



Office, Conference & Seminar Menus

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Please Click here to view our [Terms & Conditions](#)

GF – Gluten Free | DF – Dairy Free | V – Vegetarian | VG - Vegan

All Prices are per person, excluding GST

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Breakfast Menus

Working Breakfast Selection (15+ guests)

\$16.50... with compostable cutlery, plates & napkins

- WB1** Assorted fruit Danish, croissants with butter and jam, daily baked sweet muffins, fresh fruit kebabs, juice
- WB2** Streaky bacon and gruyere tart
Open mini bagel with cream cheese, smoked salmon and lemon
Fresh fruit kebabs, juice
- WB3** Spicy egg and bacon burrito
Mexican fresh corn cake and salsa (V)
Individual fruit salad tubs, juice
- WB4 Vegetarian Gluten Free Breakfast**
3 cheese herb omelette (GF,V)
Roasted tomato, zucchini, rosemary skewers (GF,DF,VG)
Natural yoghurt, berries, nuts and seeds (GF,V), juice

Stand Up Breakfast/Brunch (40+ guests)

\$22.00 ... Suitable for large groups, served buffet style with compostable cutlery, plates & napkins

- Mini Danish and Croissants
- Sweet muffins
- Bacon, egg and tasty cheese breakfast wrap
- Warm breakfast tart (V)
- 3 cheese & herb omelette (V,GF)
- Haloumi and Turkish bread skewers (V)
- Open mini bagel with cream cheese, smoked salmon
- Fresh fruit skewers and Juice

Add-Ons

\$4.50 per serve (min 10)

- Crispy bacon rasher (GF, DF)
- Smashed Avocado and Persian feta (GF)
- Buttermilk pikelets strawberries and cream (V)
- Roast mushroom with spinach and beans (VG, GF)

*Percolated coffee and Tea (not included in above pricing) [Tea & Coffee Pricing](#)

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Morning Tea & Afternoon Tea Menus

Ab. Fab. Famous Sweet and Savoury Morning & Afternoon Tea

Sweet & Savoury Morning or Afternoon Tea (V) 3.5 items pp **\$6.80**

Substantial Morning or Afternoon Tea (V) 5 items pp **\$9.70**

Chef's daily creations, changes daily. *Also available as sweet or savoury only*

A sampling of some of our selections:

Sweet Orange poppyseed cake, chocolate pecan slice, lemon luscious slice, liquorice allsorts slice, orange coconut cake, cherry coconut slice, Florentine slice, mini cupcakes, marshmallow slice, chocolate sour cream cake, lemon cream cheesecake, hummingbird cake, raspberry yoghurt cake, apple tea cake, peanut sultana slice, muesli slice.

Savoury Individual vegetable frittata, mini assorted quiche, topped pide pizza slices, pumpkin almond loaf, ribbon sandwiches, open sour dough breads, bocconcini tomato skewers, zucchini pancakes with brie and roast capsicum, sushi, corn fritters with salsa topping, selection of savoury mini muffins, mini filled croissants, stuffed marinated mushrooms.

Healthy Option Morning or Afternoon Tea (V)..... **\$6.90**

Assorted dips, cheese cubes and crudité platters (GF), fresh fruit salad tubs

Individually Packaged Morning or Afternoon Tea.....**\$7.70**

Our Popular Morning Tea Sweet & Savoury offerings with fruit and a mintie.

Sweet Afternoon Tea – ordered with lunch 2.5 items pp.....**\$4.80**

Chef's selection of cakes and slices, available when ordered with lunch

*Percolated coffee and Tea (not included in above pricing) [Tea & Coffee Pricing](#)

Ab.Fab. High Tea buffet style - Morning or Afternoon (25+ guests)

\$29.00 Fully staffed

\$24.00 Delivery and set up only (usual delivery charges apply)

- Supply of china, teaspoons, black linen cloths and glassware.
 - Milk, sugar, percolated coffee, assorted gourmet teas, milk, and juice.
 - Staff person to attend (max 3hrs base to base)
 - Dainty selection of sweet & savoury food items served on tiered platters, inclusive of: mini ribbon sandwiches, pesto and ricotta filled cheese puffs, palmiers, frittata, cucumber cups with Asian salad, blue cheese celery with roasted walnuts, cheese bubble biscuits with aged cheddar and relish and other daily selections.
- Sweet selections may include melting moments, mini cupcakes, profiteroles, scones with jam and cream, orange coconut cake, brownies with ganache and raspberries plus other daily selections.

Special diet options; GF, DF, V, VG, allergies etc...

