

Fabulous CATERING

Delivered Menu 2022

Delivered food to elevate any occasion

From finger food to platter boxes and stunning grazing tables our delivered catering menus prove that you can have exceptional food wherever you are.



Delivered Menu

Dietary Key



**Lactose
Free**



**Gluten
Free**



Vegetarian





























Vegan

Everything within this menu will be cooked in our kitchen and delivered hot to your door in greater Melbourne and the suburb surrounds. Cold items can be delivered further. This menu has been specially curated for food that travels well.



Breakfast menu
















(all individual items minimum 12 pieces)

Fruit single piece .	    	\$2 ⁵⁰
Fruit skewer...	    	\$5
Fruit platter box for 10pax .	    	\$89
Breakfast burrito, black beans, pico de gallo salsa and cheese 		\$16
Baked egg tart, cured bacon, tomato, bocconcini		\$6 ⁵⁰
Baked egg tart, field mushroom, cherry tomato 		\$6 ⁵⁰
Chia seed pudding, coconut and cocoa nib .	    	\$8
Granola, fruit and vanilla yoghurt 		\$8 ⁵⁰
Frittata vegetarian chefs flavour with relish 		\$6
Mini bagels salmon cream cheese and capers		\$6
Mini bagel Goats curd caramelised onion and rocket 		\$6
Breakfast tarts assorted vege and meat.....		\$6
Mini croissant ham off the bone and Swiss cheese.....		\$6
Mini croissant tomato cheese and basil 		\$6
Mini Danish- mixed assorted		\$5



Morning and Afternoon Tea Menu

(all individual items minimum 12 pieces)

Fruit single piece..	   	\$2 ⁵⁰
Fruit skewer..	   	\$5
Fruit platter box for 10pax..	   	\$89
Muffins sweet mini.....		\$4
Scones w jam and cream		\$5
Frittata vegetarian chefs flavour with relish..	 	\$6
Mini croissant ham off the bone and Swiss cheese.....		\$6
Mini croissant tomato cheese and basil		\$6
Assorted quiche.....		\$3 ⁵⁰
Soft tortilla wraps - truffled chicken, spinach and Parmesan.....		\$4 ⁵⁰
Sausage roll, beef caramelised onion and cheddar ...		\$4 ⁵⁰
Savoury pastry box (chefs selection)		\$100
Individual Sandwiches.....		\$8 ⁵⁰
Sandwich box (selection of 20 mini assorted sandwiches).....		\$95
Cookie and slices box (20 assorted).....		\$85



Lunch Menu

(all individual items minimum 12 pieces)

Individual Sandwiches.....	\$8 ⁵⁰	Pie	\$4 ⁵⁰
Individual gluten free sandwiches....	\$12	Slices/ cakes etc	\$3 ⁵⁰
Gourmet Beef Pie	\$4 ⁵⁰	Fruit single piece    	\$2 ⁵⁰
Chefs selection individual salad bowls	\$12	Fruit skewer    	\$5
Sausage roll, beef caramelised onion and cheddar.....	\$4 ⁵⁰	Fruit platter box for 10pax.   	\$89
Savoury pastry box.....	\$100	Mini wrap box	\$95
		Sandwich box	\$95
		Rolls box.....	\$105

Shared Salad serves 12-15– Escalivada (chargrilled vegetables), crumbled feta, basil pistou (gf) \$75

Shared Salad serves 12-15– Roasted green asparagus, chopped egg, chives, horseradish mayo (gf) \$75

Shared Salad serves 12-15– Cypriot grain salad with a side of beetroot tzatziki (can be vegan) \$75

Shared Salad serves 12-15– Farmers market garden salad, green leaves, radish, qukes, baby Roma tomato medley, shallots, soft herb vinaigrette (gf, df, vegan) \$45



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)



Snack Boxes

Morning and afternoon tea
(all individual items minimum 12 pieces)

Box 1

Vegetarian frittata, pillow sandwich, fresh fruit cup

\$13.50



Box 2

Mini cake/tart, sweet muffin, fresh fruit cup

\$13.50



Gluten free box

Chefs selection mini cake, fresh fruit cup, rice paper roll

\$13.50



Breakfast Box **\$18⁹⁰**

Middle eastern breakfast bowl, with Persian feta, beetroot labne, boiled eggs, sumac and smashed avocado

Piece of fruit

Juice

The vegan vege box **\$13⁵⁰**

Crudités & dips, dolmades, olives, crackers



Lunch Boxes

(12 minimum per flavour excluding dietaries)

Italiano

- Italian Donuts
- Porchetta & Fontina Cheese in French Demi Baguette
- Capi Soft Drink
- Fresh Fruit Salad

\$19.90



Aussie

- Chicken, Mayonnaise, Celery, Truffle Baguette
- Large Berry Muffin
- Capi Soft Drink
- Fresh Fruit Salad

\$19.90



Vietnamese

- Vietnamese Rice Paper Roll
- BBQ Pork Banh Mi
- Capi Soft Drink
- Fresh Fruit Salad



\$19.90



Gluten Free Box



- Gluten Free Sandwich
- Gluten Free Sweet
- Capi Soft Drink
- Fresh Fruit Salad

\$19.90



Vegan

- Vegan brownie slice
- Vegan middle eastern falafel and hummus baguette
- Capi soft drink
- Fresh fruit salad



