

*Fabulous*  
CATERING

Wedding 2023



# Hot Small Bites

(Minimum 20)

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:

- Lamb fillet mignon, black truffle mayo (gf)
- 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)
- Caramelized onion and cheddar tarts (v)
- Tomato and goats cheese tarts (v)
- Provolone, sugo and basil mini pizzette (v)
- 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, okonomi



# Cold Small Bites

(Minimum 20)

## Land:

- Lemon zaatar pulled chicken, harrisa yogurt, crispy flatbread
- 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 crostini
- Teriyaki beef rice paper roll (gf, df)



## Garden

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



## Ocean

- Hot smoked ocean trout betal leaf, sweet fish sauce, chili jam Thai basil (gf, df)
- Smoked salmon blini, horseradish mascapone, caviar
- Prawn and pickled mango rice paper roll (gf, df)
- Tuna tataki, furikake, wasabi avocado, crisp wakame cracker
- Crumbed prawn sando, pickled slaw, XO mayo



\*\*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, 12hr smoked beef brisket, kosher pickles, fermented red cabbage gruyere, dijon mustard
- BBQ pork banh mi, pickled vegetable, spring onion, pate, hoisin
- Chicken karaage gua bao, chili slaw, hoisin kewpie, coriander (df)
- Spiced chicken empanada, chimichurri
- Southern fried crispy prawn, 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)
- Eggplant karaage bao, chili slaw, hoisin kewpie, coriander (vegan, df)
- Chili bean, quesadilla, guac and jalapeno vegan coyo (vegan, df)
- Spiced moroccan pumpkin empanada, chimichurri (vegan, df)



# Antipasto Grazing Boards



**Mini Graze-Serves up to 20 people**

## 2 options

Full 75 cm board **\$650**  
Smaller thin board **\$250**

## The Fab Big Board

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

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

Grazing table **4m**  
110 - 150 pax **\$2450**

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 \$69**



TABLE  
*Two*

# Fab Shared Banquet

(Minimum 20)

## Prices:

<b>2</b> Proteins	<b>\$47.50</b> per person
<b>3</b> Proteins	<b>\$52.50</b> 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:

- BBQ split young chickens, Aniciote rub, Charred corn and pico de gallo salsa, jalapeño crema (gf)
- Baked Tasmanian salmon Tarator, beetroot tahini (served room temp) (gf, df, Contains nuts)
- Glazed coriander and lemongrass brined pork belly, pickled green mango som tam, tamarind caramel (gf, df)
- 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

# Carvery Banquet

(Minimum 20)

## Prices:

<b>Choose 2 options</b>	<b>\$47.50 per person</b>
<b>Choose 3 options</b>	<b>\$52.50 per person</b>
<b>Choose 4 options</b>	<b>\$57.50 per person</b>

## 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 (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)



# 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 macarons and chocolates.

## Raspberry, apple almond friand

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)	<b>\$400</b>
1 m (40 -60 pax)	<b>\$900</b>
2 m (60 - 100 pax)	<b>\$1500</b>
3 m (100 + )	<b>\$2000</b>

**Delivery / Set up / Pick up** **\$69**

# Dessert Banquet

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\$15 per person (minimum 20)

Dessert to be set up as one sharing table allowing the guests to try a few different options:

## **Quince and Rhubarb crumble pies**

Slow cooked quince, rhubarb, orange & cinnamon, Demerara oat crumble

## **Tiramisu cups**

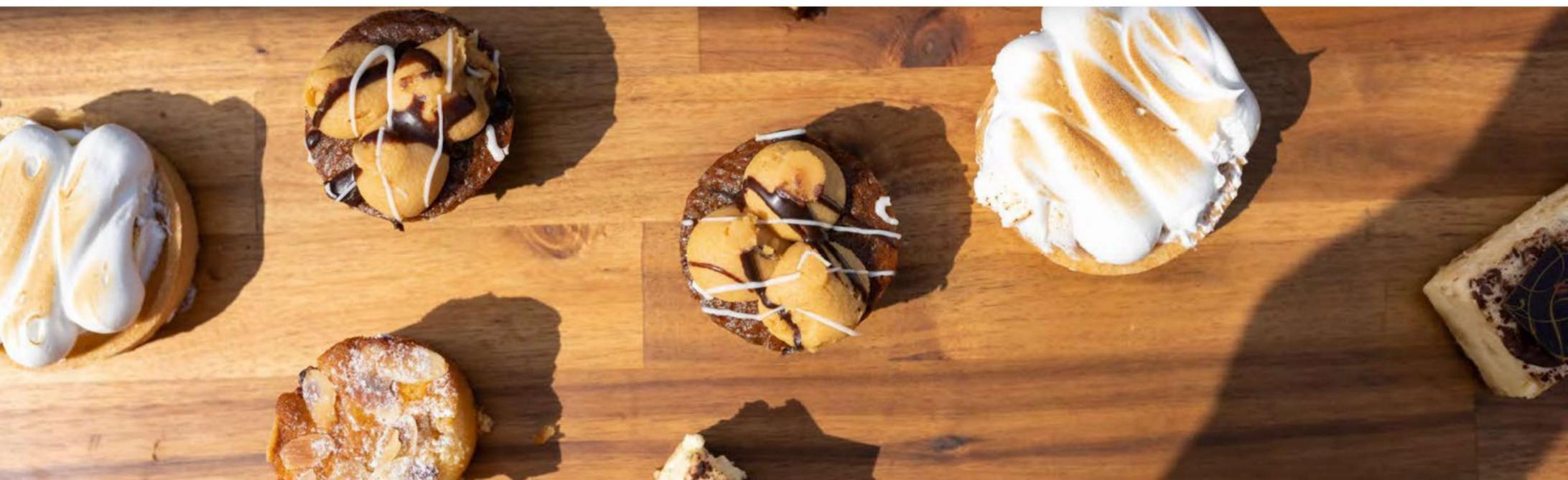
Espresso soaked sponge, crushed raspberries, honey mascarpone, crushed chocolate

## **Salted toffee pudding**

Prunes and dates, salted toffee sauce double cream

## **Limone**

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





# Alternate Drop

## Price:

<b>1 Course</b>	<b>\$50.00pp</b>
<b>2 Course</b>	<b>\$65.00pp</b>
<b>3 Course</b>	<b>\$85.00pp</b>



**\*\*Staffing costs additional depending on the duration of your function**



## Entrée: Choose 2:

- Blue swimmer crab and asparagus cannelloni, burnt soy and chive beurre blanc (df)
- Duck parfait, truffled goose butter, candied blood orange puree, pickles, toasted brioche
- Chicken and coconut salad, smoked quail egg, crispy shallot, peanuts, asain herbs (gf)
- Goats cheese pannacotta, asparagus salad, scotch egg, tartufo dressing (v)
- Fried filled zucchini flowers, ricotta parmesan, Romesco sauce (v, gf)
- Salt and pepper tofu, green onion dressing, edamame guacamole, wakame salad (gf, df, vegan)
- Gremolata crumbed buffalo mozzarella, heirloom tomatoes, and aged balsamic (v)

# Mains

## Choose 2:

Chargrilled fillet of Beef, creamed peas, pepperade, cauliflower gratin, shallot jus

Sage and lemon roasted chicken breast, goats cheese mash, ratatouille, salsa verde (gf)

Crispy suckling pork belly, confit potato lyonnaise, red cabbage jam, watercress, sour cherry jus (gf, df)

Pan-fried Tasmanian salmon, pepperonata, ligurian olives, braised baby fennel, lemon oil, basil pistou (gf, df)

Baked prosciutto wrapped John dory fillets saltimbocca, local asparagus risotto, salsa verde, shaved bottarga (gf)

Ricotta and spinach gnocchi, slow roasted tomato sauce, shaved pecorino (v)

Miso roasted eggplant, fried tofu, green soba noodle, onion sauce, snow peas, edamame (vegan, df)

**\*\*Mains all served with a garden salad to the tables and artisan bread rolls**



# Desserts

## Choose 2:

- Classic chocolate fondant, cherry compote, chocolate floss, double cream
- Apple cinnamon crumble tart, vanilla bean ice cream, nut brittle (Contains nuts)
- Lemon baked cheese cake, blood orange granita, candied lemon (gf)
- Summer berry pannacotta, compressed caramelized pineapple, caramel popcorn
- Biscoff cake, butterscotch, chocolate ganache, cherry compote (vegan)



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, a silver faucet, and a vase of white flowers with green leaves. The background shows an outdoor setting with a wooden railing and greenery.

*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.

# 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

*Fabulous*  
CATERING



AUSTRALIA  
WIDE



[info@fabulouscatering.com.au](mailto:info@fabulouscatering.com.au)



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