



FESTIVE MENU 2025

A RANGE OF DIFFERENT MENUS TO SUIT ANY CHRISTMAS EVENT!

From delivery for a picnic in the park to a fully staffed office Christmas party, Fabulous has you covered. Please enquire with our team for a custom quote based on your requirements and budget.

Menu prices are excluding GST.

DIETARY KEY



VEGETARIAN



VEGAN



GLUTEN FREE



LACTOSE FREE



Perfect for smaller events.





CHRISTMAS BANQUET

PRICE PER PERSON | MINIMUM 20

| | |
|-----------------|---------|
| 2 OPTIONS | \$52.50 |
| 3 OPTIONS | \$57.50 |
| 4 OPTIONS | \$60.00 |

Protein Choices:

TASMANIAN SALMON 

Poached Tasmanian salmon fillet, pickled cucumber, salmon roe, lemon aioli

BEEF BRISKET  

Slow cooked wagyu brisket, smokey mustard gravy

TURKEY


Roasted free range turkey breast, cafe de Paris butter

CHICKEN  

Achiote rubbed young chickens, pipperade, fried bitter greens

LAMB SHOULDER  

Salt baked lamb shoulder, garlic and rosemary, chimichurri















PORK BELLY  

Baked brined pork belly, chilli jam

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




DESSERT BANQUET

MINIMUM 20

PRICE PER PERSON **\$17.00**

Dessert to be set up as one sharing table allowing the guests to try a few different options:

ASSORTED SELECTION OF THE FOLLOWING:

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

• PLATTER BOXES



PLOUGHMANS PICNIC BOX
\$135 - SERVES 10

A traditional ploughman's style platter of roast beef, smoked chicken, roast ham alongside aged cheddar, boiled eggs, pickles and freshly baked bread.



SPANISH TAPAS BOX
\$135 - SERVES 10

Box includes a selection of cheese filled piquillo peppers, rice balls, chorizo, crispy prawns, three dips, beef pinchos, frittata, jamon, manchego cheese, olives, baked bread and crackers.



ITALIAN SELECTION BOX
\$135 - SERVES 10

Selection of cured meats, salami sticks, grilled chorizo, three dips, local cheeses, fruit, chargrilled vegetables, olives, pickles, baked bread and crackers.



MIDDLE EASTERN PLATTER
\$135 - SERVES 10

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



PREMIUM CHEESE SELECTION
\$110 - SERVES 10

A selection of local cheeses and artisanal cheeses. Served alongside chutneys, quince paste, dried fruits, fruit loaf and grapes.



VEGETABLE GARDEN BOX
\$85 - SERVES 10

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



SUSHI BOX (48 PCS)
\$129

Assorted selection of salmon, chicken and vegetable nori, maki and nigiri pieces, with pickled ginger, soy and wasabi.



FRESH SEASONAL FRUIT PLATTER
\$95 - SERVES 15

Seasonal fruits arranged in a creative platter.



• PLATTER BOXES



SAVOURY PASTRY BOX
\$100

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



SANDWICH BOX
\$99

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



ROLLS BOX
\$110

Selection of 20 assorted mini rolls with chef selection of fillings.



WRAP BOX
\$95

20 assorted mini soft tortilla wraps.



COOKIE AND SLICES BOX
\$89

20 assorted cookies and slices straight from the Fabulous kitchen.



COOKIE BOX
\$85

24 assorted cookies.



SWEET TREAT BOX
\$110

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

COLD CANAPE BOXES

HANDCRAFTED CANAPES DELIVERED TO YOU GARNISHED AND READY TO SERVE



PRAWN SANDO
\$105

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



LEMON ZAATAR CHOOK
\$105

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



BEEF BRESAOLA
\$115

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



PILLOW SANDWICH
\$99

Chicken pillow sandwiches
(24 pieces)



LAMB FILLET CROSTINI
\$120

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



BRUSCHETTA
\$105

3 varieties of chef selection
bruschetta (30 pieces)



PEKING DUCK PANCAKES
\$129

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



CORN FRITTERS
\$99

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



CURED SALMON
\$115

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



HOT CANAPE BOXES

HANDCRAFTED CANAPES DELIVERED HOT AND READY TO SERVE



**GRASS FED BEEF
SAUSAGE ROLLS**
\$99
(24 pieces)



ARANCINI BOX
\$99
Box of seasonal arancini
with dipping sauce (24 pieces)



TARTS BOX
\$99
Caramelised red onion and
cheddar tarts (24 pieces)



BEEF PIES BOX
\$99
Mini cocktail beef pies
(24 pieces)



KARAAGE CHICKEN BOX
\$99
Karaage chicken, kewpie mayo
(24 pieces)



CHICKEN EMPANADA BOX
\$99
Chicken and corn empanadas
(24 pieces)