\$19.90



'Customisable dietary lunch boxes are possible using a chef selection menu – extra charges may apply'

Individual Hot Lunches

(20 minimum per flavour excluding dietaries)

Chipotle Chicken

Hot Individual Lunch Box - Chipotle chicken

Individual hot lunch! Chipotle chicken, Dirty rice, black beans, guacamole



\$17.50 / box



Korean Beef

Hot Individual Lunch Box - Korean beef Individual

hot lunch! Korean beef, pickled cucumbers, Spicy kimchi rice



\$17.50 / box



Lamb Shoulder

Hot Individual Lunch Box - Lamb shoulder Individual

hot lunch! Lamb shoulder, oregano and garlic, tabbouleh, tzatziki

\$17.50 / box



Tofu Katsu

Hot Individual Lunch Box - Vegan curry

Individual hot lunch! Tofu katsu, rice, pickled radish, Asian greens



\$17.50 / box



Platter Boxes



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



Cookie and slices box \$85

20 assorted cookies and slices straight from Fabulous kitchen!



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



Sandwich box \$95

Selection of 20 mini assorted sandwiches, rolls



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,



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



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

Platter Boxes



Spanish tapas box **\$100 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



Mini wrap box **\$95**

Selection of 20 assorted mini soft tortilla wraps



Savoury pastry box **\$100**

(selection of 20 pastries including pies, tarts and sausage rolls)



Sweet treat box **\$89**

25 assorted petit fours & sweet treats including truffles, macaroons and mini cakes



Rolls Box **\$105**

(selection of 20 assorted rolls)



Cookie box **\$80**



Cookie and slices box **\$85**

20 assorted cookies and slices

Cold Canapé Boxes

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



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



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



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



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



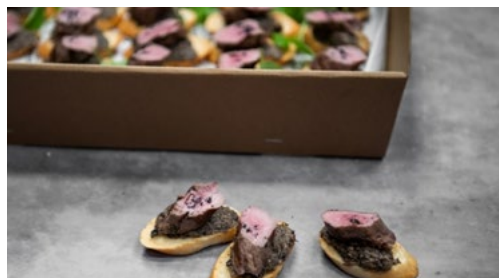
Cured salmon on mini pancake, citrus mascarpone (24 Pieces) **\$110**



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



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



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



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

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
(24 Pieces) **\$95**



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



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



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



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



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

Hot Nibbles

Bhaji of chickpea and
courgette, green salsa

\$5



Free range sticky lemongrass
chicken drumstick

\$5



Wagyu mini cheeseburgers with
pickles and tomato relish

\$8.50



Slider. Suckling pig, pickled
cucumber, slaw

\$8.50












Slider. Middle eastern falafel,
halloumi, harissa and tzatziki

\$8.50



Dietary Specific Canapes

- Rice paper rolls - Lemongrass coconut chicken.....\$5
per piece (minimum 20)  
- Rice paper rolls - Teriyaki beef.....\$5
per piece (minimum 20)  
- Rice paper rolls - Spicy tofu and green apple\$5
per piece (minimum 20)   
- Rice paper rolls - Prawn and pickled mango\$5
per piece (minimum 20)  

(All platters 12 pieces)

- Sweet potato and spinach croquette\$48
  
- Pumpkin and almond samosa  \$48
- Wild mushroom pate, trufe oil, crostini.  \$48
- Vegetable & Shitake spring rolls.....\$48
 
- Vegan tofu nigiri   \$48



Taco Package

\$29 per person
(minimum 30 pax)

A mix of soft and hard shell tacos, build your own package. All elements come ready to go and then build your own tacos on site.

Choose 2:

Spicy southern style cajun chicken
Smokey Korean Beef
Crunchy Tempura Fish
Marinated Pork Shoulder
Sriracha tofu (vegan)

Garnishes to be served:

Shredded iceberg lettuce
Pico de gallo
Traditional mole sauce
Home-made guacamole
Cream fraiche
Pickled Shalot
Freshly picked coriander



Delivered 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 **\$1450**

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



Beverages



Orange juice premium 350ml - \$5

Orange juice premium 2Lt \$8

Water still Individual - \$4.00

Water sparkling individual - \$4.00

Coco cola and Schweppes cans 330ml \$3.90

Plunger and tea station all day
per person \$10.25 pp

Include set up and pack away of station
Extra \$50

Disposables and Hire

Bio plates small - pack of 10 \$8.50
Bio plates large - pack of 10 \$12.50
Wooden knives - set of 10 \$5
Wooden forks - set of 10 \$5
Wooden spoons - set of 10 \$5
Extra cocktail napkins - set of 50 \$3.50.

Hire

Cutlery per person \$3.50
Crocery plate \$1

Glassware

Box of champagne flutes (35) \$52
Box of white wine glasses (24) \$36
Box of red wine glasses (24) \$36
Box of beer pots (24) \$36
Box of high ball glasses (35) \$52
Box of short tumblers (24) \$36
Additional pick up fee - \$45 in Metro Melbourne only

Hot water urn hire \$45.00
Recyclable cups and stirrers 0.95 pp
Bag of ice \$6.50

