

# Fabulous CATERING

## Banquet Menu 2022

A range of different menus designed to be served as a buffet or a banquet for sharing. Whether its a celebration event or wedding, these menus are perfect to cover all tastes.

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







# Carvery Banquet

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(Minimum 20)

## PRICES

**Choose 2 options \$47.50 per person**

**Choose 3 options \$52.50 per person**

**Choose 4 options \$57.50 per person**

**FOR SPECIAL  
DIETARIES  
ENQUIRE WITH THE  
TEAM**

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

### Pork Belly

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

### 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







# Fab Shared Banquet

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(Minimum 20)

This menu has been designed as a sharing feast, all dishes get brought to the tables for the guests to serve themselves. We recommend either choosing 2 proteins with 2 salads or 3 proteins giving enough variety but not too many dishes crowding the table.

**2 Proteins \$42.50 per person**

**3 Proteins \$46.50 per person**

**2 Proteins and 2 salads \$48.50 per person**

## **Mains- choose from the below:**

- 12 hr Onion braised brisket ,red wine, Shallots,
- Pomegranate glazed lamb shoulder, Zucchini and fetta tabouli
- Steak Siam, sirloin, 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



FOR SPECIAL  
DIETARIES  
ENQUIRE WITH THE  
TEAM

## **Package inclusions:**

- Crispy baby potatoes with whole roasted garlic and rosemary
- Fresh bread basket

## **Salad Bar - Choose 2:**

- 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



# The Fab Dessert Board

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The dessert grazing board is a great way to wow your guests and the perfect sweet way to finish off the day!

A variety of our mini desserts styled on a wooden board garnishes with fresh fruit and extra mini sweets macarons and chocolates.

Raspberry, apple almond cake

Mini raspberry and apple cake topped with almonds (gf)

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

## PRICING

Mini Graze Board (around 20 pax) \$400

1 m (40-60 pax) \$900

2 m (80-100 pax) \$1500

3 m (100+) \$2000

**Delivery/Setup/Pick up - \$150**







# 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







*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

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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 - \$29+ GST per guest**

**3 Hours - \$39+ GST per guest**

**Additional hour is \$10 per guest**

### Beer:

- Balter 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

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## PRICES

2 Hours - \$35+ GST per guest

3 Hours - \$45+ GST per guest

Additional hour is \$12 per guest

### Beer:

- Balter Lager
- Mountain Goat 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

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## Cocktails:

- Passionfruit Caprioska ..... **\$14 per cocktail** (minimum 20 pre ordered) or **Unlimited cocktails for \$28pp**
- Espresso Martinis ..... **\$14 per cocktail** (minimum 20 pre ordered) or **Unlimited cocktails for \$28pp**
- Cosmopolitan ..... **\$14 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!**

