

# Fabulous

CATERING



BBQ  
MENU 2014

[www.fabulouscatering.com.au](http://www.fabulouscatering.com.au)

# BBQ Menu *Standard*

- Beef Burgers with salad & fresh rolls
- Vegetarian Burgers with salad and fresh rolls (amount based on number of vegetarian guests)
- Premium thick Beef Sausages
- Premium thick Pork Sausages
- Satay Chicken Kebabs



## Salads to Accompany

Choose 3 from below;

- Asian Glass Noodle Salad
- Coleslaw
- Garden Salad
- Mediterranean Rice Salad
- Rocket & Parmesan Salad
- Caesar Salad
- Creamy Pasta Salad
- Greek Salad
- Potato Salad
- Tabbouleh Salad



## Served with Sides

- Fresh Bread Rolls with Butter portions



All condiments included - sauces (BBQ, Tomato and Mustard), salt, pepper, napkins, disposable plates and disposable cutlery. \*Any crockery or silverware requested is additional cost.

**\$25.00** *per guest*

**ADD DESSERTS FROM  
JUST \$5.95 PER GUEST**

**ADD FINGER FOOD FROM  
JUST \$5.95 PER GUEST**



**INCLUDES  
ALL STAFF**

**IF BOOKING FOR  
50+ GUESTS**



**INCLUDES ALL  
EQUIPMENT**



**DINING SET UPGRADE**  
*Just \$2.95 per guest*



# BBQ Menu *Premium*

- Beef Burgers with salad & fresh rolls
- Vegetarian Burgers with salad and fresh rolls
- Premium thick Beef Sausages
- Premium thick Pork Sausages
- Satay Chicken Kebabs
- Chicken Wings
- Premium Porterhouse Steak



## Salads to Accompany

Choose 3 from below;

- Asian Glass Noodle Salad
- Coleslaw
- Garden Salad
- Mediterranean Rice Salad
- Rocket & Parmesan Salad
- Caesar Salad
- Creamy Pasta Salad
- Greek Salad
- Potato Salad
- Tabbouleh Salad



## Served with Sides

- Fresh Bread Rolls with Butter portions



All condiments included - sauces (BBQ, Tomato and Mustard), salt, pepper, napkins, disposable plates and disposable cutlery. \*Any crockery or silverware requested is additional cost.

**\$30.00** *per guest*

**ADD DESSERTS FROM  
JUST \$5.95 PER GUEST**

**ADD FINGER FOOD FROM  
JUST \$5.95 PER GUEST**



**INCLUDES  
ALL STAFF**

**IF BOOKING FOR  
50+ GUESTS**



**INCLUDES ALL  
EQUIPMENT**



**DINING SET UPGRADE**  
*Just \$2.95 per guest*

# BBQ Menu *Gourmet*

- Cocktail Prawns
- Honey Soy Chicken Wings
- Succulent Lamb Cutlets
- Barramundi Skewers
- Satay Chicken Skewers
- Open Flamed Porterhouse Steak
- Premium Thick Pork Sausages
- Premium Thick Beef Sausages
- Market Fresh Scallops



## Salads to Accompany

Choose 3 from below;

- Asian Glass Noodle Salad
- Coleslaw
- Garden Salad
- Mediterranean Rice Salad
- Rocket & Parmesan Salad
- Caesar Salad
- Creamy Pasta Salad
- Greek Salad
- Potato Salad
- Tabbouleh Salad

## Served with Sides

- Fresh Bread Rolls with Butter portions

All condiments included - sauces (BBQ, Tomato and Mustard), salt, pepper, napkins, disposable plates and disposable cutlery. \*Any crockery or silverware requested is additional cost.

**\$35.00** *per guest*

**ADD DESSERTS FROM  
JUST \$5.95 PER GUEST**

**ADD FINGER FOOD FROM  
JUST \$5.95 PER GUEST**



**INCLUDES  
ALL STAFF**

**IF BOOKING FOR  
50+ GUESTS**



**INCLUDES ALL  
EQUIPMENT**



**DINING SET UPGRADE  
*Just \$2.95 per guest***

# BBQ Menu *Vegetarian*

- Vegetarian Burgers
- Vegetable Skewers
- Marinated Mushrooms
- Vegetarian Sausages
- Corn on the Cob
- Grilled Tomato



## Salads to Accompany

Choose 3 from below;

- Asian Glass Noodle Salad
- Coleslaw
- Garden Salad
- Mediterranean Rice Salad
- Rocket & Parmesan Salad
- Caesar Salad
- Creamy Pasta Salad
- Greek Salad
- Potato Salad
- Tabbouleh Salad



## Served with Sides

- Fresh Bread Rolls with Butter portions



All condiments included - sauces (BBQ, Tomato and Mustard), salt, pepper, napkins, disposable plates and disposable cutlery. \*Any crockery or silverware requested is additional cost.

