









Spring Racing Picnic Box

Ribbon Sandwiches (4 per guest)

- Smoked Salmon, Cream Cheese & Capers
- Avocado & Sliced Turkey
- Egg, Mayo and Semidried Tomatoes
- Chicken & Pesto Mayo

Finger Foods

- Buckwheat Blini with a variety of chef's toppings
- Bruschetta with a cream Avocado
- White Anchovy and Beetroot curd
- Tandoori Chicken Bites
- Mediterranean Lamb rump and Harissa Sauce
- Atlantic Smoked Salmon & Camembert Savoury Boats
- Caramelized Onion and Goats Cheese Tartlet
- Peking Duck Pancakes





Antipasto Platters

Includes Kabana, Sopressa Salami, Semi Sundried Tomatoes, Kalamata Olives, Marinated Feta Cheese, Tasmania Double Brie, Swiss Mondella & Spicy Capsicum dip.

Turkish Bread Platters

Warm Turkish bread strips served with spicy capsicum, hummus and avocado dips.

Cocktail Quiches (2 per guest)

Spinach, Tomato & Onion, Egg & Bacon and Asparagus

Petite Four Selection

- Mini Lemon Meringue
- Tiramisu Slice
- Mini Sticky Date Pudding
- Chocolate Fudge Slice
- Citrus Tart
- Macaroon Tart

Cheese and Dips Platter

Platter of mixed Cheeses and dips, served on a bed of Lettuce and ample amount of Tasmania Double Brie, Gorgonzola Blue Vein, Swiss Mondella, Vintage Cheddar and Spicy Capsicum Dip.

\$39.00 per guest





Spring Racing Stand Up BBQ

This package requires chefs and waiters depending on the amount of guests attending your function.

Add on cocktails from our partner, Liquid Infusion, for the ultimate day at the track!

- Beef Chipolata Sausages with caramelized Onion jam
- Frenched Lamb Cutlets with Garlic & Rosemary
- Scallops on Chorizo slices
- South Australian Prawns with Garlic & Olive Oil
- Grilled Chicken Skewers with a Lime & Chilli Marinade
- Mini Hamburgers with Gruyre Cheese, Tomato & Lettuce
- Shashlik of Beef, Capsicum, Cherry Tomato and Mushrooms
- Finger Food Greek Salads
- Finger Food Caesar Salads
- Prosciuto, Boccocini and Cherry Tomato Skewers





\$45.00 per guest MINIMUM 30 GUESTS



MAKYBE DIVA Race Day Picnic

Delivered to your house or Flemington/Caulfield Race Course. Delivered in race day boxes so you are able to enjoy the races while the food is kept fresh. All platters are a per head arrangement, worked out to have ample foods to last the day/event.

- Variety of wraps, sandwiches (range of race day fillings)
- Cold Quiche Platter
- Antipasto Platter
- Sushi Platter
- Premium Dessert Platter with cream filled eclairs, profiteroles, muffins and slices
- Fruit Kebabs with Yoghurt dip











Black Caviar's Gourmet BBQ

Staff included to cook, prepare, platter, present, clean up and manage your function.

Appetiser

- Chicken Pate nestled on a croûton garnish with Black Caviar
- Sushi & Vietnamese Rice Paper Rolls
- Peking Duck Pancakes
- Cheese Antipasto and Dips Platter

BBQ

- South Australian Prawns with Garlic & Olive Oil
- Honey Soy Chicken Wings
- Succulent Lamb Cutlets
- Satay Chicken Kebabs
- Thick Cut Porterhouse Steaks
- Beef Skewers
- Vegetable Skewers with a variety of garden fresh vegetables grilled to perfection and served on a skewer

Finish Line

- Fruit Platter
- · Selection of Petite Fours

\$45.00 per guest













Melbourne Cup Breakfast

Start your morning off in style with a breakfast of champions in honour of "the race that stops a nation."

Full staff service included in the price, set up of kitchen facilities, buffet arrangement and service for your guests.

