

Fabulous CATERING

Spring Racing Menu 2023





Fabulous **DELIVERED**

WE CAN PROVIDE A DELIVERY STRAIGHT TO
THE MAIN GATE AT FLEMINGTON RACECOURSE
ON EPSOM ROAD OR WE CAN OFFER PICK UP
FROM OUR KITCHEN IN COLLINGWOOD FOR
THE BOXED MENU OPTIONS

[ORDER ONLINE](#)

The Fab Picnic Hamper

\$995

This package is suitable for 20 people for a full day at the races. We can deliver directly to Flemington or your home, or you can pick-up and save on delivery from our kitchen in Collingwood.

Platters all packaged in a poly box with ice.

Sandwich box (20 assorted triangles)

Chicken pillow sandwiches (24 pieces)

Crumbed prawn sando (24 pieces)

Cured salmon blinis (24 pieces)

Peking duck pancakes (24 pieces)


Beef bresaola and ricotta (24 pieces)

Goats cheese tarts (vegetarian) (24 pieces)

Spicy tofu and green apple rice paper rolls (vegan) (24 pieces)

Sweets treats box (25 pieces)



A man with a beard and sunglasses, wearing a bright pink blazer over a white shirt and a dark blue bow tie, is dipping a piece of sushi into a small white bowl of sauce. He is holding a wooden tray filled with various sushi, including nigiri, maki, and sashimi. A woman with blonde hair is looking at him from the left. The background shows an outdoor event with other people and large umbrellas.

Fabulous **FUNCTION MENUS**

STAFF TO COOK AND SERVE ON
THE DAY - BBQ AND COLD CANAPE
MENUS MOST POPULAR

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 bresaola, pickled lemon,
ricotta, Pelion dust (24 Pieces)
\$110



Bruschetta – our chef's selection of
three vegetarian varieties
(30 Pieces) **\$99**



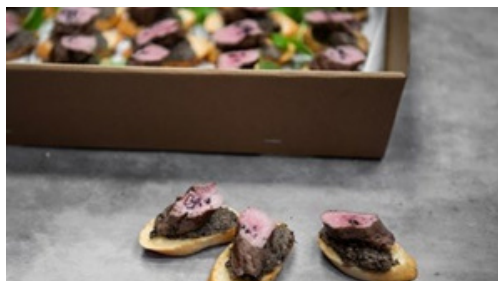
Cured salmon on mini pancake,
citrus mascarpone (24 Pieces)
\$110



Corn fritters, caramelised onion,
crispy bacon or vege on request (24
pieces) **\$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**

BBQ Share Fare

PRICES

Choose 3 options for \$59 per person

Choose 4 options for \$65 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)

Vegan options

- Chargrilled vegetable and tofu brochettes, chimichurri (gf, df)
 - Vegan burgers, Sriracha mayo (df)
 - Vegan sausages, caramelized onion (df)
 - BBQ spiced Cauliflower steaks, miso ranch dressing (gf, df)
- (Choose 2 options for Vegetarian or Vegans - included in price, numbers tbc)

Salad Bar

- Chargrilled vegetables, crumbled feta, basil pistou (gf)
- Roasted green asparagus, chopped egg, chives, horseradish mayo
- Cypriot grain salad with beetroot tzatziki
- Farmers market garden salad, green leaves, radish, quakes, baby Roma tomato medley, shallots, soft herb vinaigrette
- Freshly baked bread basket with butter

Full buffet 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.



Cold Small Bites

Prices

4 pieces per person: \$18

6 pieces per person: \$27

8 pieces per person: \$36

10 pieces per person: \$43

12 pieces per person: \$50

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)



Ocean

- Hot smoked ocean trout betel 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



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 (vegan, gf, df)



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

BBQ Bites Menu

(Minimum 40 guests)

\$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 slider cheeseburger, dill cucumber, SBR sauce, pickled ranch mayo
- Pulled pork, corn and black bean quesadilla, guac and jalapeno crema
- Middle eastern falafel slider, 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.



Delivered Grazing Tables



Mini Graze - serves up to 20 people
1 metre mini graze - **\$590**

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 corporate networking to a wedding.

A mix of premium meats and cheeses with all the dips and extras included

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

Metro Delivery / Set up / Pick up \$69

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 garnished with fresh fruit and extra mini sweets including macarons and chocolates.

Raspberry, apple and 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

Metro Delivery / Set up / Pick up \$69



Fabulous **DRINKS PACKAGES**

FAB STAFF TO SET UP THE
MAKESHIFT BAR BRINGING ALL
EQUIPMENT AND DRINKS TO SERVE

ESPRESSO

Vodka, Espresso
Homemade Espresso
Sugar

COSMOPOLITAN

Citrus Vodka Shaken
Cranberry Juice and

LYCHEE MARGHERITA

and Fresh Lychee
by Red Grapefruit
Lemon Juice



Garden Package

(Minimum 50)

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:

- Plantagenet Three Lions Pinot Noir
- Tahbilk Shiraz

Non-Alcoholic Drinks:

- Soft drinks
- Sparkling Water

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



Boutique and Crafts Package

(Minimum 50)

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

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

Non-Alcoholic Drinks:

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

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



PackageUpgrades

Cocktails - \$14.50 each :

- Espresso Martini
- Passionfruit Caprioska
- Palomita
- French75
- Green Apple Mojito
- Miami Iced Tea

Cans of Seltzers/Sour - \$10 each:

- Moon Dog Fizzer upgrade package
(Tropical Crush, Raspberry and Lemon Squeezy)
- Bridge Rd Brewers Sour Beers upgrade package
(Tropical Sour, Passionfruit Sour, Blood Orange Sour)

Non Alcoholic Cans - minimum of 10 each

- | | |
|--|-----------------------|
| • Heaps Normal non alcoholic larger | \$3.50 per can |
| • Naked Life Non-alcoholic G&T non alcoholic | \$4.50 per can |
| • Naked life non alcoholic Italian spritz | \$4.50 per can |

Spirits - \$15 per person includes the mixers

- Vodka, Tequila, Rum, Gin, Whisky, Bourbon

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

