



# SPRING RACING 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



# FAB PICNIC HAMPER

One Hamper ..... \$995

This package is suitable for 20 people for a full day at the races. We can deliver directly to Flemington or your home, or you can pick-up and save on delivery from our kitchen in Collingwood.

## Inclusions:



### SANDWICH BOX

Selection of 20 double-layer sandwich points with chef selection of fillings.



### PILLOW SANDWICH

Chicken pillow sandwiches (24 pieces)



### PRAWN SANDO

Crumbed prawn sando, bloody mary kewpie, arugula (24 pieces)



### PEKING DUCK PANCAKES

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



### BEEF BRESAOLA

Beef bresaola, ricotta, lemon and herbs (24 pieces)



### CURED SALMON

Cured salmon blini, citrus mascarpone, caviar (24 pieces)



### RICE PAPER ROLLS

Green mango, tofu, edamame & sambal rice paper roll (24 pieces)



### CORN FRITTERS

with caramelized onion and crispy bacon. (24 pieces)



### SWEET TREAT BOX

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

Platters all packaged in a poly box with ice.

# COLD CANAPE BOXES

HANDCRAFTED CANAPES DELIVERED ALREADY GARNISHED AND READY TO SERVE



**PRAWN SANDO**  
\$99

Crumbed prawn sando, bloody mary  
kewpie, arugula (24 pieces)



**LEMON ZAATAR CHOOK**  
\$99

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



**BEEF BRESAOLA**  
\$110

Beef bresaola, ricotta, lemon  
and herbs (24 pieces)



**PILLOW SANDWICH**  
\$95

Chicken pillow sandwiches  
(24 pieces)



**LAMB FILLET CROSTINI**  
\$120

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



**BRUSCHETTA**  
\$99

3 varieties of chef selection  
bruschetta (30 pieces)



**PEKING DUCK PANCAKES**  
\$120

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



**CORN FRITTERS**  
\$95

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



**CURED SALMON**  
\$110

Cured salmon blini, citrus  
mascarpone, caviar (24 pieces)





# BBQ SHARE FARE

MINIMUM 30 (FUNCTION WITH STAFF ONLY)

## PRICE PER PERSON

2 OPTIONS .....	\$49.00
3 OPTIONS .....	\$55.00
4 OPTIONS .....	\$60.00

## CHOOSE FROM BELOW:

- Banana leaf wrapped whole snapper with lemongrass, chilli jam
- Aged beef fillet minute steaks, onion relish
- Charred grilled lamb cutlets, chimichurri
- BBQ smoked duck breast, tamanegi dressing
- Pork and fennel sausages, peach chutney
- Honey mustard & rosemary BBQ chicken chops











### • VEGAN/ VEGETARIAN OPTIONS

- Chargrilled vegetable and tofu brochettes, chimichurri
- Vegan burgers, sriracha mayo
- Vegan sausages, caramelised onion
- BBQ spiced cauliflower steaks, miso ranch dressing

*(Choose 2 options for vegetarian or vegans - included in price, with numbers TBC closer to date)*

## INCLUSIONS

Salad Bar






- Moroccan quinoa, tahini, currants, pinenuts, lemon   
- Roasted pumpkin, green beans & goat cheese, basil dressing  
- Chargrilled vegetables, basil, capers, crumbled feta, balsamic glaze  
- Market garden salad, green leaves, radish, qukes, baby roma tomato medley, chives, soft herb vinaigrette   






# BBQ BITES

MINIMUM 40 (FUNCTION WITH STAFF ONLY)

PRICE PER PERSON ..... \$7.50

- Pork and fennel chipolata mini dogs, yellow mustard and tomato sauce
- BBQ chicken saltimbocca sticks with truffle mayo 
- Garlic and chilli BBQ king prawn sticks, lemon aioli 
- Chargrilled vegetable and tofu sticks, sriracha kewpie   