MARGARITA PIZZA BOX
\$99
Margarita and pesto pizzette
(24 pieces)



CROQUETTES BOX
\$99
Mac & cheese croquettes,
harissa aioli (24 pieces)



GYOZA BOX
\$99
Pork and chive dumplings
(24 pieces)

•HOT CANAPE BOXES

HANDCRAFTED CANAPES DELIVERED HOT AND READY TO SERVE



CORN EMPANADA BOX
\$99

Charred corn piquillo pepper
empanadas (24 pieces)



PRAWN TOAST PLATTER
\$99

Crispy savoury prawn toast
(24 pieces)



SQUID BOX
\$99

Salt and pepper calamari
(72 pieces)



SAMOSA BOX
\$99

Potato and pea samosa
(24 pieces)



SPINACH ROLLS
\$99

Spinach and ricotta cocktail rolls
(24 pieces)







SPRING ROLLS BOX
\$99

Tom yum prawn spring rolls
(24 pieces)



HOT BITES

MINIMUM 20

- Chickpea and spinach pakora, cucumber yoghurt  \$5.50
- Satay chicken skewers, peanut sambal  \$5.50
- Wagyu cheeseburger slider, SBR BBQ sauce, pickled ranch mayo \$8.90
- Glazed pork belly bun, fried onion, pickles, chipotle sauce \$8.90
- Spicy fried corn slider, halloumi, harrisa mayo, piquillo pepper  \$8.90
- Beef rendang pastry rolls \$5.50
- Lamb kofta skewer, tzatziki  \$5.50

DESSERT BITES

MINIMUM 20

- Apple pie  \$5.50
- Banana fritter  \$5.50
- Churros  \$5.50



STEAMED DUMPLINGS

ALL PLATTERS 25 PIECES WITH BLACK VINEGAR, SOY SAUCE, CRISPY CHILLI OIL

- Pork chive wonton \$59.00
- Prawn ginger dumpling \$59.00
- Chicken shao mai \$59.00
- Green vegetable dumpling  \$59.00
- Wagyu beef gyoza \$59.00

RICE PAPER ROLLS

MINIMUM 20 | ALL VARIETIES 65G

- Coconut chicken   \$5.75
- Miso chicken & Thai basil   \$5.75
- Bulgogi beef   \$5.75
- Teriyaki beef   \$5.75
- Prawn and coriander \$5.75
- Scallop & pickled veg  \$5.75
- Tom yum tofu     \$5.75
- Enoki mushroom & vegetable     \$5.75

VEGAN CANAPES

ALL PLATTERS 12 PIECES

- Sweet potato and spinach croquettes     \$65.00
- Potato and pea samosa    \$65.00
- Truffled mushroom & pickled artichoke crostini    \$65.00
- Tofu and shitake spring rolls    \$65.00
- Vegan tofu nigiri     \$65.00
- Moroccan corn and black bean Empanada    \$65.00
- Pumpkin arancini     \$65.00
- Mushroom duxelle pastry rolls    \$65.00



FUNCTIONS[🎅] MENU

Our staff can take care of all of your food and beverage requirements. Leave everything to our chefs, front of house supervisors, waiters and bartenders.



CHRISTMAS BANQUET

PRICE PER PERSON | MINIMUM 20

| | | |
|-----------|-------|---------|
| 2 OPTIONS | | \$52.50 |
| 3 OPTIONS | | \$57.50 |
| 4 OPTIONS | | \$60.00 |

Protein Choices:

TASMANIAN SALMON 

Poached Tasmanian salmon fillet, pickled cucumber, salmon roe, lemon aioli

BEEF BRISKET  



Slow cooked wagyu brisket, smokey mustard gravy

TURKEY

Roasted free range turkey breast, cafe de Paris butter

CHICKEN  

Achiote rubbed young chickens, pipperade, fried bitter greens

LAMB SHOULDER  

Salt baked lamb shoulder, garlic and rosemary, chimichurri















PORK BELLY  

Baked brined pork belly, chilli jam

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

FAB FESTIVE BBQ

MINIMUM 30

PRICE PER PERSON

| | |
|-----------------|---------|
| 2 OPTIONS | \$49.00 |
| 3 OPTIONS | \$62.50 |
| 4 OPTIONS | \$68.50 |

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:

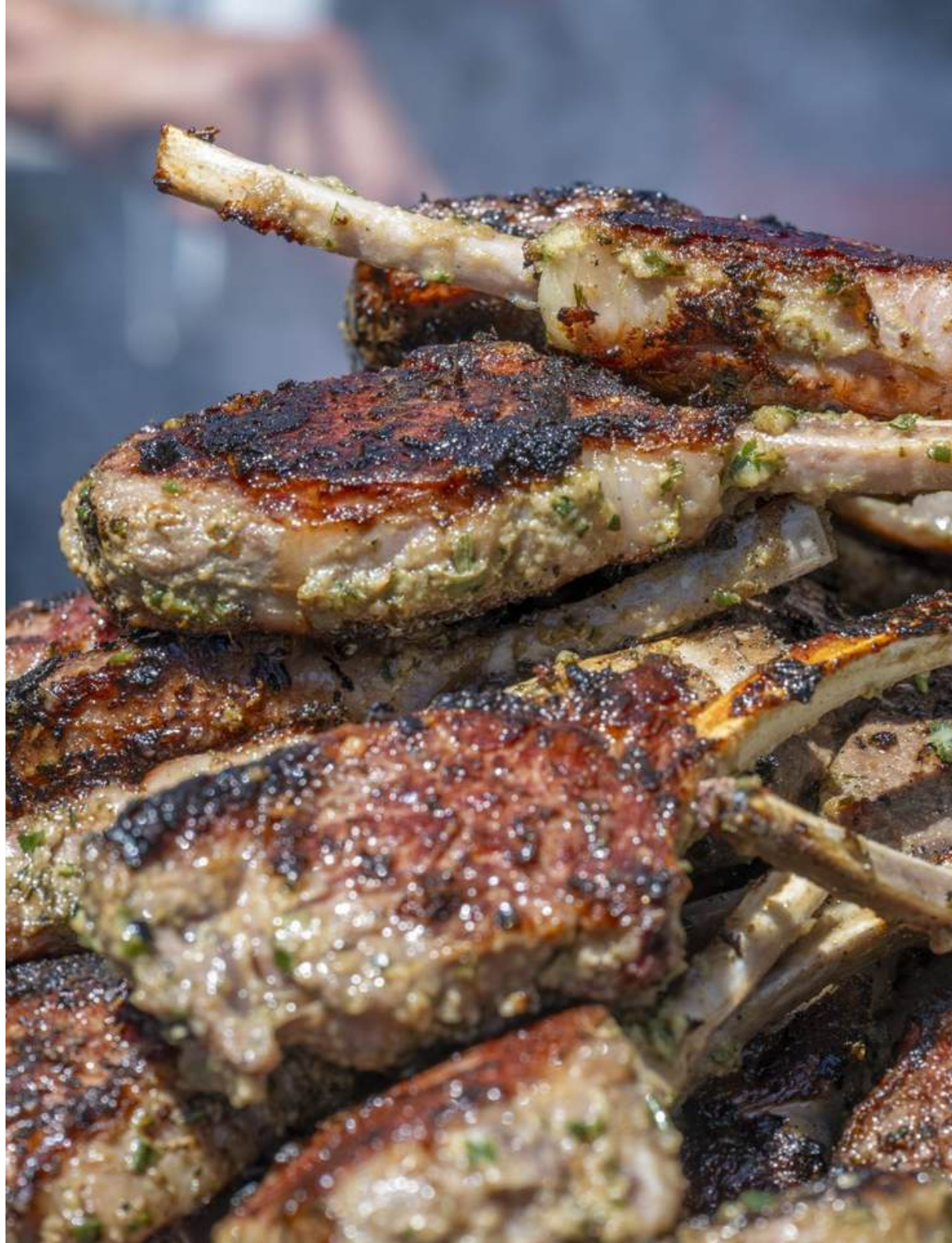
- Chargrilled vegetable and tofu brochettes, chimichurri
- Vegan burgers, sriracha mayo
- Vegan sausages, caramelised onion
- BBQ spiced cauliflower steaks, miso ranch dressing

(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

PRICE PER PIECE \$8.00

- 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 PIECE \$9.00

- 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



• ANTIPASTO GRAZING BOARD

| | |
|---------------------------|---------------|
| MINI (UP TO 40 PAX) | \$650 |
| 2 M (60-80 PAX) | \$1650 |
| 3 M (80-100 PAX) | \$2050 |
| 4 M (100-150 PAX) | \$2600 |

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






• FAB DESSERT BOARD •

| | | |
|------------------|-------|--------|
| 1 M (40-70 PAX) | | \$900 |
| 2 M (70-100 PAX) | | \$1650 |
| 3 M (100+) | | \$2200 |

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.

• FAB FRUIT BOARD

| | |
|------------------------|---------------|
| MINI (40-50 PAX) | \$375 |
| 2 M (80-100 PAX) | \$1050 |
| 3 M (100+) | \$1600 |

This fruit grazing board is a perfect accompaniment to most any menu during your event.

The fruit is all freshly and seasonally sourced and styled by our chef.

A VARIETY OF FRUITS BELOW:

- Watermelon
- Pineapple
- Cantaloupe
- Honeydew
- Grapes
- Strawberries
- Kiwi
- Seasonal berries
- Whole fruit

Garnished with various edible flowers and styled with wooden boards, risers and rustic props.