From the Grill

- Crispy Short Cut Bacon
- Herbed Scrambled Eggs
- Potato Roesti
- Confit Tomato
- Homemade Baked Beans

From the Bakery

- Danishes (Cinnamon scrolls, Blueberry Danish & Raspberry Danish)
- Sweet mixed Muffins (Raspberry, Blueberry & Apple Cinnamon)
- Toast with Butter & Jam
- Fruit Toast with Butter & Jam
- Croissants with Jam & Cream or Ham & Tomato
- Pancakes with Maple Syrup & Fruit/Cream
- Frittata

Cereals & Fruits

- Poached Fruit, Muesli & Yoghurt
- Cornflakes
- Rice Bubbles
- Sultana Bran
- Fresh cut seasonal Fruit

Unlimited Tea & Coffee provided

\$39.00 per guest

MINIMUM 30 GUESTS













Platters

Antipasto Standard

The antipasto standard platter is a great platter to start off any function for pre nibbles on arrival. Kabana, Salami, Sundried Tomato, Olives, Feta, Brie, Swiss & Capsicum dip.

\$75.00



Antipasto Premium

A step up from the standard. Kabana, Salami, Sundried Tomato, Olives, Brie, Blue Vein, Mushrooms, Artichoke Hearts, Dolmades, Grilled Capsicum and Mini Filled Peppers.

\$89.00



Cheese & Dips

All our great cheeses on one platter. Gorgonzola, Camembert, Swiss, Mondela and vintage Cheddar, served with crackers and a spicy Capiscum dip.

\$79.00



Roasted Chicken

Succulent Chicken Wings & Legs coated in our special marinade, spit roasted and served cold for your enjoyment anytime.

\$79.00 30 pieces



Chicken Skewers

Our Satay Chicken skewers are presented beautifully and provide a different alternative for your guests. Served with a Satay dipping sauce.

\$79.00 30 pieces



Cold Cut Vegetables

Not only a vegetarian selection, but a healthy choice for your guests. Capsicum, Mushrooms, Cucumber, Celery & Cherry Tomato, with an Avocado dip.

\$65.00



Cold Meats

Cooked, smoked and cured meats, all rolled to present a lovely display, with a Cherry Tomato garnish and Antipasto Sundried Tomato.

\$75.00



Cold Quiche

Our classic fabulous fingerfood quiches, served cold as an appetizer. A mixture of Lorraine, Sundried Tomato, Asparagus and Mushroom style quiches.

\$75.00 30 pieces



Croissants

20 pieces of miniature croissants. Sweet varieties of mixed jams and cream. Savory varieties of Ham and Jarlsberg or Ham off the bone and Tomato.

\$75.00 20 pieces



Cocktail Petite Fours

Miniature Lemon Meringue pies, Passionfruit Lemon tarts, miniature Chocolate tarts and mini Banana cakes. Our petite fours present lovely.

\$89.00 30 pieces



Freshly Baked Danish

Cinnamon swirls, Apricot Danish, Raspberry Danish and Custard Danish, all garnished with an icing dressing.

\$79.00 25 pieces



Gourmet Biscuits

25 handmade Gourmet Biscuits; Chocolate, Macadamia, Anzac Biscuits, Muesli Biscuits, Vienese Eclairs and Yo-yos.

\$65.00 25 pieces





Platters cont...

Desserts Standard

A popular morning tea option. Mixed muffins, slices and cakes, all placed on a decorative platter lined with Banana leaves.

\$75.00 30 pieces



Desserts Premium

A step up from the standard, with Éclairs, Profiteroles, miniature tarts and cakes, slices, muffins and Gourmet Biscuits.

\$79.00 30 pieces



Chocolate Truffles

Truffles of a generous size and mixed varieties of sprinkles, Chocolate Fudge, Macadamia and Lemon Zest.

\$85.00 30 pieces



Freshly Baked Scones

Freshly baked the morning of your function, presented with Double Cream and a variety of seasonal Jams.

