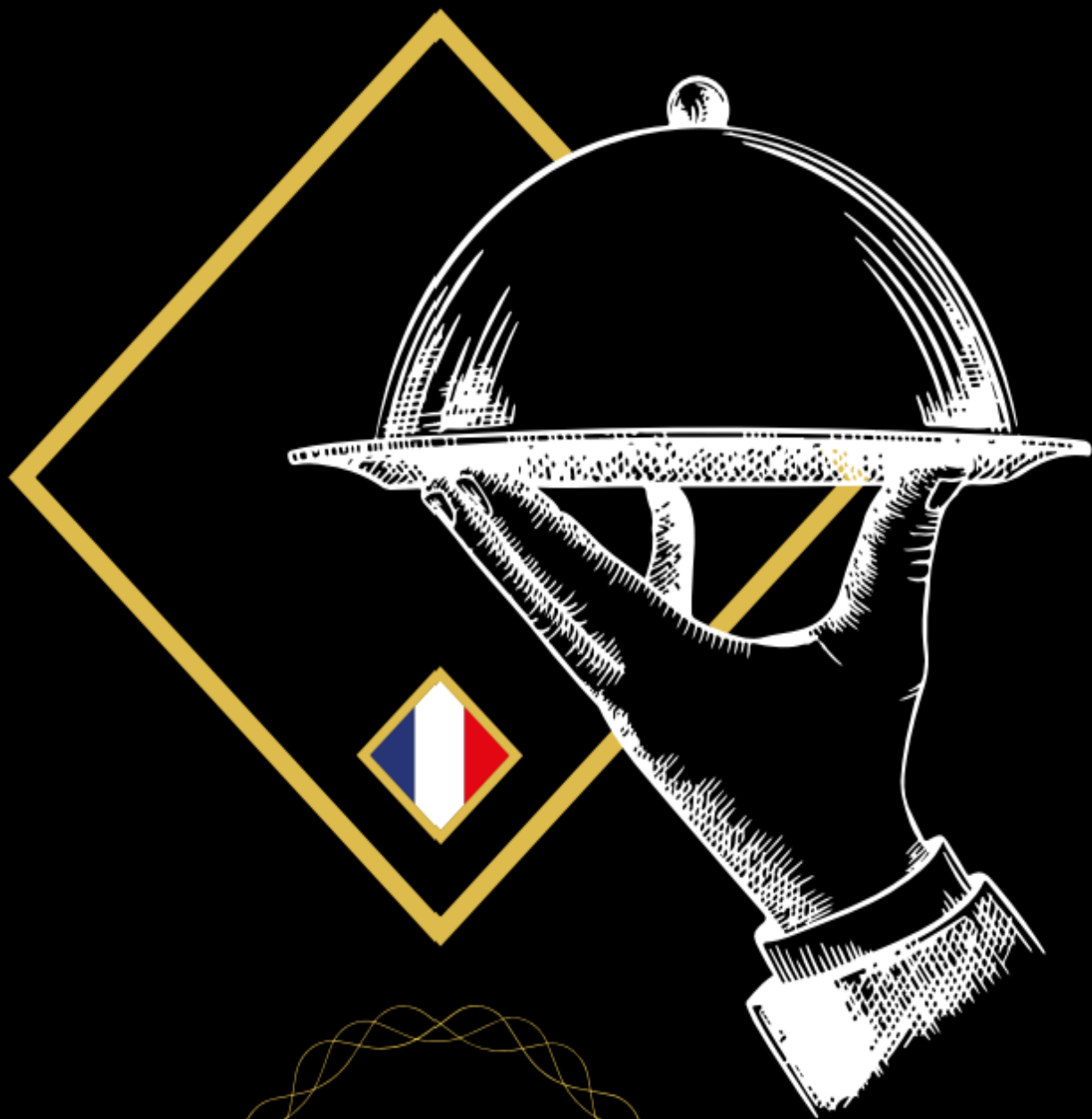


Comfort and Compassion

A Menu for Cherished Memories



Le private
chef

by Vincent Chagnaud

WELCOME TO LE PRIVATE CHEF YOUR PERSONALISED CATERING EXPERIENCE

Welcome to your personalised catering menu!

