

Fabulous Foods



Casual Catering Menu



"Serving New York and New Jersey"

1-800-365-4747 • www.fab-foods.com



Fabulous Foods Informal Entertaining Menu

Fabulous Foods has developed a simple casual menu for informal entertaining. If you are having friends or family over or your office is having an internal meeting our casual menu is right for you! A service with no fuss, no bells, no whistles just FABULOUS FOODS. Our team will deliver it right to you at the time you request.

Fabulous Foods is a premier caterer in New Jersey & New York. Fabulous Foods has been providing services quietly to a large number of entertainers, celebrities, corporate executives & social clients. We provide services 7 days a week 24 hours a day 365 days a year. Our team of culinary chefs have a passion for preparing great food!

Ordering

Our web site is www.fab-foods.com and e-mail is catering@fab-foods.com. Orders can be e-mailed or can be called into 1-800-365-4747, 212-239-6700 & 201-896-8800. Off hours & emergency number is 201-832-7700.

Services

Specialty Foods - We are happy to prepare custom menus that suit your theme and/or desire. Just ask!

Catering - Fabulous Foods presents this menu only as suggestions for you. Our culinary team would be happy to prepare any recipes that you may desire.

Floral - We have a team of designers that would be happy to provide floral for your event.

Staffing - Excellent Servers, Bartenders, Chefs, Utility, Coat Check & More

Event Rentals - We will provide all party rentals for your event. Tables, chairs, linens, china, flatware, glassware, buffet platters, chaffers & more. Please inquire.

Entertainment - We offer all kinds of entertainment options for your event.

Event Design Team - Fabulous Foods provides full service events & our design team will produce special concepts & offer special locations for you!



We extend to you our warmest hospitality. Our team is dedicated to providing you Fabulous Foods and is committed to delivering uncompromising personal service. If there is anything we can do for you so we can exceed your expectations please do not hesitate to ask.

Thank you for allowing Fabulous Foods to serve you & your guests!

*Fred Luberto,
CEO of Fabulous Foods*



Breakfast Packages

Continental Breakfast

Muffins, Bagels, Croissants, Scones & Danish
Butter, Cream Cheese, Jams, Fruit Garnish,
Orange Juice & Coffee

\$11.95

Box Breakfast

Danish, Croissant,
Fresh Fruit & Orange Juice

\$7.95

Breakfast Bakeries

(Muffins, Bagels, Croissants, Scones & Danish)
Butter, Cream Cheese Jams....**\$4.95**

Deluxe - Add Fresh Fruits & Yogurt....**\$7.50**

Add Breakfast Cheeses....\$8.95

Healthy Breakfast

Low-Fat Yogurt Served with Fresh Fruit Salad,
Granola & Honey - **\$6.95**

Add Wheat Bagels & Bran Muffins - \$9.50

Extras

Vanilla Brioche French Toast & Syrup ..**\$65.00** per Tray 24 Slices
Belgium Waffles with Butter,

Cinnamon & Syrup**\$65.00** per Tray 24 Slices

French Toast Souffle w/ Maple Syrup**\$75.00** per Tray 12 Orders

Fresh Fruit Tray.....**\$3.50** Fresh Fruit Skewers**\$3.95**

Yogurt Fruit Parfait Cups.....**\$4.25/\$6.75 Two Sizes**

Coffee Service (Regular & Decaff)

Box..**\$25.00** / Small Urn..**\$45.00** / Large Urn..**\$55.00**

Tea Service Box...**\$20.00** Small Urn...**\$40.00** Large Urn ...**\$50.00**

Hot Chocolate or Hot Cider Box...**\$25.00** ...Small Urn...**\$45.00**

Juice - Bottles.....**\$1.50** Fresh Squeezed**\$2.50**

Omelette Stations Available

Hot Breakfast Package

Pan Baked Frittata, Home Fries, Hickory Bacon or
Country Sausage, Bagels, Rolls, Cream Cheese,
Butter, Jam, Orange Juice & Coffee

\$14.50

Brunch

Hot Breakfast with French Toast, Tri-Color Salad,
Fruit & Cheeses, Pasta Vodka & Herb Chicken,
Cookies & Sweets, Fresh Squeezed Orange Juice,
Coffee & Tea Service

\$32.50

Brunch Deluxe

Brunch Menu Above, Classic Shrimp Cocktail,
Marinated NY Strip Steak & Garnishes.

