



Themed tables

Beautifully presented grazing stations, for guests to feast with their eyes and delight with the taste sensations. Set in a style to suit the food, these menus can be served over 2 hours. Small plates and forks included for regular trips to the laden table. Themed table menus are suitable as a meal and to complete the event consider our tempting sweets.

Staffing and equipment are extra. Please contact our events team for a formal quote. Ab Fab catering has a full liquor licence and offers a complete range of beverage packages. Minimum 40 guests attending. Menu items are seasonal and subject to availability

An Italian table

\$65pp +gst

Caprese salad of organic tomatoes, buffalo mozzarella, torn basil and olive oil

Fresh prawns and aioli cocktail sandwiches

Crostini with roasted pepper and goats cheese omelet

Whitlof with Italian gorgonzola dolce and walnut purée

White anchovy bruschetta with wilted spinach and pecorino cheese

Arancini topped with sautéed wild mushroom

Prosciutto wrapped artichokes in a sourdough crumb with roast garlic aioli

Roasted zucchini flowers stuffed with mozzarella

Mushroom pork and chicken liver terrine with sour dough and condiments

Eggplant and fetta roulade topped with olives and capers

Antipasto platters of grilled vegetables stuffed mushrooms olives zucchini slice and stuffed tomatoes

Something sweet

\$9pp +gst

Tiramisu classic Italian dessert served in an espresso cup with biscotti

Cannoli with fresh cream and shaved chocolate

Ricotta, pine nut, and dark chocolate slice

Italian cheese board – selection of Italian cheeses served with sourdoughs crackers and condiments.





A Spring Table (...but available all seasons)

\$70pp +gst

Features main table decoration of large spring flower centre piece and fresh whole fruit and berries

Tiered platters of assorted sushi

Fresh gold coast trawler prawns – tail on with trio dipping sauces

Smoked salmon with slivered onions quail eggs salted baby capers and cornichions

Veal tonnoto with fried capers

Roast capsicum and feta roulade with cherry tomato olive pine nut balsamic dressing

Asian roast duck salad with mango avocado and pistachio nuts

Smoked chicken breast in caesar ribbon sandwiches

Ruby grapefruit baby Cos and avocado salad with pink peppercorn dressing

Niçoise salad of pink fir potatoes, tuna green beans and olives

Medley of cheeses with crackers olives apples pears and quince paste

Basket of fresh sourdough rolls and assorted breads

Something sweet

\$9pp +gst

Strawberries Romanoff

Port wine fruit salad

Raspberry and white chocolate cheesecake

Citron tart

