

Fabulous

CATERING



Gourmet Canapé

MENU 2015

Gourmet Finger Food Menus

When only the best will suffice! Fabulous Catering offers a range of gourmet finger food canapés! This style of finger food is extremely popular with Weddings, Corporate Functions, Engagements, Product Launches or for any other special occasion where you are after something to impress your guests!



6 *Any hot or cold combination*
ITEMS **\$19.90** per guest

8 *Any hot or cold combination*
ITEMS **\$26.50** per guest

10 *Any hot or cold combination*
ITEMS **\$33.00** per guest



12 *Any hot or cold combination*
ITEMS **\$39.50** per guest

15 *Any hot or cold combination*
ITEMS **\$49.50** per guest

DESSERTS *(per item per guest)*
\$3.30 per guest



Hot Options *Meat*

Grilled and Glazed Prawn Skewers

Market fresh prawns, placed on skewers and served with a honey soy glaze



Grilled and Glazed Prawn Skewers

Pork, Water Chestnut and Chinese Greens Spring Roll

A very special mix of pork and the intense fresh lemon grass taste make for a refreshing take on a classic favourite!

Individual Beef Wellingtons

English style beef wellingtons, served with a yearling roast beef



Marinated Lamb Cutlets

Chinese Chicken Dumplings

Authentic Chinese style pastry dumpling with chicken and crispy Asian vegetables

Marinated Lamb Cutlets

Garlic and herb marinated cutlets, fresh from the grill! served in a Greek style with Tzatziki dip



Satay Chicken Skewers

Satay Chicken Skewers

An authentic Thai dish, Served with a Satay dipping sauce

Butter Chicken Roti

Toasted almonds and fresh chicken gently cooked in a creamy tomato and yogurt sauce, wrapped in a light roti bread



Butter Chicken Roti

Salmon Involtini

Smoked Salmon and garlic and lime dressing wrapped in a pastry involtini dough

Marinated Barramundi Sticks

Served on a kebab style, a stick of grilled Barramundi, marinated in Coriander and garlic



Marinated Barramundi Sticks

Hot Options *Meat cont...*

Peppered Beef Mignon

Scotch fillet steak wrapped in bacon and served on a toothpick with a peppered Béarnaise sauce



Peppered Beef Mignon

Miniature Chicken Pie

Petite in size, tasty and attractive looking pie with an interesting creamy chicken filling

Sea Salt and Chilli Squid Tentacles

Scored strips of calamari marinated in chilli crumbed in Japanese crumbs and sea salt accompanied by lemon Aioli



Sea Salt and Chilli Squid Tentacles

Stuffed Mushrooms with Blue Cheese and Bacon

Small Finger food size mushrooms, stuffed with rich and creamy textured blue cheese and bacon



Stuffed Mushrooms

Thai Crab Cakes

Crab meat with Thai herbs and chilli rolled into bites sized pieces served with sweet chilli Aioli

San Choy Bow

Pork and Chinese vegetables in a Chinese BBQ style mixture served in individual lettuce cups



San Choy Bow

Peking Duck Pancakes

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

Chicken and Mushroom Filo

Creamy chicken and mushroom in a white wine sauce, within a flaky Filo pastry.

Moroccan Lamb Puff

Pastry Filo puffs with a spicy lamb in a Moroccan style marinate.

Satay Beef Skewer

Authentic Thai style beef served and presented on a skewer with a peanut satay dipping sauce.



Peking Duck Pancakes

Hot Options *Meat cont...*

Lamb Kofta

A Middle Eastern meatball, served on skewers. Rich flavours from South Asia / Middle East.

Crispy Scallops

Crumbed scallops, with a creamy Aioli dipping sauce.

Rare seared tuna with Wasabi and croûton

Seared fresh Tasmanian tuna, served rare with a tangy Wasabi topping

Roast beef on polenta

Roast rare beef sitting on a polenta disc with horseradish cream.

