

# Fabulous

CATERING

## NSW STAND UP FUNCTION MENU 2024



# FOOD TO ELEVATE ANY OCCASION!

A range of different menus designed to be served specially for your event! Whether it's a celebration event or wedding, these menus are perfect to cover all tastes.

Menu prices are excluding GST.

## DIETARY KEY



**VEGETARIAN**



**VEGAN**



**GLUTEN FREE**



**LACTOSE FREE**

# SMALL BITES

MINIMUM 20

## PRICES

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

## HOT SMALL BITES

### 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

### Ocean






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

### Garden



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

## COLD SMALL BITES







### Land

Lemongrass coconut chicken rice paper roll    
Peking duck pancake, spring onion hoisin  
Beef bresaola preserved lemon and ricotta   
Peppered lamb, truffled mushroom crostini  
Teriyaki beef rice paper roll  

### Ocean

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

### Garden

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










# BIGGER BITES & BOWLS

MINIMUM 20

















## BIGGER BITES \$8.50 per piece

Choose from the below:

- Wagyu cheeseburger, dill cucumber, SBR sauce, pickled ranch mayo
- Ruben toastie, 12hr smoked beef brisket, kosher pickles, fermented red cabbage gruyere, dijon mustard
- Chicken schnitzel mini bun, slaw and aioli
- Chicken karaage gua bao, chili slaw, hoisin kewpie, coriander 
- Spiced chicken empanada, chimichurri
- Southern fried crispy prawn taco, guacamole, pico de gallo, lime crema
- Lamb kofta lettuce wrap, smoked eggplant, green sambal yogurt 
- Slider. Middle eastern falafel, halloumi, harissa and tzatziki 
- Spiced moroccan pumpkin empanada, chimichurri  
- Eggplant karaage bao, chili slaw, hoisin kewpie, coriander  
- Chili bean, quesadilla, guac and jalapeno vegan coyo  

## BOWLS \$13 per piece

Choose from the below:

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



# CARVERY BANQUET

MINIMUM 20

This menu has been designed to be displayed on a main table and the guests come up to the table and our staff will serve their food options. You can have a nice variety of different options for them to choose from.

## PRICES

Choose 2 options \$49 per person

Choose 3 options \$55 per person

Choose 4 options \$60 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

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



- 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!*

# FAB SHARED BANQUET












MINIMUM 20

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 a menu with either 2 or 3 proteins with inclusions.

