

SPARE



CHEF

# CATERING

## AND EVENTS



[Www.SpareChef.com.au](http://www.SpareChef.com.au)

[info@SpareChef.com.au](mailto:info@SpareChef.com.au)

(02) 6651 7121

PO Box 6411 Coffs Harbour Plaza NSW 2450

# Buffet Catering Menu

## **Sample Menu**

### **Pre-Dinner Light Canapes**

Smoked Lamb Fillet Cous Cous Pumpkin and Sage Fritter with Harissa  
Char Grilled Bruschetta Prosciutto Provolone Semi Dried Tomato and Basil  
Potato Rosti with Smoked Salmon and Horseradish Cream  
Marinated Prawns on Guacamole Croutons with Gremolata  
Goats Cheese Tartlets Fresh Thyme and Leek with Red Capsicum Jam

### **Main Buffet Dishes**

Sirloin of Beef served with Onion and Bacon Jam Red Wine Jus  
Grilled Reef Fish Fillets in Coconut and Kaffir Lime with Tomato Salsa

### **Main Side Buffet Dishes**

Roasted Mediterranean Vegetables Balsamic and Tahini Glaze  
Buttered Steamed Seasonal Greens

### **Salad Buffet Dishes**

Broccoli with Cherry Tomatoes Toasted Almonds  
Traditional Caesar with Cos lettuce Bacon Parmesan Croutons and Dressing  
Asian Vegetable Slaw with Rice Noodles and Nam Jim Dressing

### **Bread**

Crusty Bread with Olive Oil

### **Petit Fours Desserts**

Strawberry and Cointreau Shortcakes  
Profiteroles Liqueur Cream and Fudge Sauce  
Crème Brulee Tarts

# Buffet Catering Menu

## Light Canapés

Sweet Potato Pancake with Tandoori Chicken and Minted Yoghurt GF  
Vietnamese Rice Paper Rolls with Asian Veg Rice Noodles and Nam Jim Dressing GF V  
Fillet of Beef Wrapped in Bacon with Mustard Seeds  
Marinated Prawns on Guacamole Croutons with Gremolata  
Goats Cheese Tartlets Fresh Thyme and Leek with Red Capsicum Jam V  
Rare Roast Sirloin of Beef with Rocket and Mustard Cream Cheese  
Chinese BBQ Pork Char Sui on Roasted Rice Cakes with Plum Sauce GF  
Chicken Roulade Smoked Speck Bocconcini and Sundried Tomato GF  
Potato Rosti Smoked Salmon Horseradish Cream and Dill GF  
Zucchini and Haloumi Fritters with Lemon Scented Yoghurt V GF  
Duck Rillettes Fennel Pitta Crisp Port and Red Currant Glaze  
Beetroot Rosti with Marinated Persian Fetta Rocket and Mint Pesto GF V  
Cured Salmon Gravlax Sushi Cakes Wasabi Mayonnaise GF  
Smoked Lamb Fillet Cous Cous Pumpkin and Sage Fritter with Harissa  
Oysters Natural with Lemon Wedges or Topped with Wakame and Wasabi Mayo GF  
Char Grilled Bruschetta Prosciutto Provolone Semi Dried Tomato and Basil

## Main Buffet Dishes

Sirloin of Beef served with Onion and Mustard Seed Jam Red Wine Jus  
Crisp Roasted Loin of Pork with Caramelised Pear and Ginger Relish  
Parmesan Crumbed Chicken with Roasted Tomato Sauce and Basil Cream  
Butterflied Leg of Lamb with Rosemary Garlic and Sea Salt  
Cajun Spiced Chicken with Charred Pineapple Glaze  
Virginia Baked Leg Ham with Bourbon And Honey Glaze  
Green Thai Chicken Curry Coconut Milk and Jasmine Rice  
Slow Cooked Beef Cheek in Guinness with Pearl Barley Risotto  
Baked Pumpkin Sage Ricotta Gnocchi  
Dukkah Crusted Lamb Shoulder with Cumin and Garlic Yoghurt  
Grilled Reef Fish Fillets in Coconut and Kaffir Lime with Tomato Salsa

## **Hot Potato and Vegetable Selections**

Roasted Potatoes Rosemary Garlic and Sea Salt  
Roasted Mediterranean Vegetables Balsamic and Tahini Glaze  
Buttered Steamed Seasonal Greens

## **Salad Selections**

Broccoli with Cherry Tomatoes Toasted Almonds  
Traditional Caesar with Cos lettuce Bacon Parmesan Croutons and Dressing  
Asian Vegetable Slaw with Rice Noodles and Nam Jim Dressing  
Mixed Leaf Salad with Avocado and Honey Mustard Dressing  
Mediterranean Salad with Tomato Cucumber Capsicum Fetta and Olives  
Baby Spinach and Rocket with Marinated Mushrooms and Semi Dried Tomato  
Moroccan Carrot Salad with Raisins Cumin Coriander and Mint  
Italian Panzanella with Cibatta Croutons Tomato Olives Capers Vinaigrette

## **Breads**

Sour Dough Rolls and Butter  
Sliced Crusty Bread with Olive Oil

## **Petit Fours Desserts**

Gin and Tonic Lemon Curd Tarts  
Orange Almond and Poppy Seed Cake  
Chilli Poached Figs with Mascarpone  
Strawberry and Cointreau Shortcakes  
Profiteroles Liqueur Cream and Fudge Sauce  
Crème Brulee Tarts  
Sticky Chocolate Brownie

## Buffet Catering Pricing

1 Course Buffet Menu \$39.50 p/p

Includes your selection of:

Buffet Main Course

(3 main dishes (max. 1 red meat option), 2 side dishes, 3 salads, & 1 bread)

2 Course Buffet Menu A \$57.00 p/p

Includes your selection of :

5 Light Canapés

Buffet Main Course

(3 main dishes (max. 1 red meat option), 2 side dishes, 3 salads, & 1 bread)

2 Course Buffet Menu B \$53.00 p/p

Includes your selection of :

Buffet Main Course

(3 main dishes (max. 1 red meat option), 2 side dishes, 3 salads, & 1 bread)

3 Petit Fours

3 Course Buffet Menu \$71.00 p/p

Includes a selection of :

5 Light Canapés

Buffet Main Course

(3 main dishes (max. 1 red meat option), 2 side dishes, 3 salads, & 1 bread)

3 Petit Fours

### Additional Items

Mediterranean Grazing Boards (Suits 10-15 ppl)	\$95ea
Service of your Wedding Cake as Dessert (includes Fruit Coulis Cream & Garnish, served on the buffet)	\$4.50 p/p
Cheese and Fruit Platter As Dessert Accompaniment	\$11.00 p/p
Crockery and Cutlery Hire (Per Course)	\$3.50 p/p
Stainless Steel Table Water Pitchers	\$4.50 ea
Wait Staff (1 staff per 40 guests) (weekday rate)	\$40 p/hr
Chefs Travel Time (if applicable) (weekday rate)	\$50.00 p/hr