

Fabulous

CATERING

NSW 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 Sydney and the suburb surrounds.

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 wrap: bacon, egg, rocket aioli and tomato chutney \$16.00
- Breakfast wrap: halloumim mushroom, spinach, aioli and relish  \$16.00
- Baked chorizo egg tart \$4.50
- Bean and kale tart  \$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, caramelised 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**
- • Green beans, toasted almonds, citrus dressing     **\$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, finger sandwich, fresh fruit cup

BOX 2

Mini cake/tart, sweet muffin, fresh fruit cup

GLUTEN FREE BOX

Gluten free finger sandwich, gluten free mini cake, fresh fruit cup



VEGAN/VEGE BOX

Vegan falafel finger sandwich, vegan nut bar, fresh fruit cup



COLD LUNCH BOXES

MINIMUM OF 12 PIECES EXCEPT FOR DIETARIES

\$19.90 EACH



ITALIANO

- Prosciutto, broccolini, basil pesto, tomato, rocker baguette
- Pistachio chocolate treat (contains nuts)
- Flavoured mineral water
- Fresh fruit salad



AUSSIE

- Chicken, mayonnaise, celery, truffle baguette
- Large berry muffin
- Flavoured mineral water
- Fresh fruit salad



FRENCH

- Ham, cheese, french mustard and rocket baguette
- Cream filled profiteroles
- Flavoured mineral water
- Fresh fruit salad



GLUTEN FREE BOX

- Gluten free sandwich
- Gluten free sweet
- Flavoured mineral water
- Fresh fruit salad



VEGAN BOX

- Vegan nut barwnie slice
- Vegan middle eastern falafel and hummus baguette
- Flavoured mineral water
- Fresh fruit salad



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

Middle Eastern spiced roast chicken, fried bitter greens



LAMB SHOULDER

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






VEGAN TART

Baked miso grey pumpkin wedges, green tahini, maple seed brittle



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 
 - Green beans, toasted almonds, citrus dressing    
 - 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    



*For special dietaries,
enquire with the team!*

PLATTER BOXES



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.



SUSHI BOX (48 PCS)
\$109

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



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.



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.



VEGETABLE GARDEN BOX
\$79

Crudites 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.



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



- Beef bresola, pickled lemon, pelion dust (24 pieces) **\$110**
- Bruschetta Italian tartlet (24 pieces) **\$99**
- Goats cheese, candid walnut and beetroot tartlet (24 pieces) **\$99**
- Smoked salmon blini mini pancake (24 pieces) **\$110**
- Corn fritters w caramelised onion and crispy bacon (24 pieces) **\$140**
- veg available on request
- Coronation chicken pillow sandwiches (24 pieces) **\$95**
- Peppered lamb fillet, truffled mushroom pate tartlet (24 pieces) **\$120**
- Peking duck pancakes, hoisin, spring onion, cucumber (24 pieces) **\$120**



HOT CANAPE BOXES

HANDCRAFTED CANAPES DELIVERED ALREADY GARNISHED AND READY TO SERVE

24 PIECES PER BOX

- Gourmet beef cocktail sausage rolls **\$95**
- Seasonal arancini **\$99**
- Chorizo and spinach tarts **\$95**
- Cocktail beef pies **\$95**
- Karage chicken, kewpie mayo **\$95**
- Margarita w/ pesto pizzette  **\$95**
- Mac n cheese croquettes **\$95**
- Gyoza platter **\$95**
- Prawn toast platter **\$95**
- Salt and pepper squid box **\$95**
- Spinach and ricotta cocktail rolls  **\$95**
- Tom yum prawn spring rolls **\$95**



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, halloumi, harissa and tzatziki



\$8.50 / piece













DIETARY SPECIFIC








MINIMUM OF 20

\$5.00 per piece - minimum of 20

RICE PAPER ROLLS

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

\$48.00 per platter

- Sweet potato and spinach croquettes    
- Wild mushroom pate, truffle oil gf tartlet
- Vegetable and shitake spring rolls  
- Plant based pancake 



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
- 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 flavoured mineral water **\$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**

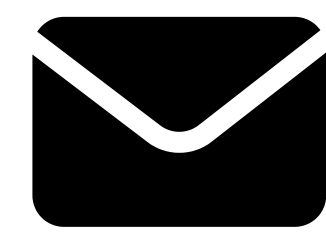
DISPOSABLES

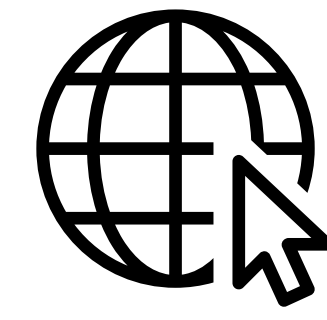
- Bio plates small (10s) **\$8.50**
- Bio plates large (10s) **\$12.50**
- Wooden knives (10s) **\$5.00**
- Wooden forks (10s) **\$5.00**
- Wooden spoons (10s) **\$5.00**
- Extra cocktail napkins (50s) **\$3.50**



CALL US FOR A QUOTE!

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 fabulouscatering.com.au