\$2 extra per meal – tailored to suit individual needs; separately prepared, packaged and labelled. See our [allergy disclaimer](#) for details



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Working Lunch Variations

Bread Based Options

1 round per person

Assorted filled sandwiches using multigrain and white breads.....	\$8.20
Assorted filled sandwiches with specialty breads i.e. sour dough, grain, rye	\$8.90
Sandwiches and rolls.....	\$8.90
Bagels, Turkish breads, wraps.....	\$10.20
Assorted wraps and sandwiches.....	\$9.20
Rice paper rolls(3 per serve) (VG,GF).....	\$9.20
Club sandwiches.....	\$10.90
Rye opens sandwich with assorted toppings (2.5 per serve).....	\$12.50

Make Your Own Lunch Options

"Make your own Lunch" [MYOL] (15+ guests)\$16.80

Assorted grain and white breads, rolls, flatbreads, rice cakes with buffet style selection of platters of leg ham, roast beef, continental meats, shredded lettuce, tomato, cucumber, carrot, beetroot, cheese, with pickles and spreads and a fresh fruit platter.

MYO Greek Yiros (Served cold 15+ guests)\$19.50

Selection of pitas and Turkish bread, lemon and garlic marinated chicken slices, lemon and oregano marinated lamb strips, shredded lettuce, tomato, red onion slices and grilled haloumi with Tzatziki and Greek salsa

Fruit & Cheese

Fruit platters a sliced selection of fresh seasonal fruits – minimum 10 people... .. \$5.25

Fresh fruit kebabs.....\$5.25

Fruit salad tubs.....\$5.25

Fruit salad tubs with vanilla yoghurt.....\$5.75

Fresh fruit and selected cheese platter - minimum 6 people.....\$9.50

Australian cheese board with dried fruit, nuts and biscuits - minimum 6 people.....\$9.50

Fruit platters and Fruit/cheese platters can be ordered with lunch and or morning/afternoon tea only.

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Individual Nutritious Salad Lunches

Individually Boxed Salad Lunches (10+ guests).....\$14.95

Minimum 10 per type of salad. Served with dinner roll, compostable cutlery and napkins.

Nanjing Salad (GF,DF,V)

Continental cucumber, straw carrots, sweet pineapple pieces, mint and rocket dressed with chilli citrus dressing

Lentil Salad w Mediterranean Roasted Vegetables (GF,V)

Assorted leaves with lentils, roasted capsicum, cherry tomatoes, roasted sweet potato, roasted pumpkin and crumbled feta with Moroccan spiced dressing

Chicken Salad (GF,DF)

Grilled chicken and bacon strips tossed with lettuce, cherry tomatoes, diced celery, shredded capsicum and toasted almonds with lemon cream mayo dressing.

Chicken Caesar Salad

Traditional Caesar salad with croutons, bacon and parmesan shards topped with grilled chicken.

Spiced Pumpkin Salad (GF,V)

Rocket, Middle Eastern spiced pumpkin, toasted pepitas and crumbled feta

Beef Pasta Salad

Penne pasta with beef slices, roasted capsicum strips, parmesan shards, semi-dried tomatoes and olives tossed with assorted lettuce leaves and a zingy pesto dressing

Roasted Vegetable Salad (GF,V)

Mixed salad leaves, oven roasted vegetables, feta, toasted almonds and honey raspberry dressing

Watermelon Salad (GF, V)

Mixed leaves, feta, watermelon and mint with a pistachio dukkah dressing

Thai Beef Salad (GF,DF)

Thai marinated beef strips atop mixed leaves, capsicum strips, crunchy wombok and snow pea sprouts with a soy chilli and lime dressing

Middle Eastern Spiced cous cous salad (V)

Cous cous, rocket, toasted almonds, feta and dried fruit in a Middle Eastern spiced dressing

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Quick-Service Boxed Lunches

Cold Boxed Lunches (min 15+)

Budget Seminar Lunch Box.....\$14.50
Filled gourmet turkish, cheese portion, crackers, fresh fruit, chocolate bar, individual juice, mintie

Ploughman's Lunch Box.....\$17.50
Sliced ham and roast beef, chicken terrine, brie and cheddar cheese wedges, pumpkin bread, Dill pickles & apricot chutney, sour dough roll & butter, individual juice and fruit garnish. Includes compostable cutlery, napkin, salt & pepper

Corporate Seminar Lunch Box.....\$17.50
Gourmet filled Turkish bread, Roast pumpkin, feta, nut salad, cheese and crackers, fresh fruit, biscuit and individual juice. Includes compostable cutlery, napkin, salt & pepper