\$43.50

New York Breakfast

Smoked Salmon, Cream Cheese, Tomato, Capers,
Onion & Scallions with Mini Bagels - **\$9.75**

Smoked Trout, Salmon, Whitefish & Garnishes....**\$7.95**

Savory Tarts

Eggs, Bacon or Sausage & Cheddar Cheese

Smoked Salmon, Eggs, Scallions & Dill

Egg Whites, Vegetables & Low-Fat Cheese - **\$5.95**

Breakfast Panini

Scrambled Eggs, Swiss Cheese, Ham & Onions, Eggs,
Prosciutto & Scamorza, Cheddar & Baked Ham - **\$6.95**

Breakfast Wraps

Western, Burrito or Spinach & Feta - **\$7.95**

Hot Breakfast

Scrambled Eggs, Home Fries, Hickory Bacon or
Country Sausage, Rolls & Butter - **\$8.95**

Cold Breakfast Package Pricing Based on 10 Guests or More & Hot Breakfasts and Brunches on 25 Guests or More
Includes Basic Disposable Supplies.



Luncheon Packages

Sandwich Luncheon

Sandwich Assortment, Two Salads, Fresh Fruit Salad,
Dessert & Beverage

\$12.75

Wrap Luncheon

Wrap Assortment, Two Salads, Fresh Fruit Salad,
Dessert & Beverage

\$12.75

Sandwich & Wrap Combo

Two Salads, Fresh Fruit Salad, Dessert & Beverage

\$13.75

Upgrade to our Fabulous Sandwich Assortment

\$15.75

Box Lunch

Sandwich or Wrap, Pasta Salad, Cookie,
Fruit & Bottle Water Presented in White Box

\$11.75

Grill Luncheon

Tenderloin of Beef, Grilled Chicken Breast,
Grilled Vegetables, Potato Salad, Garden Greens,
Fresh Fruit, Dessert & Beverage

\$19.75

Panini Luncheon

Panini Assortment, Two Salads, Fresh Fruit Salad,
Dessert & Beverage

\$13.75

Pizzicotto Luncheon

Pizzicotto Assortment, Two Salads, Fresh Fruit Salad,
Dessert & Beverage

\$12.75

Hot & Cold Luncheon

Pink Tomato Basil Pasta, Chicken Francaise,
Petite Sandwich Selection or Wrap Assortment,
Tri-Color Garden Salad, Cookies,
Brownies & Beverage

\$16.75

Hot Luncheon

Two Entrees, Two Sides, Garden Greens, Cookies,
Fresh Fruit, Dessert & Beverage

\$16.75

Gift Box Lunch

Designer Sandwich (Roast Tenderloin Ficelle, Seafood Salad,
Lobster Salad Brioche), Shrimp Cocktail, Micro Greens &
Avocado Mango Salad, Chocolate Dipped Berries

\$29.50

Great Treat for Staff & Clients!

Salads - Pasta, Potato, Cole Slaw, Garden Tossed, Tomato Cucumber, Couscous, Greek & Tuna Macaroni

Desserts - Cookies, Brownies, Pastries, Rugelach, Tarts & Carrot & Chocolate Cake Squares.

Includes Basic Disposable Supplies. Available Monday - Friday 11:00am - 2:00pm.

Cold Luncheon Pricing Based on 10 Guests or More & Hot Luncheons 20 Guests or More.