**\$25.00** *per guest*

**ADD DESSERTS FROM  
JUST \$5.95 PER GUEST**

**ADD FINGER FOOD FROM  
JUST \$5.95 PER GUEST**



**INCLUDES  
ALL STAFF**

**IF BOOKING FOR  
50+ GUESTS**



**INCLUDES ALL  
EQUIPMENT**



**DINING SET UPGRADE**  
*Just \$2.95 per guest*



# Stand Up BBQ Menu

**This package requires chefs and waiters depending upon the amount of guests attending your function**

- 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
- Miniature Hamburgers with Gruyere Cheese, Tomato & Lettuce
- Shashlik of Beef, Capsicum, Cherry Tomato & Mushrooms
- Finger Food Greek Salads
- Finger Food Caesar Salads
- Prosciutto, Boccocini & Cherry Tomato skewers



All condiments included - sauces (BBQ, Tomato and Mustard), salt, pepper, napkins, disposable plates and disposable cutlery. \*Any crockery or silverware requested is additional cost.

**\$42.00** *per guest*  
**MINIMUM 30 GUESTS**



**INCLUDES ALL STAFF**



**INCLUDES ALL EQUIPMENT**



**DINING SET UPGRADE**  
*Just \$2.95 per guest*



# Salad Menu

**Feel like adding more salads than what's currently included?  
Add these scrumptious salads to your order!**

## Asian Glass Noodle Salad

This modern style Asian salad is sure to impress! Served cold, fresh Glass Noodles, Carrots, Snow Peas and marinated Tofu.



## Caesar Salad

Croutons, fresh Cob Lettuce, Anchovies and topped with Parmesan Cheese in the traditional Caesar dressing.



## Coleslaw

Only the most crisp, fresh ingredients, such as Cabbage, Corn, Capsicum, Celery and Carrot in a light creamy Mayonnaise dressing.



## Creamy Pasta Salad

Fresh Elbow style Pasta with fresh Herbs, Capsicum, Corn, Celery and Carrot in a creamy Mayonnaise dressing, garnished with Herbs.



## Garden Salad

A traditional mix of garden classics. Tomato, Avocado, Cucumber, Iceberg Lettuce and Hydro Lettuce, with a traditional French style dressing.



## Greek Salad

Traditional authentic Greek salad, encompassing fresh feta Cheese, Cucumber, Cherry Tomatoes, Celery, Red Onion and Kalamata Olives, in a Vinegar and Olive Oil dressing.



## Salad Menu cont...

### Grilled Zucchini, Mozerella & Prosciutto Salad

A Mediterranean summery salad! Rich Prosciutto Parma Ham with the freshness of the vegetables, all in an Olive Oil dressing.



### Mediterranean Rice Salad

Mediterranean style Rice salad with Sultanas, Walnuts and Celery in a Satay style sauce.



### Potato Salad

A creamy texture of Potato, Wholegrain Mustard, Bacon, Egg and Shallots in a Mayonnaise dressing.



### Rocket & Parmesan

A refreshing modern salad with Rocket, shaved Parmesan and Tomato in a rich first cold pressed Olive Oil, Garlic and lemon dressing.



### Tabbouleh Salad

A Middle Eastern classic! A great selection of various vegetables, including Parsley, Mint, Tomatoes, Onion, Cucumber, Pepper and Bulgar Wheat.





# Dessert Menu

Feel like adding something a little indulgent to your buffet?  
Add any of these scrumptious desserts to your order!

**ADD DESSERTS FOR \$5.95** *(per guest)*

## Baileys Cheesecake

Layers of White Chocolate and Baileys Coffee Cheesecake, garnished over with White Chocolate rosettes.



## Baked Vanilla Cheesecake

A baked Cheesecake with a rich smooth zesty Lemon filling.



## Berry Cheesecake

A rich creamy Lemon Cheesecake, topped with fresh Mixed Berries.



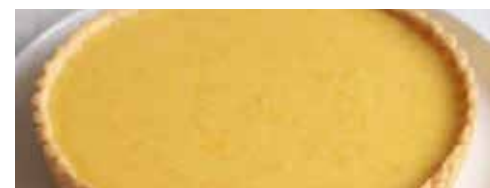
## Chocolate Mud Cake

A very moist Chocolate Mud Cake, with spears of Chocolate and curls.



## Lemon Curd Tart

A Lemon Curd encased in a golden crust Pastry, then baked to a golden perfection!



## Lemon Meringue

A zesty, yet sweet Lemon curd tart topped with a fluffy Meringue.



## Dessert Menu cont...

**ADD DESSERTS FOR \$5.95** *(per guest)*

### Mixed Berry Cheesecake

Fresh style Cheesecake with a Coconut and Biscuit bottom, topped with a rich Blueberry sauce.