## PRICES

Choose 2 mains \$49 per person  
Choose 3 mains \$55 per person

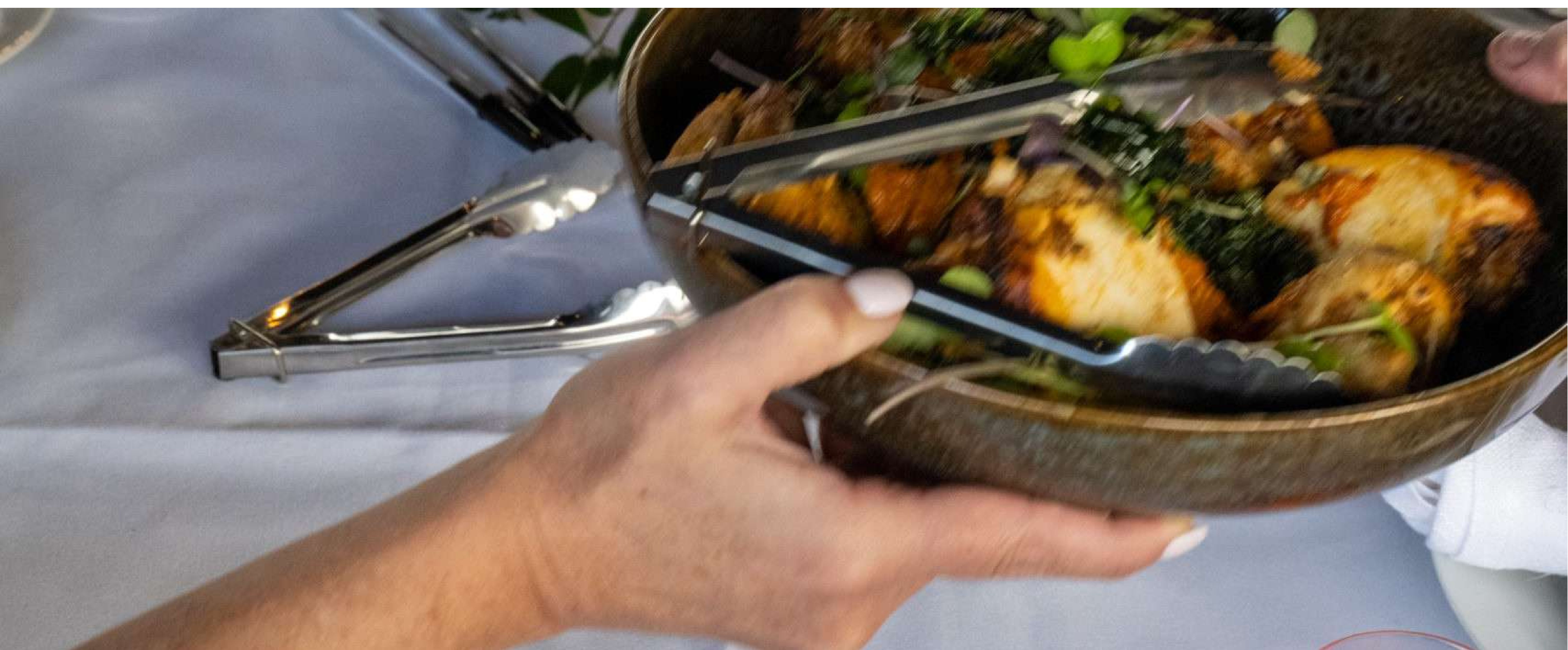
## MAINS - Choose from below:

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

## Package inclusions:

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

*For special dietaries,  
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# GRAZING BOARDS

## ANTIPASTO GRAZING BOARD

The antipasto board is the perfect way to start any function, from a corporate networking event to a wedding.

An assortment of premium meats and cheeses with all the dips and extras included.

## THE MINI GRAZE

Full 60cm board     \$395

## THE FAB BIG BOARD

Grazing table 2M     \$1550  
60-80 pax

Grazing table 3M     \$1950  
80-100 pax





# 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 meal!

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 cake



Mini raspberry and apple cake topped with almonds

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

## PRICES

1 m (40-60 pax)	\$900
2 m (80-100 pax)	\$1500
3 m (100+)	\$2000

# DRINKS PACKAGE

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 package and the pop up bar can be setup anywhere from a public park to an office building. We will bring the bar to life! The package is an unlimited amount for the time period so no rushing off 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 license using our RSA trained bartenders.

## PRICES

2 Hours - \$39.99+ GST per guest

Additional hour is \$10 per guest

### Wines:

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

### Beer:

- Peroni Nastro Azzurro
- Peroni Leggera (light)

### Soft Drinks:

- Coca cola, Coca Cola no sugar, Sprite, Lift
- Still and sparkling water

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



# GOLD PACKAGE

MINIMUM 30

## PRICES

2 Hours - \$49.99+ GST per guest

Additional hour is \$10 per guest

### Wines:

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

### Beer:

- Peroni Nastro Azzurro
- Peroni Leggera (light)

### Soft Drinks:

- Coca cola, Coca Cola no sugar, Sprite, Lift
- Still and sparkling water
- Lemon, lime and bitters

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



# PLATINUM PACKAGE

MINIMUM 30

## PRICES

2 Hours - \$69.99+ GST per guest

Additional hour is \$10 per guest

### Wines:

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

### Beer:

- Peroni Nastro Azzurro
- Peroni Leggera (light)

### Soft Drinks:

- Coca cola, Coca Cola no sugar, Sprite, Lift
- Still and sparkling water
- Lemon, lime and bitters

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



# CALL US FOR A QUOTE!

## 1300 850 720



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