Thank you for choosing Le Private Chef to be a part of this important and heartfelt occasion. We understand that this is a time for honouring and remembering loved ones, and we are here to provide not only exceptional food but also compassionate support.

Ready to take the next step?

Our team is dedicated to creating a catering experience that reflects your wishes and brings comfort to your guests. From personalized menu selections to attentive service, we are committed to ensuring that every detail is handled with care and respect. Simply send a request to enquiries@leprivatechef.com. Would you have any particular ideas or vision, feel free to indicate it in your request. Our team will then create a personalised quote based on your selections, ensuring a smooth and transparent process. We will work closely with you to finalise all the details and gain your approval before confirming your order.

Have any questions?

We're here to help! Feel free to reach out to us via email at enquiries@leprivatechef.com.

We look forward to creating a memorable culinary experience for you!

Vincent Chagnaud
Founder & Owner of Le Private Chef

OUR PLATTERS

Seafood platter (2 to 4 persons \$220 / 5 to 8 persons \$440 / 9 to 12 persons \$660)

- **King Prawns, Sydney rock Oysters, Moreton Bay bugs, Tuna sashimi, King Salmon sashimi**
- **Ceviche dressing, lime mignonette, lime & coriander aioli and Breads**

Charcuterie & Cheese platter (6 to 8 persons \$140 / 10 to 12 persons \$250)

- **2 Cheeses, Fresh seasonal fruits, Salami, Prosciutto, Mortadella, dry fruits, Nuts, Crackers and Breads**

Cheese platter (6 to 8 persons \$190 / 10 to 12 persons \$290)

- **4 Cheeses, Fresh seasonal fruits, dry fruits, Nuts, Crackers and Breads**

Healthy platter (6 to 8 persons \$90 / 12 to 16 persons \$180)

- **Seasonal Crudites, baked flatbread, Vegetable sticks, Hummus, Sweet potato chips, Olives, Kale chips and nuts.**

Wraps platter (20 halves \$110 / 50 halves \$250)

- **Beef Pastrami, Spicy Chicken, Herbs Egg mayo and Salsa verde Mushrooms**

FINGER FOOD

Mini triangle Sandwiches platter (30 pieces \$75 / 60 pieces \$140)

- **Turkey and Swiss:** With a light spread of mustard or mayo.
- **Ham and Cheddar:** With a hint of honey mustard.
- **Vegetarian:** Cucumber and cream cheese or hummus with roasted vegetables.

Meatballs

- **Classic:** In a mild marinara sauce. (3pp) \$10pp
- **Swedish:** In a creamy, savory gravy. (3pp) \$11pp

Chicken Skewers

- **Grilled Chicken:** With a light herb marinade. \$9pp
- **Buffalo Chicken:** Served with a side of ranch or blue cheese dressing. \$10pp

Quiche Bites

- **Spinach and Feta:** Light and flavourful. \$6pp
- **Lorraine:** With bacon and cheese. \$7pp

Mini Spring Rolls

- **Vegetarian:** With a sweet and sour dipping sauce. \$4pp
- **Chicken:** With a tangy dipping sauce. \$4pp

Caprese Skewers

- **Tomato, Basil, and Mozzarella:** Drizzled with balsamic glaze. \$3.5pp

Devilled Eggs

- **Traditional:** With a touch of paprika. \$4pp
- **Herb-infused:** Garnished with chives or dill. \$4pp

OUR SLIDERS

Classic Beef Sliders \$9pp

- **Ingredients:** Ground beef patties, cheddar cheese, lettuce, pickles, and a dollop of ketchup and mustard.
- **Buns:** Soft mini brioche slider bun

BBQ Chicken Sliders \$9pp

- **Ingredients:** Shredded chicken cooked in barbecue sauce, topped with coleslaw.
- **Buns:** Soft mini brioche slider bun

Pulled Pork Sliders \$10pp

- **Ingredients:** Slow-cooked pulled pork with barbecue sauce, topped with pickled onions and red pickled cabbage.
- **Buns:** Soft mini brioche slider bun.

Veggie Sliders \$9pp

- **Ingredients:** Falafel or grilled mushroom, pickled red cabbage, and Lemon myrtle hummus.
- **Buns:** Soft mini brioche slider bun or gluten-free slider buns.

