



NSW DELIVERED MENU 2024

DELIVERED FOOD TO ELEVATE ANY OCCASION

From fingerfood to platter boxes, 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 to your door.

Menu prices are excluding GST.

DIETARY KEY



VEGETARIAN



VEGAN



GLUTEN FREE













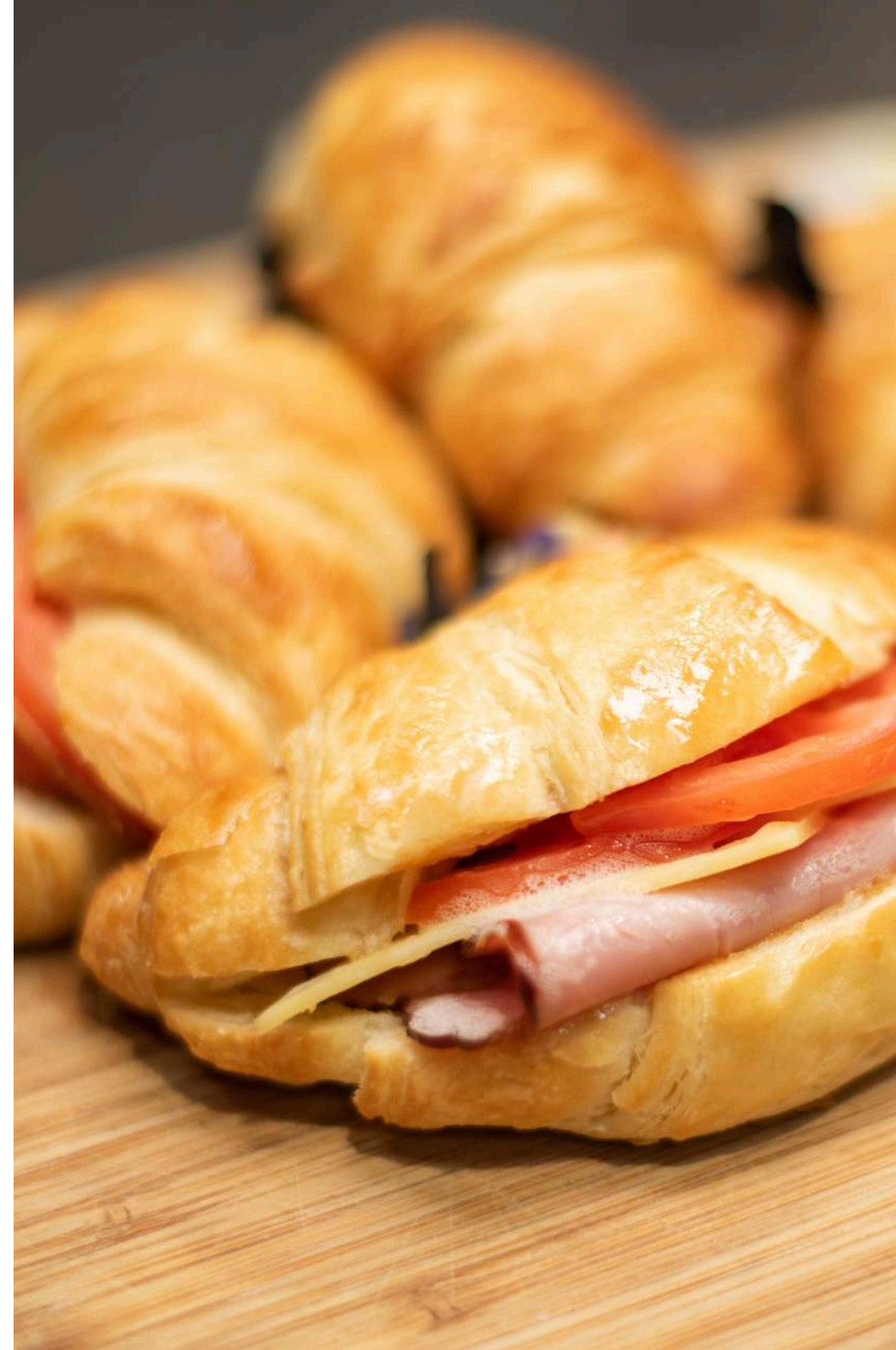
LACTOSE FREE



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: halloumi, 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**

