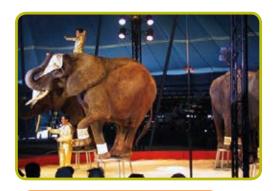




Fabulous Catering Occasion Menu 2013

Circus Theme Menu

- Mini hot dogs
- Curly fries
- Corn on the cob
- Mini Circus Hamburger
- Mini Nachos
- Popcorn served in white boxes
- Potato wedges with sour cream served in cones
- Jam donuts
- Toffee Apples



\$27.50 per guest
Minimum of 30 guests

USA Cocktail Menu

- Mini Hamburgers
- USA Fries
- Mini Pepperoni Pizza
- Buffalo wings
- Mini Hot Dog
- Onion Rings
- Mini Meatball Sub
- Peanut Butter & Jelly fingers
- Mini Apple Pie w/ cream



\$27.50 per guest
Minimum of 30 guests

Mexican Cocktail Party

- Mini Tacos
- Mexican seasoned chicken skewers
- Fajita seasoned steak bites on skewers
- Mini Nachos with Guacamole
- Stuffed peppers
- Crostini's w/a variety of toppings
- Mini Enchilada
- Vegetable and Feta Empanada
- Mini Chilli Con Carne
- Mini Paella

\$32.50 per guest Minimum of 30 guests

Any dietary requirements can be accomodated

Asian Yum Cha Cocktail

A great selection of fried, steamed, and fresh Asian yum cha classics!

- Spring Rolls
- Chicken Dumplings
- Steamed Pork and Prawn Shu Mai (Dim Sum)
- San Choi Boi
- Duck and Plum dumpings
- Hokkien Noodles
- Vietnamese Rice Paper rolls
- Sushi Nori Rolls
- Peking Duck Pancakes
- Thai Beef salad served in individual cucumber cups



\$25.90 per guest Minimum of 30 guests

French Cocktail Party

- Smoked Ocean Trout On Chive Blini's, Cream Cheese, Chives & Fresh Chervil (C)
- Chicken Liver Terrine, Thyme, Cornichons & Crisp Croutons (C)
- Salted Cod Brandade (C)
- Charcuterie Hams & Fresh pickled Asparagus, Hollandaise Sauce (C)
- Mushroom Veloute Shot (H)
- Deep Fried Triple Cream Brie Croquette (H)
- Baked Filled Brioche W Confit Duck (H)
- Baked Fish Mousse, Crisp Tart
- Pumpkin, Goats Cheese, Sage Brioche
- Mini French Baguettes
- Savoury Croissant
- Ham Off the Bone, Jarlsburg Cheese and Fresh Roma Tomato.
- Jarlsburg Cheese and Fresh Roma Tomato (Vegetarian)
- Cocktail Petite Fours Variety (Sweet)

Any dietary requirements can be accomodated



\$52.50 per guest
Minimum of 30 guests

Australia Day BBQ Package

The Great Australian BBQ Package!

- Beef Burgers served with lettuce, tomato, cheese, and fresh bread rolls available at buffet
- Vegetarian Burgers served with lettuce, tomato, cheese, and fresh bread rolls available at buffet
- Premium thick beef sausages
- Satay chicken kebabs
- Fresh bread rolls and butter at buffet

Selection of 3 salads

- Coleslaw
- Potato Salad
- Garden Salad





\$26.00 per guest

Minimum of 30 guests



Finish with a Dessert of:

- Mini Pavlova's served with fresh cream and seasonal berries
- Anzac Biscuit and Lamington platters

Choose to have this function delivered to you hot or have staff involved. Charges additional.

Australia Day Finger Food Package

Includes 9 pieces of finger food per guest!

- Mini Beef Pies with tomato relish
- Sausage Rolls with a honey mustard
- Hot Dogs with tomato sauce
- Vegemite Sandwich Triangles
- Mini Hamburgers
- Quiche varieties vegetarian
- Mini Pavlova with fresh fruits
- ANZAC Biscuits
- Lamingtons

\$17.50 per guest
Minimum of 30 guests

Choose to have this menu delivered to you hot, or with staff to suit. Charges are additional.



Ribbon sandwiches

- Smoked salmon, cream cheese & capers
- Egg, mayo & semidried tomato
- Poached chicken & pesto mayo
- Cucumber and lemon mayo

Cocktail quiche selection

spinach, tomato and onion, egg and bacon, and asparagus

Petite Four selection

- Mini Lemon Meringue
- Terimisu Slice
- Mini Sticky Date Pudding
 Macroon tarts
- Chocolate Fudge Slice
- Citrus Tart



\$24.50 per guest Minimum of 30 guests

Scones

Freshly made scones, served with fresh wipped cream and a variety of wholesome jams

Strawberry and Marshmallow skewers

With chocolate dipping sauce

Thanksgiving Buffet Dinner Menu

The Ultimate American Thanksgiving Catering

MAIN:

Roast Turkey - Served with Sides of gravy & Cranberry Sauce

America's traditional Thanksgiving turkey dinner meat

Baby Carrots

Tender baby carrots cooked in butter

Garlic Beans

Whole green beans, slowly cooked in butter and garlic

Corn on the Cob **Sweet Potato** Roast Potatoes with garlic butter

DESSERT:

Pumpkin pie w/cream - (traditional North American sweet dessert)

Staff included to cook, prepare, platter, present, cleanup and manage your function, includes crockery and silverware.



