



FAT CATS

LOOKING FOR A CAT-ERER?

Fat Cats van is available to cater for your office or workplace function, special occasion, festival, celebration, wedding or party.

Fat Cats is about more than just catering, it's about creating memories and telling stories. Our head chef and Top Cat Adrian works closely with our customers to create a unique menu that suits your budget and helps you make these memories no matter what the occasion.

A TASTER OF WHAT WE'VE DONE IN THE PAST

TACO FEAST

FILLINGS

Beef barbacoa, chicken tingas or slow cooked potato with chipotle & capers

Served with Mexican style street slaw, roasted tomato & jalapeno salsa, pico de gallo, guacamole & pickled red onions

ON THE SIDE

Charred corn on the cob with chipotle mayo, lime & coriander

REFRESHER

Watermelon slices with chilli lime salt

FANCY LUNCH MENU

THE MEATY OPTIONS

Grilled chicken with yoghurt, tahini dressing, lemon & mint

Slow cooked lamb leg with salsa verde
Southwestern pulled beef brisket

THE SALAD OPTIONS

Broccoli slaw with toasted almonds, cranberries & a buttermilk dressing

Cypriot grain salad with cumin yoghurt dressing

Charred corn salad with jalapeno, lime, coriander & fetta

Carrot salad with fetta, mint & harissa

Check out more sample menus at our website, and give us a shout so we can start researching and developing a unique one for you!

**A WORD FROM
OUR HAPPY
CUSTOMERS**

"Wow, what can I say? Adrian and the Fat Cats team were fabulous, catering a sit down, shared meal for 100 guests at our wedding. Adrian took the time to discuss our menu, answer questions and cater for our family and friends who have allergies. Most importantly, the food was delicious, full of flavour and fresh! I would highly recommend Fat Cats for any wedding or function."

Erin and Matt, March 2016



THE VAN

We can park on all private property (driveways, front yards, loading docks, factories) and some public spaces where we can obtain a permit. Let us know your precise location and we'll go from there.

The van is 3.15m high, 1.95m wide and 5.3m long, so make sure there are no low branches, cables or lights otherwise it might be a tight fit. We provide catering with or without the van, so if it doesn't fit your space we would still love to serve you if you can provide kitchen space. No kitchen space? No worries - we can do something simple and bring freshly prepared and ready to serve food to you.

COOKING

Once we arrive it takes around 30 minutes for us to get setup and cooking! From the van, we can serve up to 100 guests per hour of service, but we typically start cooking prior to service and can accommodate to your schedule. If you have a kitchen space available at your venue, we can speed up our service and cook more in less time.

DIETARY REQUIREMENTS

We cater to all dietary requirements.

OUT OF TOWN?

We love getting on the road and can travel outside of Melbourne. There may be a small travel fee, depending on the location. Get in touch to discuss further.

MINIMUM SPEND

There is no van hire fee, but we have a minimum spend which can be easily made up with items from one of our menus. Contact us for a personalised quote.

GET IN TOUCH

Like the look of what we do and want to know more?
Get in touch with Top Cat Adrian Griffith:

p.0448 565 321 e.adrian@fatcatsvan.com.au w.fatcatsvan.com.au

Keep up to date with all the happenings at Fat Cats
and find out what events we're be making friends at:

 facebook.com/fatcatsvan  [instagram @fatcatsvan](https://instagram.com/fatcatsvan)