



PRIVATE

CHEFS  
OF BRISBANE

CATERERS

**Roving Canapé Menu - Service Fee \$220 Chef and Wait staff**

**Menu 1: Choice of (8) Canapés | \$45pp**

**Menu 2: Choice of (8) Canapés (1) Slider | \$49.50pp**

**Menu 3: Cheese Platter + Choice of (7) Canapés (1) slider (1) Fork dish | \$60pp**

**SEAFOOD CANAPÉS**

Oysters natural or Kilpatrick (GF,DF)  
Prawn twirler with sweet chilli dipping sauce (DF)  
Chilli, garlic and prawn bruschetta \*\*  
Smoked salmon blini with a dill cream cheese  
and black caviar  
Smoked cod croquette (GF)  
Crab and prawn spoon served with a lemon and  
lime mayonnaise (GF)  
Tempura battered tiger prawn with a black caviar

**PORK BELLY**

Asian inspired pork belly with a fried shallot  
sprinkle (GF,DF)  
Sticky Satay pork with a three-nut crumble (GF)  
Bourbon barbecue glazed pork belly with a  
crackling crumble (GF,DF)

**VEGETARIAN CANAPÉS**

Tomato, onion and basil bruschetta (V) \*\*  
Tempura pumpkin flower (VG)  
Jalapeño poppers with risotto and cheese (V)  
Onion and spinach bhaji with a mint yogurt (VG)  
Moroccan vegetable spiced puff pastry tartlet (V)  
Thick vegetable spring rolls with a plum sauce (VG)  
Tempura battered cauliflower tossed in herbs and  
spices (GF,VG)  
Argentinian vegetarian Empanadas (VG)  
Sweet potato croquette (GF,VG)  
Curried lentil pie (VG,GF)  
Wild leek and spinach pie (VG,GF)  
Vegetable tikka masala pie (V)  
Shredded potato, onion and spinach rosti topped  
with sautéed mushrooms (VG,GF)  
Roasted sweet potato and pumpkin arancini (GF,VG)  
Roast garlic, spinach and  
three cheese arancini (V)



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### MEAT CANAPES

Beef mignon wrapped in aged prosciutto with a horseradish and onion jam

Slow braised beef pie \*\*

Beef croquette with a pan sauce

Gourmet beef sausage roll

Bolognese arancini

Rare roast beef en croûte with horseradish and pickled beets\*\*

Chicken chardonnay pie

Sicilian Chicken with parsley, seasoning and lemon zest, wrapped in a delicate puff pastry

Chicken satay skewer with a 3 nut crumble(GF)

Tandoori chicken skewer with a mint yoghurt and crispy shallots

Diced chicken, tomato, onion and basil bruschetta\*\*

Baked chicken and pesto spoon with a vine ripe tomato (GF)

Chef's Southern fried chicken wings with a chipotle mayonnaise

Thick Peking duck spring rolls served with plum sauce

Pork spring rolls served with sweet chilli sauce

Lamb skewers served with hummus

Lamb and rosemary pie

Chef's pork and fennel sausage roll with an apple chutney

Asparagus wrapped in prosciutto with a lemon and lime aioli (GF)

### FORK DISH SELECTION - Select 1

Albondigas (meatballs) served with dipping bread

Traditional creamy carbonara with chicken, bacon and mushrooms

Beef stroganoff served with rice \*\*

South Indian inspired chicken, beef, lamb, vegetarian or seafood curry served with a pilau rice and poppadom \*\*

Vietnamese tangy Thai beef salad (GF,DF)

Teriyaki vegetable chicken noodle \*\*

Chef's signature sweet and sour pork or chicken with vegetables and rice \*\*

Singapore lamb stir fry with vegetables (GF, DF)

Chef's fish and chips with tartare sauce lemon wedge (Max 40)

### SLIDER SELECTION - Select 1

New York cheeseburger with streaky bacon, mozzarella and burger relish

Lamb and herb burger with a spiced hummus, tomato and caramelised onion relish

Slow cooked pulled pork with an appleslaw

Honey grilled chicken with crispy lettuce, sliced tomato and a paprika aioli

Slow cooked BBQ brisket with sliced pickles and fried shallots

Onion bhaji, sliced cucumber and minted tahini (V)

Lentil burger served with hommus and lettuce (VG)

**\*\*Can be made gluten free on request**

**BUFFET MENU Service fee \$220 Chef and Wait staff**

Selection of 3 main dishes & 3 sides - \$42.50 per person

Selection of 4 main dishes & 4 sides - \$52.50 per person

Selection of 5 main dishes and 5 sides \$62.50 per person

**Add** roving Canapés (3) - \$13.50 per person

**Add** grazing platters - Selection of cheese, fresh fruit, herb toasted bread, dips, chutney, antipasto and crackers \$8.00 per person

**Add** Fresh prawns and oysters with dipping sauce, dressings, lemon wedges \$15pp

**MAIN DISHES**

Porterhouse steak marinated in garlic and rosemary (GF,DF)

Barramundi served with a white wine and parsley caper berry sauce (GF)

Crispy skin salmon (GF)