Sandwiches

Full Size\$6.95 (Minimum 6)

Miniature Roll Style.....\$3.25 (Minimum 12)

Pesto Chicken - Arugula, Roasted Peppers & Pesto

Ham & Cheddar - Baguette with Honey Mustard & Lettuce

Grilled Vegetables - Arugula, Goat Cheese & Pesto

Roast Turkey Breast - Arugula, Pear, Cranberry Orange Relish

Grilled Chicken - Avocado, Smoked Bacon, Arugula & Pesto Aioli

Fresh Mozzarella - Tomato, Basil & Olive Oil

Chicken Breast - Leaf Lettuce, Plum Tomato & Dijon

Roasted Turkey Club - Multi-Grain Bread

California Club - Turkey, Ham, Avocado, Sprouts & Mustard Aioli

Deli Sandwiches - Roast Beef, Turkey Breast, Smoked Turkey, Ham, Corned Beef, Chicken Salad or Tuna Salad

Cajun Chicken - Pepper Jack, Roasted Peppers, Spinach & Dijon

Grilled Portobello - Pecorino, Arugula & Aged Balsamic

Balsamic Chicken - Avocado, Onion Jam & Wilted Spinach

Simply Vegetables - Lettuce, Tomato, Cucumbers, Avocado, Sprouts & Yogurt Dressing

Fabulous Sandwich Selections.....\$8.95 (Minimum 6)

Prosciutto & Fresh Mozzarella - Basil, Sea Salt & Olive Oil

Smoked Turkey - Dill Havarti, Mango Chutney & Arugula

Chicken Milanese - Endive, Radicchio, Arugula Salad

Seafood Salad - Lemon Zest, Avocado & Micro Greens

Sliced Steak - Roasted Red & Yellow Peppers & Chimichurri Sauce

Barbecued Salmon - Spinach, Wild Mushrooms & Avocado

Sesame Crusted Tuna - Mache, Avocado & Mango

Maryland Crab Cakes - Creamy Slaw & Remoulade Sauce

Smoked Salmon - Dill Sauce, Capers, Greens & Tomato

Tarragon Turkey Salad - Sprouts & Cherry Tomato

Chicken Paillard - Prosciutto, Arugula, Tomato & Lemon Aioli

Tea Sandwiches\$125.00 (60 Assorted)

Avocado & Cucumber, Smoked Salmon, Sprouts & Dill Sauce

Smoked Turkey & Brie, Smoked Ham & Gruyere, Dijon Egg Salad

Walnut Mache Chicken Salad & White Tuna Caper Salad

Ciabatta, Italian or Semolina Loaf\$18.95

3 Foot, 4, 5 or 6 Foot Subs\$16.95 per Foot

Focaccia 9" Round\$18.95

Croissant Sandwich Selections.....\$7.95

Triple Decker Sandwich Selections\$7.95

Wraps

\$6.50 (Minimum 6)

Chicken Caesar - Chicken, Romaine, Parmesan & Dressing

Walnut Chicken Salad - Radicchio & Baby Greens

Grilled Chicken - Arugula, Tomato & Honey Dijon

Blackened Chicken - Monterey Jack, Peppers, Avocado, Spinach & Dijon

Roast Beef - Arugula, Roasted Peppers & Garlic Aioli

Tuna Salad - Spinach & Capers

Waldorf Salad - Arugula & Cherry Tomato

Seafood Salad - Mache, Avocado & Cherry Tomato

Panini

\$7.95 (Minimum 6)

Reuben - Corned Beef, Swiss, Sauerkraut & Thousand Island Dressing

Ham & Cheese - Black Forest Ham & Gouda Cheese

Chicken Parmesan - Fresh Mozzarella, Basil & Tomato Sauce

Eggplant - Fresh Mozzarella, Basil & Crushed Tomato

Grilled Vegetables - Vegetables, Goat Cheese & Pesto

NY Strip Steak - Caramelized Onions & Cheddar Cheese

Fajita Wrap - Chicken, Onions, Peppers, Salsa & Guacamole

Pizzicottos

\$7.95 (Minimum 6)