SNACK BOXES




MINIMUM OF 12 PIECES PER BOX TYPE EXCEPT DIETARIES

- BOX 1
Vegetarian frittata, finger sandwich, fresh fruit cup **\$13.50**
- BOX 2
Mini cake/tart, sweet muffin, fresh fruit cup **\$13.50**
- GLUTEN FREE BOX
Gluten free finger sandwich, gluten free mini cake, fresh fruit cup **\$13.50**
- VEGAN/VEGE BOX
Vegan falafel finger sandwich, vegan nut bar, fresh fruit cup **\$13.50**






LUNCH

MINIMUM OF 12 PIECES PER BOX TYPE EXCEPT DIETARIES

- Regular club sandwich \$9.50
- Dietary club sandwich (any dietaries can be catered for) \$12.00
- Gourmet beef pie \$4.50
- Beef sausage roll, caramelised 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

- 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



COLD LUNCH

MINIMUM OF 12 PIECES PER BOX TYPE EXCEPT DIETARIES



ITALIANO **\$19.90**


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



AUSSIE **\$19.90**

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



FRENCH  **\$19.90**




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



GLUTEN FREE BOX  **\$19.90**

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



VEGAN BOX    **\$19.90**






















- Vegan nut brownie slice
- Vegan Middle Eastern falafel and hummus baguette
- Flavoured mineral water
- Fresh fruit salad

HOT LUNCH

MINIMUM 6 ITEMS PER FLAVOR

INDIVIDUAL HOT LUNCH **\$25.50**

Flavours:











- Teriyaki beef strips, ginger, garlic, crisp shallots, Asian greens & sesame steamed rice   
- Chicken breast saltimbocca, prosciutto, sage & mushroom cream sauce with roast zucchini & tagliatelle pasta 
- Beef rissoles bourguignon with red wine, mushrooms, bacon, thyme, roasted butternut squash & sour cream mash potato 
- Butter chicken curry with tomato, yoghurt, cream, zucchini pakora and saffron basmati rice
- Miso baked salmon fillet with ginger, soy, mirin, sesame, broccolini and spicy soba noodles  
- Beef lasagne with fresh pasta and topped with creamy bechamel sauce 
- Coq au vin chicken with red wine, bacon, mushroom, tarragon and tomato served with steamed broccolini and creamy gratin potatoes  
- Slow cooked lamb shoulder with mustard, garlic and thyme served with roasted cauliflower & crushed chat potatoes   
- Texas style braised beef brisket with smokey BBQ sauce, buffalo cauliflower and sour cream mash potato  
- Hokkien noodles with tofu, peanuts, bean sprouts, capsicum, onion and tamarind   
- Maple pumpkin & chickpea tagine with Moroccan spices, saffron, cinnamon, almond & cranberry couscous & green beans with mint   

INDIVIDUAL MEALS


















MINIMUM 6 ITEMS PER FLAVOR

- All catering orders arrive in eco-friendly disposable packaging
- Individual hot lunches arrive warm in hot boxes. The delivery driver will unpack the hot box and leave the lunches on your table or bench
- Disposable cutlery packs are provided with any salad or hot lunch
- Orders close at 2:00pm 2 business days before your delivery
 - Monday & Tuesday lunch orders close on Friday at 2:00pm
 - Wednesday lunch orders close on Monday at 2:00pm
 - Thursday lunch orders close on Tuesday at 2:00pm
 - Friday lunch orders close on Wednesday at 2:00pm
- These lunches are available Monday-Friday. If your event falls on a weekend, our team will prepare a separate quote for you











INDIVIDUAL SALADS WITH PROTEIN \$23.90

- Roast chicken salad with corn, cucumber, cherry tomatoes, black beans red onion, capsicum, coriander, mint & ranch dressing  
- Smoked salmon salad with cos, sourdough croutons, boiled eggs, shaved parmesan & Caesar dressing 
- Teriyaki chicken salad with broccolini, spicy soba noodles, shallots, roast capsicum, cashew nuts and coriander with sesame dressing 
- Tuna mayo salad with corn, olives, green beans, roast tomato, Spanish onion and cucumber   
- Poached salmon salad with seaweed, brown rice, shredded cabbage, shallots, soy, ginger, and sesame seeds with coriander & lime dressing   