• FAB CHEESE BOARD

| | |
|---------------------------|---------------|
| MINI (UP TO 40 PAX) | \$650 |
| 2 M (50-80 PAX) | \$1650 |

Fancy a cheese-only board? We have you covered. Our board has something for all cheese lovers with a great range of local and international cheeses.

INCLUDES:

- Various mixed local and imported premium cheeses of hard, blue, soft and wash rind.
- Quiche
- Dried and fresh fruits
- Lavosh
- Fruit and nut bread honey comb

Displayed and styled on wooden board with greenery for your enjoyment.



• FESTIVE SMALL BITES

MINIMUM 20

| | |
|-------------------------|---------|
| 4 pcs per person | \$19.00 |
| 6 pcs per person | \$29.00 |
| 8 pcs per person | \$39.00 |
| 10 pcs per person | \$47.00 |
| 12 pcs per person | \$52.00 |

HOT SMALL BITES

LAND

Lamb fillet mignon, black truffle mayo 
Grass fed beef sausage roll
BBQ duck spring rolls, hoisin sauce
Grass feed beef pies
Lemongrass & ginger pork stick, coriander & lime dressing
Chicken and shiitake wontons, sweet chilli
Chorizo & manchego empanadas
Chicken san choy bao spring roll
Lamb kofta skewers, tzatziki 

OCEAN






Sesame prawn toast, wasabi mayo
BBQ scallop, taramasalata, chorizo
Tom yum prawn twisters, sweet chilli
Chilli salted calamari, lemon aioli
Salt cod croquettes, chipotle mayo
Crumbed whiting goujons, tartare sauce
New England crab cake, old bay saffron aioli

GARDEN





Spinach and onion pakoras, raita
Caramelised onion and cheddar tarts
Molten cheese and tomato risotto, jalapeno poppers
Provolone, sugo and basil mini pizzette (contains pine nuts)
Mac and cheese croquettes, smoked paprika aioli
Mixed arancini
Hara bhara kabab, paneer cheese, tomato kasundi

COLD SMALL BITES



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, arugula
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










• BIGGER BITES

MINIMUM 20

PER PIECE

\$8.90





















- Wagyu cheeseburger, dill cucumber, SBR sauce, pickled ranch mayo
- Ruben jaffal, smoked beef, Gruyere, sauerkraut, mustard
- BBQ pork banh mi, pickled vegetables, spring onion, hoisin kewpie
- Fried chicken karaage gua bao with chilli pickled slaw, hoisin kewpie 
- Southern fried crispy prawn taco, guacamole, pico de gallo, lime crema
- Lamb kofta lettuce wrap, smoked eggplant, green sambal yoghurt 
- Spicy fried corn slider, halloumi, harissa mayo, piquillio pepper 
- Spiced tofu and shiitake steamed bao  
- Chilli bean, quesadilla, guac and jalapeno vegan coyo  

• BOWLS

MINIMUM 20

PER PIECE

\$14.00

- Mapo tofu, Sichuan beef, special fried rice  
- Smokey 12 hour wagyu brisket, baked mac and three 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, gochujang sauce
- Chicken jungle curry, snake beans, baby corn, Thai basil, pandan rice  
- Sticky pork belly, tamarind caramel, pickled Asian slaw, fragrant herbs, chilli jam  
- Beer battered flathead fillet, chips, tartar 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 shiitake 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  





• DRINKS MENU

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 packages below include all bar equipment, glassware, drinks tubs, ice buckets and ice.
Bartender is additional.**





CLASSIC PACKAGE

MINIMUM 50 | PRICE PER GUEST

| | |
|-----------------------|---------|
| 2 HOURS | \$32.50 |
| 3 HOURS | \$40.00 |
| Additional Hour | \$14.00 |

BEER

- Peroni Nastro Azzurro
- 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

**Add on Heaps Normal 0% Beer for \$10pp
or Naked Life Mocktails for \$14.50pp*

COCKTAILS AND SPIRITS AVAILABLE ON REQUEST

PREMIUM PACKAGE

MINIMUM 50 | PRICE PER GUEST

| | |
|-----------------------|---------|
| 2 HOURS | \$42.50 |
| 3 HOURS | \$52.50 |
| Additional Hour | \$17.00 |

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

- Paulett 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 pp*

• BOUTIQUE PACKAGE

MINIMUM 50 | PRICE PER GUEST

| | |
|-----------------------|---------|
| 2 HOURS | \$62.50 |
| 3 HOURS | \$72.50 |
| Additional Hour | \$23.00 |

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)

COCKTAILS AND SPIRITS AVAILABLE ON REQUEST







CALL US FOR A QUOTE!

1300 850 720



info@fabulouscatering.com.au



fabulouscatering.com.au