\$75.00 20 pieces



Fresh Fruit Platter

Seasonal Fruits, including Watermelon, Grapes, Cantaloupe, Pineapple, Strawberries, Kiwi Fruit and Passionfruit placed on a decorative platter.

\$79.00



Fruit Skewers

Watermelon, Cantaloupe, Kiwi Fruit, Strawberries and Pineapple all placed on a skewer and served with a Natural Yoghurt dipping sauce.

\$89.00 30 pieces



Layered Chips & Dips

Corn Tortilla Crackers, served with a Sour Cream dip, Salsa and Guacamole dip.

\$49.00



Cold King Prawns

Fresh South Australian King Prawns with a Tartar and Seafood dip, all presented in Banana leaves. Skinless and ready to serve.

\$79.00 40 pieces



Sandwich Premium

One of our most popular platters. The premium sandwich is a good option to satisfy all people's tastes. 40 pieces mixed and placed on a decorative platter.

\$85.00 40 pieces



Sandwich Gourmet

A step up from our standard sandwich platter. Involves more exotic varieties such as Roasted Chicken, feta, Roasted Antipasto Vegetables etc.

\$89.00 40 pieces





Platters cont...

Baguettes Premium

Crusty baguette rolls with standard fillings. 30 pieces placed on a decorative platter. A good option for heavier eaters as these are quite substantial.

\$85.00 30 pieces



Baguettes Gourmet

Crusty baguette roll with 6 different varieties of Gourmet filling. 30 pieces placed on a decorative platter. A good option for heavier eaters as these are quite substantial.

\$89.00 30 pieces



Fabulous Selection

Finding it hard to decide? Our Fabulous Selection platter has the best of all three favourites. Baguettes, Wraps and Sandwiches all appear as 40 mixed pieces.

\$85.00 40 pieces



Fabulous Selection Gourmet

Offer your guests ultimate variety. Our Gourmet Fabulous Selection includes 40 varieties of different Wraps, Sandwiches and Baguettes.

\$79.00 40 pieces



Wraps Premium

Soft Tortilla Wraps with standard fillings of Ham, Chicken, Tuna, Egg and Vegetarian options. Each wrap is 4-5" as a piece.

\$85.00 20 pieces



Wraps Gourmet

Soft Tortilla Wraps with Gourmet fillings of Turkey and Cranberry, Smoked Salmon, Thai Green Curry and Vegetarian options.

\$89.00 20 pieces



Miniature Bagel Platter

Freshly baked bagels including, smoked salmon & cream cheese, char roasted vegetables & goats cheese, pastrami, semi dried tomato & wholegrain mustard.

\$79.00 30 pieces



Sushi Platter

A very popular Asian option. Crispy Chicken, Tuna, Californian Hand Rolls, Prawn and Vegetarian options. Served with a Soy dipping sauce.

\$79.00 40 pieces



Seafood Platter

A brilliant mixture of Prawns, Oysters, Mussels and Smoked Trout. All presented with Crackers and fresh Fruits.

\$95.00



Vietnamese Rice Paper

A refreshing and interesting Asian option. Pork, Prawn and Vegetarian (Tofu) options, served with a Hoi Sin and Vietnamese Fish sauce for dipping.

\$89.00 40 pieces





Platters cont...

Turkish Bread

Turkish Flat Bread, served with a trio of dips of Spring Onion, Hummus and Avocado.

\$49.00



Traditional Bruschetta

A rich mixture of fresh vine ripened diced tomato, red onion, marinated in a virgin olive oil and a dash of balsamic vinegar served on a crusty bread.

\$75.00 25 pieces



Macaroon Platter

A platter of 25 freshly made Macaroons in Vanilla, Chocolate, Raspberry, Salted Caramel, Coffee and more.

\$79.00 25 pieces



Atlantic Smoked Salmon & Camembert Boats

A crispy savoury pastry casing boat, filled with a smoked salmon with Tasmanian triple cream Camembert.