Moroccan chicken balls served with minted yoghurt

Spicy Moroccan chicken bites, served with a soothing minted Mediterranean style yoghurt dip

Prawn and Chorizo tartlet

Sautéed prawns and Chorizo sausage in a spicy mayonnaise, presented in a pastry cup

Petite Lamb and Rosemary Pies

Medium-Rare lamb and rosemary infused mini pies.

Prawn, scallop and ginger spring roll

Queensland Prawns, Scallops and a zesty ginger in premium spring rolls.

36 Hour Pork Belly with Apple reduction

Slow cooked over 36 hours, with a rich apple reduction.

Serrano Olive Pizzas

Cured meat Serrano with kalamata olives on a handmade mini pizza dough.

Sticky Honey Lamb in Puff Pastry

Slow braised Lamb shoulder in a sticky honey marinade, served on hand made puff pastry.



Lamb Kofta



Rare seared tuna with Wasabi and croûton



Prawn and Chorizo tartlet



36 Hour Pork Belly with Apple reduction



Sticky Honey Lamb in Puff Pastry

Hot Options *Meat cont...*

Lamb Sausage, Pea, Mint & Lime

Crushed peas, mint and lime served in a bamboo boat

Nori Miso Salmon, Tobiko

Fish roe, salmon marinated in miso, wrapped in nori sheet

Brandade, Crème Fraiche, Yarra Valley Salmon Roe

Salted cod croquette, topped with a crème fresh and salmon roe

Chilli, Blue Swimmer Crab, Rice Noodle, Lettuce

Seafood style san choi boi, served in a lettuce cup

Smoked Spanish Mackerel, Witlof, Shallots

Seared macarel, resting inside a witlof leaf, drizzled with a shallot vinegar

Prosciutto Wrapped Scallop, Asparagus Cream

Fresh scallops, wrapped in prosciutto and presented on a bamboo

Honeyed Goat, Oregano Crumbs

Honey braised goat leg, served in a pastry tart, with a crispy oregano atop

Sunny Side Quail Egg, Jamon Chip, Smoked Cheddar

Quail egg, with a smokey cheddar, setting on a crispy jamon base

Serrano & Manchego Croquette

Smokey serrano with a manchego goats cheddar Croquette served with paprika aioli

Pulled Pork, Juniper Jelly, Crackle

American style pulled pork, with a floral juniper berry jelly served atop a crunchy crackle base

Speck Crumbed Mussel, Anchovy Emulsion

Rich smoky bacon crumbed atop mussel, with a side of anchovy emulsion

Serrano Wrapped Prawn, Nam Prik

Large smokey prawns, with an Asian inspired nam prik sauce



Nori Miso Salmon, Tobiko



Prosciutto Wrapped Scallop



Sunny Side Quail Egg



Serrano & Manchego Croquette



Speck Crumbed Mussel, Anchovy Emulsion

Hot Options *Vegetarian*

Sweet Potato and Cashew Empanada

Sweet potato & the texture of the cashews with a Mexican spice

Gourmet Potato Rosti Fritters

Topped with goats cheese, olives, and basil pesto



Gourmet Potato Rosti Fritters

Pumpkin and Potato Tartlet

Pumpkin topped with creamy mash potato and nutmeg in a shortcrust pastry



Fire Roasted Red Pepper Tartlets

Fire Roasted Red Pepper Tartlets

Slices of fire roasted red peppers, herbs and goats cheese in a crisp tart shell



Frittata

Gourmet Aranchini Balls

Italian risotto Aranchini balls with cheese, Sundried tomato, basil pesto and bacon

Frittata

A creamy potato Frittata served cold in finger food portions



Falafel topped with Onion, Tomato and Tzatziki

Turkish style falafel balls with a tzatziki dip atop with onion & tomato

Falafel topped with Onion, Tomato & Tzatziki

Pumpkin and Almond Samosa

Indian speciality, with rich pumpkin and almond filling



Pumpkin and Almond Samosa

Hot Options *Vegetarian cont...*

Capsicum Bruschetta

On crusty sour-dough with balsamic vinegar and fire roasted capsicum.



