



# BBQ Menu 2023





# BBQ Share Fare

(Minimum 30 pax)

## Prices:

Choose 3 options	\$59.00 per person
Choose 4 options	\$65.00 per person

## Proteins

### Choose from the below

- Banana leaf wrapped whole snapper with lemongrass, chilli jam (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

- Chargrilled vegetable and tofu brochettes, chimichurri (gf, df)
- Vegan burgers, Sriracha mayo (df)
- Vegan (gf, df)
- BBQ duck breast, mandarin, shaved fennel, soy dressing (gf, df)

**Choose 2 options for Vegetarian or Vegans - included in price, numbers tbs**

## 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)
- Freshly baked bread basket with butter

**Buffet full set up including table inclusive of the price. Hire BBQ required for this menu with a chef to cook and wait to serve - additional cost depending on the duration of your event.**





# BBQ Bites Menu

(Minimum 40 guestss)

## \$7.50 per piece

- Pork and fennel chipolata sausages, peach chutney
- BBQ Chicken saltimbocca skewers with truffle mayo (gf)
- Garlic and lemon BBQ king prawns with lemon aioli (gf)
- Wagyu beef skewers, chimichuri (gf)
- Chargrilled vegetable and tofu brochettes, chimichurri (vegan, gf, df)

## \$8.50 per piece

- Charred grilled lamb cutlets, pistachio salsa verde (gf)
- Wagyu cheeseburger, dill cucumber, SBR sauce, pickled ranch mayo
- Pulled pork, com and black bean quesadilla, guac and jalapeno crema
- Slider, Middle eastern falafel, halloumi, harissa and tzatziki (v)
- Chili bean, quesadilla, guac and jalapeno vegan mayo (vegan)

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





A woman with dark hair in a bun, wearing glasses and a black shirt, is pouring wine from a green bottle into a glass. She is standing behind a bar counter. The bar is set with many clear glasses, some containing wine. There are several bottles of wine on the bar. A large, lush floral centerpiece with green leaves and white flowers is in the foreground on the right. The background shows an outdoor setting with greenery and a wooden structure.

*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**



Package includes all bar equipment, glassware, drinks tubs, ice buckets and ice.

Bartender is additional

## White Wine:

- Pickles Sauvignon Blanc
- Aimees Garden Moscato

## Beer:

- Balter Lager
- Furphy
- Cascade Light

## Red Wine:

- La Vue Pinot Noir
- Tahbilk Shiraz

## Soft Drinks:

- Soft drinks
- Sparkling Water

## Sparkling:

- McPherson Sparkling Brut



# 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



Package includes all bar equipment, glassware, drinks tubs, ice buckets and ice.

Bartender is additional

## White Wine:

- Bethany Wines Shiraz
- Pfeiffer Tempranillo

## Red Wine:

- Dal Zotto Pinot Grigio
- Catalina Sounds Sauvignon Blanc

## Soft Drinks:

- Soft drinks including coke, sprite, etc.
- Sparkling Water

## Sparkling:

- Bandini Prosecco

## Rose:

- Blue Pyrenees Bone Dry Rose

## Cider:

- Monteiths apple cider





# Package Upgrades



## Cocktails:

- |                          |                             |
|--------------------------|-----------------------------|
| • Espresso Martini       | <b>\$14.50 per cocktail</b> |
| • Passionfruit Caprioska | <b>\$14.50 per cocktail</b> |
| • Palomita               | <b>\$14.50 per cocktail</b> |
| • French75               | <b>\$14.50 per cocktail</b> |
| • Green Apple Mojito     | <b>\$14.50 per cocktail</b> |
| • Miami Iced Tea         | <b>\$14.50 per cocktail</b> |

## 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 **\$15 per person includes the mixers**  
(vodka, tequila, rum, gin, whisky, bourbon)

**\*\*Other spirits available to add on – enquire with the team!**





# CALL US FOR A QUOTE!

1300 850 720

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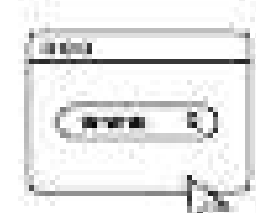
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