



FESTIVE CANAPE MENU 2024

A RANGE OF DIFFERENT MENUS TO SUIT ANY CHRISTMAS EVENT!

From delivery for picnic in the park to the wow Christmas party in the office. Please enquire with our team for a custom quote based on your event brief and budget

Menu prices are excluding GST.

DIETARY KEY



VEGETARIAN



VEGAN



GLUTEN FREE



LACTOSE FREE



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 chook, harissa yoghurt, pita (24 pieces)



BEEF BRESOLA
\$110

Beef bresola, 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
\$140

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



CURED SALMON
\$110

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



HOT CANAPE BOXES

HANDCRAFTED CANAPES DELIVERED ALREADY GARNISHED AND READY TO SERVE



GRASS FED BEEF SAUSAGE ROLLS
\$95
(24 pieces)



ARANCINI BOX
\$95
Box of seasonal arancini with dipping sauce (24 pieces)



TARTS BOX
\$95
Caramelised red onion and cheddar tarts (24 pieces)



BEEF PIES BOX
\$95
Mini cocktail beef pies (24 pieces)



KARAAGE CHICKEN BOX
\$95
Karaage chicken, kewpie mayo (24 pieces)



CHICKEN EMPANADA BOX
\$95
Chicken and corn empanadas (24 pieces)



MARGARITA PIZZA BOX
\$95
Margarita and pesto pizzette (24 pieces)



CROQUETTES BOX
\$95
Mac & cheese croquettes, harissa aioli (24 pieces)



GYOZA BOX
\$95
Pork and chive dumplings (24 pieces)



HOT CANAPE BOXES

HANDCRAFTED CANAPES DELIVERED ALREADY GARNISHED AND READY TO SERVE



CORN EMPANADA BOX
\$95

Charred corn piquillo pepper empanadas (24 pieces)



PRAWN TOAST PLATTER
\$95

Crispy savoury prawn toast (24 pieces)



SQUID BOX
\$95

Salt and pepper calamari (72 pieces)



SAMOSA BOX
\$95

Potato and pea samosa (24 pieces)



SPINACH ROLLS
\$95

Spinach and ricotta cocktail rolls (24 pieces)






SPRING ROLLS BOX
\$95

Tom yum prawn spring rolls (24 pieces)



HOT BITES

MINIMUM 20

- Chick pea and spinach pakora, cucumber yoghurt  \$5.00
- Satay chicken skewers, peanut sambal  \$5.00
- Wagyu cheese burger slider, SBH bbq sauce, pickled ranch mayo \$8.50
- Glazed pork belly bun, fried onion, pickles, chipotle sauce \$8.50
- Spicy fried corn slider, halloumi, harrisa mayo, piquillio pepper  \$8.50
- Beef rendang pastry rolls \$5.00
- Lamb kofta skewer, tzatziki \$5.00

DESSERT BITES

MINIMUM 20

- Apple pies  \$5.00
- Banana fritter  \$5.00
- Churros  \$5.00















STEAMED DUMPLINGS

ALL PLATTERS 25 PIECES

- Pork chive wonton \$55.00
- Prawn ginger dumpling  \$55.00
- Chicken shao mai \$55.00
- Green vegetable dumpling  \$55.00
- Wagyu beef gyoza \$55.00
- Black vinegar, soy sauce, crispy chilli oil \$55.00

RICE PAPER ROLLS

MINIMUM 20 | ALL VARIETY - 65g

- Coconut chicken   \$5.50
- Miso chicken & Thai basil  \$5.50
- Bulgogi beef   \$5.50
- Teriyaki beef   \$5.50
- Prawn and coriander \$5.50
- Scallop & pickled veg  \$5.50
- Tom yum tofu     \$5.50
- Enoki mushroom & vegetable   \$5.50

VEGAN CANAPES

ALL PLATTERS 12 PIECES

- Sweet potato and spinach croquettes     \$60.00
- Potato and pea samosa    \$60.00
- Truffled mushroom & pickled artichoke crostini    \$60.00
- Tofu and shitake spring rolls    \$60.00
- Vegan tofu nigiri     \$60.00
- Moroccan corn and black bean Empanada    \$60.00
- Pumpkin arancini     \$60.00
- Mushroom duxelle pastry rolls    \$60.00

• 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 bottle 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)

**Upgrade to Mumm Champagne - \$15 per guest extra*

BOUTIQUE PACKAGE

MINIMUM 50 | PRICE PER GUEST

2 HOURS	\$49.00
3 HOURS	\$59.00
Additional Hour	\$19.00

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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fabulouscatering.com.au

