



PRIVATE

CHEFS
OF BRISBANE

CATERERS

BBQ MENU \$42.50 per guest

Pork ribs in Private Chef's signature bourbon barbecue sauce
Australian lamb skewers served with hommus and flat bread
Chef's Chicken satay *or* Tandoori skewer
Thick pork sausage with caramelised onion and apple cider
Sides of Tasmanian salmon in a champagne herb sauce
Wagyu beef slider with bacon, smoked cheddar, crispy lettuce and chutney

Sides

Chef's Greek salad
Pearl Mediterranean cous cous
Sweet potato, apple, spinach and beetroot roasted in red wine
4 leaf mixed salad
Fresh bakers rolls, butter portions and condiments

INCLUSIONS

Chef and hostess onsite to set up, prepare, serve and pack down
Cooking equipment
Sturdy disposable bamboo plates, cutlery and napkins
Clothed trestle table buffet station set up and service ware

OPTIONAL EXTRAS

Chef's selection of canapés on arrival ADD \$10.95 per guest
Arrival Platters - Selection of Australian and International cheese, antipasto, cured meat,
herb toasted bread, fresh dips, fruit, lavosh and cracker selection ADD \$280.00