INDIVIDUAL SALADS \$19.50

- Ultra-green salad with broccolini, shallots, green peas, potato, parsley, mint, coriander and pepitas with apple cider and maple dressing    
- Nicoise salad with boiled egg, olive, red radish, cherry tomato, green beans, potato and parsley and French dressing    
- Super salad with quinoa, roasted sweet potato, beetroot, goats cheese, almonds, broccolini and cranberries and a lemon dressing  
- Cos salad with charred corn, avocado, radish, chives, blue cheese, cherry tomato, cucumber, corn chips and ranch dressing   
- Maple roast pumpkin salad with kale, spinach, turmeric roast cauliflower, pepitas, brown rice and a harissa tahini dressing    

GOURMET WRAPS \$16.20

- **Tuna** - Corn, Spanish onion, cucumber, lemon and herb mayo & rocket leaves  
- **Pumpkin** - Roast pumpkin, beetroot, eggplant, capsicum, hummus, pickles & spinach leaves    
- **Tasmanian smoked salmon** - Dill cream cheese, baby capers, crushed avocado, lime & rocket leaves 
- **Poached chicken** - Mayonnaise, cabbage & carrot coleslaw, mint & coriander, bean sprouts and siracha sauce  
- **Roast beef** - Caramelized onion, Swiss cheese, sundried tomato, horseradish, grain mustard mayonnaise & green leaves 

GOURMET TURKISH ROLLS \$16.20

- **Leg ham** - Brie cheese, pickles, Dijon, corn relish and mixed leaves 
- **Grilled chicken** - Crushed avocado, chilli & lime mayonnaise, sliced tomato & mixed leaves  
- **Reuben** - Corned beef, Swiss cheese, grain mustard & horseradish mayonnaise with pickled cabbage & mixed leaves 
- **Truffled salami** - Aged cheddar, olive tapenade, marinated eggplant & mixed leaves 
- **Pumpkin** - Goats cheese, roasted sweet potato, eggplant, pumpkin, baba ghanoush, toasted seeds & spinach leaves   

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

An assortment of dips, stuffed vine leaves, lamb kofta, falafel, dried fruits, pickles, marinated Persian feta, baked flatbread and crackers.



VEGETABLE GARDEN BOX
\$79

Market vegetable box including assorted dips, qukes, asparagus, sugar snaps, rainbow carrots, truss tomatoes, capsicum, baked breads and crackers.



SAVOURY PASTRY BOX
\$100

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



FRUIT PLATTER
\$89

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



WRAP BOX
\$95

20 assorted mini soft tortilla wraps.



ROLLS BOX
\$105

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



SANDWICH BOX
\$95

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



SWEET TREAT BOX
\$105

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



COOKIE BOX
\$80

24 assorted cookies.



COOKIE AND SLICES BOX
\$85

20 assorted cookies and slices straight from Fabulous kitchen.

COLD CANAPE BOXES

24 PIECES PER BOX

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



HANDCRAFTED CANAPES DELIVERED ALREADY GARNISHED AND READY TO SERVE

HOT CANAPE BOXES






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 with pesto pizzette  \$95
- Mac and 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 20







- Bahji of chickpea and courgette, green salsa    \$5.00
- Free range sticky lemongrass chicken drumstick  \$5.00
- Wagyu mini cheeseburgers with pickles and tomato relish \$8.50
- Suckling pig slider, pickled cucumber and slaw \$8.50
- Middle Eastern falafel, halloumi, harissa and tzatziki  \$8.50

DIETARY SPECIFIC

RICE PAPER ROLLS (MINIMUM OF 20 PER TYPE) \$5.00

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

CANAPES (12 PIECES PER PLATTER) \$48.00

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

TACO PACKAGE

MINIMUM 30

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

2 MEATS \$32

CHOOSE 2:

- Spicy southern style Cajun chicken
- Smokey Korean beef
- Crunchy tempura fish
- Sriracha tofu 