21st Birthday - Gourmet

For something a bit more special. This menu will be great for the family and friends! Some from our gourmet range and some options from our standard range.

12 items per guest.

- Beef Pies
- Spinach and Ricotta Cheese Rolls
- Calamari
- Spring Rolls
- Miniature Hamburgers
- Individual Fish and Chips
- Beef Dim Sims
- Prawn Toast
- Satay Chicken Skewers
- Traditional Bruschetta
- Turkish Bread with trio of dips
- Peppered Beef Mignon



\$24.90 per guest Minimum of 30 guests

\$16.90 per guest

Minimum of 30 guests

21st Birthday - Standard

Gourmet Burgandy Beef Pies

(Our classic flakey pastry, with premium beef, served with Tomato Relish)

Vegetable Spring Rolls

(Crispy filo pastry with asian vegetables, served with a sweet chili sauce)

Beef Cocktail Dim Sims

(Dim sim, with beef and Asian vegetables, served with a soy sauce)

Vegetable Samousa

(Made to traditional Indian recipe, with curry style vegetables)

Miniature Pizzas

(Freshly prepared dough, House Special, Hawaiian, and Vegetarian)

Chicken Breast Fillet Bites

(Ccoated with a light tempura style coating, served with Honey Mustard)

Flame Grilled Beef Meatballs

(Premium mince and italian herbs, served with a bbg sauce)

Cocktail Sized Nori Sushi Rolls

(A variety of cocktain nori rolls, served with wasabi, ginger, and soy sauce)

Crumbed Calmari

(Fresh calmari, lightly coated in breadcrumbs, served with a light aioili)

Vol Au Vents

(Spinach and Ricotta, Chicken & Mushroom, Ricotta & Bacon)

Melbourne 1300 850 720 Sydney 1300 735 020 Perth 1300 837 750 Brisbane 1300 526 020 Adelaide 1300 855 251

Engagement Menu

12 Pieces of our fingerfood, both gourmet and standard to fit into your function and budget!

- Petite Chicken Pie
- Risotto Balls
- Spinach and Ricotta Cheese Rolls
- Peking Duck Pancakes
- Miniature Hamburgers
- Individual Fish and Chips
- Beef Dim Sims
- Cocktail Sized Nori Sushi Rolls
- Satay Chicken Skewers
- Traditional Bruschetta
- Spring Rolls
- Peppered Beef Mignon



\$29.90 per guest
Minimum of 30 guests

Footy Final BBQ

Our hot delivery BBQ offers our standard BBQ but delivered to you ready to serve to your guests!

- Beef Burgers served with lettuce, tomato, cheese, and fresh bread rolls available at buffet
- Vegetarian Burgers served with lettuce, tomato, cheese, and fresh bread rolls available at buffet
- Premium thick beef sausages
- Satay chicken kebabs
- Fresh bread rolls and butter at buffet

Selection of 3 salads

- Coleslaw
- Potato Salad
- Greek Salad



\$19.50 per guest
Minimum of 30 guests

Footy Final Finger Food

This price is for the foods to be delivered to you hot and ready to serve! All inclusive.

Otherwise, we can alter this menu to ensure that it is fully catered for your guests.

- Beef Burgundy Pies
- Sausage Rolls
- Miniature Hot Dogs
- Flame Grilled Meatballs
- Spinach and Ricotta Cheeese Pastizzi
- Dim Sims
- Spring Rolls
- Vegetable Samosa
- Miniature Pizza
- Sushi Roll



\$15.90 per guest Minimum of 30 guests

Grand Final Breakfast Menu

Buffet Menu

- Crispy short cut Bacon
- Scrambled / Fried Free Range Eggs
- Chipolata Sausages
- Mushrooms
- Hash Browns
- Grilled Tomato
- Spinach
- Toasted thick cut bread variety (including Raisin)
- Cereal variety
- Breakfast Muffin variety
- Danish Variety
- Yoghurt and Musli Cups
- Fruit Skewers

Includes

- Unlimited Coffee and Tea
- Juice and Water



\$24.95 per guest
Minimum of 30 guests

Grand Final - Corporate Celebrations

Your office will be kicking goals all day after enjoying our Aussie Rules

inspired menu!

