

Fabulous

CATERING



Fabulous Catering
Gourmet Canape Menu 2013

Gourmet Fingerfood Menus

When only the best will suffice! Fabulous Fingerfood offers a range of gourmet fingerfood canapes!

This style of fingerfood is extremely popular with Weddings, corporate functions, engagements, product launches or for any other special occasion where your after something to impress your guests!



Pricing PER GUEST

Choose any 6 items
(any hot or cold combination)

\$19.90 per guest

Choose any 8 items
(any hot or cold combination)

\$26.50 per guest

Choose any 10 items
(any hot or cold combination)

\$33.00 per guest

Choose any 12 items
(any hot or cold combination)

\$39.50 per guest

Choose any 15 items
(any hot or cold combination)

\$49.50 per guest

Desserts PER GUEST
(per item per guest)

\$3.30 per guest

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

Hot Options - Meat

- **Grilled and Glazed Prawn Skewers - (M)**
Market fresh prawns, placed on skewers and served with a honey soy glaze
- **Pork, Water Chestnut and Chinese Greens Spring Roll**
A very special mix of pork and the intense fresh lemongrass taste make for a refreshing take on a classic favourite!
- **Individual Beef Wellingtons - (M)**
English style beef wellingtons, served with a yearling roast beef
- **Chinese Chicken Dumplings - (M)**
Authentic Chinese style pastry dumpling with chicken and crispy Asian vegetables
- **Marinated Lamb Cutlets - (M)**
Garlic and herb marinated cutlets, fresh from the grill! served in a Greek style with Tzatziki dip
- **Satay Chicken Skewers - (M)**
An authentic Thai dish, Served with a satay dipping sauce
- **Butter Chicken Roti - (M)**
Toasted almonds and fresh chicken gently cooked in a creamy tomato and yogurt sauce, wrapped in a light roti bread
- **Salmon Involtni - (M)**
Smoked Salmon and garlic and lime dressing wrapped in a pastry involtni dough
- **Marinated Barramundi Sticks - (M)**
Served on a kebab style, a stick of grilled Barramundi, marinated in Coriander and garlic



Hot Options - Meat (cont')

- **Peppered Beef Mignon - (M)**
Scotch fillet steak wrapped in bacon and served on a toothpick with a peppered Béarnaise sauce
- **Miniature Chicken Pie**
Petite in size, tasty and attractive looking pie with an interesting creamy chicken filling
- **Sea Salt and Chilli Squid Tentacles - (M)**
Scored strips of calamari marinated in chili crumbed in Japanese crumbs and sea salt accompanied by lemon aioli
- **Stuffed Mushrooms with Blue Cheese and Bacon - (M OR V)**
Small Fingerfood size mushrooms, stuffed with rich and creamy textured blue cheese and bacon
- **Thai Crab Cakes - (M)**
Crab meat with Thai herbs and chili rolled into bites sized pieces served with sweet chili aioli
- **San Chow Bow - (M)**
Pork and Chinese vegetables in a Chinese bbq style mixture served in individual lettuce cups
- **Peking Duck Pancakes - (M)**
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 marinade.



Hot Options - Meat (cont')

- **Satay Beef Skewer**

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

- **Red Lentil Fritter with fresh mint**

Middle Eastern flavoured lentil fritter with minted yoghurt.

- **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 crouton**

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.



Hot Options - Vegetarian

- **Sweet Potato and Cashew Empanada - (V)**
Sweet potato & the texture of the cashews with a Mexican spice
- **Focaccia Bites - (V)**
Pizza style dough, cut to a fingerfood sized portion, garlic and basil pesto, goat's cheese, oregano, spring onion, and fresh tomato
- **Gourmet Potato Roesti Fritters - (V)**
Topped with goats cheese, olives, and basil pesto
- **Pumpkin and Potato Tartlet - (V)**
Pumpkin topped with creamy mash potato and nutmeg in a shortcrust pastry
- **Fire Roasted Red Pepper Tartlets - (V)**
Slices of fire roasted red peppers, herbs and goats cheese in a crisp tart shell
- **Gourmet Aranchini Balls - (V)**
Italian risotto aranchini balls with cheese, sundried tomato, basil pesto and bacon
- **Frittata**
A creamy potato frittata served cold in fingerfood portions
- **Falafel topped with Onion, Tomato and Tzatziki**
Turkish style falafel balls w/ a tzatziki dip atop with onion & tomato
- **Spinach and Ricotta Involtini**
Pizza style dough wrapped around spinach and ricotta cheese filling
- **Pumpkin and Almond Samosa**
Indian speciality, with rich pumpkin and almond filling
- **Traditional Bruschetta - (V)**
Rich mixture of ripened diced tomato, red onion, marinated in virgin olive oil & a dash of balsamic vinegar served on a crusty bread



