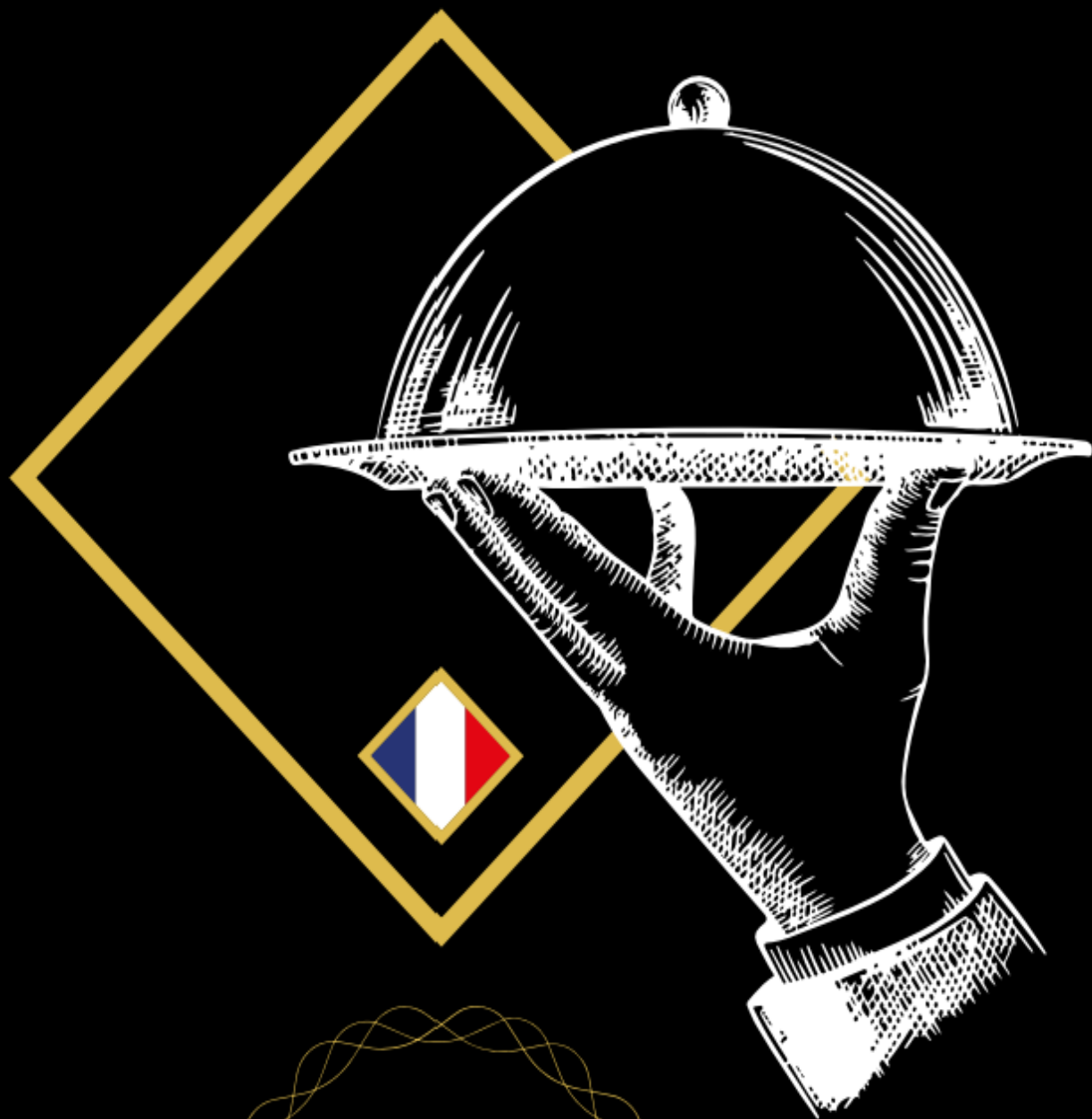


CATERING & CORPORATE



Le private
chef

by Vincent Chagnaud

Welcome to Le Private Chef

Your Personalised Catering Experience

Welcome to your personalised catering menu!

This booklet showcases our delectable offerings designed for all types of private and corporate events in Sydney. Whether you're planning a wedding, birthday celebration, private party, BBQ by the pool, a fun boat party, or anything in between, we have a menu to satisfy your needs. For corporate events, we cater to office lunches, team-building activities, conferences, seminars, and more.

Ready to take the next step?

