

Fabulous

CATERING



Christmas

MENU 2015

www.fabulouscatering.com.au

Christmas *Sit Down*

Full Catering service, including staff to set up, buffet tables, linen for buffet and equipment to cook and serve your guests.

Finger Food on Arrival

- Pumpkin and Potato Pie
- Christmas dip with Turkish Bread & Crackers
- Prosciutto & Melon Skewers
- Gazpacho Shots
- Stuffed Mushrooms with Blue Cheese, Bacon & Shallots



Mains

- Roast Turkey
- Honey Glazed Roast Ham
- Roast Beef
- Roast Chicken



Served with Sides

- | | | |
|---|-----------|---|
| <ul style="list-style-type: none"> • Greek Salad • Garden Salad • Potato Salad • Coleslaw | OR | <ul style="list-style-type: none"> • Roast Pumpkin • Potato • Carrot • Garlic Bread |
|---|-----------|---|



Desserts

- Pavlova with fresh Summer Fruits
- Fruit Salad
- Mini Plum Pudding with Crème Anglaise



\$37.00 *per guest*
MINIMUM OF 50 GUESTS



**INCLUDES
ALL STAFF**



DINING SET UPGRADE
Just \$2.95 per guest



Christmas Finger Food *Gourmet*

12 pieces of gourmet finger food per guest or choose your own selection from our extensive range!

Miniature Hamburgers

Premium melted Cheddar on a wholesome Meat Pattie, served with a rich Tomato Relish, a Caramelized Onion and Lettuce.

Warm Bruschetta (v)

A mixture of fresh vine ripened Tomato, Red Onion marinated in a virgin Olive Oil and a dash of Balsamic Vinegar, served on a crusty roll.

Vietnamese Rice Paper Roll

A Vietnamese classic. Served with a variety of fillings including Pork, Vegetable and Prawn.

Cold Cocktail Prawns

A sensational platter of market fresh Prawns served with a cocktail dipping sauce.

Gourmet Aranchini Balls

Italian Risotto Aranchini balls with Cheese, Sundried Tomato, Basil Pesto and Bacon.

Grilled & Glazed Prawn Skewers

Market fresh Prawns placed on skewers and served with a Honey Soy Glaze.

Salt and Chilli Squid Tentacles

Crispy Squid Tentacles with Salt and Chilli Batter.

Tandoori Chicken Bites

A round of Cucumber sliced thickly, topped with a dollop of Mint Yoghurt and pieces of moist Tandoori Chicken.

Atlantic Smoked Salmon & Camembert Savoury Boats

A crispy savoury pastry casing boat filled with Smoked Salmon & Tasmanian triple cream Camembert.

Sweet Potato & Cashew Empanada

The same as our other famous Empanada, but this time with a more subtle, sweet taste from the Potatoes and Cashew Nuts combined.

Cocktail Sushi Nori Rolls

Served as a variety of flavours including but not limited to California rolls, Crispy Chicken, Smoked Salmon, Tuna, Vegetarian and Avocado.

Peking Duck Pancakes

Authentic Peking Duck recipe with a Hoi Sin sauce, Cucumber and vegetables wrapped in a pastry pancake.

\$45.00 *per guest*
MINIMUM OF 50 GUESTS



**INCLUDES
ALL STAFF**



DINING SET UPGRADE
Just \$2.95 per guest

Christmas Finger Food *Standard*

Petite Gourmet Burgundy Beef Pies

Our classic Flaky Pastry, with premium Beef, served with Tomato Relish.

Vegetable Spring Rolls

Crispy Filo Pastry with Asian Vegetables, served with a Sweet Chilli sauce.

Beef Cocktail Dim Sims

Dim Sim, with Beef and Asian Vegetables, served with Soy sauce.

Vegetable Samosa

Made to a traditional Indian recipe, with Curry style Vegetables.

Miniature Pizzas

Freshly prepared dough, House Special, Hawaiian and Vegetarian.

Chicken Breast Fillet Bites

Coated with a light tempura style coating, served with Honey Mustard.

Flame Grilled Beef Meatballs

Premium Mince and Italian Herbs, with BBQ sauce.

Sesame Prawn Toast

An Asian classic! Served with a Sweet Chilli sauce.

Cocktail Sized Nori Sushi Rolls

A variety of cocktail nori rolls, served with Wasabi, Ginger and Soy sauces.

Crumbled Calamari

Fresh Calamari, lightly coated in breadcrumbs, served with a light aioli.

Vol Au Vents

Spinach and Ricotta, Chicken and Mushroom, Ricotta and Bacon.

Frittata

A variety of gourmet fillings within. A classic savoury dish.

Quiche

Tomato and Onion, Spinach, Asparagus, Lorraine (Egg & Bacon).

Spinach and Ricotta Cheese Rolls

A perfect vegetarian option. Pastry rolls with Spinach and Ricotta Cheese.

Prawn Skewers

Marinated with Honey and Rosemary and grilled to perfection.

