



Weddings

Spare Chef Catering can make your wedding reception a memorable occasion, and we have catered for many weddings over the past 10 years, including one of our famous local award winning actor's wedding reception.

We can co-ordinate most details of your wedding reception including crockery and cutlery, glassware, linen cloths and napkins, staff and even organise the hire of a marquee tables and chairs, making sure that the most important day of your life is a great success. We can work with you to create a memorable taste sensation with a fully plated sit down dinner, a beautifully presented buffet, an elegant cocktail party or an individual table banquet. The following examples will give you an indication of what we can offer.

4 Course Sit Down Wedding Menu

Cold Canapes

Cous Cous Fritters with Marinated Lamb and Mint Salsa
Eggplant Wraps with Bocconcini Semi Dried Tomato and Basil
Fillet of Beef in Bacon with Mustard Seeds
Roasted Sushi Cakes with Cured Salmon and Wasabi Mayonnaise
Peking Duck Roll with Hoi Sin Sauce

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#### Entrée

Fresh King Prawns and Oysters with Mixed Leaf Salad and Lemon Myrtle Dressing

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Grilled Chicken Tenderloins with Crispy Prosciutto
Shaved Parmesan and Pesto

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#### Mains

Veal Medallions with English Spinach Semi Roasted Tomatoes  
And Dijon Mustard Sauce

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Sesame Coated Pork Fillet served on Asian Greens
With Soy Mirin Glaze

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Dinner Rolls and Butter

#### Dessert

Tuscan Chocolate Terrine  
Caramelised Lemon Ricotta Tartlets  
Mini Baked Cheesecakes with Mango and Lime  
Profiteroles with White Chocolate and Almonds

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3 Course Sit Down Wedding Menu

Cold Canapés

Marinated Prawns on Guacamole
Tandoori Chicken on Sweet Potato Frittata with Minted Yoghurt
Crepinette of Peking Duck with Hoi Sin Sauce
Goats Cheese and Leek Tarts with Capsicum Jam
Smoked Salmon on Potato Rosti with Horseradish Cream

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#### **Main Meals**

Char Grilled Sirloin Steak with Onion and Mustard Seed Relish  
Served with Cabernet Jus

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Chicken Fillet with Proscuitto Bocconcini Sundried Tomato and Basil
Oven Baked in Fillo Pastry

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Scalloped Potatoes Au Gratin  
Moroccan Style Carrot Batons  
Roasted Tomato Filled with Mediterranean Vegetables  
Seasonal Greens

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Bread Boards with Turkish and Cibata Breads
Olive Oil and Bush Dukkah

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#### **Dessert Selection**

Baked White Chocolate Cheesecake with Mango and Lime Coulis

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Layered Strawberry Mille Fueille with Mascapone

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### **Wedding Buffet Menu**

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info@sparechef.com.au  
P.O. Box 865, Coffs Harbour NSW 2450

**Spare Chef Catering**  
entertaining made easy



### **Cold Canapes**

Marinated Gremolata Prawns with Avocado Salsa  
Beetroot Rosti with Marinated Fetta Rocket and Mint Pesto  
Sushi Rolls with Soy and Wasabi  
Cajun Beef Fillet with Mango Chutney  
Chicken Roulade with Semi Dried Tomato and Bocconcini

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### **Buffet**

Sirloin of Beef with Mustard Seed and Herb Crust and Red Wine Jus  
Pork Loin with Ginger and Pear Relish  
Grilled Reef Fish Fillets with Tomato Salsa  
Roasted Red Pepper Roulade with Ricotta Lemon and Mint

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Scalloped Potatoes Au Gratin  
Asian Vegetable Salad with Hoekin Noodles Sweet Chilli and Mint Dressing  
Traditional Caesar Salad with Cos Lettuce Bacon Parmesan and Anchovies  
Mediterranean Salad of Tomato Cucumber Capsicum Olives and Fetta  
Pasta Salad with Char Grilled Veg and Pesto

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Bakers Basket of Bread Rolls and Butter

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### **Petit Four Dessert Selection**

Profiteroles with White Chocolate and Almonds  
Glazed Strawberry and Cointreau Tarts  
Macadamia Pecan and Orange Fudge Slice  
Chocolate Toscan Terrine

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### **Cocktail Party Wedding Menu**

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**Cold Canapes**

Marinated Prawns on Guacamole Dip

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Moroccan Chicken Salad in Wonton Cups

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Roasted Sushi Cakes with Sugar Cured Salmon

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Goats Cheese and Leek Tartlets

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Peppered Beef Fillet with Lime Mayonnaise

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Peking Duck and Hoi Sin Crepe Roll

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Eggplant Wraps with Bocconcini Sundried Tomato and Basil

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Vietnamese Rice Paper Rolls

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**Hot Hors D'oeuvres**

Salt and Pepper Prawns with Lemon Myrtle and Macadamia Mayonnaise

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Tuna Wrapped in Proscuitto with Wasabi Mayonnaise

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Roasted Pumpkin & Fetta Pastries with Coriander and Cumin

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Thai Chicken Cakes with Sweet Chilli and Mint

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Grilled Tandoori Chicken Skewers with Cumber Relish

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Pizzetta with Smoked Salmon & Rocket Pesto

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Roasted Vegetable Tarts with Bocconcini and Basil Pesto

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Smoked Beef Brushetta with Mustard and Dill Dressing

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Lamb & Kumera Pastries with Yoghurt and Coriander Dip

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Calamari Dumplings with Red Curry Sauce

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Profiteroles with White Chocolate and Toasted Almonds

Strawberry and Cointreau Tartlets

Mini Pavlova with Fresh Fruits