(Stuffed Baked Brick Oven Sandwiches)

Parmesan - Chicken, Eggplant or Meatball

Sausage & Peppers, Steak, Cheddar & Onions

Vegetables & Mozzarella, Chicken, Peppers & Asiago

Pizza

12" - \$8.95 16" - \$12.95

Margarita, Mushroom, Four Cheese, Pepperoni, Vegetable or Chicken

Charcuterie

Classic Assortment\$9.75 (Minimum 10)

Roast Turkey, Baked Ham, Roast Beef, Genoa, Provolone, Swiss & American Cheeses, Breads, Dressings & Toppings

Imported Assortment\$12.75 (Minimum 10)

Prosciutto, Sopressata, Capicola, Mortadella, Genoa, Fresh Mozzarella, Imported Provolone & Asiago Cheeses, Breads, Dressings & Toppings

Carving Selections

Market Price

Roast Beef, Filet Mignon, NJ Strip, Pork Loin, Turkey Breast, Salmon

Brown Sugar Cured Bone in Ham, Roulade of Turkey Breast

Served with Sauces, Breads, Condiments & Garnish

Buffet Packages

Cold Buffet

Roast Turkey, Baked Ham, Roast Beef, Genoa, Provolone, Swiss & American Cheeses, Breads, Dressings, Pickles, Olives, Relish Tray & Three Salads

\$10.95

Sandwich Buffet

Variety of Specialty Petit Sandwiches on Assorted Breads & Wraps, Three Salads, Relish & Condiments

\$12.75

Fabulous Cold Buffet

Prosciutto, Sopressata, Capicola, Mortadella, Genoa, Fresh Mozzarella, Imported Provolone & Asiago Cheeses, Italian Breads, Dressings, Roasted Peppers, Sun-Dried Tomatoes, Arugula, Tri-Color Salad, Grilled Vegetables & Cold Pasta Salad

\$18.50

Charcuterie Buffet

Grilled Pesto Chicken, Marinated Sliced NY Strip Steak, Grilled Salmon Offered with Mango Citrus Relish, Market Grilled Vegetables, Three Salads, Small Rolls, Breads, Dressings & Garnish

\$23.50

Shower Buffet

Fresh Cut Vegetables Served with Homemade Dip, Selection of Imported Cheeses with Fruits, Nuts & Crackers, Mascarpone Cranberry Walnut Torta, Variety of Finger Sandwiches, Two Salads & Fresh Fruit Skewers

\$19.50

Fabulous Shower Buffet

Shower Menu Plus Two Entrees & One Side.....**\$29.50**

Hot Buffet

Garden Green Salad, Dressings, Two Main Entrees, Two Sides & Bread

\$14.50

Hot & Cold Buffet

Garden Green Salad, Dressings, Petite Sandwiches or Deli Board, Two Main Entrees, Two Sides & Bread

\$17.50

Entrees - Basic Pasta, Chicken, Meatballs or Sausage
Sides - Vegetables, Potato, Rice & Eggplant

Italian Buffet

Bella Antipasto, Calamari Salad, Arugula Salad, Focaccia, Italian Breads, Lasagna Bolognese, Pasta with Sausage & Broccoli Rabe, Italian Meatballs, Chicken Milanese & Vegetables

\$26.50

Cocktail Party

Vegetables & Dip, Chicken Sate, Cocktail Meatballs, Phyllo Franks, Eggplant Capanata, Hummus, Whipped Fresh Ricotta & Pita, Prosciutto, Mozzarella & Basil Ficelle, Smoked Salmon Tarts, Cucumber Walnut Petals & Greek Tart

\$22.50

Fabulous Cocktail Party

Cocktail Party Menu Above, Jumbo Shrimp Cocktail, Roast Tenderloin of Beef on Semolina Croutons,

