

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 celebreation event or wedding. these menus are perfect to cover all tastes.

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





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

Protein Choices

Tasmanian salmon

Poached Tasmanian Salmon fillet, cucumber scales, salmon roe, lemon aioli (gf)

Beef brisket

Slow cooked seeded mustard crusted Beef brisket, shallot Madeira jus (gf, df)

Turkey

Roasted free range Turkey breast, fig, apple and spiced bread stuffing, Cafe de Paris butter

Chicken

Achiote rubbed young chickens, pipperade, fried bitter greens (gf, df)

Lamb shoulder

Salt baked roasted shoulder of lamb, pistacio minted salsa verde gf, df, contains nuts)

Pork belly

Baked coriander and lemongrass brined pork belly, chili jam (gf, df)

Vegan tart

Maple glazed vegan carrot and parsnip tart (gf, vegan)

Package inclusive of

- Fried baby potatoes garlic and rosemary confit (gf, df)
- Freshly baked bread rolls and butter

Salad Bar

- Escalivada (chargrilled vegetables), crumbled feta, basil pistou (gf)
- Roasted green asparagus, chopped egg, chives, horseradish mayo (gf)
- Cypriot grain salad with a side of beetroot tzatziki (can be vegan)
- Farmers market garden salad, green leaves, radish, qukes, baby Roma tomato medley, shallots, soft herb vinaigrette (gf, df, 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

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
- 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

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



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

Delivery/Setup/Pick up - \$150



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:

Raspberry, apple almond cake

Mini raspberry and apple cake topped with almonds (gf)

Tiramisu cups

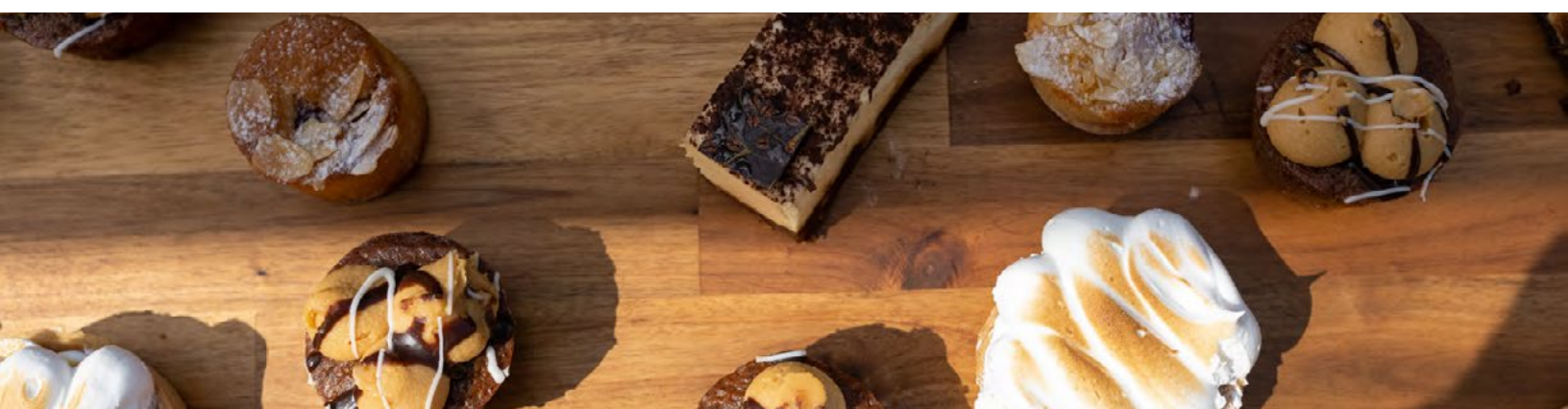
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Fabulous

DRINKS PACKAGES

Get the full event experience and have us take care of the drinks as well as the food 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

(Minimum 30)

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

(Minimum 30)

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
- Heaps Normal Non-Alcoholic Lager

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:

- Espresso Martini **\$14.50 per cocktail**
- Passionfruit Caprioska **\$14.50 per cocktail**
- Palomita **\$14.50 per cocktail**
- French75 **\$14.50 per cocktail**
- Green Apple Mojito **\$14.50 per cocktail**
- Miami Iced Tea **\$14.50 per cocktail**

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)

Non Alcoholic

- Heaps Normal non alcoholic larger **\$3.50 per can** (minimum 10)
- Naked Life Non-alcoholic G&T non alcoholic **\$4.50 per can** (minimum 10)
- Naked life non alcoholic Italian spritz **\$4.50 per can** (minimum 10)

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!





**CALL US FOR A
QUOTE!**



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info@fabulouscatering.com.au



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1300 850 720



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