



NSW Function Menu



Hot Small Bites

(Minimum 50 pax)

4 pieces per person \$18 pp
6 pieces per person \$27 pp
8 pieces per person \$36 pp
10 pieces per person \$43 pp
12 pieces per person \$50 pp



Land:

- Beef and cheddar sausage rolls, kasundi
- BBQ Duck spring rolls, hoisin sauce
- Cocktail beef pies, tomato relish
- Char sui pork spring rolls, Sriracha kewpie
- Chicken and shiitake wontons, sweet chilli

Garden (v):

- Zucchini and chickpea pakoras , raita (v)
- Kale and bean tarts (v)
- Tomato and goats cheese tarts (v)
- Provolone, sugo and basil mini pizzette (v, contains pine nuts)
- Mac and cheese croquettes, smoked paprika aioli (v)
- Arancini (v)

Ocean:

- Sesame Prawn toast, roasted sesame sauce
- BBQ scallop, taramasalata, chorizo (gf)
- Tom yum prawn twisters, sweet chilli
- Chili salted calamari, lemon aioli
- Takoyaki balls, kewpie, okinomi



Cold Small Bites

(Minimum 50 pax)

Land:

- Lemongrass coconut chicken rice paper roll (gf, df)
- Peking duck pancake, spring onion hoisin
- Beef bresaola preserved lemon and ricotta (gf)
- Peppered lamb, truffled mushroom tartlet
- Teriyaki beef rice paper roll (gf, df)



Garden (v):

- Smoked goats curd tartlet, air dried tomato, salsa verde (v)
- Goats cheese, candid walnut and beetroot tartlet (v, contains nuts)
- Corn and coriander fritters, quacamole, fried Halloumi (v)
- Wild truffled Mushroom, pickled artichoke tartlet (vegan, df)
- Spicy tofu and green apple rice paper roll (vegan, gf, df)

Ocean:

- Smoked salmon mini pancake
- Prawn and pickled mango rice paper roll (gf, df)
- Tuna tataki, furikake, wasabi avocado, crisp wakame cracker



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



Bigger Bites

\$8.50 per piece - 20 minimum

****Perfect add on to the small bites for a more substantial option, recommended 2 per person.**

Choose from the menu below :

- Wagyu cheeseburger, dill cucumber, SBR sauce, pickled ranch mayo
- Ruben toastie, pastrami, kosher pickles, fermented red cabbage gruyere, dijon mustard
- Chicken schnitzel mini bun, slaw and aioli
- Chicken karaage gua bao, chili slaw, hoisin kewpie, coriander (df)
- Spiced chicken empanada, chimichurri
- Southern fried crispy prawn taco, guacamole, pico de gallo, lime crema
- Lamb kofta lettuce wrap, smoked eggplant, green sambal yogurt (gf)
- Slider. Middle eastern falafel, halloumi, harissa and tzatziki (v)
- Spiced moroccan pumpkin empanada, chimichurri (vegan, df)
- Eggplant karaage bao, chili slaw, hoisin kewpie, coriander (vegan, df)
- Chili bean, quesadilla, guac and jalapeno vegan coyo (vegan, df)



Bowls

\$13 per bowl (minimum 20)

****Perfect add on to the small bites for a more substantial option, recommended 1 per person.**

Choose from the menu below :

- Smokey 12hr beef brisket, baked mac and cheese, bourbon bbq sauce
- BBQ lamb kofta, tiny greek salad, garlic yoghurt, crisp flatbread (gf)
- Masterstock poached chicken & coconut salad, asian herbs, kaffir lime, crispy shallots (gf, df, contains nuts)
- Korean fried chicken, pickled cucumber salad, gouchujang sauce
- Chicken jungle curry, snake beans, baby corn, thai basil, pandan rice (gf, df)
- Beer battered flathead fillet , chips, Tartare sauce, lemon (df)
- Prawn Mee goreng, hokkien noodles, bean shoots, peanut satay, fried shallots (df, contains nuts)
- Lemon pepper calarmari, rocket, aioli, lemon (df)
- Miso roasted salmon, pickled shitake mushroom, qukes, soba noodles, edamame, teriyaki sauce (df)
- Spiced chickpea fritters, pickled slaw, cucumber coconut yoghurt, tomato kasundi (gf, df, vegan)
- Three cheese potato gnocchi, toasted walnuts, fried greens (v, contains nuts)
- Miso roasted pumpkin, pickled shiitake mushroom, qukes, soba noodles, edamame, teriyaki sauce (vegan, df)
- Pea and asparagus risotto, air dried tomato, Parmesan crisps (v, gf)



Carvery Banquet

(Minimum 40 pax)

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, pickled cucumber, salmon roe, lemon kewpie

Beef brisket

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

Turkey

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

Chicken

Middle eastern spiced roast chicken, fried bitter greens (gf, df)