Moreton bay bugs (GF,DF)

Australian rosemary and lamb lollipops served with hummus (GF,DF)

Honey garlic and mustard chicken breast (GF,DF)

Thick Pork sausages with caramelised onion (GF,DF)

Australian wagyu burgers with brioche roll and sides of butter lettuce, mustard and tomato jam and quick pickled onion

Rump and brisket black pepper sausages (GF,DF)

Wild confit garlic and lemon Prawn skewers with salsa verde (GF,GD)

Roasted vegetable and chimmichurri skewers (VG)

**SIDE DISHES**

Vermicelli noodles, cucumber, celery, capsicum, carrot, shallots, coriander and dressing

Pearl cous cous and diced cauliflower tossed with roasted red capsicum, pumpkin, cranberries and parsley in a turmeric tahini dressing

Garden salad with tomatoes, cucumbers, red onion, mixed lettuce and dressing

Rocket, pear and parmesan salad (GF,V)

Creamy penne pasta with pumpkin and spinach

Rustic potato salad in whole egg mayo, wholegrain mustard, spring onion and celery

Tropical creamy QLD coleslaw

Greek salad

Rice salad

Herb chat potatoes

Sautéed greens

All served with selection of dinner rolls, butter portions and condiments to suit mains

**INCLUSIONS**

Chef and Hostess staff onsite to prepare, set up, serve and clear over approximately 3 hrs  
Sturdy bamboo plates, cutlery and lunch napkin



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**Drop The Anchor All Day Menu \$120pp - Service Fee \$220 Chef and Wait staff**

**(40 Minimum)**

**On Arrival Grazing Table**

Selection of toasted bread and Chef's fresh dips,

Fresh. seasonal fruit platter

Selection of cheese, antipasto, grapes, strawberries, chutney and crackers

**Seafood Platters**

Platters of Prawns served with thousand island dressing and lemon wedges

Makers mark kilpatrik, Natural, Thai style, champagne and black caviar fried oyster

**Buffet Main**

Bourbon glazed 12 hour slow cooked pork belly with crispy shallot and pork belly crumble

Moreton bay bugs with a mango and pineapple salsa

Salmon cooked in Champagne and saffron

Rosemary and thyme lamb skewers served with hummus

Chef's beef burger with sliced cheese, tomato and relish

Honey and garlic chicken skewers

**Selection of Chef's salads (sample menu)**

Rocket, pear and feta salad (GF,V)

Roasted sweet potato and cauliflower tossed through cous cous with chickpeas, dried fruits and toasted sliced almonds. Dressed with house-made Moroccan inspired dressing (DF,V,VG)

Creamy penne pasta with spinach and pumpkin

Selection of bread rolls and condiments

**Petite Sweets Platter**

Chef's selection of petite sweets

**Chef's Hot party Platters**

Selection of pies and sausage rolls

**INCLUSIONS**

Chef and Hostess staff onsite to prepare, set up, serve and clear over approximately 6

hrs - Additional hours \$40 per hour per staff member

Sturdy bamboo plates, cutlery and lunch napkins



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**CHEFS EXECUTIVE ROVING MENU \$105pp**

**On Arrival grazing**

Deluxe Arrival Platter - Boutique hard and soft cheeses served with chutney, dried fruits, antipasto, cured meat selection, herb toasted bread, fresh dips, grapes, strawberries, gourmet crackers and lavosh

**Roving Menu x 10 canapés - Chefs recommendation**  
**(you can choose from our extensive list also)**

Salt bush lamb cutlets seasoned with dukkah served with wild mint and hommus dip

Champagne pumpkin flower stuffed with goats cheese, sun dried tomatoes and herbs in a fresh pumpkin flower coated in a light tempura batter (V)

Seafood paella arancini, cooked in saffron served with a smoked tomato chutney

Wagyu beef tartare en croûte

Champagne and chicken mornay vol au vent topped with Gruyère

Singapore chilli mud crab croquette

Baby beef mignon wrapped in aged prosciutto with a horseradish and onion jam

Slow braised pork belly with a bourbon glazed bbq jam and a crackling apple crumble

Roast Moroccan vegetarian puff pasty tartlet with an eggplant aioli (V)

**To Finish - PETITE SWEET**

Chocolate cream and orange compote layered with chocolate brownie and crumble



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**Package 1 \$42.00pp - BRUNCH - Delivered in ready to serve boxes \$110.00**

Selection of classic and gourmet sandwiches

Scones with Chantilly cream and jam

Selection of Chef's quiche Lorraine and vegetarian

Selection of boutique petite sweets

Macaroons

Fresh fruit platter

Selection of cheese, quince paste, grapes, strawberries, antipasto and crackers

**Package 2 \$58pp - ALL DAY MENU - Delivered in ready to serve boxes \$110**

**Morning Tea**

Selection of danish pastries

Fresh fruit platter

**Lunch**

Selection of cold ham and cured meats

Chef's poached lemon and thyme chicken breast

Chilled Champagne, saffron and lemon salmon

Chef's quiche

***3 x Chef's Salads Sample Menu***

Garden salad

Turmeric Cous Cous Cauliflower & Cranberry Salad

Tropical creamy coleslaw

Dinner roll and butter portions

**Afternoon Tea**

Selection of chunky cookies

Petite Muffins

**INCLUSIONS:** Sturdy bamboo plates, cutlery and lunch napkins

**OPTIONAL EXTRAS - to complement any Menu or build your own**

Oysters Natural \$145 - (36 items)

