

SPARE



CHEF

CATERING

AND EVENTS



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PO Box 6411 Coffs Harbour Plaza NSW 2450

Share Platter 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 Share Platters

Sirloin of Beef served with Onion and Bacon Jam Red Wine Jus
Chicken Tagine with Preserved Lemon and Olives on Saffron Cous Cous

Main Side Share Platters

Roasted Potatoes Rosemary Garlic and Sea Salt
Buttered Steamed Seasonal Greens

Salad Share Platters

Italian Panzanella Salad with Ciabatta Croutons Tomato Olives Capers Vinaigrette

Bread Share Platters

Crusty Bread with Olive Oil

Petit Fours Desserts

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

Share Platter 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 Share Platters

Sirloin of Beef served with Onion and Bacon 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
Shoulder of Lamb with Rosemary Garlic on White Beans and Tomato
Chicken Tagine with Preserved Lemon and Olives on Saffron Cous Cous
Virginia Baked Leg Ham with Bourbon Honey and Mustard Glaze
Slow Cooked Beef Cheek in Guinness with Pearl Barley Risotto
Baked Pumpkin and Ricotta Gnocchi Sage and Garlic Butter
Dukkah Crusted Lamb Cutlets with Cumin and Garlic Yoghurt
Grilled Reef Fish Fillets in Coconut and Kaffir Lime with Tomato Salsa

Side Dish Share Platters

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

Salad Share Platters

Moroccan Carrot Salad with Raisins Cumin Coriander and Mint
Mediterranean Salad with Tomato Cucumber Capsicum Fetta and Olives
Italian Panzanella Salad with Ciabatta Croutons Tomato Olives Capers Vinaigrette
Salad of Baby Spinach & Rocket with Pickled Pear & Parmesan

Breads

Sour Dough Rolls and Butter
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

Share Platter Pricing

1 Course Share Menu \$38.50 p/p
Share Platter Main Course
(Choice of 2 Main Dishes, 2 Side Dishes, 1 Salad, 1 Bread)
(Add a 3rd Main Dish for \$5.00)

2 Course Share Menu A \$56.00 p/p

Includes a selection of :
5 Light Canapés
Share Platter Main Course
(Choice of 2 Main Dishes, 2 Side Dishes, 1 Salad, 1 Bread)
(Add a 3rd Main Dish for \$5.00)

2 Course Share Menu B \$52.00 p/p

Share Platter Main Course
(Choice of 2 Main Dishes, 2 Side Dishes, 1 Salad, 1 Bread)
(Add a 3rd Main Dish for \$5.00)
3 Petit Fours

3 Course Share Menu \$70.00 p/p

Includes a selection of :
5 Light Canapés
(Choice of 2 Main Dishes, 2 Side Dishes, 1 Salad, 1 Bread)
(Add a 3rd Main Dish for \$5.00)
3 Petit Fours

Additional Items

Mediterranean Grazing Boards (Suits 10-15 ppl)	\$95ea
Service of your Wedding Cake as Dessert II (includes Fruit Coulis Cream & Garnish, served on Share Platters)	\$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 30 guests) (weekday rate)	\$40 p/hr
Chefs Travel Time (if applicable) (weekday rate)	\$50.00 p/hr