Cold Options - Meat

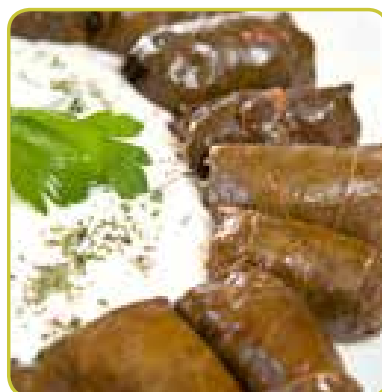
- **Market Fresh Oysters - (M)**
Served naturally with lemon quarters and rock salt to garnish
- **Atlantic Smoked Salmon & Camembert Savoury Boats - (M)**
A crispy savoury pastry casing boat, filled with a smoked salmon with Tasmanian triple cream Camembert
- **Cold Cocktail Prawns - (M)**
A sensational platter of market fresh prawns served with a cocktail dipping sauce
- **Grilled Asparagus Spear Parcels in Prosciutto - (M)**
Fresh asparagus spears, wrapped in a tasty prosciutto, drizzled with a light olive oil
- **Tandoori Chicken Bites - (M)**
A round of cucumber sliced thickly, topped with a dollop of mint yogurt and pieces of moist tandoori chicken atop
- **Salmon Roulade**
Salmon roulade inside a smoked salmon roll, served with caviar atop
- **Spiced Chicken Terrine**
Spiced chicken terrine accompanied by garlic and rosemary croutons
- **Prosciutto and Melon**
Served on a skewer, a glorious mixture of prosciutto with fresh cantaloupe balls
- **Bloody Mary Shot Glasses**
Served in shot glasses, tomato juice with fresh Tasmanian oysters



Cold Options - Vegetarian

- **Dolmades - (V)**

Authentic Greek recipe of rice mix with vine leaf outside



- **Frittata Sliced - (V)**

A creamy potato frittata served cold in Fingerfood portions

- **Grilled Courgettes - (V)**

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

- **Boccocini Polenta Disc**

Polenta topped with boccocini and basil pesto

- **Sun-Dried Tomato, Fetta and Olive Tartlet**

Rich sundried tomato, fetta and olive in a cold tartlet



- **Persian Feta, Baby Rocket and Mushroom Bruchetta**

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 pastry canape.



Finger Food Soups

- Pumpkin Soup with Coconut, ginger and lemon zest
- Traditional Minestrone Soup
- Lamb Shank and Pearl Barley Soup



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Substantial Finger Foods

- **Mini Hamburger**

Bite sized beef miniature hamburger with lettuce, cheese, relish served on a small finger food size bun!

- **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 Chicken Parmagiana**

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

- **Mini Paella**

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

- **Mini Lasagne**

Beef lasagne, layers of fresh lasagne pasta, with a rich bolognese sauce, served on our unique finger food style plates!

- **Gourmet Fish and Chips - (M)**

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

- **Hokkien Noodles with Asian vegetables (M)**

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

- **Broccoli and Almond Salad**

Served in individual noodle boxes. Alternatively a creamy pasta salad with vegetable only is a great vegetarian option

- **Potato Wedges served in individual cones with Sour Cream (V)**

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

- **Miniature Hot Dogs**

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



Gourmet Cocktail Desserts

Finish the event off with a few rounds of sweet items to delight your guest's tastebuds! 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 Ripple Cake is chocolate fudge biscuits, joint with rich triple thickened cream to create a cookies and cream taste
- **Miniature Pavlova**
Individual pavlova, topped with fresh vanilla cream and zesty passionfruit
- **Profiterole Platters**
Fresh cream filled profiteroles with a chocolate Grenache
- **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 (requires use of a freezer onsite)
- **Meringue, Hazelnut and Chocolate Grenache**
Fresh meringue, topped with a hazelnut and chocolate mixture
- **Baklava**
A Turkish classic dessert, topped with a sweet syrup



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 Coffeexx 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



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

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www.fabulouscatering.com.au

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