Oysters Kilpatrick \$180 - (36 items)

Fresh prawns with thousand island dressing and lemon wedges \$195 (3kg)

Deluxe Cheese Platter - Selection of cheese, antipasto, grapes, strawberries, chutney and crackers \$230 - serves approximately 40

Toasted bread and Chef's fresh dips \$140 - serves approximately 40

Deluxe fresh seasonal fruit \$160 - serves approximately 40

Deluxe Meat Platter - Applewood smoked ham, pastrami, roast beef \$140.00

Lemon and Thyme chicken breast \$140.00

Classic and Gourmet Sandwiches \$90 (28 Qtrs each box-Min order 3 boxes sandwich range)

Gluten free vegetarian Sandwiches \$110 (28 Qtrs each box -Min order 3 boxes sandwich range)

Quiche Lorraine OR vegetarian quiche \$160

Mixed Sushi \$130

Cold Canapé Box \$180 each box (Min order of 2 boxes- 30 items in each)

1. Prosciutto and brie en croûte with blistered tomato and balsamic reduction

2. Smoked salmon blini with a dill cream cheese and black caviar

3. Goats cheese, dukah and aubergine tartlet

Canapé dessert box - Boutique petite sweets \$160 (30 items)

Canapé dessert box Gluten Free - Boutique petite sweets \$150 (30 items)

Mini Boutique Cupcakes \$160 (35 items)

Boutique Lamingtons \$150 (30 items)

Mini gourmet Iced donut \$130 (35 items)

Bite-sized choux pastries filled with creme patissiere and with a variety of classic toppings \$180 (approx 40)

Jam Heart shortbread biscuits with jam and dusted with icing sugar \$160 (approx 30)

Danish Pastries Pain au chocolate, almond lattice, Apple sultana lattice, cinnamon swirl, apricot danish and cherry danish \$170.00 (approx 30 items)

Scones with Chantilly cream and jam \$110

**Salads \$110 - each caters for approx 25 guests**

**Turmeric Cous Cous Cauliflower & Cranberry Salad**

*Pearl cous cous and diced cauliflower tossed with roasted red capsicum, pumpkin, pepitas, cranberries and parsley in a turmeric tahini dressing*

**Bean Medley Salad (VG,GF)**

*Red kidney beans, 4 bean mix, soy beans, turtle beans, corn, red and green capsicum, celery, onion, carrot, shallots and parsley in a garlic dressing*

**Chicken Basil Penne Pasta Salad**

*Penne pasta, chicken, celery, sun-dried tomatoes and parsley in a basil mayonnaise*

**Creamy penne pesto and spinach salad**

*Creamy pesto penne pasta with roasted pumpkin, celery, sundried tomatoes and fresh basil mayonnaise.*

**Creamy Potato Salad (GF)**

*Rustic potato salad in whole egg mayo, wholegrain mustard, spring onion and celery*

**Cyrpus Grain Salad (GF,VG)**

*Healthy freekah, puy lentils, seeds, raisins with fresh vegetables, herbs and preserved lemon in a citrus lemon dressing.*

**Quinoa Tabouleh (GF,VG)**

*Black and white quinoa diced red onion, tomato and parsley, all tossed in a lemon dressing*

**Coleslaw (GF)**

*Tropical creamy QLD coleslaw*

**Mixed Lettuce Salad (GF,DF)**

*Mixed lettuce red onion, cucumber and balsamic glaze*

*Bamboo plates, napkins and cutlery \$1.50pp*

*Bread rolls and butter portions \$1.00pp*





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### NOTES

Onsite with Chef and Hostess has a minimum food spend of \$2400 on Friday/Saturday/Sundays

Delivered Menus have a minimum food spend of \$800

Delivered menus service fee \$110

Menus that require a Chef/Wait staff has a service fee of \$220

After 3 hours onsite \$40.00 per hour per staff member required onsite

All menus are subject to change, including seasonal availability of some produce

Minimum spend may apply on certain dates/days

Once confirmed you would like to proceed we will issue a \$400 deposit invoice

Final guest numbers, menu and dietary are due 3 weeks out from event date

Final invoice is due 7 days out

Please note Chef's selection menus (I.e canapés or salads) are chosen based on main menu selections, final guest dietary requirements and seasonal produce.

### **DIETARY REQUIREMENTS BELOW INCLUDED IN PER PERSON PRICING**

GF - gluten free | VG - vegan | V - vegetarian | DF - dairy free | P - pescatarian

Other special dietaries will incur a surcharge for separate canapés/meal to be catered (i.e no onion, keto diet) POA

Once your Chef has received the final guest numbers, menu selection and guest dietary requirements the team will then work out the menu for any guests with special dietary requirements.