Capsicum Bruschetta

Spinach and Ricotta Involtini

Pizza style dough wrapped around spinach and ricotta cheese filling



Tempura Vegetables, ponzu sauce

Tempura Vegetables, ponzu sauce

Fried Japanese style tempura coated vegetables, with our hand made citrus style Ponzu sauce

Grilled vine leaf haloumi

Pickeled vine leaves, grilled and wrapped around haloumi cheese



Grilled vine leaf haloumi

Rolled citrus goats cheese filled zucchini

Thin strips of zucchini, grilled and rolled around a zesty citrus goats cheese



Rolled citrus goats cheese filled zucchini

Cold Options *Meat*

Cold Cocktail Prawns

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

Grilled Asparagus Spear Parcels in Prosciutto

Fresh asparagus spears, wrapped in a tasty prosciutto, drizzled with a light olive oil



Asparagus Spear Parcels in Prosciutto

Tandoori Chicken Bites

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



Tandoori Chicken Bites

Salmon Roulade

Salmon roulade inside a smoked salmon roll, served with caviar atop

Prosciutto and Melon

Served on a skewer, a glorious mixture of prosciutto with fresh cantaloupe balls



Salmon Roulade

Bloody Mary Shot Glasses

Served in shot glasses, tomato juice with fresh Tasmanian oysters

Baked Fish Mousse Crisp Tart

Zesty creamy fish mousse with fresh herbs in a canapé tartlet.

Sweet and Sour Shrimp on Crisp Bread

On a handmade crisp bread with rich Sweet and Sour based Shrimp.

Chicken Liver Pate with Onion Jam & Crouton

Spiced Chicken Pate on a bed of onion jam with a crispy handmade crouton.

Smoked Salmon, Brie and Caper Tart

Pastry canapé tart with smoked salmon, French brie and crispy capers.



Prosciutto and Melon

Smoked Eel Mash with dill on a cucumber disc

A game meat of Eel, smoked, and mixed through fresh seasonal herbs, with a crème fraiche, served on a refreshing cucumber disc.

Chilli Blue Swimmer Crab

Chilli blue swimmer crab with rice noodles, served in a lettuce cup.

Smoked Chicken and Brie Tart

Smoked chicken, mixed with triple cream brie, in a savoury tart shell



Chilli Blue Swimmer Crab

Cold Options *Meat cont...*

Duck and Truffle Tart

Roasted Duck Breast with truffle in a pastry canapé tart.

Old fashioned Prawn Cocktail

Shelled market fresh prawns in Marie Rose sauce, served in individual shot glasses.

Beef Blini, Salsa Verde

Served cold, rare roast eye fillet beef, with a house made refreshing Salsa Verde

Duck liver parfait, Yering Station port jelly, chocolate mulberries, crouton

Sweet rich duck parfait, balanced with a bitter chocolate mulberries, served atop crispy crouton

Bush cured kangaroo, tomato jelly, brioche

House cured kangaroo loin, with ripe tomato, basil jelly on a crouton

Rabbit terrine, tarragon aioli, shallots

Traditional braised rabbit leg, set with its own reduction, and topped with tarragon aioli

Vegetable escabeche, witlof boat

Escabeche is pickled vegetables, mixed with fresh herbs, served on a witlof boat

24hr sirloin tataki, truffle caviar

Think strips of beef sirloin, seared at very high temperature, served rare with a truffle caviar atop

Pressed confit duck, Raspberry dust

Confit Duck with garlic, thyme, set and sprinkled with a fine raspberry dust

Chilled pea soup, spiced Labneh

Cold pea, spiced with fresh mint and herbs, served in a shot glass, with a Lebanese yoghurt atop

Confit tomato & bacon doughnut

Savoury Doughnuts! Served with a tomato, bacon, oregano centre



Beef Blini, Salsa Verde



Bush cured kangaroo, tomato jelly, brioche



24hr sirloin tataki, truffle caviar



Pressed confit duck, Raspberry dust



Confit tomato & bacon doughnut

Cold Options *Vegetarian*

Dolmades

Authentic Greek recipe of rice mix with vine leaf outside

Red Lentil Fritter with fresh mint

Middle Eastern flavoured lentil fritter with minted yoghurt.