Once you've browsed our menu and found the perfect options for your event, simply send a request to enquiries@leprivatechef.com. 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

*Canapés &
High-Tea
Menu*

COLD CANAPÉS

Mix & Match cold and hot canapés

5 items = \$35 per person

8 items = \$55 per person

10 items = \$65 per person

Mexican Prawn Mini Taco

Coconut Pulled Chicken Mini Taco

Smoked Salmon, Lemon Cream Cheese Macaroon

Bocconcini, Basil and Cherry Tomato Skewer Blackened

Prawn Avocado Cucumber Bite

Smoked Salmon Blini with Lemon Ricotta

Pea & Mint Crostini

Herbs Goat Cheese Crostini

Blue Cheese, Roasted Pear & Walnut Crostini

Roast Fig Macaroon

HOT CANAPÉS

Mix & Match cold and hot canapés

5 items = \$35 per person

8 items = \$55 per person

10 items = \$65 per person

Mushroom Slider with Pesto and Rocket

**Crispy Chicken with Garlic Mayo, Avocado and Salsa
Sauce Slider**

Beef Slider with Cheese, Relish and Lettuce

Pumpkin Arancini with Truffle Aioli

Mushroom Arancini with Pesto Aioli

Beef Sausage Roll with Tomato Sauce

Mini Croque-Monsieur

Paprika Chicken Skewer with Lemon Yoghurt

Miso Tofu & Eggplant Skewer

Coconut & Parmesan Oyster

Pea & Potato Samosa, Warm Spices

Smoked Salmon Blinis with Lemon Ricotta

*Sharing
Platters
Menu*

COLD PLATTERS

Small Seafood Platter \$220

400g King prawn, 12 Sydney rock oyster, 400g Moreton Bay bug, 200g Tuna sashimi, 200g King salmon sashimi, Ceviche dressing, Lime mignonette, Lime & coriander aioli and bread

Medium Seafood Platter \$440

800g King prawn, 24 Sydney rock oyster, 800g Moreton Bay bug, 400g Tuna sashimi, 400g King salmon sashimi, Ceviche dressing, Lime mignonette, Lime & coriander aioli and bread

Large Seafood Platter \$660

1200g King prawn, 36 Sydney rock oyster, 1200g Moreton Bay bug, 600g Tuna sashimi, 600g King salmon sashimi, Ceviche dressing, Lime mignonette, Lime & coriander aioli and bread

Medium Charcuterie & Cheese Platter \$140

Cheeses, fresh seasonal fruits, dry fruits, nuts and homemade crackers, salami, prosciutto, mortadella and crusty bread

Large Charcuterie & Cheese Platter \$250

Cheeses, fresh seasonal fruits, dry fruits, nuts and homemade crackers, salami, prosciutto, mortadella and crusty bread

Medium Cheese Platter \$190

Cheeses, fresh seasonal fruits, dry fruits, nuts, crackers & Homemade olives bread.

Large Cheese Platter \$310

Cheeses, fresh seasonal fruits, dry fruits, nuts, crackers & Homemade olives bread

Medium Healthy Platter \$90

Seasonal crudités, baked flatbread, hummus with vegetable sticks, sweet potatoes, olives, kale chips and raw nuts.

Croque-Madame Box \$52

12 Croque-Madame, bread, mornay sauce, cheese, ham, egg

HOT PLATTERS

Grilled Chicken with Lemon Yoghurt \$90

1.5kg of grilled chicken with lemon yoghurt sauce, herbs and spices

Herbs & Lemon Whole Barramundi \$100

Whole barramundi with lemon sauce, herbs and spices

Slow Cooked BBQ Pork 1.3kg \$110

1.3kg of slow cooked pork with barbecue sauce, herbs and spices

Slow Cooked BBQ Beef Brisket \$120

1.2kg of slow cooked beef brisket with barbecue sauce, herbs and spices

Slow Cooked BBQ Lamb \$130

1.2kg of slow cooked lamb with barbecue sauce, herbs and spices

SIDES

Lemon Chilli Roasted Potatoes \$45

2kg of roasted potatoes with lemon and chilli sauce

Paprika Roasted Sweet Potatoes \$60

2kg of roasted sweet potatoes with paprika sauce

Blanched Lemon Greens 2kg \$45

2kg of blanched green vegetables with lemon sauce

Roasted Greens 2kg \$50

2kg of roasted green vegetables with olive oil, herbs and spices

*High-Tea &
Brunch
Menu*

SAVOURY MENU

Mix & Match savoury and sweet items

5 items = \$45 per person

8 items = \$70 per person

10 items = \$85 per person

Smoked Salmon & Lemon Cream Cheese Bagel

Finger Sandwich

Bacon & Soft-Boiled Egg Slider

Smoked Salmon & Dill Quiche

Spinach, Mushroom & Feta Frittata

Ham & Cheese Croque-Monsieur

Quesadilla with Chorizo & Avocado

Turkey & Avocado Wrap

Chicken & Avocado Wrap

Haloumi & Soft-Boiled Egg Slider

Breakfast Wrap, Scramble Egg, Bacon, Spinach, Tomato & Onion

Breakfast Sandwich, Fried Egg, Bacon, Avocado, Lettuce & Tomato

Mushroom & Cheese Arancini

Cherry Tomato, Bocconcini & Basil

Beef Sausage Roll

SWEET MENU

Mix & Match savoury and sweet items

5 items = \$45 per person

8 items = \$70 per person

10 items = \$85 per person

Fresh Fruits Skewer

Seasonal Fresh Fruit Cup

Greek Yoghurt Parfait with Granola & Berries

Coconut Yoghurt Parfait with Granola & Berries

Banana Bread with Honey & Walnut

Roasted Fig Macaroon

Scone with Creme Fraiche & Fig Jam

Pancake with Maple Syrup and Fresh Fruits

Cinnamon Roll

French Toast with Banana, Strawberries & Whipped Cream

Chocolate Muffin