

Fabulous CATERING

Wedding 2022



Small Bites Menu

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

Hot

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

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



Bigger Bites & Bowls

Bigger Bites \$8 per piece

Choose from the below:

- 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 Bowl \$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)



Fab Shared Banquet

(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



FOR SPECIAL
DIETARIES
ENQUIRE WITH THE
TEAM

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

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

Carvery Banquet

(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

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

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



The Fab Dessert Board

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 macaroons 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



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



Alternate Drop

Prices

1 Course \$50.00pp

2 Course \$65.00pp

3 Course \$85.00pp

****Staffing costs additional depending on the duration of your function**

Entrée

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

Mains are served with 2 appropriate side dishes and crispy artisan bread



Desserts

Sichuan pavlova, strawberries, vanilla cream, micro basil

Coconut panacotta, mango jelly, popcorn floss, micro mint

The Fabulous black forest

Dark chocolate mousse, chocolate soil, kirsch cream, cherry gel, shiso

Blackberry fool trifle, rose custard, candied pistachios

Orange & vanilla crème Brule, passionfruit sorbet, honey comb



The Fab Big Board

The Fab Big Boards are designed for larger gatherings, parties or corporate events. Curated specifically 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) \$1350

Grazing table antipasti 3m (60-100pax) \$1750

Grazing table antipasti 4m (100-150pax) \$2350

Delivery/Setup/Pick up - \$150





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 - \$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

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

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!