Miniature Hot Dogs

(Miniature hot dogs, in crusty fresh bread rolls, served with either tomato relish or American mustard)

Burgundy Beef Pies

(Our classic flaky pastry, with premium beef, served with Tomato Relish)

Shepard's Pies

(Same great beef pie as our beef burgundy pies, with a mashed potato topping, garnished with parsley)

Sausage Rolls

(Flaky pastry, with premium sausage mince, onion, and subtle herbs, served with a tomato relish)

Miniature Hamburgers

(Premium melted cheddar, on a wholesome meat pattie, served with a rich tomato relish, a caramelized onion)

Miniature Pizzas

(Freshly prepared dough, House Special, Hawaiian, and Vegetarian)

Wraps Platter

- Chicken Breast, Basil Pesto, Light Cream Cheese and Avocado
- Tuna, Mayonaise, Onion, Carrot, Cucumber and Alphalpha
- Roast Beef, Wholegrain Mustard, Iceburg Lettuce and Semi Sundried Tomato
- Ham off the Bone, Fresh Roma Tomato, Basil Pesto and Iceburg Lettuce
- Carrot, Cheddar Cheese, Mayonaise, Iceburg Lettuce, Semi Sundried Tomato

Seasonal Fruit Platter

Including Oranges cut into quaters - just like the coach gave you at half-time

Seasonal fruits, arranged in a creative platter. Watermelon, kiwi fruit, strawberries, grapes, canteloupe, pineapple all presented on a platter.

Includes a copy of the 2013 AFL Grand Final Record (Magazine) to help the office study the form.

Coloured Serviettes of the two participating teams

\$18.90 per guest
Minimum of 30 guests

Standard Childrens Menu

This menu has been put together especially with children in mind! Ages approx Ages approx 5-12 - 8 Pieces per guest

- Chicken Breast Fillet Bites
- Meatballs
- Sausage Rolls
- Miniature Pizzas
- Beef Pies
- Beef Dim Sims
- Crumbed Calmari
- Vegetable Spring Rolls



\$10.90 per guest

Gourmet Childrens Menu

9 pieces per guest, offering a great selection of gourmet canapes for the children.

- Chocolate Crackles
- Individual buckets of chips
- Fairy Bread
- Smarty Cookies
- Chicken Balls
- Sausage Rolls
- Miniature Pizzas
- Miniature Hamburgers
- Miniature Hot Dogs





\$19.50 per guest Minimum of 30 guests

Premium Tea and Coffee Station

Full setup included

- Instant Coffee Nescafe 43 OR
- Tea Bags Lipton Black Tea
- Sugar Sachets
- Full Cream and Low Fat Milk
- Premium Cardboard Cups
- Stiring Sticks



\$2.95 p/h covers ample supplies for your guests.

Upgrade to Gourmet!

- Percolated Coffexx Coffee
- Gourmet Lipton Tea varieties

ADD ONLY \$1.00 per guest



Unlimited Soft Drink Cans

For Functions.

Coke, Diet Coke, Lift, Sprite, Water Unlimited consumption for 3 hours

ADD ONLY \$3.95 per guest

Sprife Sprife

Individual Pricing

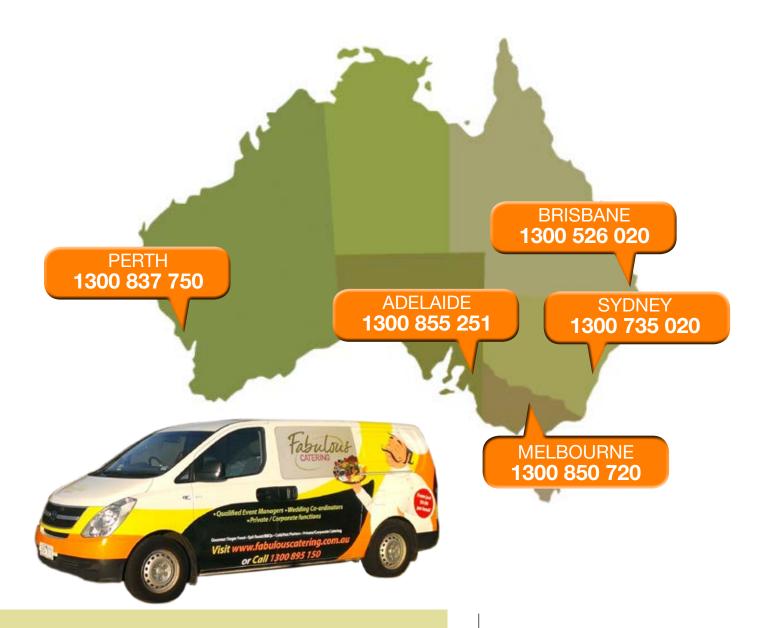
To offer you the highest quality, we only stock Coca Cola products. Coke, Diet Coke, Lift (Lemon Squash), and Sprite (Lemonade)

- 2 litre Soft Drink Varieties \$7.00
- 1.25 litre Soft Drink Varieties \$5.00
- Fresh Juice 2 litre Varieties \$7.00 (Apple, Orange, Apple/Blackcurrant)
- Water 1.25 litre \$6.00
- Cans of Soft Drink \$2.50 (Coke, Lift, Sprite, Diet Coke)
- Water 300ml \$1.90
- Schweppes Premium Mixers \$3.50
 (Lemon Lime Bitters, Agrum, Blood Orange, White Grape and Passionfruit)

All the above product arrive cold.



Disposable Glassware \$7.50 per pack of 20



Staffing Costs



Supervisor/Chef \$48 p/h

Waiter/Assistant \$42 p/h

Bar Staff \$42 p/h Call us to book your function on

1300 850 720

Visit us online at www.fabulouscatering.com.au



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