



Stand Up Function Small Bites Menu

These event menus are designed for a cocktail stand up event, from weddings to birthdays these menus give a large variety of offerings with a range of different priced packages.

Choose the menu below and let our Events Team know about your function and we can create the custom quote for you including the staff to cook and serve the food and any equipment you might need for the function.



Hot Small Bites

(Minimum 20 pax)

Prices

4 pieces per person \$18 pp

6 pieces per person: \$27 pp

8 pieces per person: \$36pp

10 pieces per person: \$43pp

12 pieces per person: \$50pp

Land

- Lamb fillet minion, horseradish cream, pink peppercorn salt,
- Duck spring rolls, caramelised shallots, orange zest, thyme, plum & star anise relish
- Mini cocktail beef pies
- Beef and cheddar cocktail sausage rolls

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



Cold Small Bites

(Minimum 20 pax)

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 bresola, pickled lemon, ricotta, Pelion dust
- 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



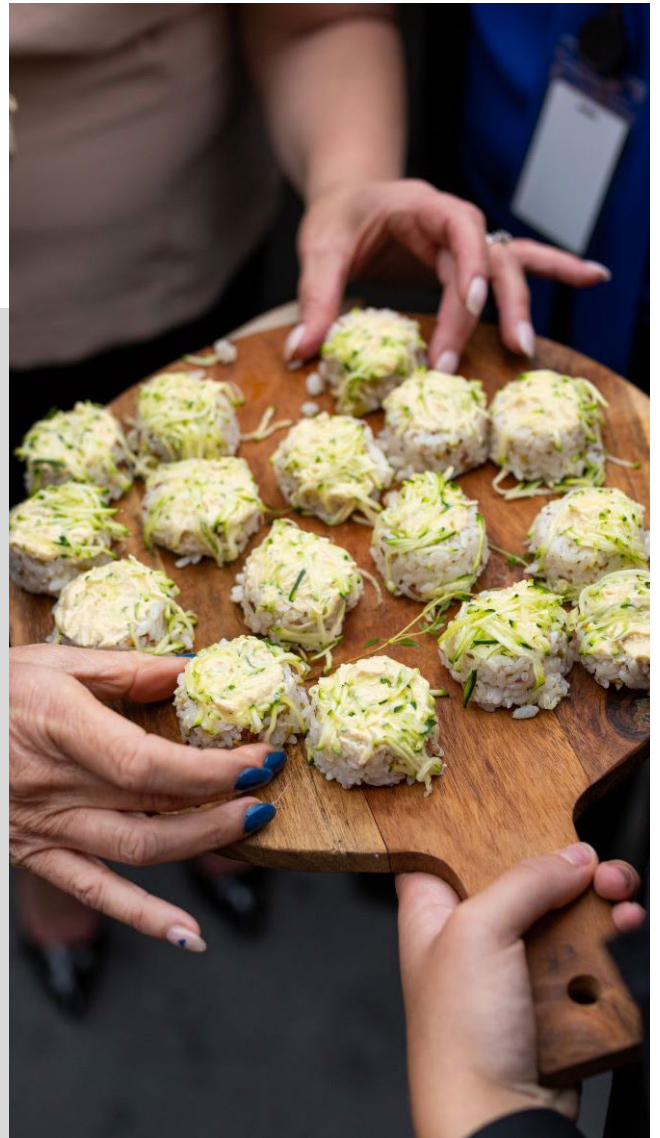
**Staff required to cook and serve on site
additional cost depending on the
duration of the event**

Dietary Specific

Choose from the following dietary specific options

12pcs per platter \$48

- Red bean and fennel empanada (vegan, df)
- Naked aranchini , sweet potato and spinach(vegan, df, gf)
- Pumpkin and almond samosa (vegan, df)
- Wild mushroom pate, trufe oil, crostini (Vegan, df)
- Vegetable & Shitake spring rolls (vegan, df)
- Vegan tofu nigiri (vegan, df, gf)



Bigger Bites

(Minimum 20 pax)

\$8 per piece

- Wagyu cheeseburger, pickles, relish, black label BBQ
- 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
- Slider. Pork belly, slaw, cucumber
- BBQ prawn slider, Kim chi and roasted kewpie mayo
- 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)
- Grilled tofu, buffalo mozzarella, watercress, vincotto (v)



Buckets and Bowls

(Minimum 20 pax)

\$12.50 per bowl

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
- Soba Noddles, miso salmon, shitake sesame seaweed
- Celeriac and roasted garlic tortellini, dashi cream, cavolo crisps, tarragon oil (v)
- Thai pumpkin and cashew curry, coconut rice (vegan)





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 Pinor 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 person includes the mixers**

Other spirits available to add on – enquire with the team!





**CALL US FOR A
QUOTE!**



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