\$36.50

Kosher Style

Smoked Salmon, Cream Cheese, Capers, Bagels & Garnish, Tuna, Egg & Whitefish Salads, Herring, Cheese Assortment, Couscous Salad & Fresh Fruit Salad

\$16.95

Available 24 Hours a Day / 7 Days a Week

Cold Buffet Package Pricing Based on 15 Guests or More and All Other Packages Listed Pricing Based on 25 Guests or More



Hors d'oeuvre Platters

Crudités.....Medium \$50 Large \$95

Fresh Cut Vegetables Served with Homemade Dip

Bella Antipasto... ..Small \$50 Medium \$85 Large \$125

Prosciutto, Sopressata, Capicola, Mortadella, Genoa, Reggiano, Asiago, Fresh Mozzarella, Provolone, Roasted Peppers, Artichokes, Mushrooms, Sun-Dried Tomato & Olives

Artisan Cheese.....\$125

Baked Brie with Raspberry & Walnuts, Pesto Pinenut Mascarpone Torta, Arugula, Artichoke Goat Cheese Torta all Served with Designer Crackers & Croutons

Imported Artisan CheeseMedium \$100 Large \$175

Selection of Imported Cheeses with Fruits, Nuts & Crackers

Domestic Cheese DisplayMedium \$65 Large \$100

Selection of Domestic Cheeses & Crackers

Fresh Mozzarella.....Small \$50 Medium \$85 Large \$125

Sun-Dried Tomatoes, Fresh Basil, Roasted Peppers, Olives & Olive Oil

Guacamole.....Small \$35 Medium \$65 Large \$95

Prepared Fresh & Served with Jalapeno & Corn Tortillas

Asian Pacific RimHalf Tray \$55 Large Tray \$95

Dumpling, Wontons & Potstickers with Selection of Dips

Crostini.....Small \$45 Medium \$75 Large \$105

Eggplant Caponata, Hummus & Whipped Fresh Ricotta Served with Croutons & Pita

Tapas.....\$125

Olives, Feta Cheese, Asparagus & Salmon, Chicken Sate, Steak Gorgonzola Croutons, Mascarpone Cranberry Walnut Grapes, Hummus, Pita, Tortilla Chips, Guacamole & Salsa

Fondue.....\$125

Selection of Cheeses Offered Fondue Style & Served with Vegetables, Breads & Fruits

Sliders\$125

24-Beef, 12-Pulled Pork & 12-Crab Cake Sliders Offered on Miniature Brioche with Toppings & Sauce

Old World Comfort.....\$125

Chicken Pot Pie, Quiche, Meatballs, Cheese Puffs & Cocktail Franks (100 Assorted)

Champagne Grape Collection\$75

Whipped Ricotta Pistachio, Dried Cranberry Walnut Mascarpone, Chive Goat Cheese & Cherry Almond Brie all Served on Skewers (50 Assorted)

Chips & Things\$65

Potato Chips, Sweet Potato Chips, Tortilla Chips, Pita Chips & Plantain Chips Served with Dips & Toppings

Smoked Fish...Small \$75 Medium \$125 Large \$250.00

Smoked Salmon Served with Sauces & Garnish

Large Shrimp.....Small \$60 Medium \$90 Large \$120

Chilled Shrimp Cocktail with Cocktail Sauce and Garnish

Jumbo Shrimp.....Small \$90 Medium \$125 Large \$160

Chilled Shrimp Cocktail with Cocktail Sauce and Garnish

Chilled SeafoodMarket Price

Lobster, Jumbo Shrimp Cocktail, Snow Crab Claws, Oysters & Clams with Cocktail and Mignonette Sauce

Sushi - Prepared Fresh by our Sushi Chefs Market Price

Maki Rolls - Tuna, Spicy Tuna, Shrimp Tempura, California, Lobster, Vegetable, Salmon, Eel & Crab

Sashimi - Tuna, Snapper, Yellowtail, Toro, Halibut, Mackerel, Shrimp, Salmon & Tako

