

Fabulous

CATERING

DELIVERED MENU 2024



DELIVERED FOOD TO ELEVATE ANY OCCASION!

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

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!

Menu prices are excluding GST.

DIETARY KEY



VEGETARIAN



VEGAN


























GLUTEN FREE



LACTOSE FREE

BREAKFAST
















ALL INDIVIDUAL ITEMS MINIMUM OF 12 PIECES

- Fruit single piece     \$2.50
- Fruit skewer     \$5.00
- Fruit platter box for 10 pax     \$89.00
- Breakfast burrito, black beans, pico de gallo salsa and cheese  \$16.00
- Baked egg tart, cured bacon, tomato bocconcini \$4.50
- Baked egg tart, field mushroom, cherry tomato  \$4.50
- Chia seed pudding, coconut and cocoa nib     \$8.00
- Granola, fruit and vanilla yoghurt  \$8.50
- Frittata - vegetarian chef's selection with relish   \$6.00
- Mini bagels: salmon, cream cheese and capers \$6.00
- Mini bagels: goats curd caramelised onion and rocket  \$6.00
- Mini croissant: ham off the bone and swiss cheese \$6.00
- Mini croissant: tomato and cheese basil  \$6.00
- Danish - assortment \$5.00



MORNING & AFTERNOON TEA













ALL INDIVIDUAL ITEMS MINIMUM OF 12 PIECES

- Fruit single piece     \$2.50
- Fruit skewer     \$5.00
- Fruit platter box for 10 pax     \$89.00
- Sweet mini muffins \$4.00
- Scones with jam and cream \$5.00
- Frittata - vegetarian chef's selection with relish   \$6.00
- Mini croissant: ham off the bone and swiss cheese \$6.00
- Mini croissant: tomato and cheese basil  \$6.00
- Assorted quiche \$4.00
- Soft tortilla wraps - truffled chicken, spinach and parmesan \$4.50
- Beef sausage roll, caramised onion and cheddar \$4.50
- Savoury pastry box (chef's selection) 20 pieces \$100.00
- Regular club sandwich \$9.50
- Dietary club sandwich (any dietaries can be catered for) \$12.00
- Sandwich box (selection of 20 mini assorted sandwiches) \$95.00
- Cookie and slices box (20 pieces) \$85.00









LUNCH

ALL INDIVIDUAL ITEMS MINIMUM OF 12 PIECES

- Regular club sandwich **\$9.50**
- Dietary club sandwich (any dietaries can be catered for) **\$12.00**
- Gourmet beef pie **\$4.50**
- Beef sausage roll, caramised onion and cheddar **\$8.50**
- Savoury pastry box (chef's selection) 20 pieces **\$100.00**
- Slices/cakes **\$4.50**
- Fruit single piece     **\$2.50**
- Fruit skewer     **\$5.00**
- Fruit platter box for 10 pax     **\$89.00**
- Mini wrap box (20 pieces) **\$95.00**
- Sandwich box (selection of 20 mini assorted sandwiches) **\$95.00**
- Rolls box (20 pieces) **\$105.00**

SHARED SALADS

SERVES 12-15 PAX

- Escalivada (chargrilled vegetables), crumbled feta, basil pistou  **\$75.00**
- Roasted green asparagus, chopped egg, chives, horseradish mayo  **\$75.00**
- Cypriot grain salad with a side of beetroot tzatziki **\$75.00**
- Farmer's market garden salad, green leaves, radish, qukes, baby roma tomato medley, shallots, soft herb vinaigrette     **\$45.00**

SNACK BOXES

MINIMUM OF 12 PIECES EXCEPT FOR DIETARIES

\$13.50 EACH

BOX 1

Vegetarian frittata, chicken pillow sandwich, fresh fruit cup

BOX 2

Mini cake/tart, sweet muffin, fresh fruit cup

GLUTEN FREE BOX

Chef's selection mini cake, rice paper roll, fresh fruit cup



VEGAN/VEGE BOX

Crudites & dips, dolmades, olives, crackers



COLD LUNCH BOXES

MINIMUM OF 12 PIECES EXCEPT FOR DIETARIES

\$19.90 EACH



ITALIANO

- Italian donuts
- Porchetta & fontina cheese in french demi baguette
- Capi soft drink
- Fresh fruit salad



AUSSIE

- Chicken, mayonnaise, celery, truffle baguette
- Large berry muffin
- Capi soft drink
- Fresh fruit salad



VIETNAMESE

- Vietnamese rice paper rolls
- BBQ pork banh mi
- Capi soft drink
- Fresh fruit salad