PRICE PER PERSON ..... \$8.50

- Chargrilled lamb cutlets, chimichurri 
- Wagyu cheeseburger, dill cucumber, SBR sauce, pickled ranch mayo
- Pulled pork, corn and black bean quesadilla, guac and jalapeno crema
- Spicy corn slider, halloumi, harissa mayo, piquillo pepper 
- Chilli bean quesadilla, guac and jalapeno vegan mayo 

Hire of BBQ required for this menu with a chef to cook and waitstaff to serve - additional cost depending on the duration of your event








# • COLD SMALL BITES

MINIMUM 20 (FUNCTION WITH STAFF ONLY)





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

## SELECTIONS






### LAND

Lemon zaatar pulled chicken, harissa yoghurt, crispy flatbread  
 Lemongrass coconut chicken rice paper roll    
 Peking duck pancake, spring onion, hoisin  
 Beef bresaola, preserved lemon, ricotta   
 Peppered lamb, truffled mushroom crostini  
 Teriyaki beef rice paper roll    
 Truffled chicken tartlet, piquillo pepper, crispy kale  
 Crispy guanciale, potato rosti, onion jam

### OCEAN

Hot smoked ocean trout, betal leaf, sweet fish sauce, chilli jam,  
 Thai basil    
 Smoked salmon blini, horseradish mascapone, caviar  
 Prawn and coriander rice paper roll    
 Tuna tataki, sesame seaweed, wasabi avocado, crisp wakame cracker  
 Crumbed prawn sando, Bloody Mary kewpie, arugala  
 Jalapeno doughnut, herbed soft goats cheese, salmon pearls

### GARDEN

Smoked goat curd tartlet, air dried tomato, salsa verde  
 Corn and coriander fritters, guacamole, fried halloumi  
 Smashed pea, Persian feta & vincotto bruschetta    
 Green mango, tofu, edamame & sambal rice paper roll     
 Pickled vegetable & bean curd uramaki, wasabi kewpie



# ANTIPASTO GRAZING BOARD

MINI (UP TO 40 PAX) .....	\$590
2 M (60-80 PAX) .....	\$1550
3 M (80-100 PAX) .....	\$1950
4 M (100-150 PAX) .....	\$2450

A beautiful and styled grazing board including:

- Local cheeses of Tarago River blue, Maffra aged cheddar and Tasmanian heritage double brie
- Range of cured air-dried meats, salami sticks and chorizo sausage
- Pickled, marinated and charred fresh seasonal vegetables
- House made dips and chutneys
- Fresh and dried fruits
- Smoked nuts
- Marinated olives
- Filled vine leaves and piquillo peppers
- Artisan breads and crackers
- Decorated with Australian natives

**Metro delivery, setup and pickup - \$69**








# FAB DESSERT BOARD

1 M (40-70 PAX) .....	\$900
2 M (70-100 PAX) .....	\$1500
3 M (100+) .....	\$2000

The dessert grazing board is a great way to wow your guests and the perfect sweet way to finish off a meal. A variety of our mini desserts are styled on a wooden board and garnished with fresh fruit and extra mini sweets including macarons and chocolates.

## DESSERTS INCLUDE:

- Lemon meringue tarts
- Sticky date pudding
- Chocolate mud cake 
- Tiramisu
- Biscoff toffee cheesecake
- Orange and almond tumble cakes
- Macarons
- Selection of petit fours

Dietary sweets available by request.

**Metro delivery, setup and pickup - \$69**

# • DRINKS OPTIONS

Get the full event experience!  
Have us take care of the drinks as well as the service including glasses, bar, ice and equipment.

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 goes for as long as your event does, so no rushing off to the bottlo to stock up. Just enjoy and let us handle the service!

Fabulous Catering holds a portable liquor licence, this means we can serve alcohol anywhere, anytime, with our RSA-certified bartenders.

If you prefer to purchase drinks yourself, we can still provide a dry bar and bartender to serve.

