



Fabou Grazing

FUNCTIONS • EVENTS • CATERING

Platters to Share

YORK EVENTS

2023



CASUAL AFFAIR

PLATTERS & BOARDS 10PPL

MEDITERRANEO \$

Lamb Backstrap Souvlaki
Grilled Spanish Chorizo
Cheese & Spinach Filo Pastries
Truffle Arancini Balls
'One Bite' Pepperoni Pizzas

Served w tzatziki, aioli & caramelised tomato chutney.

FIVE MEATS \$

Lamb Backstrap Souvlaki
Lemon Oregano Grilled Chicken
White Wine Pork Skewers
Grilled Spanish Chorizo
Med Spiced Beef Meatballs

Served w fresh chimmi churri, tzatziki & truffle aioli.

THE MEDLEY \$

Salt & Pepper Squid
Gourmet Cocktail Pies
Cheese & Spinach Filo Pastries
Beer Battered Barramundi
Prawn Twisters

Served w ketchup, chipotle mayo & tartare.

CLUB VEGO \$

Cheese & Spinach Filo Pastries
Truffle Arancini Balls
Chickpea Falafels
Vegetable Pakoras
Vegetable Spring Rolls

Served w sweet chilli sauce, hummus & aioli.

CLUB VEGAN \$

Vegetable Pakoras
Spinach & Lentil Filo Pastries
Sweet Potato Croquettes
Pumpkin Arancini Balls
Colombian Empanadas

Served w vegan aioli, tomato & chilli relish.

SANS GLUTEN \$

Lamb Backstrap Souvlaki
Halloumi Cheese Fries
Sweet Potato Croquettes
Grilled Chicken Tenders
Marinated Grilled Mushrooms

Served w fresh chimmi churri & truffle aioli.

SUSHI \$

Assorted fresh sushi, nigiri & California rolls with wasabi, pickled ginger & soy sauce.

THE AUSSIE \$

Cocktail traditional Aussie beef pies, sausage rolls and assorted quiche served with ketchup & BBQ sauce.

SANDWICHES \$

A variety of fresh breads with a mixture of fresh, quality ingredients. Meat, vegetarian, vegan & gluten free available.

All dietary requirements will be catered for.



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FUNCTIONS • EVENTS • CATERING

Canapes & Cocktail

YORK EVENTS

2021-2022



CANAPE SOCIAL

MANNA SELECTION



CHOOSE 6 FROM THE FOLLOWING

- | | |
|--|--|
| Truffle and Pecorino Arancini *V | Garlic Grilled Prawn & Avocado Rye |
| Baby Heirloom Tomato & Feta | Antipasto Blini *V |
| Bruschetta *V | Halloumi & Chorizo Short Crust *P |
| Pulled Pork Empanadas *P | Mediterranean Pork Skewers*GF *P |
| Marinated Lamb Backstrap Souvlaki
*GF | Crumbed Camembert & Salumi
Skewers *P |
| Southern Fried Chicken Tenders | Halloumi Cheese "Fries" *V, GF |
| Vegetable Pakoras *VG, GF | Vegetable Samosas *VG |
| Ricotta & Spinach Filo Pastries *V | Pumpkin Arancini *VG |
| Home Cocktails Steak Pies | Portuguese Chicken Sliders |
| Cheese Burger Sliders | Satay Chicken Tenders *GF |
| BBQ Pork Dim Sum *P | Smoked Salmon Blini *GF |
| Caramelised Onion & Goat's Cheese
Short Crusts *V | Rice Paper Rolls *VG, GF |

\$pp

SPECIAL DIETARY REQUIREMENTS indicated by *

GF - Gluten Free LF - Lactose Free N - Contains Nuts P - Pork Products V - Vegetarian VN - Vegan