GLUTEN FREE BOX

- Gluten free sandwich
- Gluten free sweet
- Capi soft drink
- Fresh fruit salad



VEGAN BOX

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



HOT LUNCH BOXES

MINIMUM OF 12 PIECES EXCEPT FOR DIETARIES

\$20.50 EACH

CHIPOTLE CHICKEN

- Chipotle chicken, dirty rice, black beans and guacamole



KOREAN BEEF

- Korean beef, pickled cucumbers, spicy kimchi rice



LAMB SHOULDER

- Lamb shoulder, oregano, garlic tabbouleh and tzatziki



TOFU KATSU

- Tofu katsu curry, rice, pickled radish and asian greens



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



BEEF BRISKET

Slow cooked seeded mustard crusted beef brisket, shallot Madeira jus



TURKEY

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

CHICKEN

Achiote rubbed young chickens, piperade, fried bitter greens



LAMB SHOULDER

Salt baked roasted shoulder of lamb, pistacio minted salsa verde (contains nuts)



PORK BELLY

Baked coriander and lemongrass brined pork belly, chili jam











VEGAN TART

Maple glazed vegan carrot and parsnip tart



Package inclusive of

- Fried baby potatoes, garlic and rosemary confit  
- Freshly baked bread rolls and butter
- Salad bar
 - Escalivada (chargrilled vegetables), crumbled feta, basil pistou 
 - Roasted green asparagus, chopped egg, chives, horseradish mayo 
 - Cypriot grain salad with a side of beetroot hummus 
 - 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!*

PLATTER BOXES



ENGLISH PICNIC BOX \$129 - SERVES 10

A traditional ploughman's style platter of roast beef, smoked chicken, roast ham alongside aged cheddar, boiled eggs, pickles and freshly baked bread.



SPANISH TAPAS BOX \$129 - SERVES 10

A premium selection of tapas including garlic and herb marinated prawns, sautéed chorizo, jamon iberico and blue cheese. Served alongside traditional potato tortilla, butternut pumpkin, hummus and marinated olives with freshly baked bread and crackers.



ITALIAN SELECTION BOX \$129 - SERVES 10

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.



MIDDLE EASTERN PLATTER \$129 - SERVES 10

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.



PREMIUM CHEESE SELECTION \$99 - SERVES 10

A selection of local cheeses and artisanal cheeses. Served alongside chutneys, quince paste, dried fruits, fruit loaf and grapes.



VEGETABLE GARDEN BOX \$79

Crudités of celery, cucumber, radishes, capsicum, vine tomato, served with beetroot hummus, babaganoush and sundried tomato pesto to dip. With freshly baked bread crackers and grissini.



SUSHI BOX (48 PCS) \$120

Selection of maki and nigiri pieces, soy, pickled ginger and wasabi.



PLATTER BOXES



SAVOURY PASTRY BOX
\$100

Selection of 20 pastries including pies, tarts and sausage rolls.



COOKIE AND SLICES BOX
\$85

20 assorted cookies and slices straight from Fabulous kitchen.



WRAP BOX
\$95

20 assorted mini soft tortilla wraps.



SWEET TREAT BOX
\$105

25 assorted petite fours and sweet treats including truffles, macarons and mini cakes.



ROLLS BOX
\$105

Selection of 20 assorted rolls with chef's selection of fillings.



COOKIE BOX
\$80

24 assorted cookies.



SANDWICH BOX
\$95

Selection of 20 assorted sandwiches with chef's selection of fillings.



FRUIT PLATTER
\$89

Suitable for 10 pax
Seasonal fruits arranged in a creative platter.



COLD CANAPE BOXES

HANDCRAFTED CANAPES DELIVERED ALREADY GARNISHED AND READY TO SERVE



PRAWN SANDO
\$99

Crumbed prawn sando, shopann, plum sauce (24 pieces)



LEMON ZAATAR CHOOK
\$99

Lemon zaatar chook, harissa yoghurt, pita (24 pieces)



BEEF BREOLA
\$110

Beef bresola, picked lemon, ricotta, pelion dust (24 pieces)



BRUSCHETTA
\$99

3 varieties of chef selection bruschetta (30 pieces)



CURED SALMON
\$110

Cured salmon on mini pancake, citrus mascarpone (24 pieces)



CORN FRITTERS
\$140

Corn fritters with caramelised onion and crispy bacon (24 pieces)
- Vegetarian available on request



PILLOW SANDWICH
\$95

Coronation chicken pillow sandwiches (24 pieces)



LAMB FILLET CROSTINI
\$120

Peppered lamb fillet crostini, truffled mushroom pate (24 pieces)



PEKING DUCK PANCAKES
\$120

Peking duck pancakes, hoisin, spring onion, cucumber (24 pieces)