Healthy Lunch Box.....\$19.50
Peri Peri chicken fillet with avocado salsa, Frittata, wombok noodle salad, frittata, fruit nut pack, fresh fruit and individual juice. Includes compostable cutlery, napkin, salt & pepper

Hot Individual Lunches 15+ guests = 1 choice. 20+ guests = 2 choices

Individual portion/compostable containers, fork & napkin.....\$17.50

- Creamy chicken pesto penne with semidried tomato and mushroom
- Red chicken and lychee coconut curry with jasmine rice (DF, GF)
- Beef, red wine, bacon and mushroom ragout with steamed rice (GF, DF)
- Spicy pumpkin curry with rice (VG, GF)
- Teriyaki chicken noodles (GF)
- Ravioli with fresh tomato, rocket, capers and olives (V)
- Moroccan lamb with apricots, chickpeas and spiced feta (GF)
- Daily baked filo quiche and salad (V)
- Spinach, feta & pine nut slice with filo and salad (V)

Special diet options; GF, DF, V, VG, allergies etc...

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Cold Buffet Lunch Combos (min 15+)

Working Lunch\$16.00

- 1 sandwich or wrap or roll per person
- 1 rice paper roll per person
- Fresh fruit platter
- Chilled fruit juices and compostable glassware

Delegate Lunch.....\$19.00

- ½ Sandwich or ½ wrap or 1 rice paper roll (GF, DF) per person
- Roast pumpkin, toasted almonds, feta salad box (V) per person
- Fresh fruit platter
- Chilled fruit juices and compostable glassware

No Bread Lunch.....\$19.00

- 1 Rice paper roll (GF, ,VG) per person
- Assorted sushi (GF, DF) 1 per person
- Teriyaki chicken salad box (GF, DF) 1 per person
- Fresh fruit platter
- Chilled fruit juices and compostable glassware

Healthy Lunch (Served Cold).....\$19.50

- Peri Peri chicken fillets with avocado salsa (GF, DF)
- Vegetarian frittata (GF,V)
- Roast pumpkin, feta, macadamia & red onion salad (GF, V)
- Glass noodle salad with coriander, mint, bean sprouts, wombok, lime & ginger (GF, DF, VG)
- Sourdough roll
- Chilled fruit juices and compostable glassware

Special diet options; GF, DF, V, VG, allergies etc...

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Hot Buffets

Hot Buffet Lunch or Dinner (15+ guests)

Delivered hot, self-service, equipment & compostable plates & cutlery included

Soup & Salad Lunch served with dinner roll & butter portion..... \$12.90

Soup Choices; pumpkin, spicy tomato and lentil, cauliflower and bacon, minestrone, potato and leek. Compostable cutlery and napkins.

Make Your Own Mexicana (MYOM)..... \$18.50

Grilled marinated chicken strips (GF,DF,Halal)

Refried Beans (GF,VG)

Lemon marinated onion slices, shredded lettuce, sliced tomatoes, grated cheese, grilled capsicum

Served with warm flatbreads, guacamole and sour cream

Make Your Own Burger Bar (MYOB)..... \$18.50

Grilled beef patties, grilled chicken thighs (GF,DF, Halal)

Vege burgers (GF, VG, Halal)

Shredded lettuce, tomato, carrot, beetroot, cheese, sauces and mustard

Hamburger rolls (GF avail)

Roast Lunch Menu..... \$21.50

Roasted rib fillet topped with chermoula (GF, DF), Peri Peri chicken (GF, DF)

Roast potatoes, pumpkin, sweet potato and carrots (GF,DF)

Beef gravy (GF), sourdough dinner rolls

Vegetarian option (upon request);

Baked capsicum filled with brown rice, spinach, salsa (GF, VG)

Curry Lunch..... \$19.50

Butter chicken curry 'murrh makhani' (GF,Halal)

Coconut pumpkin curry (GF,DF,VG)

Steamed Jasmin rice (GF,DF)

Pickle, chutney & riata (GF), Pappadums (VG,GF,DF)

Garden salad (VG,GF,DF)

Build Your Own Buffet Lunch or Dinner (20+ guests)

Any 2 choices.....\$24.50

Any 3 choices.....\$28.00

Peri Peri marinated chicken fillets topped with avocado salsa (GF,DF)

Chicken Florentine; pan fried chicken in tomato sauce, wilted spinach & mozzarella (GF)

Spinach and feta slice topped with buttered filo (V)

