

Fabulous CATERING

Fabulous Festive Menu 2022

A range of different menus to suit any Christmas event from the delivery picnic in the park to the wow Christmas party in the office. Please enquire with our team for a custom quote based on your event brief and budget





Fabulous **DELIVERED MENUS**

ALL MENUS DELIVERED HOT OR COLD
DIRECTLY TO YOUR EVENT READY TO
EAT. PERFECT FOR SMALLER EVENTS.

Christmas Banquet

(Minimum 50)

PRICES

Choose 2 options \$47.50 per person

Choose 3 options \$53.50 per person

Choose 4 options \$59.50 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

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)

Roast turkey

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

Roasted chicken

Split baby Chickens, pipperrade, 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), fried halloumi, 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)





Platter Boxes

Italian antipasto selection platter box \$99 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



Cold Canapé Boxes

All boxes are 24 pieces of hand crafted canapes delivered
already garnished ready to serve



Peppered lamb fillet crostini, truffled mushroom pate (24 pieces) **\$120**



Peking duck pancakes, hoisin, spring onion, cucumber (24 pieces) **\$120**



Cured salmon on mini pancake, citrus mascarpone (24 pieces) **\$110**



Lemon zaatar chook, Harissa yoghurt, pita (24 pieces) **\$99**



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



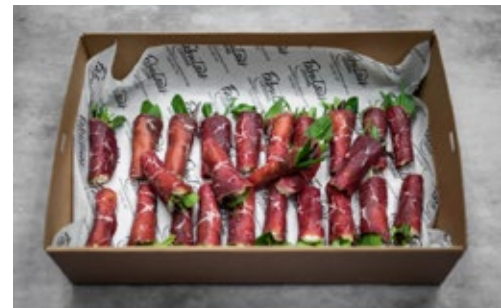
Crumbed prawn sando, shopann, plum sauce (24 pieces) **\$99**



Corn fritters w caramelised onion & crispy bacon, *vege on req* (24 pieces) **\$140**



Bruschetta – 3 varieties of chef selection
3 flavours all vege (30 pieces) **\$99**



Beef bresola, pickled lemon, ricotta,
Pelion dust (24 pieces) **\$110**

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**



Box of seasonal arancini with
dipping (24 Pieces) **\$95**



Caramelised red onion and cheddar
tarts (24 pieces) **\$95**



Mini cocktail beef pies
(24 Pieces) **\$95**



Karage Chicken, Kewpie Mayo
(24 pieces) **\$95**



Tom yum prawn spring rolls,
peanut (24 Pieces) **\$95**



Margarita w pesto pizzette
(24 pieces) **\$95**



Mac n cheese croquettes Harissa
aioli (24 Pieces) **\$95**



Goats cheese tartlet, semi dried
tomato, salsa verde (v) (24 pieces) **\$99**



Gyoza Platter
(24 pieces) **\$95**













Empanada - Mexican Potato and
Pea (24 pieces) **\$95**



Empanada - Chorizo and Manchego
(24 pieces) **\$95**

Dietary Specific Canapes

(All platters 12 pieces)

- Rice paper rolls - Lemongrass coconut chicken.....\$5
per piece (minimum 12)
- Rice paper rolls - Lemongrass beef, summer rolls, black vinegar, green chilli\$5
per piece (minimum 12)
- Rice paper rolls - Tofu, ginger and soy\$5
per piece (minimum 12)
- 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



Fabulous **FUNCTION MENUS**

FULLY STAFFED EVENTS TO RUN YOUR
EVENT FROM START TO FINISH,
INCLUDING CHEFS AND EVENT
MANAGERS



Christmas Banquet

(Minimum 50)

PRICES

Choose 2 options \$47.50 per person

Choose 3 options \$53.50 per person

Choose 4 options \$59.50 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

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)

Roast turkey

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

Roasted chicken

Split baby Chickens, pipperrade, 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), fried halloumi, 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 Festival BBQ

(Minimum 50)

PRICES

Choose 3 options \$59 per person

Choose 4 options \$65 per person

Proteins

Choose from the below

Banana leaf wrapped whole snapper with lemongrass (gf, df)

Aged beef fillet minute steaks , onion relish (gf, df)

Charred grilled lamb cutlets, pistachio salsa verde (gf, df)

BBQ duck breast, mandarin. shaved fennel, soy dressing (gf, df)

Pork and fennel sausages, peach chutney (df)

Honey, lemon and rosemary BBQ chicken chops (gf, df)

Vegetarian/Vegan options

- Vegan sausages

Salad Bar

- Escalivada (chargrilled vegetables), fried halloumi, basil pistou
- Roasted green asparagus, chopped egg, chives, horseradish mayo
- Cypriot grain salad with beetroot tzatziki
- Farmers market garden salad, green leaves, radish, qukes, baby Roma tomato medley, shallots, soft herb vinaigrette
- Freshly baked bread basket with butter

Hire BBQ required for this menu with a chef to cook and wait to serve – additional cost depending on the duration of your event.



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 **\$1350**

Grazing table delivered antipasti 3m
60-100pax **\$1750**

Grazing table delivered antipasti 4m
100-150pax **\$2350**

Delivery/Setup/Pick up - \$150

All boards can be made into Vegetarian



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

Festive Small Bites

(Minimum 50)

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 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
- Aperol & orange cured ocean trout, lemon dill cream, blini, cornflowers
- 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
- Wild mushroom pate, truffle oil, crostini

Staff required to cook and serve on site - Additional cost depending on duration of event



Bigger Bites Menu

\$8 per piece (minimum 20)

- 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

\$12.50 (Minimum 20)

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 - \$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!





**CALL US FOR A
QUOTE!**



info@fabulouscatering.com.au



fabulouscatering.com.au



1300 850 720



[fabulouscatering](https://www.facebook.com/fabulouscatering)



[fabulouscatering](https://www.instagram.com/fabulouscatering)