Caprese Sliders \$9pp

- **Ingredients:** Fresh mozzarella slices, tomato slices, basil leaves, and a drizzle of balsamic glaze.
- **Buns:** Soft mini brioche slider bun.

GOURMET MINI SANDWICHES

Turkey and Cranberry Mini Sandwiches \$8pp

- **Ingredients:** Sliced turkey breast, cranberry sauce, and a spread of cream cheese.
- **Bread:** Mini whole wheat or ciabatta rolls.

Ham and Swiss Mini Sandwiches \$8pp

- **Ingredients:** Sliced ham, Swiss cheese, and a touch of honey mustard or mayo.
- **Bread:** Mini brioche buns or soft dinner rolls.

Caprese Mini Sandwiches \$8pp

- **Ingredients:** Fresh mozzarella, tomato slices, basil leaves, and a drizzle of balsamic glaze.
- **Bread:** Mini baguette slices or ciabatta rolls.

Veggie and Hummus Mini Sandwiches \$8pp

- **Ingredients:** Hummus, cucumber slices, shredded carrots, and baby spinach.
- **Bread:** Mini pita pockets or whole grain slider rolls.

These mini sandwiches are not only flavourful but also easy for guests to handle, making them a great addition to any buffet or gathering.

TASTY WINGS PLATTER

(2KG OF WINGS PER PLATTER)

Classic Buffalo Wings \$45

- **Sauce:** Spicy buffalo sauce (butter and hot sauce mixed).
- **Garnish:** Ranch or blue cheese dressing for dipping.

Honey Garlic Wings \$46

- **Sauce:** A sweet and savory glaze made with honey, soy sauce, garlic, and a touch of ginger.
- **Garnish:** Sprinkle with sesame seeds and chopped green onions.

Teriyaki Wings \$45

- **Sauce:** A sweet and savory teriyaki glaze made from soy sauce, honey, ginger, and garlic.
- **Garnish:** Garnish with sesame seeds and thinly sliced green onions.

Lemon Pepper Wings \$45

- **Sauce:** Coated in a zesty lemon pepper seasoning.
- **Garnish:** A squeeze of fresh lemon juice and a sprinkle of extra lemon zest for added freshness.

SALAD BOWL

(SERVED 8 TO 12 PERSONS)

Mediterranean Chickpea Salad Bowl \$85

- Chickpeas, Cherry tomatoes, Cucumber, Red onion, Kalamata olives, Feta cheese, Fresh parsley
- Dressing: Lemon, olive oil, garlic, salt and pepper.

Asian Sesame Noodle Salad Bowl \$90

- Cooked soba noodles or rice noodles, Shredded carrots, Cucumber, Red bell pepper, Edamame, Green onions, Sesame seeds
- Dressing: Soy, sesame oil, rice vinegar, honey, ginger and garlic

Southwest Quinoa Salad Bowl \$85

- Cooked quinoa, Black beans, Corn kernels, Cherry tomatoes, Avocado, Red onion, Fresh cilantro
- Dressing: Lime, olive oil, cumin, chilli, salt and pepper

Classic Caesar Salad Bowl \$80

- Romaine lettuce, Parmesan cheese, Croutons, Cherry tomatoes
- Dressing: anchovies, garlic, lemon juice, Dijon mustard, egg yolk, and olive oil

SWEETS

Fruit Skewers \$5pp

- **Seasonal Fruits:** Such as grapes, strawberries, and melon.

Individual Desserts

- **Lavender brulée cheesecake \$10.5pp**
- **Mango brulée cheesecake \$10.5pp**
- **Lemon meringue tart 10.5pp**
- **Cherry & chocolate muffin \$8.5pp**
- **White chocolate brownie \$9.5pp**
- **Milk chocolate brownie \$9.5pp**
- **Macaroon \$3.5pp**

Mini sweet platter (20 pieces \$110 / 40 pieces \$210)

- **Assorted:** Including lemon tart, chocolate cake, macaroons, brownies and cookies

Fruits platter (6 to 8 persons \$60 / 10 to 12 persons \$110)

- **Assorted Seasonal Fruits**

BEVERAGES

- **Coffee and Tea:** Hot, with sugar, cream, and lemon on the side. \$50 for 10 persons
- **Juices:** Orange and apple. \$40 for 10 persons