Nigiri Sushi - Tuna, Shrimp, Salmon, Squid, Sea Urchin, Eel, Octopus, Snapper, Scallops, Yellowtail & Mackerel

Children's Menu

Pizza, Chicken Fingers, Hamburgers, Hot Dogs, Pasta & Meatballs, Sandwiches, Macaroni & Cheese
(Minimum 10)

One Selection \$4.50

Two Selections \$7.50

Three Selections \$9.50



Cold Hors d'oeuvres

- Mascarpone with Granola, Coconut & Dried Fruit
- Serrano Ham with Arugula & Armagnac Figs
- Bruschetta on Semolina Croutons
- Eggplant Caponata & Semolina Croutons
- Pear, Walnut & Stilton Cheese Bouchee
- Ricotta, Chive Puree and Prosciutto on Ficelle
- Goat Cheese with Blood Orange Pepper Marmalade
- English Cucumber with Honey Walnut Mascarpone
- Greek Tart of Feta, Olive & Tomato
- Roasted Red Peppers with Goat Cheese Croutons
- Pistachio Crusted Chicken Lollipop
- California Rolls with Ginger Sesame Dipping Sauce
- Belgium Endive with Dried Cherry Pecan Chevre Cheese
- Cured Gravlax on Black Bread with Dill Crème Fraiche
- Antipasto Skewers Splashed with Basil Pesto
- Cuban Chicken Cigars with Black Bean Dip
- Eggplant, Smoked Mozzarella, Roasted Tomato & Basil
- Roasted Beet Cigar with Herb Goat Cheese

Minimum Order 24 Each\$36

- Deviled Egg Collection with Caviar
- Grissini Wrapped Smoked Salmon
- Smoked Salmon Parfait with Lemon Scallion Cream
- Smoked Salmon Lollipop with Sweet Pea Puree
- Smoked Salmon Tartare with Dill on Potato Crisp

Minimum Order 24 Each\$60

- Jumbo Shrimp Cocktail with Worcestershire Aioli
- Pesto Grilled Shrimp
- Sesame Seed Shrimp with Wasabi Soy Aioli
- Olive Poached Shrimp on Polenta with Caperberries
- Seared Scallops on Black Bean Cakes with Cilantro
- Prosciutto Parma, Buffalo Mozzarella, Basil on Olive Crouton
- Seafood & Mache in Soy Paper
- Ahi Tuna with Avocado and Mango on Sesame Crisp

Minimum Order 24 Each\$85

- Lobster or Crab & Avocado in Miniature Profiteroles
- Lobster Sliders on Miniature Brioche with Cole Slaw
- U 10 Jumbo Shrimp Cocktail

Minimum Order 24 Each\$115

Hot Hors d'oeuvres

- Pork Dumpling with Ginger Soy
- Three Cheese Miniature Macs
- Quesadillas (Chicken, Steak, Cheese & Seafood)
- Peanut Chicken Sate with Sate Dipping Sauce
- Cajun Chicken with Avocado Sauce
- Potato Latkes with Tarragon Crème Fraiche & Capers
- Baked Brie Tarts with Walnuts & Raspberries
- Franks in Pastry with Grain Mustard
- Classic Comfort Quiche
- Artichoke & Chevre Fritters
- Coconut Crusted Chicken with Honey Aioli
- Margarita Pizza
- Miniature Pot Pies ~ Chicken, Beef & Shrimp
- Samosas with Chilli Dipping Sauce
- Classic Tiny Meatballs Pan Fried
- Asian Beef Sate with Dipping Sauce
- Vegetable Tempura with Sweet & Sour
- Vietnamese Spring Rolls with Scallion Dipping Sauce
- Shrimp Shumai with Sesame Dipping Sauce
- Wild Mushroom Mascarpone Purse

