie Mayo (24 Pieces)	\$95
Box of seasonal arancini with dipping (24 Pieces)	\$95

Dietary Specific Canapes

(All platters 12 pieces)

- Red bean and fennel empanada \$48
- Naked aranchini , sweet potato and spinach...   \$48
- Pumpkin and almond samosa  \$48
- Wild mushroom pate, trufe oil, crostini...  \$48
- Vegetable & Shitake spring rolls...  \$48
- Vegan tofu nigiri\$48



Taco Package

\$25 per person

A mix of soft and hard shell tacos, build your own package. All elements come ready to go and then build your own tacos on site.

Choose 2:

Spicy southern style cajun chicken
Smokey Korean Beef
Crunchy Tempura Fish
Marinated Pork Shoulder
Siracha tofu (vegan)

Garnishes to be served:

Shredded iceberg lettuce
Pico de gallo
Traditional mole sauce
Home-made guacamole
Cream fraiche
Pickled Shalot
Freshly picked coriander



Delivered Grazing Tables



Mini Graze-Serves up to 20 people

2 options

Full 75cm board \$500

Smaller thin board \$250

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