GARNISHES INCLUDED:

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






































DROP OFF BUFFETS

MINIMUM 25 PEOPLE















OPTION 1 Your selection of 2 main dishes & 2 sides	\$35
OPTION 2 Your selection of 3 main dishes & 3 sides	\$45
OPTION 3 Your selection of 4 main dishes & 4 sides	\$55

- All buffets are delivered in eco-friendly disposable catering boxes and arrive up to 30 minutes before your eating time.
- The delivery driver will place the boxes on your table and depart, there is no serving included in this package.
- Disposable cutlery packs and bamboo plates are provided
- Orders close at 2:00pm 2 business days before
 - Monday & Tuesday buffet orders close on Friday at 2:00pm
 - Wednesday buffet orders close on Monday at 2:00pm
 - Thursday buffet orders close on Tuesday at 2:00pm
 - Friday buffet orders close on Wednesday at 2:00pm
- These packages are available Monday-Friday. If your event falls on a weekend, our team will prepare a separate quote for you






















MEAT MAINS

- Cajun spiced beef brisket with oregano & smoked paprika   
- Butter chicken curry with tomato and yoghurt  
- Teriyaki beef strips with ginger, garlic and soy   
- Grilled lamb kofta skewers with Middle Eastern spices  
- Whole roast chicken with yoghurt, fragrant spices and cranberry & orange jus  
- Chicken breast saltimbocca with prosciutto, sage and truffle mushroom cream sauce  
- Indian lamb korma curry with garlic & yoghurt 
- Coq au vin chicken with red wine, spec, mushroom & tarragon   
- Texas style braised beef brisket with smokey BBQ sauce   
- Chinese black pepper beef with onions, capsicum & oyster sauce  
- Slow cooked lamb shoulder with grain mustard, garlic and thyme   
- Beef meatballs with tomato, sugo, black olives and fresh basil   
- Honey & soy chicken breast with garlic, ginger and cashew nuts  
- Beef rissole bourguignon with red wine, mushrooms, bacon & thyme   
- Beef Lasagne with ragù bolognese and bechamel cheese sauce 

















SEAFOOD MAINS

- Blackened salmon fillets with coriander & lime   
- Miso baked barramundi fillets with ginger & soy   
- King prawn rigatoni pasta, tomato, basil & chilli  
- Salmon fillets baked in teriyaki seasoning   
- King prawn & chorizo rice paella with saffron, tomato and green peas   




































VEGAN / VEGETARIAN MAINS

- Agedashi tofu with nori, green shallots, mirin & ginger    
- Chickpea & parsley falafel with hummus   
- Hokkien noodles with tofu, onion, chilli, garlic & tamarind   
- Pumpkin & chickpea tagine with Moroccan spices, tomato, saffron & cinnamon   
- Sweet potato, tofu & coriander yellow coconut curry    
- Maple roasted stuffed butternut squash, brown rice, kale, quinoa & cranberries    

COLD SIDES

- Spinach, marinated feta, spiced pumpkin & toasted pine nut salad  
- Spicy buckwheat soba noodles with soy, ginger, shallots & coriander   
- Chat potato salad with mayonnaise, capers, cornichons & parsley   
- Rocket, pear & parmesan salad with a balsamic vinegar dressing   
- Garden salad with mixed leaves, tomato, cucumbers, red onions, shredded carrot & lemon vinaigrette    
- Caesar salad with cos lettuce, croutons, egg, crispy bacon, parmesan & Caesar dressing 

HOT SIDES

- Potato & onion samosa with mango chutney   
- Cheesy mash potato bake with cheddar cheese & sour cream   
- Cheesy cauliflower bake   
- Toasted sesame jasmine rice    
- Macaroni & cheese bake with cheddar cheese and cream  
- Asian greens, crispy garlic, sesame and soy    
- Couscous & quinoa with toasted almonds, raisins, cranberries & lemon zest   
- Maple roast pumpkin with harissa yoghurt, pepitas & pomegranate   
- Grilled green beans with baked cherry tomatoes, almonds & lemon   
- Potato gratin with cream, garlic, cheddar & parmesan   
- Rosemary & garlic roast potatoes    

• 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

