



CATERING

AND EVENTS



Share Platter Catering Menu

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Share Platter Catering Menu

Sample Menu

Pre-Dinner Cold 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

Chicken Ballofine, Prosciutto & Mushroom, Seasonal Greens, Roma Sauce
Beef Tournedos, Tomato Concasse, Jamon Wafer, Garlic Potatoes GF
Grilled Cod, Pea Medly, Kumera Crisp, Lime & Caper Beurre Blanc GF

Salad Share Platters

Chef's Selection Salad Tailored To Suit Menu

Bread Share Platters

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.

Share Platters allow guests to relax and socialise amongst themselves without formal table service. Your tables are served share platters that suit 6 - 8 guests, allowing your guests to 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 presented to their tables.

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

In addition to a share 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 share 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.

Share Platter Catering Menu

Main Share Platters

Beef Sirloin, Potato Rosti, Sampari Tomato, Shiraz Jus

Chicken Parmesan Crumbed, Seasonal Greens, Roasted Tomato Sauce

Lamb Cutlets Dukkah Crusted, Fat Wedges, Sugar Snaps, Minted Tzatziki

Salmon, Asparagus Spears, Hollandaise GF

Chicken Ballotine, Prosciutto & Mushroom, Seasonal Greens, Roma Sauce

Beef Tournedos, Tomato Concasse, Jamon Wafer, Garlic Potatoes GF

Duck Crispy Skined, Baby Choy, Blood Orange & Cherry Cinnamon Sauce GF

Pork Fillet, Roast Kumera, Pear & Fig Glaze, Blue Cheese Velouté GF

Grilled Cod, Pea Medly, Kumera Crisp, Lime & Caper Beurre Blanc GF

Pork Cutlet, Cauliflower Puree, Roasted Root Vegetables, Blueberry Muscat GF

Polenta Tart, Mushroom, Zucchini, Capsicum, Sampari Tomato, Basil Pesto V

Breads

Sour Dough Rolls and Butter

Crusty Bread With Olive Oil

Selection Of Assorted Seeded Rolls

Share Platter Catering Pricing

1 Course Share Menu \$39.00 p/p
Share Platter Main Course
(Choice of 2 Main Dishes, 1 Bread)

2 Course Share Menu A \$50.50 p/p
Share Platter Main Course
(Choice of 2 Main Dishes, 1 Bread)
3 Petit Fours

2 Course Share Menu B \$57.50 p/p
Includes a selection of :
5 Cold Canapés
Share Platter Main Course
(Choice of 2 Main Dishes, 1 Bread)

3 Course Share Menu \$70.50 p/p
Includes a selection of :
5 Cold Canapés
(Choice of 2 Main Dishes, 1 Bread)
3 Petit Fours

Additional Items

Add 3rd Main Dish Share Platter	\$5.50 p/p
Add Chef's Salad Share Platter (Tailored To Suit Menu)	\$4.50 p/p
Mediterranean Grazing Boards (Suits 10-15ppl)	\$97.50ea
5 Cold Canapes (or see canapé menu for further options)	\$18.75 p/p
Assiette Of Petit Fours Desserts (3 per Guest)	\$11.50p/p
Service of your Wedding Cake as Dessert (includes Fruit Coulis Cream & Garnish, served on Share Platters)	\$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
Crockery and Cutlery Hire (Per Course)	\$3.50 p/p
Stainless Steel Table Water Pitchers	\$4.50 ea
Chef's Catering Assistant (1 staff per 60 guests) (weekday rate)	\$40 p/hr
Wait Staff (1 staff per 30 guests) (weekday rate)	\$40 p/hr
Chefs Travel Time (if applicable) (weekday rate)	\$50.00 p/hr