HOT CANAPE BOXES

HANDCRAFTED CANAPES DELIVERED ALREADY GARNISHED AND READY TO SERVE



SAUSAGE ROLLS BOX
\$95

Beef and cheddar sausage rolls
(24 pieces)



ARANCINI BOX
\$95

Box of seasonal arancini
with dipping sauce
(24 pieces)



TARTS BOX
\$95

Caramelised red onion and cheddar
tarts (24 pieces)



BEEF PIES BOX
\$95

Mini cocktail beef pies
(24 pieces)



KARAGE CHICKEN BOX
\$95

Karage chicken, kewpie mayo
(24 pieces)



CHORIZO EMPANADA BOX
\$95

Chorizo and machego empanadas
(24 pieces)



MARGARITA PIZZA BOX
\$95

Margarita with pesto pizzete
(24 pieces)



CROQUETTES BOX
\$95

Mac n cheese croquettes, harissa
aioli (24 pieces)



GYOZA BOX
\$95

Japanese-style pot-sticker dumplings
(24 pieces)



HOT CANAPE BOXES

HANDCRAFTED CANAPES DELIVERED ALREADY GARNISHED AND READY TO SERVE



POTATO EMPANADA BOX
\$95

Mexican potato and pea empanadas
(24 pieces)



PRAWN TOAST PLATTER
\$95

Crispy savoury prawn toast
(24 pieces)



SQUID BOX
\$95

Salt and pepper calamari
(72 pieces)



SAMOSA BOX
\$95

Pumpkin and almond samosa
(24 pieces)



SPINACH ROLLS
\$95

Spinach and ricotta cocktail rolls
(24 pieces)



SPRING ROLLS BOX
\$95

Tom yum prawn spring rolls
(24 pieces)

HOT NIBBLES

MINIMUM OF 20

- Bahji of chickpea and courgette, green salsa



\$5.00 / piece



- Free range sticky lemongrass chicken drumstick



\$5.00 / piece



- Wagyu mini cheeseburgers with pickles and tomato relish

\$8.50 / piece



- Suckling pig slider, pickled cucumber and slaw

\$8.50 / piece



- Middle eastern falafel slider, halloumi, harissa and tzatziki



\$8.50 / piece



DIETARY SPECIFIC

MINIMUM OF 20

\$5 per piece - minimum of 20

RICE PAPER ROLLS

- Lemongrass and coconut chicken  
- Teriyaki beef  
- Spicy tofu and green apple    
- Prawn and pickled mango  

\$48 per platter - 12 pieces each

- Sweet potato and spinach croquettes    
- Pumpkin and almond samosa  
- Wild mushroom pate, truffle oil and crostini  
- Vegetable and shitake spring rolls  
- Vegan tofu nigiri    



TACO PACKAGE

MINIMUM OF 30

PRICES

\$32 per person

A mix of soft and hard shell tacos.
All elements come ready to go and then build your own taco onsite!

CHOOSE 2:

- Spicy southern style cajun chicken
- Smokey korean beef
- Crunchy tempura fish
- Marinated pork shoulder
- Sriracha tofu (vegan)

GARNISHES INCLUDED:

- Shredded iceberg lettuce
- Pico de gallo
- Traditional mole sauce
- Homemade guacamole
- Cream fraiche
- Pickled shallot
- Freshly picked cucumber



BEVERAGE

- Mixed capi drinks **\$4.00**
- Orange juice premium 350ml **\$5.00**
- Orange juice premium 2L **\$8.00**
- Water still - individual **\$4.00**
- Water sparkling - individual **\$4.00**
- Coca cola assortment 330ml **\$3.90**

DISPOSABLES

- Bio plates small (10) **\$8.50**
- Bio plates large (10) **\$12.50**
- Wooden knives (10) **\$5.00**
- Wooden forks (10) **\$5.00**
- Wooden spoons (10) **\$5.00**
- Extra cocktail napkins (50) **\$3.50**

HIRES

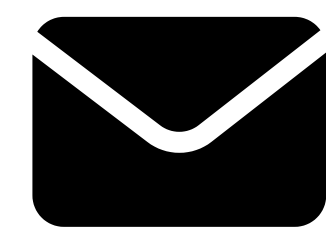
- Cutlery per person **\$3.50**
- Crockery plate **\$1.00**
- Box of champagne flutes (36 pcs) **\$54.00**
- Box of white wine glass (25 pcs) **\$37.50**
- Box of red wine glass (25 pcs) **\$37.50**
- Box of high ball glass (25 pcs) **\$37.50**
- Box of short tumblers (25 pcs) **\$37.50**


Additional pickup fee of \$45 for hires



CALL US FOR A QUOTE!

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 fabulouscatering.com.au

