

SPARE



CHEF

CATERING

AND EVENTS



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

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PO Box 6411 Coffs Harbour Plaza NSW 2450

Canapé / Cocktail Catering Menu

Sample Menu

Mediterranean Grazing Platters

Upon guest's arrival

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

Substantial Canapes

Pulled Pork Slider in Sour Dough Rolls with Pickled Slaw

Moroccan Lamb Skewers Char Grilled with Minted Yoghurt

Mandarin Pancakes with Peking Duck with Hoi Sin Sauce

Fork Food

Cajun Chicken on Warm Kipfler Potato Salad Ranch Dressing

Thai Beef Salad with Asian Vegetables Rice Noodles and Nam Jim Dressing

Petit Fours Desserts

Strawberry and Cointreau Shortcakes

Profiteroles Liqueur Cream and Fudge Sauce

Crème Brulee Tarts

Cocktail Catering Menu

Mediterranean Grazing Board

Gourmet Cheese Selection , Tapenade Dips, Cured Meats, Antipasto Vegetables,
And Fruit, Served With Assorted Crisp Breads

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 Rilletes Fennel Pitta Crisp Port and Red Currant Glaze
Beetroot Rosti with Marinated Persian Fetta Rocket and Mint Pesto GF V
Cured Salmon Gravlox 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

Substantial Canapes

Mini Beef Burgundy Pies Slow Braised with Mushy Peas and Mustard Seed Potato Mash
Mandarin Pancakes with Peking Duck with Hoi Sin Sauce
Crispy Prawns with Fried Spice Salt and Lime Aioli GF
Mini Beef Wellington with Red Wine Jus
Grilled Mushroom Kebabs with Garlic Thyme Lemon and Parsley V GF
Dukkah Coated Snapper Gougons with Tomato and Cardamom Sauce
Pulled Pork Slider in Sour Dough Rolls with Pickled Slaw
Soy and Sake Poached Beef Fillet with Petit Asian Slaw Ponzu Dressing GF
Goats Cheese and Roasted Pumpkin Arancini V
Marinated Calamari in Lemon and Garlic and Parsley GF
Chicken and Chorizo Skewers with Lemon Mustard Marinade
Prawn and Scallop Dumplings Black Vinegar Dressing GF
Angus Beef Burger with Cheese and Onion Jam
Moroccan Lamb Skewers Char Grilled with Minted Yoghurt GF
Cajun Soft Shell Crab with Avocado Salsa on a Tortilla
Samosa Spicy Vegetables with Mango Chutney V
Mushroom Tart with Roast Cherry Tomato Thyme Brie and Truffle Oil V

Fork Food

Served in Individual Bamboo Boats

Smoked Chicken Salad With Quinoa Fetta and Olives GF

Potato Gnocchi with Sundried Tomato Pancetta Mushrooms and Chicken

Slow Braised BBQ Pork with Asian Greens Noodles and Soy Caramel Glaze

Braised Lamb Shank on Barley Tabouleh with Baby Minted Peas

Risotto With Mushroom Spinach and Shaved Parmesan V GF

Thai Beef Salad with Asian Vegetables Rice Noodles and Nam Jim GF

Cajun Chicken on Warm Kipfler Potato Salad Ranch Dressing GF

Slow Braised Beef Cheek in Guinness with Roasted Root Veg GF

Moroccan Lamb with Cous Cous Hummus and Yoghurt Dressing

BBQ Squid Salad with Cucumber Lime and Capers with Salad Greens GF

Panfried Marinated Haloumi on Greek Salad Lemon and Oregano Dressing V GF

Salmon Teriaki Ginger and Soy Marinated Salmon with Stir Fried Noodles and Vegetables

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

<u>Cocktail Menu 1</u>	\$49.00p/p
Select 5 Light Canapés	
Select 6 Substantial Canapés	
<u>Cocktail Menu 2</u>	\$50.00 p/p
Mediterranean Grazing Board <i>1 per 15 Guests</i>	
Select 4 Light Canapés	
Select 4 Substantial Canapés	
<u>Cocktail Menu 3</u>	\$56.00p/p
Mediterranean Grazing Board <i>1 per 15 Guests</i>	
Select 4 Light Canapés	
Select 4 Substantial Canapés	
Select 2 Fork Food Options	
<u>Cocktail Menu 4</u>	\$59.00p/p
Mediterranean Grazing Board <i>1 per 15 Guests</i>	
Select 4 Light Canapés	
Select 3 Substantial Canapés	
Select 2 Fork Food Options	
Select 3 Petit Four Desserts	
<u>Additional Items</u>	
Cocktail Style Service of your Wedding Cake as Dessert	\$5.50 p/p
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
Wait Staff (1 staff per 40 guests) <i>(weekday rate)</i>	\$40 p/hr
Chefs Travel Time (if applicable) <i>(weekday rate)</i>	\$50.00 p/hr