



# CATERING

## AND EVENTS



## Buffet / Banquet Catering Menu

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# Buffet / Banquet Catering Menu

## **Sample Menu**

### **Pre-Dinner Cold Canapes**

Mini Falafel On Pita Toast With Hummus Dip V

Fillet of Beef With Crisp Pancetta And Mustard Cream GF

Goats Cheese Tartlets With Leek & Thyme With Red Capsicum Jam V

Mini Bruschetta With Prosciutto Provolone & Semi Dried Tomato

Zucchini And Haloumi Fritters with Lemon Infused Yoghurt V GF

### **Main Buffet Dishes**

Dukkha Crusted Lamb Shoulder with Garlic Yoghurt

Grilled Reef Fish Fillets With A Coconut and Kaffir Lime Sauce

### **Main Side Buffet Dishes**

Roasted Balsamic Mediterranean Vegetables

Steamed Seasonal Greens With Garlic

### **Salad Buffet Dishes**

Moroccan couscous With chickpeas & Vegetables in a garlic dressing

Creamy German potato Salad in a mayonnaise and sour cream dressing

Edamame freekah & kale in a fragrant dressing

### **Bread**

Crusty Bread with Olive Oil

### **Petit Fours Desserts**

Strawberry and Cointreau Shortcakes

Profiteroles Liqueur Cream and Fudge Sauce

Crème Brulee Tarts

# Service Description

Being inspired by international cuisine and Modern Australian style, Spare Chef can provide variety beyond any other catering service. Bringing restaurant quality food to you, your catering will become a talking point for your guests and create a memory for you that will last a life time.

Buffets & Banquets allow guests to relax and socialise amongst themselves without formal table service. Your guests can enjoy a creative and vast menu of seasonally selected delicious dishes, with the freedom to pick and choose their own meal combination from the variety of dishes.

Our menus are designed with modern inspiration and techniques, and we use local fresh ingredients wherever possible. Our passionate chefs hand craft your banquet at your reception, making sure each dish is presented perfectly.

In addition to a buffet service, our grazing boards or canapés can be served upon guest's arrival at your reception, so they are immediately treated like VIP's. Generally 45-60min later your banquet will follow. If you're having desserts a similar interval occurs. These timings allowed a perfect flow of the menu, while allowing a relaxed atmosphere.

Naturally we can tailor the service timing to match your needs, and additional staff time can be easily arranged at normal hourly rates.

## Buffet / Banquet Catering Menu

### **Main Buffet Dishes**

Sirloin of Beef served with Mustard Cream & Red Wine Jus

Crisp Roasted Loin of Pork with Caramelised Pear and Ginger Relish

Parmesan Crumbed Chicken with Roasted Garlic Aioli

Lamb Fillet With Rosemary Garlic and Sea Salt

Cajun Spiced Chicken Fillet with Mediterranean Couscous

Virginia Baked Leg Ham with Bourbon And Honey Glaze

Thai Green Chicken Curry Coconut Milk and Jasmine Rice

Slow Cooked Beef Cheek in Guinness with Pearl Barley

Dukkha Crusted Lamb Shoulder with Garlic Yoghurt

Grilled Reef Fish Fillets With A Coconut and Kaffir Lime Sauce

# Buffet / Banquet Catering Menu

## **Hot Potato and Vegetable Selections**

Roasted Potatoes Rosemary Garlic and Sea Salt

Roasted Balsamic Mediterranean Vegetables

Steamed Seasonal Greens With Garlic

Cauliflower Au Gratin

Pumpkin With A Honey Roasted Glaze

Green Beans With Bacon

## **Salad Selections**

Moroccan Couscous With Chickpeas & Vegetables In A Garlic Dressing

Creamy German Potato Salad In A Mayonnaise And Sour Cream Dressing

Vegetable Pasta Salad In A Garlic Dressing

Edamame Freekah & Kale In A Fragrant Dressing

Chickpea Pumpkin Salad In A Sesame Oil Dressing

Tofu, Mushrooms & Vegetable Salad In A Chilli Sesame Dressing

Health Kick Rice With Black Quinoa, Chia Seeds, Coconut, Almond & Vegetables In A  
Honey Lime Dressing

Wild Rice & Chickpea With Capers, Baby Corn, Capsicum, Shallots, Onion & Chickpeas  
In A Lemon Dressing

Brown Rice & Quinoa With Fresh Vegetables In A Refreshing Dressing

## **Breads**

Sour Dough Rolls and Butter

Sliced Crusty Bread With Olive Oil

Selection Of Assorted Seeded Rolls

## Buffet Catering Pricing

1 Course Buffet Menu \$39.50 p/p

Includes your selection of:

Buffet Main Course

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

(Add a 3rd Main Dish for \$5.00)

2 Course Buffet Menu A \$51.00 p/p

Includes your selection of :

Buffet Main Course

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

(Add a 3rd Main Dish for \$5.00)

2 Course Buffet Menu A \$58.00 p/p

Includes your selection of :

5 Cold Canapés

Buffet Main Course

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

(Add a 3rd Main Dish for \$5.00)

3 Course Buffet Menu \$71.00 p/p

Includes a selection of :

5 Cold Canapés

Buffet Main Course

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

(Add a 3rd Main Dish for \$5.00)

3 Petit Fours

### Additional Items

Mediterranean Grazing Boards (Suits 10-15 ppl)

\$97.50ea

Canapés (Cold, Hot, or Seafood)

(See Canape Menu For Pricing)

Assiette Of Petit Fours Desserts (3 per Guest)

\$11.50p/p

Service of your Wedding Cake as Dessert

\$4.50 p/p

(includes Fruit Coulis Cream & Garnish, served on the buffet)

Cutting of Wedding Cake (left on venue's platter for self service)

No Charge

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