Minimum Order 24 Each\$30

- Miniature Meatloaf with Mashed Potato Crown
- Pulled Pork Sliders
- Petite Classic Riebens
- Beef Empanadas
- Wild Mushroom Sausage Ragout on Asiago Polenta
- Pastrami Salmon, Sea Salt Ficelle with Grain Mustard
- Salmon & Fennel Miniature Frittata
- Shrimp & Ricotta Wonton with Basil Aioli
- Crab Cakes with Lemon Basil Aioli
- Shrimp Skewers with Arugula Salsa
- Roast Tenderloin Crouton with Horseradish Aioli
- Lobster Macaroni & Cheese
- Coconut Shrimp with Sweet Hoisin

Minimum Order 24 Each\$85

- Ahi Tuna Sliders on Brioche
- Grilled Rosemary Lamb Chops

Minimum Order 24 Each\$115

Chicken

- Balsamic Glazed Chicken
- Chicken Paillard with Orange-Thyme Butter
- Mustard Grilled Chicken Breast
- Roasted Chicken with Grapes & Tarragon
- Traditional Chicken Francaise with Capers
- Chicken Parmigiana
- Chicken Piccata
- Chicken Scampi
- Chicken Cordon Bleu
- Chicken Stuffed (Prosciutto & Mozzarella, Mascarpone & Mushroom, Ricotta & Sun-Dried Tomato)
- Chicken Milanese with Micro Green Salad
- Chicken Meatballs

.....**Half Tray \$60 Full Tray \$96**

- Capon with Tomatoes & Artichokes
- Cornish Game Hens with Cranberry and Thyme
- Free Range & Organic Chicken

.....**Half Tray \$75 Full Tray \$125**

Veal

- Traditional Veal Picatta, Marsala, Milanese, Parmesan or Francaise

.....**Half Tray \$75 Full Tray \$135**

- Double Veal Chop with Potato Trio & Herbs
- Stuffed Veal Chop with Prosciutto & Mozzarella

.....**(Market Price)**

Steak & Beef

- Homemade Meatballs

.....**Half Tray \$50 Full Tray \$95**

- Roast Filet Mignon with Herbs, Garlic & Horseradish Butter
- Stuffed Filet Mignon with Lobster & Shrimp
- Traditional Beef Wellington
- Grilled Skirt Steak
- Marinated NY Strip Steak

.....**(Market Price)**

Fish

- Baked Tilapia with Capers, Tomatoes & Francese
- Traditional Shrimp Scampi
- Chilean Sea Bass Potato Crusted
- Red Snapper (Any Style)
- Filet of Salmon (Grilled, Blackened or Roasted)
- Steamed Lobster with Lemon Butter
- Sesame-Crusted Ahi Tuna
- Shrimp & Scallop with Herb Olive Oil
- Stuffed Filet of Flounder with Crabmeat
- Lobster, Shrimp & Scallop Medley
- Baked Halibut with Ginger & Lemon Grass
- Crab Cake Duo
- Baked Cod Filet Tomato Buerre Blanc

.....**(Market Price)**

Vegetables

- Green Beans with Toasted Almonds
- Roasted Vegetable Medley
- Broccoli Garlic & Oil
- Escarole & White Bean
- Wilted Spinach

.....**Half Tray \$30 Full Tray \$45**

- Eggplant Parmigiana
- Haricot Verts with Sage and Pancetta
- Asparagus with Butter & Parmesan
- Ginger Bok Choy
- Broccoli Rabe with Garlic & Oil

.....**Half Tray \$45 Full Tray \$60**

Starch

- White or Brown Rice
- Roasted Potatoes
- Garlic Mashed Potatoes

.....**Half Tray \$18 Full Tray \$35**

- Roasted Rosemary White & Red Potato Pearls
- Rice Pilaf with Dried Cranberries & Pecans
- Maple Honey Mashed Sweet Potato
- Wild Rice with Dried Cherries & Walnuts
- Cashew Stuffing Rounds
- Spinach & Ricotta Stuffing Muffins
- Israeli Couscous Pilaf
- Potato Croquettes
- Bulgur with Dried Cherries and Apples
- Grilled or Creamy Polenta
- Roasted Parmesan Potato Tower
- Sweet Potato Soufflé

.....**Half Tray \$40 Full Tray \$75**

BBQ & Picnics

Please Inquire with our Event Designers to Discuss our Special Menus and Event Services for your BBQ or Picnic Outing. Fabulous Foods has Special Menus Designed to Meet Your Needs!