Frittata Sliced

A creamy potato Frittata served cold in Finger food portions

Grilled Courgettes

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

Sun-Dried Tomato, Feta and Olive Tartlet

Rich Sundried tomato, feta and olive in a cold tartlet

Persian Feta, Baby Rocket and Mushroom Bruschetta

Creamy Persian feta, the crispness of baby rocket and texture of the mushrooms placed on crusty Sourdough bread.

Tomato and Yarra Valley Persian Feta Salad Cups

Vine ripened truss tomatoes, with Persian feta, olive oil and seasoning, served in individual cups.

Caramelized Onion and Goats Cheese Puff

Rich caramelized onion and the creamy goat's cheese served in a puff pasty canapé.

Olive tapenade with roast tomato petal

Crispy handcut crouton with an olive tapenade and roasted zesty tomato petals!

Beetroot Relish Blini

Handmade Blini with fresh beetroot relish!

Goats Cheese with tomato relish

Handmade Blini with rich goats cheese and smoky cherry tomato.



Dolmades



Grilled Courgettes



Feta, Rocket and Mushroom Bruschetta



Tomato and Feta Salad Cups



Beetroot Relish Blini

Cold Options *Vegetarian cont...*

Pumpkin, Goats Cheese and sage focaccia

Roasted pumpkin, creamy goats cheese and fresh sage herbs atop a hand made focaccia dough.



Pumpkin, Goats Cheese and sage focaccia

Quail Egg, sage and aioli Blini

Delicate quail eggs, fresh sage and our house made aioli, topped onto a small savoury pancake.

Smoked trout, pumpernickel toast, crème fraiche

Ocean trout, served atop a pumpernickel crouton, and a refreshing crème fraise



Truffle mushroom & polenta Sandwich

Truffle mushroom & polenta Sandwich

Cold set polenta, grilled, with a truffle mushroom filling

12 hour beetroot, candied walnuts

Shaved beetroot, with honeyed walnuts, with fresh micro herbs atop, served in a bamboo boat



12 hour beetroot, candied walnuts

Cured duck breast, confit grapes

Duck breast, cured with juniper berries and thyme and star anise, wrapped around confit grapes

Choux, herbed fromage blanc

Savoury profiterole, filled with a herbed French white cheese

Honeyed fig, Persian feta, port reduction

Fresh glazed figs with honey and port reduction, Persian feta atop, served in a bamboo boat



Honeyed fig, Persian feta, port reduction

Finger Food *Soups*

Pumpkin Soup with Coconut, ginger & lemon zest

Traditional Minestrone Soup

Lamb Shank and Pearl Barley Soup



Pumpkin Soup

Finger Food *Spoons*

Seared Scallop, Chorizo Sauce

Yuzu blue fin tuna, baby radish

Tuna Ceviche

Artichoke Ceviche

Kingfish w Escabeche

Asian Pork Dumpling w Nam Prik Sauce



Seared Scallop, Chorizo Sauce

Oyster Bar

Oysters Natural

Served with wedges of lemon on a platter of rock salt. Just the natural taste of the Ocean!

Oysters Kilpatrick

Served straight from the grill, with Worcestershire sauce, bacon, parsley and lemon!

Oysters, Watermelon Granita

Great for hot days at functions! A very colourful and refreshing way of enjoying Oysters!

Oysters Shiso Oil

A Japanese spin on natural oysters! Shiso is a fragrant Japanese herb and goes great with Oysters.

Oysters, Lime Vinaigrette

Zesty lime in our house made Vinaigrette, served on a bed of rock salt.



Oysters Kilpatrick

Substantial Finger Foods

Mini wagyu beef burger, with onion jam relish, cheddar and salad

Bite sized beef burger, with lettuce, cheddar, onion jam relish served on a small finger food size bun!



