

SPARE



CHEF

# CATERING

## AND EVENTS



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# Sit Down Catering Menu

## **Sample Menu**

### **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 Meals Served Alternatively**

Sirloin of Beef  
200 gm Char Grilled Field Mushroom Onion and Mustard Seed Jam  
Chicken Fillet  
with Braised Leek Tarragon and Goats Cheese with Champagne Glaze

### **Sides**

Roasted Potatoes Rosemary Garlic and Sea Salt  
Roasted Mediterranean Vegetables Balsamic and Tahini Glaze Rocket and Baby Spinach with Pickled Pear and Parmesan

### **Breads**

Sour Dough Rolls and Butter or Sliced Crusty Bread with Olive Oil

### **Petit Fours Desserts**

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

# Sit Down 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

## Entrées

Moroccan Lamb Loin with Grilled Haloumi Coriander and Mint Pesto  
Pork Belly Twice Cooked with Steamed Balinese Eggplant Salad  
Crispy Prawns with Fried Spice Salt and Lime Aioli  
Vegetable Stack Char Grilled Zucchini Eggplant Red Pepper Mushrooms Goats Cheese Sauce  
Duck Breast Salad Green Tea Smoked ,Shaved Young Coconut Mint & Chilli Jam  
Scallops Pan Seared Scallops Cauliflower Puree and Pancetta Shards  
Beef Tataki with Japanese Pickled Vegetable and Lemon Soy Sauce  
Goats Cheese and Ricotta Croquettes With Roasted Beetroot & Red Onion Compote  
Soft Shell Crab Crispy on Wild Rocket Chilli Lemon Dressing  
Duck Ravioli with Crispy Skin Pickled Orange and Thyme Butter Sauce  
Cured Kingfish Asian Lemon Grass and Eschallot Sambal  
Mediterranean Grazing Boards Gourmet Cheese Selection, Tapenade Dips, Cider Poached  
Chorizo, Prosciutto, Salami, Char Grilled Artichokes, Marinated Vegetables, Falafel, Rainbow  
Olives, Roasted Grapes, served with Fennel Salted Pita Crisps and Crusty Baguette Slices

## **Main Course**

("Alternate Drop")

Sirloin of Beef 240 gm Char Grilled Field Mushroom Onion and Mustard Seed Jam  
Lamb Rump Harissa Spiced on Sweet Potato & Chickpea Fritter Warm Beet Pancar  
Chicken Fillet with Braised Leek Tarragon and Goats Cheese with Champagne Glaze  
Veal Saltimbocca With Prosciutto Sage Roasted Tomatoes Lemon and Mustard Sauce  
Grilled Salmon Miso and Mirin Glazed with Japanese Pickled Vegetable's  
Eye Fillet Steak 200gm Char Grilled and served with Shallot Tarte Tatin and Cabernet Jus  
Pork Loin with Spiced Sweet Potato Kaffir Lime Soy Caramel Glaze  
Confit of Duckling Slow Cooked Duck Leg with Blueberries  
Moroccan Spiced Chicken with Chermoula on with Spicy Tomato Sauce and Pearl Cous Cous  
Rack of Lamb Three Point Roasted Garlic & Fresh Rosemary Minted Pea Puree  
Polenta Tart (V) (GF) Baked Polenta Tart Sautéed Mushrooms Roasted Red Pepper and Basil ~

## **Salads and Sides**

Roasted Potatoes Rosemary Garlic and Sea Salt  
Creamy Potato Skordalia  
Roasted Mediterranean Vegetables Balsamic and Tahini Glaze  
Buttered Steamed Seasonal Greens  
Rocket and Baby Spinach with Pickled Pear and Parmesan  
Mixed Leaf with Avocado Crispy Bacon and Honey Mustard Dressing

## **Breads**

Sour Dough Rolls and Butter or 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

## Pricing

2 Course Menu \$57.50 p/p

Includes a selection of :  
5 Light Canapés  
Choice of 2 Main Meals  
(Includes Choice of 2 Salads/Sides & Bread)

3 Course Menu \$74.50 p/p

Includes a selection of :  
4 Light Canapés  
2 Entrees  
Choice of 2 Main Meals  
(Includes Choice of 2 Salads/Sides & Bread)

4 Course Menu \$88.00 p/p

Includes a selection of :  
3 Light Canapés  
2 Entrees  
2 Main Meals  
(Includes Choice of 2 Salads/Sides & Bread)  
3 Petit Fours

### Additional Items

Mediterranean Grazing Boards (Suits 10-15ppl)	\$95ea
Service of your Wedding Cake as –DessertII (includes crockery plates, Fruit Coulis Cream & Garnish)	\$5.50 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 20 guests) (weekday rate)	\$40 p/hr
Chefs Travel Time (if applicable) (weekday rate)	\$50.00 p/hr