

# Fabulous

CATERING

## SITDOWN 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**

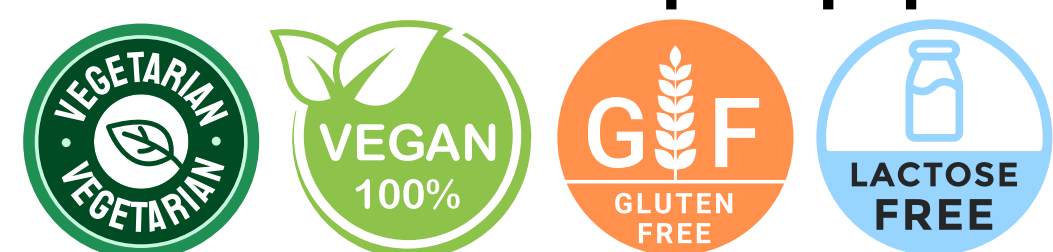
# ALTERNATE DROP

## PRICES










|          |                 |
|----------|-----------------|
| 1 Course | \$50 per person |
| 2 Course | \$65 per person |
| 3 Course | \$85 per person |

### ENTREE - CHOOSE 2:

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





### 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 
- Crispy suckling pork belly, confit potato lyonnaise, red cabbage jam, watercress, sour cherry jus  
- Pan-fried Tasmanian salmon, pepperonata, Ligurian olives, braised baby fennel, lemon oil, basil pistou  
- Baked prosciutto wrapped John Dory fillets saltimbocca, local asparagus risotto, salsa verde, shaved bottarga 
- Ricotta and spinach gnocchi, slow roasted tomato sauce, shaved pecorino 
- Miso roasted eggplant, fried tofu, green soba noodle, onion sauce, snow peas, edamame  

\*\* Mains all served with a garden salad to the tables

### DESSERT - 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 
- Summer berry pannacotta, compressed caramelized pineapple, caramel popcorn
- Biscoff cake, butterscotch, chocolate ganache, cherry compote 



# 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 menu either with 2 or 3 proteins with inclusions


## PRICES

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

## MAINS - Choose from below:

- BBQ split young chickens, Anciote rub, Charred corn and pico de gallo salsa, jalapeño crema 
- Baked Tasmanian salmon Tarator, beetroot tahini (served room temp) (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  
- 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,  
enquire with the team!*





# 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.



# 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 per guest

3 Hours - \$39 per guest

Additional hour is \$10 per guest

### White Wine:

- Pickles Sauvignon Blanc
- Aimees Garden Moscato

### Beer:

- 
- 
- 
- 

### Red Wine:

- La Vue Pinot Noir
- Tahbilk Shiraz

### Soft Drinks:

- Soft drinks
- Sparkling Water

### Sparkling:

- McPherson Sparkling Brut

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





# BOUTIQUE & CRAFTS PACKAGE

MINIMUM 50

## PRICES

2 Hours - \$35 per guest

3 Hours - \$45 per guest

Additional hour is \$12 per guest

### Beer:

- Mountain Goat Pale Ale
- Corona
- Cascade Light
- Heaps Normal non-alcoholic larger

### Cider:

- Bulmers Original

### Sparkling:

- Bandini Prosecco

### Rose:

- Blue Pyrenees Bone Dry Rose

### White Wine:

- Dal Zotto Pinot Grigio
- Catalina Sounds Sauvignon Blanc

### Red Wine:

- Bethany Wines Shiraz
- Pfeiffer Tempranillo

### Soft Drinks:

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

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



# 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 .....               | <b>\$10 per person</b> |
| (Tropical Crush, Raspberry and Lemon Squeezy)         |                        |
| • Bridge Rd Brewers Sour Beers upgrade package .....  | <b>\$10 per person</b> |
| (Tropical Sour, Passionfruit Sour, Blood Orange Sour) |                        |

## Non Alcoholic

|  |                                    |
|--|------------------------------------|
| • Heaps Normal non alcoholic larger .....          | <b>\$3.50 per can</b> (minimum 10) |
| • Naked Life non-alcoholic G&T non alcoholic ..... | <b>\$4.50 per can</b> (minimum 10) |
| • Naked Life non-alcoholic Italian spritz .....    | <b>\$4.50 per can</b> (minimum 10) |

## Spirits:

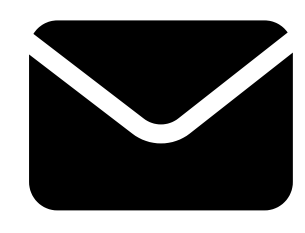
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| • House spirits (vodka, tequila, rum, gin, whisky, bourbon) .. | <b>\$15 per person</b><br><b>includes the mixers</b> |
|--|--|

**Other drinks available to add on – enquire with the team!**

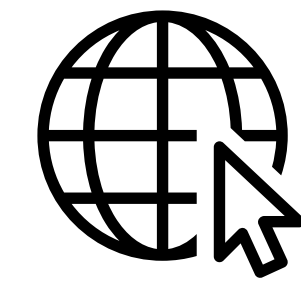


# CALL US FOR A QUOTE!

## 1300 850 720



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[fabulouscatering.com.au](http://fabulouscatering.com.au)