Mini wagyu beef burger

Mini Nachos

Individual nacho corn chips, tasty cheese, sour cream, guacamole and onion topping!

Mini Gnocchi Bolognese

Handmade Gnocchi, with a rich tomato Bolognese sauce.



Mini Gnocchi Bolognese

Traditional Spanish Paella

A brilliant combination of chorizo sausages, mussels, prawns, scallops, fish, and rice, served in individual noodle boxes.

Mini Lasagne

Layers of fresh lasagne pasta, with a rich Bolognese sauce.



Whiting fillets and Chips

Whiting fillets and Chips served in pine cones with lemon wedge

A sensational mix of original fish & chips - 1pc whiting fillet and individual chips, served with fresh Tartar sauce and lemon wedges

Hokkien Noodles served in noodle boxes

Hokkien Noodles served with Asian style vegetables and beef, served in individual noodle boxes



Hokkien Noodles

Broccoli and Almond Salad

Creamy pasta salad with vegetable only is a great vegetarian option

Potato Wedges served in individual cones with Sour Cream

Individual cones of chunky steakhouse wedges served with a tangy sour cream



Potato Wedges

Substantial Finger Foods *cont...*

Miniature Hot Dogs

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



Miniature Hot Dogs

Sicilian style Chicken Parmagiana with shoestring fries

Crispy chicken schnitzel, with a cheese and tomato topping. Served with chips in individual cones

Braised lamb ragu with potato puree

Slow cooked tomato, rosemary and lamb, served atop an extra creamy potato mash served in individual tray



Braised lamb ragu with potato puree

Spring vegetable risotto

Seasonal roasted vegetables, through Arborio rice, folded with cream served in individual noodle boxes

Chermoula chicken with Israeli cous cous and minted yoghurt

Moroccan spiced chicken, with a large style cous cous and fresh minted yoghurt served in bamboo boat



Chermoula chicken with Israeli cous cous

Hong Kong style beef on crispy noodle with Asian slaw and herb

Chinese stir fry beef on fired noodles with an Asian flavoured coleslaw, served in noodle boxes

36 hour pork belly, red sauce w coriander rice

Slow cooked pork belly, with a crispy crackle, atop a coriander flavoured rice, served in individual tray



36 hour pork belly with coriander rice

Gourmet Cocktail Desserts

Finish the event off with a few rounds of sweet items to delight your guest's taste buds! These desserts are all served in miniature shot glasses!

Tiramisu

Layers of sponge and cream with a rich coffee and whiskey flavouring throughout, topped with dusted chocolate!

Trifle

Layers of vanilla sponge, jam and clotted cream, with sweet blueberries and raspberry sauce, dusted with icing sugar

Chocolate Mousse

Made with our special recipe of using Toblerone chocolate, so you can taste the rich texture of nougat, nuts and dark Swiss chocolate!

Passionfruit Flummery

Flummery is a classic jelly mixed with egg whites to create a fluffy sensation, mixed with the hit of tangy passionfruit

Chocolate Ripple Cake

Chocolate fudge biscuits, with triple thickened cream

Miniature Pavlova

Individual Pavlova, with fresh vanilla cream and zesty passionfruit

Profiterole Platters

Fresh cream filled profiteroles with a chocolate ganache

Miniature Chocolate Éclair Platters

Mini chocolate éclairs with fresh cream

Strawberry and Marshmallow skewers

Strawberry and marshmallow skewers drizzled with chocolate

Fruit Skewers

Miniature gelato, served in individual waffle cones

Meringue, Hazelnut and Chocolate Ganache

Fresh meringue, topped with a hazelnut and chocolate mixture

Baklava

A Turkish classic dessert, topped with a sweet syrup



Trifle



Chocolate Mousse



Chocolate Ripple Cake



Profiterole Platters



Fruit Skewers

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, Viense 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
- Stirring 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



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

PO Box 21065, Little Lonsdale Street,
Melbourne VIC 8011

E. info@fabulouscatering.com.au
F. 03 8610 2198

www.fabulouscatering.com.au