### Passionfruit Pavlova

House made Pavlova, with Double Cream and fresh Passionfruit.



### Sticky Date Pudding

A traditional classic and favourite among many! Moist Sticky Date Pudding with a Caramel sauce and fresh Date atop.



### Toblerone Chocolate Mousse

Rich and smooth Toblerone Chocolate Mousse, with Nougat, Nuts and Honey.



### Fruit Salad

A great add-on dessert! Fresh cut Pineapple, Kiwi Fruit, Apple, Cantaloupe, Watermelon, Strawberries and Grapes in a rich zesty Passionfruit dressing.



# 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
- 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

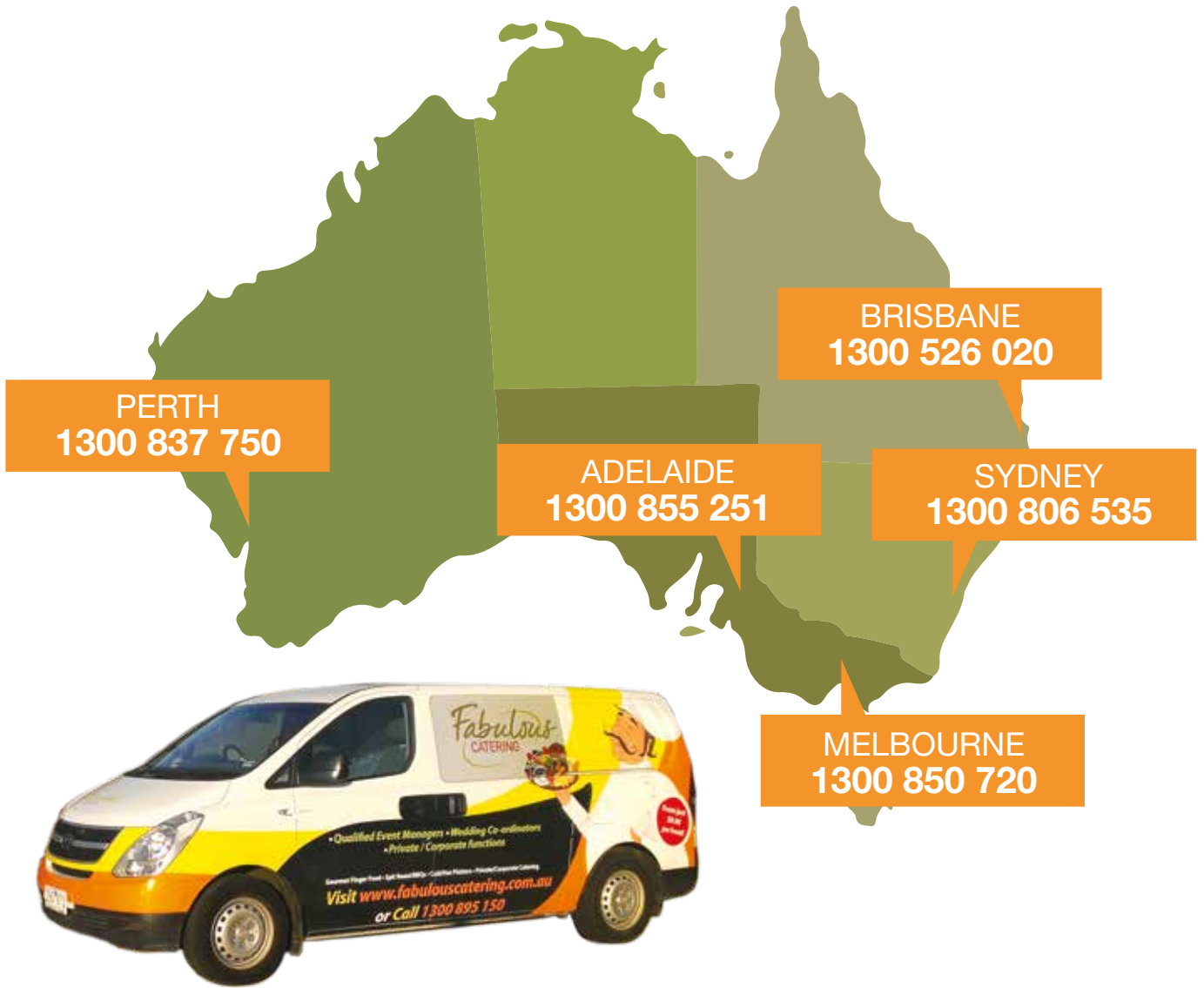
- Coke, Diet Coke, Lift, Sprite, Water
- Unlimited consumption for 3 hours

**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)

<b>Supervisor/Chef</b>	<b>\$48 p/h</b>
<b>Waiter/Assistant</b>	<b>\$45 p/h</b>
<b>Bar Staff</b>	<b>\$45 p/h</b>

## Contact Us

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