Lamb shoulder

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

Vegetarian/Vegan

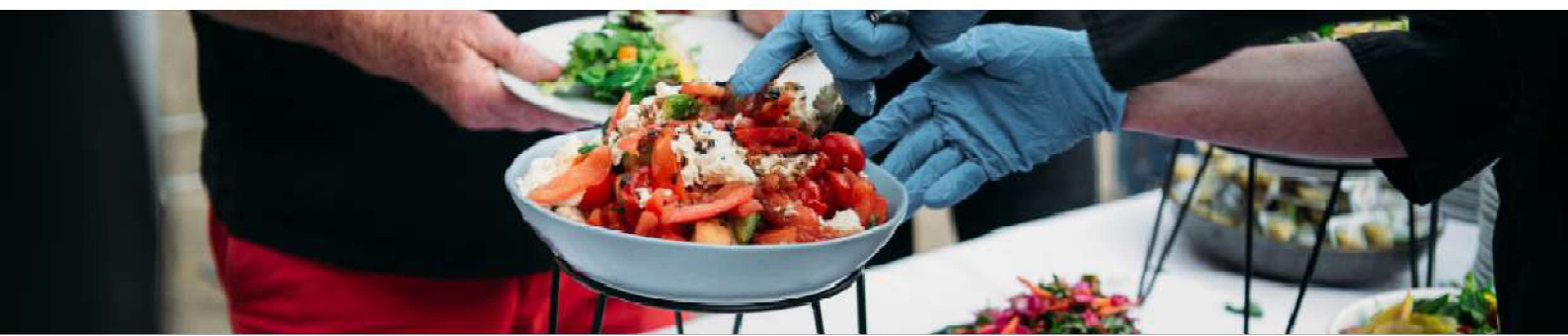
Baked miso grey pumpkin wedges green tahini, maple seed brittle (gf, df, vegan)

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)
- Green beans, toasted almonds, citrus dressing (gf, df, vegan, contains nuts)
- Cypriot grain salad with a side of beetroot houmous (vegan)
- Farmers market garden salad, green leaves, radish, qukes, baby Roma tomato medley, shallots, soft herb vinaigrette (gf, df, vegan)





Fab Shared Banquet

(Minimum 40 pax)

Prices:

2 Proteins	\$47.50 per person
3 Proteins	\$52.50 per person

This menu has been designed as a sharing feast, all dishes are brought to the tables for the guests to serve themselves. You can choose your menu either with 2 or 3 protein options, with the inclusions.

Mains- choose from the below:

- Spiced roast chicken, middle eastern rub, charred corn and pico de gallo salsa, jalapeño crema (gf)
- Baked Tasmanian salmon Tarator, beetroot tahini (served room temp) (gf, df, Contains nuts)
- 12hr smoked beef brisket, beer coated fried onions, SBR sauce (gf, df)
- Salt baked lamb shoulder, Argentine black bean rice, chimichurri, grilled lemon (gf, df)
- Baked miso grey pumpkin wedges green tahini, maple seed brittle (gf, df, vegan)

Package inclusions:

- Fried baby potatoes garlic and rosemary confit (gf, df)
- Freshly baked bread rolls and butter
- Farmers market garden salad, green leaves, radish, qukes, baby Roma tomato medley, shallots, soft herb vinaigrette (gf, df, vegan)

For
SPECIAL DIETARIES
enquire with the team

Antipasto Grazing Boards



Mini Graze-Serves up to 20 people

Full 60 cm board **\$395**

The Fab Big Board

Grazing table **2m**
50 - 80 pax **\$1550**

Grazing table **3m**
80 - 110 pax **\$1950**

The antipasto board is the perfect way to start any function, from a corporate networking to a wedding. A mix of premium meats and cheeses with all the dips and extras included.

Set up and styled by the fab team with extra greenery to make it look wow!

Metro Delivery / Set up / Pick up \$150

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

Espresso soaked sponge, crushed raspberries, honey mascarpone, crushed chocolate

Brownie

Chocolate fudge brownie, cream topping

Limone

Meyer lemon curd, torched Italian meringue, butternut crumb tart, edible flowers

PRICING

Mini Graze Board
(60 cm around)

\$450

1 m

\$900

2 m

\$1500

3 m

\$2000

Delivery / Set up / Pick up - \$150

A woman with dark hair in a bun, wearing glasses and a black shirt, is pouring wine from a green bottle into glasses at a bar. The bar is set with many clear glasses, a silver faucet, and a large floral centerpiece with white and pink flowers. 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.

Silver 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 - \$35+ GST per guest

Additional hour is \$10 per guest



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

Bartender is additional

Wines:

- Bay of Stones Sparkling
- Bay of Stones Sauvignon Blanc
- Bay of Stones Shiraz

Beers:

- Peroni Nastro Azzurro
- Peroni Leggera (light)

Soft Drinks:

- Still & sparkling water
- Coca Cola, Coca Cola No Sugar, Sprite & Lift

Gold Package

(Minimum 30)

Prices

2 Hours - \$45+ GST per guest

Additional hour is \$10 per guest

Wines:

- Chandon Brut Imperial
- Petaluma White Label Pinot Gris
- Tempus Two Platinum Series Shiraz

Beers:

- Peroni Nastro Azzurro
- Peroni Leggara (Light)



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

Bartender is additional

Soft Drinks:

- Still & sparkling water
- Lemon, lime & bitters
- Coca Cola, Coca Cola No Sugar, Sprite & Lift



Platinum Package

(Minimum 30)

Prices

2 Hours - \$60+ GST per guest

Additional hour is \$10 per guest

Wines:

- Moët & Chandon Brut Imperial
- Catalina Sounds Sauvignon Blanc
- Heirloom Vineyards Barossa Shiraz

Beers:

- Peroni Nastro Azzurro
- Peroni Leggara (Light)

Soft Drinks:

- Still & sparkling water
- Lemon, lime & bitters
- Coca Cola, Coca Cola No Sugar, Sprite & Lift



CALL US FOR A QUOTE!

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Fabulous
CATERING

AUSTRALIA
WIDE



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