Dinner Parties

We will Custom Prepare a Special Dinner Menu for you and your guests. We can Prepare all Foods so you can simply finish it off in your kitchen! Call one of our Event Designers to Discuss the Menu Options.



Desserts

- Classic Pastry Assortment
- Fruit Cobbler (Apple, Blueberry, Peach & Mixed Berry)
- Petit Four
- Dessert Tart Collection
- Chocolate Cream Puffs
- Butter Cookies
- Apple Walnut Tarts
- Cranberry Almond Tarts
- Pecan & Chocolate Tarts
- Mocha Brownies
- Chocolate Chip Cookies
- Baked Assorted Cookies

\$2.50 Minimum 10

- Crème Brule Shots with Raspberries
- Lemon Cake with Cannoli Cream
- Champagne Truffles
- Chocolate Cake with Brandied Cherry
- Homemade Donuts with Chocolate Sauce
- Red Wine Poached Pears & Mascarpone
- Pots de Crème with Ganache
- Vanilla Custard
- Chocolate Tiramisu
- Chocolate Velvet Cake
- Cannoli Cream Cake
- Cheesecake
- Red Velvet Cake
- Chocolate Dipped Strawberries
- Assortment of Pastries, Cookies, Brownies & Fruit
- Office Birthday Cake

\$4.50 Minimum 12

Specialty Cakes

Layers - Vanilla, Chocolate, Mocha, Hazelnut, Devils Food, Red Velvet and More

Fillings - Lemon, Cannoli, Chocolate, Raspberry, Strawberry, White Chocolate and More

Finishes - Vanilla or Chocolate Butter Cream Ganache, Rolled Fondant and More

Designs - Lace, Weaves, Swags, Dots & Fresh Flowers

Style - Round, Square, Pillar, Stacked, and More

Beverages

- Coffee, Decaffeinated Coffee & Herbal Tea
- Hot Chocolate
- Soft Drinks (Coke, Pepsi, Sprite & Diets)
- Bottled Spring & Sparkling Water
- Iced Tea, Juices & Energy Drinks

Supplies

Fabulous Foods Offers Basic to Designer Disposable Paper We also Offer "Green Products" Made of Bamboo, Corn and Other Earth Friendly Products

Custom Menus

Special Menus Designed for Weddings, Bat & Bar Mitzvah, Upscale Parties, Barbecues, Picnics, Beef Steaks, Holiday Theme Menus, Clam Bakes, Hawaiian, Dinner Parties & More! Please Inquire With Our Event Designers.

Charities

Special Pricing Available for Schools, Churches & Charities

Gift Baskets

Inquire About our Fabulous Gift Basket Line. We are Happy to Custom Brand Your Baskets. Fabulous Foods Ships Thousands of Baskets with High Quality Products and a Designer Look! Check out our Basket Line!

Prices Subject to Change Without Notice. Some Menu Items Require 48-72 Hours Advance Notice.
72 Hours Cancellation Notice Needed to Avoid Charges.

Fabulous Foods



Members of:

ICA - International Caterers Association

NACE - National Association of Catering Executives

ISES - International Special Events Society

IACP - International Association of Culinary Professionals

BIZ BASH - NEW YORK

MPI - Meeting Planners International

NRZ - National Restaurant Association

RCA - Research Chef Association

ACF - American Culinary Federation



"Serving New York and New Jersey"

1-800-365-4747 • www.fab-foods.com