Lentil and goats cheese tart topped with roasted cherry tomatoes (V)

Baked sliced fillet of beef served with roasted balsamic vegetables (GF)

Sticky lemongrass and ginger thigh fillets (GF, DF)



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Hot Finger Food Items

Delivered ready to serve on platters

(Minimums apply. Available Mon – Fri 9am – 4pm)

Choose 5 items \$15.00/per person

Choose 7 items \$19.50/per person

Individually\$3.25/item

Hot

- Crumbed fish with lime mayonnaise (DF)
- Prosciutto wrapped beef meatballs (GF,DF)
- Spicy lamb koftas with riata (GF)
- Sausage rolls with bitey tomato sauce
- Mini cottage pies
- Chicken macadamia balls with lime aioli (GF,DF)
- Prawnadoes with passionfruit chilli (GF,DF)
- Pork and fennel kebabs
- Buttermilk chicken wings with blue cheese sauce
- Chicken kebabs with satay sauce (DF,GF)
- Miniature Chicken Parmies
- Bacon, spinach and tomato quiche
- Chicken and leek quiche
- Double brie and spring onion quiche (V)
- Ginger miso beef skewers (GF, DF)
- Balinese Beef skewers with satay sauce (GF,DF)
- Florentine turkey meatballs with spicy cranberry dipping sauce
- Salami and tomato mini toasties
- Sweet potato balls with passionfruit chilli sauce (VG, GF)
- Spring rolls with Asian chilli sauce (VG)
- Satay tofu and vegetable skewers (VG, GF)
- Mini dagwood dogs (GF)
- Wild mushroom arancini with porcini aioli (GF)

Cold

- Bocconcini and cherry tomato picks (GF,V)
- Chorizo and grilled capsicum frittata (GF)
- Pepperonata, rocket and goats cheese frittata (GF, V)
- Avocado and smoked salmon tartlets (GF,DF)
- Bruschetta with blue cheese, walnut and roasted tomatoes (V)
- Mushroom and olive filo tartlets (VG)
- Brie and cranberry filo bites (V)
- Mushrooms stuffed with capsicum pine nut salsa (VG)
- Smoked chicken and almond tartlets (GF)
- Moroccan sweet potato palmiers (VG)

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Ab.Fab. Tailored Seminar Packages (15+ guests)

Mix & Match to create your perfect package, great for large events and conferences

Pre-Registration/Arrival (unavailable to substitute for a morning or afternoon tea)

House-made biscuits or mini muffins on arrival.....\$2.50

Morning Tea

Sweet & Savoury or Healthy Option 3.5 items pp\$6.80

Working Lunch.....\$16.00

- 1 sandwich or wrap or roll plus 1 rice paper roll per person
- Fresh fruit platter and chilled fruit juices, compostable glassware

Delegate Lunch.....\$19.00

- Roast pumpkin, toasted almonds, feta salad box (V) plus ½ Sandwich or ½ wrap or 1 rice paper roll (GF, DF) per person
- Fresh fruit platter and chilled fruit juices, compostable glassware

No Bread Lunch.....\$19.00

- Teriyaki chicken salad box (GF, DF), plus 1 rice paper roll and piece of sushi per person
- Fresh fruit platter and chilled fruit juices, compostable glassware

Healthy Lunch (Served Cold).....\$19.50

- Peri Peri chicken fillets with avocado salsa (GF, DF)
- Vegetarian frittata (GF,V)
- Roast pumpkin, feta, macadamia & red onion salad (GF, V)
- Glass noodle salad with coriander, mint, bean sprouts, wombok, lime & ginger (GF, DF, VG)
- Sourdough roll and chilled fruit juices, compostable glassware

Afternoon Tea

Sweet & Savoury or Healthy Option 3.5 items pp.....\$6.80

Sweet Afternoon Tea 2.5 items pp (only available if ordered with lunch).....\$4.80

Percolated Coffee & Tea Buffet

Number of Sittings:	1 Sitting		3 Sittings		4 Sittings
Compostable Cups.....	\$3.60/pp		\$10.00/pp		\$13.00/pp
Chinaware.....	\$4.70/pp		\$13.00/pp		\$16.00/pp

Cold Beverages

Bottled mineral water or still water..... \$6.00/pp

Juices (orange, apple) (2L bottle)..... \$8.00/pp

Individual bottled water or juice\$3.00/pp

Special diet options; GF, DF, V, VG, allergies etc...

\$2 extra per meal – tailored to suit individual needs; separately prepared, packaged and labelled
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