\$25.00 *per guest*
MINIMUM OF 50 GUESTS



**INCLUDES
ALL STAFF**



DINING SET UPGRADE
Just \$2.95 per guest

Christmas Cold Buffet

Finger Food on Arrival

Choose 5 from below;

- Bruschetta
- Vietnamese Rice Paper Rolls
- Beetroot Relish Blini
- Pumpkin, Goats Cheese & Sage Foccacia
- Turkish Bread with a trio of dips
- Sushi Nori Rolls
- Frittata with Mediterranean Vegetables
- Olive Tapenade Roast Tomato Petal Croutons
- Dolmades with Tzatziki dipping sauce
- Duck and Truffle Tartlet

Main Course

Choose 4 from below;

- Tiger Prawns - shelled
- Blue Swimmer Crab
- Oysters
- Cold Roasted Chicken
- Cold Roasted Duck
- Cold Roasted Lamb
- Honey Glazed Ham
- Cold Roasted Turkey
- Cold Roasted and Mustard Cured Beef
- Premium Ribbon Sandwiches
- Antipasto platters with Pasta Dura Breads

Salads to Accompany

Choose 3 from below;

- Asian Glass Noodle Salad
- Coleslaw
- Garden Salad
- Mediterranean Rice Salad
- Rocket & Parmesan Salad
- Grilled Zucchini, Mozzarella & Prosciutto Salad
- Caesar Salad
- Creamy Pasta Salad
- Greek Salad
- Potato Salad
- Tabbouleh Salad



Dessert

Choose 2/3 from below;

- Italian Style Tiramisu
- Large Profiteroles
- Queensland Passionfruit Cheesecake
- Raspberry Coulis Cheesecake
- Dark Mud Cake
- Caramel Infused Cheesecake
- Lemon Curd Tart
- Passionfruit Pavlova
- Toblerone Chocolate Mousse



\$42.00 per guest



ADD STAFF
FROM \$192.00



DELIVERED HOT & READY
TO SERVE \$80.00



DINING SET UPGRADE
Just \$2.95 per guest

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 Capsicum 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, Viennese 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 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



**INCLUDES ALL
EQUIPMENT**



Upgrade to Premium

- Percolated Coffeexx Coffee
- Gourmet Lipton Tea varieties

ADD \$1.00 per guest



**INCLUDES ALL
EQUIPMENT**

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
- **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

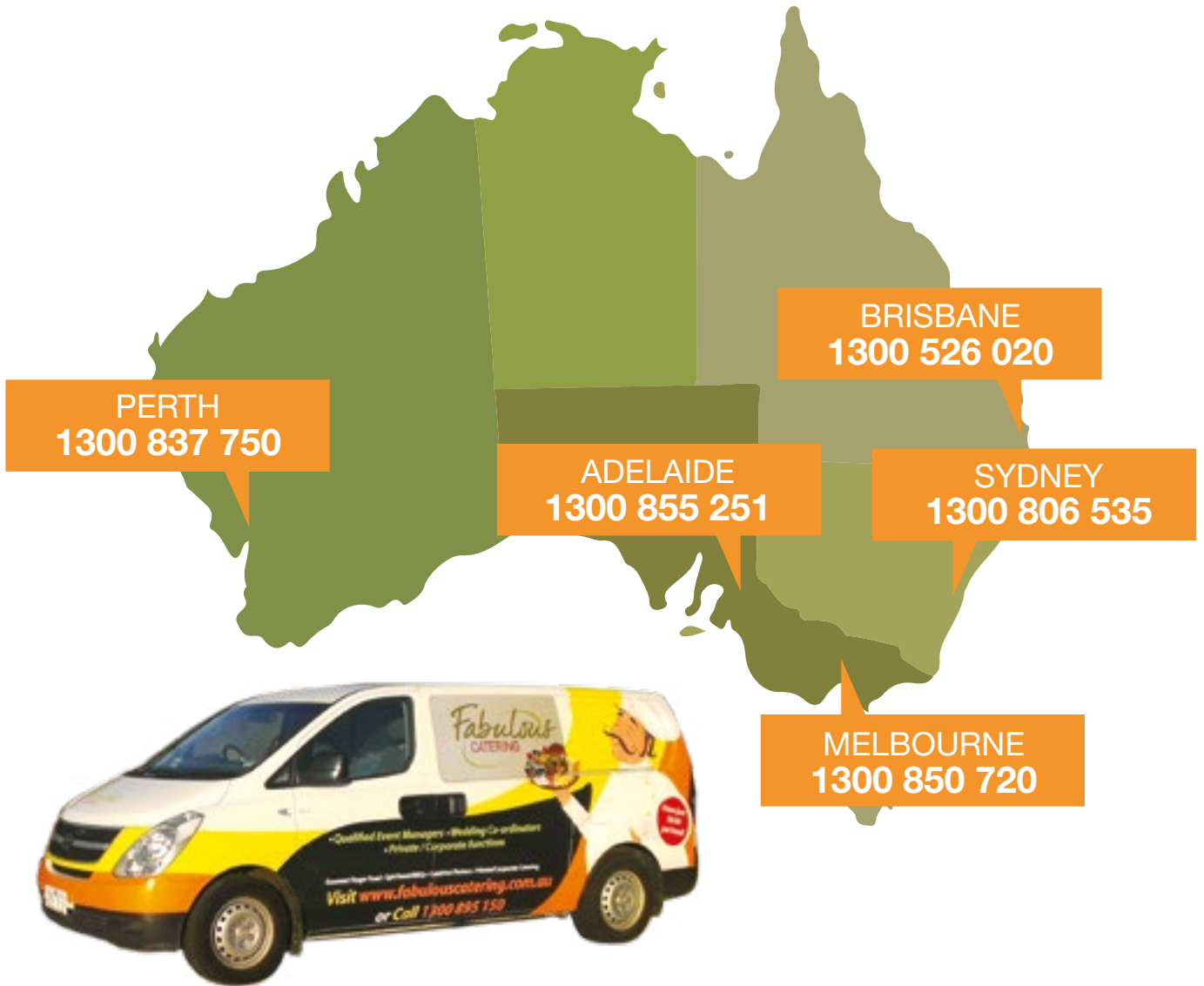
- Coke, Diet Coke, Lift, Sprite, Water
- Unlimited consumption for 3 hours

ADD \$3.95 per guest





Call us to book your function on
1300 850 720



PERTH
1300 837 750

ADELAIDE
1300 855 251

BRISBANE
1300 526 020

SYDNEY
1300 806 535

MELBOURNE
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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