



Cocktail Party Menus

All-inclusive Corporate packages

are a great way to finish a conference or a seminar. Our all-inclusive packages offer a light meal, include a beverage package and are available Monday to Friday. Weekends POA.

Food is served cocktail style and bar service is offered for beverages. Tray drink service can be organised with a charge for extra staffing.

Special dietary needs can be catered for upon request.

Prices are per person, based on a minimum of 80 guests.

Pricing includes:

All equipment & staff for food service. Beverage equipment for bar service including; glassware, linen cloths for bar, ice, bar equipment. RSA trained bar staff for beverage service.

All staff included max 3hrs base to base.

Contact us for a quote:

If you're looking for a particular style of event, need some fabulous menu options, or even an individually designed menu, contact our friendly events staff on 1300 668 961 (free call) or email us at info@abfabcatering.com.au.

We look forward to discussing your next corporate event.

Cocktail Menu A.....\$29.50 + gst

Served over 1 1/2 hours

Cold Items

- Zucchini pepper muffins with caramelized onion butter
- Palmiers filled with sundried tomato and fresh herb relish
- Creamy feta and capsicum pine nut relish tartlets

Hot Items

- Thai sesame fish cakes with sweet lime dipping sauce
- 3 cheese and fresh herb filo quiches with salsa topping
- Ricotta, spinach, feta and pine nut filo roll triangles with feta dollop
- Moroccan chicken bites
- Bacon wrapped meatballs

Beverage package Menu A

- Local Beer – Light, Gold and Bitter Ale
- White – Rothbury Estate Sauvignon Blanc SA
- Red – Rothbury Estate Cabernet Merlot SA
- Sparkling – Redbank Emily Brut VIC
- Soft drink, iced water and juice

(Wines subject to change as bins end)

Extras & Add Ons.....\$6.50 + gst

Looking for something extra? Select from the following items to enhance your Menu.

- Mini Noodle boxes
 - Roast beef, sautéed asparagus and potato salad with garlic mustard cream sauce
 - Nasi Goreng; Indonesian fried rice with chicken and prawn, shredded egg and sweet soy
 - Poached chicken on soba noodle and sprout salad with a miso dressing (cold)
 - Marinated tofu with shallots, toasted pepita and sunflower seeds on a rice salad
 - Original prawn cocktail with grated egg and spicy Tabasco mayonnaise

Other ideas.....(POA)

- Warm roasted rare beef rolls with a trio of dipping sauces; béarnaise, horseradish cream and beef cheek jus
- Oyster Bar; freshly shucked oysters with an assortment of accompaniments
- Mezze Bar; zucchini fritters, handmade vine leaves, warm olives, hummus, fava bean dip and labneh balls in olive oil
- Antipasto Bar; cured meats, chargrilled and pickled vegetables, dips and breads
- Cheese Board; selection of Australian cheeses, fresh and dried fruit, accompaniments, nuts and crackers

Cocktail Menu B.....\$33.50 + gst

Served over 2 hours

Cold Items

- Rosemary roasted cherry tomatoes on feta tartlets
- Zucchini pancakes topped with brie and grilled capsicum
- Artichoke spinach filled mushrooms
- Daikon (Japanese white radish) beef rolls drizzled with sesame oil and togarashi pepper
- Sesame/poppseed coated feta balls on cucumber rounds

Hot Items

- Chicken and broccoli gratin tarts
- Crab cakes with avocado salsa
- Gruyere and leg ham croq monsieur
- Macadamia chicken sticks with dipping sauce
- Italian meatballs with green olive salsa
- Honey drizzled grilled mini pork sausage skewers

Beverage package Menu B

- Beer – Cascade Premium Light Beer, XXXX Gold stubbies, Sol Beer Mexican Cervesa
- White – Scrubby Rise Sauvignon Blanc Semillon Viognier SA
- Red – Ballandean Estate 2005 Shiraz QLD
- Sparkling – Dopff Au Moulin Cuvee Julien Alsace
- Soft drink, mineral water and juice

(Wines subject to change as bins end)

Extras & Add Ons.....\$6.50 + gst

Looking for something extra? Select from the following items to enhance your Menu.

- Mini Noodle boxes
 - Roast beef, sautéed asparagus and potato salad with garlic mustard cream sauce
 - Nasi Goreng; Indonesian fried rice with chicken and prawn, shredded egg and sweet soy
 - Poached chicken on soba noodle and sprout salad with a miso dressing (cold)
 - Marinated tofu with shallots, toasted pepita and sunflower seeds on a rice salad
 - Original prawn cocktail with grated egg and spicy Tabasco mayonnaise

Other ideas.....(POA)

- Warm roasted rare beef rolls with a trio of dipping sauces; béarnaise, horseradish cream and beef cheek jus
- Oyster Bar; freshly shucked oysters with an assortment of accompaniments
- Mezze Bar; zucchini fritters, handmade vine leaves, warm olives, hummus, fava bean dip and labneh balls in olive oil
- Antipasto Bar; cured meats, chargrilled and pickled vegetables, dips and breads
- Cheese Board; selection of Australian cheeses, fresh and dried fruit, accompaniments, nuts and crackers

Cocktail Menu C.....\$42.00 + gst

Served over 2 hours

Cold Items

- Bresaola with peas and marjoram
- Chicken and apricot terrine slices drizzled with pistachio aioli
- Asian crab tarts
- Cucumber cups with thai style beef salad
- Corn fritters, chickpea puree and capsicum relish

Hot Items

- Herbed falafel with hummus and sweet potato crisps
- Scallops with lime hollandaise
- Filigree chicken and tarragon cream 'vol au vents'
- Lamb chop curry with yoghurt dollop
- Goats cheese and basil omelette on olive tapenade bruschetta
- Spicy pork and bean quesadillas

Beverage package Menu C

- Beer – Boags, Sol Beer Mexican Cervesa, Cascade Premium Light
- White – Round 2 Semillon Sauvignon Blanc 2010, Adelaide SA
Frankland Estate Rocky Gully Riesling 2010, Frankland River Region WA
- Red – Frankland Estate Rocky Gully Shiraz 2009, Frankland River Region WA
Round 2 Cabernet Sauvignon 2010, Barossa Valley SA
- Sparkling – Oyster Bay Sparkling Brut NZ
- Soft drink, still and sparkling water and chilled juice

(Wines subject to change as bins end)

Extras & Add Ons.....\$6.50 + gst

Looking for something extra? Select from the following items to enhance your Menu.

- Mini Noodle boxes
 - Roast beef, sautéed asparagus and potato salad with garlic mustard cream sauce
 - Nasi Goreng; Indonesian fried rice with chicken and prawn, shredded egg and sweet soy
 - Poached chicken on soba noodle and sprout salad with a miso dressing (cold)
 - Marinated tofu with shallots, toasted pepita and sunflower seeds on a rice salad
 - Original prawn cocktail with grated egg and spicy Tabasco mayonnaise

Other ideas.....(POA)

- Warm roasted rare beef rolls with a trio of dipping sauces; béarnaise, horseradish cream and beef cheek jus
- Oyster Bar; freshly shucked oysters with an assortment of accompaniments
- Mezze Bar; zucchini fritters, handmade vine leaves, warm olives, hummus, fava bean dip and labneh balls in olive oil
- Antipasto Bar; cured meats, chargrilled and pickled vegetables, dips and breads
- Cheese Board; selection of Australian cheeses, fresh and dried fruit, accompaniments, nuts and crackers