\$75.00 25 pieces



Peking Duck Pancakes

Authentic Peking duck recipe, with a hoi sin sauce, cucumber and other Asian vegetables wrapped in a pastry pancake.

\$75.00 25 pieces



Tandoori Chicken Bites

A round of cucumber sliced thickly, topped with a dollop of mint yogurt and pieces of moist tandoori chicken atop.

\$75.00 25 pieces



Gourmet Potato Rosti Fritters

Topped with goats cheese, olives, and basil pesto.

\$75.00 25 pieces



Mixed Blini Platter

Mini savoury pancakes with a variety of toppings, including salmon and Camembert, spicy beef, and roasted vegetables with Danish feta.

\$79.00 30 pieces



Frittata

A creamy potato frittata served cold in fingerfood portions.

\$75.00 25 pieces



Grilled Courgettes

Grilled zucchini discs topped with with half roasted cherry tomato with lemon zest and garlic goats cheese.

\$75.00 25 pieces





Premium Tea & Coffee Station

Full setup included

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

\$2.90 per guest



Upgrade to Premium

- Percolated Coffexx Coffee
- Gourmet Lipton Tea varieties

ADD \$1.00 per guest



Individual Pricing

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

•	2 litre Soft Drink Varieties	\$7.00
•	1.25 Litre Soft Drink Varieties	\$5.00
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•	2 Litre Fresh Juice Varieties	\$7.00
	(Apple Orange, Apple/Blackcurrant)	
•	1.25 Litre Water	\$6.00
•	Cans of Soft Drink	\$2.50
	(Coke, Lift, Spite, Diet Coke)	
•	300ml Water	\$1.90
•	Schweppes Premium Mixers	\$3.50
	(Lemon Lime Bitters, Agrum, Blood Orange, White Grape & Passionfruit)	
•	250 ml Apple Juice	\$2.95
•	250 ml Orange Juice	\$2.95
•	Disposable Glassware	\$7.50
	(Per pack of 20)	



Unlimited Soft Drinks

For Functions

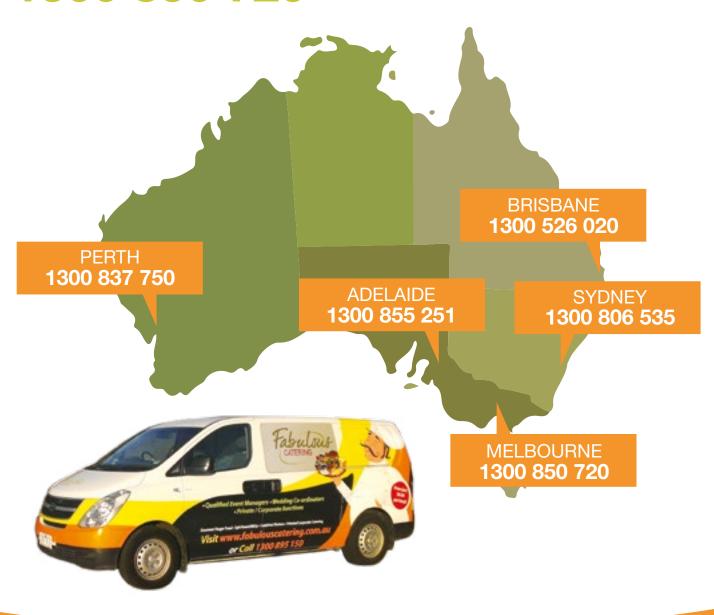
- Coke, Diet Coke, Lift, Sprite, Water
- Unlimited consumption for 3 hours

ADD \$3.95 per guest





Call us to book your function on 1300 850 720



Staffing Costs

Staff hire is charged at the following rates (unless included in your package)

Supervisor/Chef \$48 p/h

Waiter/Assistant \$45 p/h

Bar Staff \$45 p/h

Contact Us

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