



PRIVATE

CHEFS
OF BRISBANE

CATERERS

ROVING MENU \$38.00 per guest (select 9)

Beef mignon wrapped in aged prosciutto with a horseradish and onion jam
Duck liver pâté en croûte with a red onion jam
Peking duck spring rolls served with plum sauce
Asparagus wrapped in prosciutto with a lemon and lime aioli
Chicken satay skewer
Southern fried chicken wings with a chipotle mayonnaise
Tandoori chicken bites with a mint yoghurt served on a crispy popadom
Lamb skewers served with a mint raita
Lamb and rosemary pie
Chef's pie with horseradish mash
Bourbon barbecued glazed pork belly bites
Pork belly popcorn with a paprika pickle mayonnaise
Chinese style pork belly with crispy shallots and avocado wasabi
Beef Empanadas
Baby beef wellington with mushy peas
Thick cut polenta chip with a vine ripe tomato sauce (V)
Roasted pumpkin, persian feta and tomato tartlet (V)
Tomato, onion and coriander bruschetta (V)
Moroccan pumpkin flower (V)
Champagne and saffron arancini balls (V)
Thick vegetable spring roll served with a plum sauce (V)
Onion bahji bites with a mint yogurt (V)
Macaroni cheese balls (V)
Crispy jalapeño poppers with a sour cream and chive dipping sauce (V)
Cream cheese, black poppy seed and vine ripe tomato bites (V)
Oysters natural, kilpatrick, mornay or beer battered
Smoked salmon blini with a dill cream cheese and black caviar
Mini Aussie prawn cocktail pots
Crumbed crab claws with a sticky sweet chilli and lemon grass dressing
Moreton Bay fish cake with a dill hollandaise sauce
Crab and prawn spoon served with a lemon and lime mayonnaise
Kumar black prawns

Small Plates ADD \$8.00

Chicken, lamb or beef curry served with pilaf rice and popadom
Tangy Thai beef salad
Moroccan lamb with cous cous
Teriyaki chicken noodle
Chicken and chorizo paella
Chilli con carne served with pilaff rice and topped with sour cream
Chorizo penne pasta served in a red wine and basil sauce with a hint of chill

Mini brioche sliders ADD \$3.95

Slow cooked pulled pork with an appleslaw
New York Cheese burger with streaky bacon, mozzarella and burger relish
Southern fried chicken with cos lettuce and a paprika and jalapeño aioli



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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



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BUFFET MENU \$40.00 per guest

Whole roast sirloin coated in horseradish and black pepper
French trimmed lemon and thyme chicken breast
Captains seafood pie topped with a gratin of mashed potato
Bungalow crispy skinned pork belly with a baked apple sauce

Sides

Medley of seasonal sautéed vegetables and potatoes
Shiraz and rosemary jus
Wholegrain mustard potato salad
Tropical Queensland coleslaw
Mixed green salad

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



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DELIVERED MENU \$30.00 per guest

Selection of sushi

Chicken, vegetarian and seafood

Mediterranean and quiche lorraine

Selection of cold meats

3 Salads

Selection of petite sweets

Selection of cheese, fruit and crackers

INCLUSIONS

Menu delivered in ready to serve boxes with sturdy disposable bamboo plates, cutlery and napkins

ADD Fresh prawns with dipping sauce and lemon wedges \$3.95 per guest

ADD Natural Oysters with lemon wedges \$3.95 per guest