



CATERING

AND EVENTS



Sit Down Catering Menu

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Sit Down Catering Menu

Sample Menu

Mediterranean Grazing Boards

Upon Guest's Arrival

Entrée

Soft Shell Crab, Wild Rocket & Chilli Lemon Dressing GF
Duck Cognac Pate, Mushroom & Chive Duxelle, Crisp Toast

Main Course

Atlantic Salmon, Lemon Béarnaise Emulsion, Asparagus Spears GF
Beef L'Entrecote, Café De Paris Butter, Salted Kipfler GF

Dessert

Lemon & Chilli Panacotta, Macadamia Crisp, Blueberry Mascarpone GF
Pear Parfait, Liquorice Dacquoise, Elderflower Coulis

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.

Sit Down Table Service is just like having a fine dining restaurant in your own home or venue. Your guests will enjoy a waiter service, being individually served perfectly presented dishes. Each dish on offer has been carefully crafted by our chefs to ensure each one presents with colour and composition worthy of a fine dining experience. Select any two dishes for each course and they will be served in "alternate drop" style.

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

In addition to a single plated sit down 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 table service will follow, of the courses selected with 45-60min from one course to another. 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.

Sit Down Catering Menu

Entrée ("Alternate Drop")

Moroccan Lamb Loin, Asparagus & Blistered Tomatoes GF

Pork Belly Middle Eastern Style , Eggplant & Hummus GF

Pumpkin Flowers, Salpicon, Saffron & Garlic Emulsions V

Duck Breast, Gaufrette Potato & Morella Cherry Sauce GF

Beef Tataki, Japanese Pickled Vegetables & Ginger Soy Emulsion GF

Soft Shell Crab, Wild Rocket & Chilli Lemon Dressing GF

Duck Cognac Pate, Mushroom & Chive Duxelle, Crisp Toast

Tart Of Black Olive & Heirloom Tomato V

Prawns, Activated Charcoal Crumb, Red Pimento & Saffron Emulsions

Kataifi Prawns, Snowpea & Pistachio Dressing

Cured Salmon, Avocado, Radish & Cucumber GF

Scallops, Sebago Linguine & Truffle Cream

Sit Down Catering Menu

Main Course ("Alternate Drop")

(Served With Gourmet Seeded Dinner Rolls With Butter)

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

Atlantic Salmon, Lemon Béarnaise Emulsion, Asparagus Spears GF

Beef L'Entrecote, Café De Paris Butter, Salted Kipfler GF

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

Cowra Lamb, Eggplant, Fennel, Peas & Pimiento Relish GF

Chicken Suprême, Brie & Semi Dried Tomato, Broccolini, Pomegranate Reduction

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

Beef Fillet, Potato Rosti, Brussel Spout, Shiraz Jus GF

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

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

Rack Of Lamb, Potato Croquette, Minted Pea Puree, Bordelaise GF

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

Dessert ("Alternate Drop")

Rhubarb Crumble, Maple Custard, Toffee Sponge, Cumquat Cream

Hazelnut Praline Tart, Chocolate Ganache, Coffee Infused Puffed Rice

Lemon & Chilli Panacotta, Macadamia Crisp, Blueberry Mascarpone GF

Pear Parfait, Liquorice Dacquoise, Elderflower Coulis

Valrhona Chocolate Tasting Plate, Toffee Crumble, Crème Catalan

Caramel And Raspberry Tart, Orange Blossom Cream

Yoghurt Cheesecake, Sangria Poached Fruits

Goosey Chocolate Pudding, Clotted Farm Cream GF

Pricing

Entrée \$18.00
Select 2 Entrées
Served Alternate Drop

Main Course \$39.00
Select 2 Mains
Served Alternate Drop

Dessert \$18.00
Select 2 Desserts
Served Alternate Drop

Additional Items

Mediterranean Grazing Boards (Suits 10-15 ppl)	\$99.50ea
Canapés (Cold, Hot, or Seafood)	(See Canape Menu For Pricing)
Service of your Wedding Cake as Dessert (includes Fruit Coulis Cream & Garnish)	\$4.50 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
Catering Assistant (1 staff per 20 guests) (weekday rate)	\$40 p/hr
Wait Staff (1 staff per 20 guests) (weekday rate)	\$40 p/hr
Chefs Travel Time (if applicable) (weekday rate)	\$50.00 p/hr