**\*All package below includes all bar equipment, glassware, drinks tubs, ice buckets and ice.  
Bartender is additional.**





# CLASSIC PACKAGE

MINIMUM 50 | PRICE PER GUEST

2 HOURS .....	\$29.00
3 HOURS .....	\$39.00
Additional Hour .....	\$12.00

## BEER

- Balter IPA
- Furphy Ale
- Cascade Premium Light

## RED WINE

- Step By Step Shiraz
- Step By Step Cabernet Sauvignon

## WHITE WINE

- Step By Step Pinot Grigio
- Step By Step Sauvignon Blanc
- Step By Step Rosé

## SPARKLING

- Step By Step Brut Cuvée

## NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- Sparkling water
- Fruit juices
- Lemon, lime and bitters

# PREMIUM PACKAGE

MINIMUM 50 | PRICE PER GUEST

2 HOURS .....	\$39.00
3 HOURS .....	\$49.00
Additional Hour .....	\$15.00

## BEER

- Furphy Ale
- Little Creatures Pale Ale
- Asahi Lager
- Cascade Premium Light

## RED WINE

- Pfeiffer Pinot Noir, Rutherglen VIC
- Bethany Wines Shiraz, Barossa SA
- Tahbilk Cabernet Sauvignon, Nagambie VIC

## WHITE WINE

- Paultett Polish Hill Riesling, Clare Valley SA
- Dal Zotto Pinot Grigio, King Valley VIC
- Catalina Sounds Sauv Blanc, Marlborough NZ

## SPARKLING

- Blue Pyrenees Midnight Cuveé, Avoca VIC

## ROSE

- Blue Pyrenees Bone Dry Rosé, Avoca VIC

## NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- Sparkling water
- Fruit juices
- Heaps Normal Beer Quiet XPA
- Naked Life Mocktails (Negroni Spritz, Passion Martini and Pink Paloma)

# • BOUTIQUE PACKAGE

MINIMUM 50 | PRICE PER GUEST

<b>2 HOURS</b> .....	<b>\$59.00</b>
<b>3 HOURS</b> .....	<b>\$69.00</b>
<b>Additional Hour</b> .....	<b>\$19.00</b>

## BEER

- Peroni Nastro Azzurro
- Stone & Wood Pacific Ale
- Fixation IPA
- Corona
- Cascade Premium Light

## RED WINE

- Bests Great Western Cabernet Sauvignon, Great Western VIC
- D'Arenberg The Footbolt Shiraz, McLaren Vale SA
- Yering Station Pinot Noir, Yarra Valley VIC

## WHITE WINE

- Pikes Pinot Grigio, Clare Valley SA
- Johnson Estate Sauvignon Blanc, Marlborough NZ
- D'Arenberg The Olive Grove Chardonnay, McLaren Vale SA

## SPARKLING

- Mumm Champagne, Reims, France

## ROSE

- Tahbilk Grenache Mouvedré Rosé, Nagambie VIC

## CIDER

- Monteiths Apple Cider

## NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- Sparkling water
- Fruit juices
- Heaps Normal Beer Quiet XPA
- Naked Life Mocktails (Negroni Spritz, Passion Martini and Pink Paloma)



# PACKAGE UPGRADES

## COCKTAILS:

- Espresso Martini ..... \$14.50
- Passionfruit Caprioska ..... \$14.50
- Cosmopolitan ..... \$14.50

## SELTZERS & SOUR BEERS:

- Moon Dog Fizzer upgrade package ..... \$10.00  
(Tropical Crush, Raspberry and Lemon Squeezy) per person
- Bridge Rd Brewers Sour Beers upgrade package ..... \$10.00  
(Tropical Sour, Passionfruit Sour, Blood Orange Sour) per person

## NON-ALCOHOLIC: (minimum 10 per can)

- Heaps Normal Beer Quiet XPA ..... \$3.50
- Naked Life Mocktails (Negroni Spritz, Passion Martini and Pink Paloma) ..... \$4.50

## SPIRITS:

- House spirits (vodka, tequila, rum, gin, whisky, bourbon) ..... \$20.00  
per person  
including mixers

Other drinks available to add on – enquire with the team



# CALL US FOR A QUOTE!

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