LOOKING
FOR MORE?
EXTRA OPTIONS
AVAILABLE



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The Graze CHARCUTERIE

**YORK EVENTS
2021-2022**



THE GRAZE

SLABS - BOARDS - TABLES



CHARCUTERIE SLAB

Jamon Serrano
Prosciutto
Picante Salumi
Peperoni
Hickory Smoked Leg Ham
Marinated assortment of olives
Antipasto
Gorgonzola
Fresh Ciabatta loaf



SERVES 10 - 15 PPL

FORMAGGI BOARD

Triple Creme Brie
Endeavour Blue
Peppered Pecorino
Red Vintage Cheddar
12 Month Manchego
Assorted water Crackers
Crostoni
Lavosh
Quince/fig



SERVES 10 - 15 PPL

GRAZE BY THE METRE

Our Charcuterie Slab and Formaggi Board transformed into metres of beautifully arranged cheeses, cured meats, antipasto, fresh baked breads and crackers, nuts and sweet little accompaniments!

Talk to us for all the details.



"Edible Art" is one of our favourite client feedback comments after one of our grazing events. Grazing tables have become the staple method for entertaining a crowd, not only is it a great conversation starter it gives everyone a chance to pick and choose something to nibble on whilst chatting. And yes, there is always plenty to go around!



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FUNCTIONS • EVENTS • CATERING

Morning & Afternoon Tea

YORK EVENTS

- 2022 -



DAILY BREAKS

MORNING & AFTERNOON TEA

HOW IT WORKS

CHOOSE ONE FROM
THE LIST BELOW

ALL ORDERS
ACCOMPANIED BY
FRESH FRUIT

MOORISH - BAKED IN HOUSE

Fresh assorted muffins
Cinnamon Scrolls
Danish Pastries
French Macarons
Walnut Fudge Brownies
Nutella Brownies
Biscoff Brownies
Flourless Chocolate Brownies 
Fresh Baked Portuguese Tarts
Glazed Doughnuts
Nutella filled Doughnuts
Croissants
Banana Bread w Honeycomb Butter
Fresh assorted Friands 
Cocktail Cupcakes 
LG Cupcakes 
Lime & Coconut Polenta Cakes 
Passionfruit Petite Polenta Cakes 

VEGAN - ADD \$2.50 PP

Uber Choc Brownie
Superfood Slice
Berry Tea Cakes
Single Muesli Slab

HEALTHIER

Maple Nut Granola pots
Bircher Muesli pots
Peanut Butter Slice 
"Bounty" Slice 

NOT SO SWEET

Bacon & egg rolls - on brioche
Spinach, sun-dried tomato & feta frittata
Fresh ricotta & spinach pastries
Shortcrust Pies
Filled Fresh Croissants:

- Triple smoked ham & Jack cheese
- Jack cheese & tomato
- Jack cheese & wilted spinach

Sliders - cocktail sized burgers:

- Cheese
- Porto Chicken
- Cuban Pulled Pork

LOOKING FOR
SOMETHING ELSE?
WE CAN SURELY
ACCOMODATE.





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Working Lunch

YORK EVENTS

- 2022 -



SOCIAL LUNCH

Served with two fresh Chef's Salads




CHOOSE 4 FROM THE FOLLOWING

- Assorted sandwiches - vegetarian included
- Vegetable Pakoras  
- House arancini served with Napolitana salsa
- Cheese & spinach pastries
- Falafels served with Hummus  
- Beer battered fish & chips with house tartare & fresh lemon
- Cocktail Aussie beef pies
- Classic shortcrust sausage rolls
- Teriyaki grilled chicken tenders + \$2.50pp 
- Marinated Lamb Backstrap Souvlaki, pita bread & Tzatziki + \$2.50pp
- Southern Fried Chicken tenders with chipotle maple aioli + \$2.50pp
- Rice Paper rolls with soy & sweet chilli + \$3.50pp  
- Assorted sushi & nigiri with soy, wasabi & pickled ginger + \$4.00pp 

LOOKING FOR MORE?

EXTRA OPTIONS AVAILABLE

 = Gluten Free

 = Vegan