



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

[info@SpareChef.com.au](mailto:info@SpareChef.com.au)

Phone: 0402 282 024

# Buffet/Banquet Catering

Being inspired by international cuisine and Modern Australian style, Spare Chef can provide variety beyond any other catering service.

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. With fewer staff required compared to some other styles of services, buffets can be a very economical option too.

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.

## Menu

### Main Dishes

Topside of Beef served with Mustard Cream & Red Wine Jus

*(Exchange Topside For Sirloin - \$3pp)*

Slow Cooked Beef Bourguignon With Button Mushrooms & Baby Carrots

Creamy Chicken & Mushroom Braise With Eshallots & Parmesan

Cajun Spiced Chicken With Tomato Chutney

Thai Green Chicken Curry In Coconut Milk

Crisp Roasted Leg of Pork with Caramelised Apple and Ginger Sauce

*(Exchange Leg For Loin - \$3pp)*

Sweet & Sour Pork With Crisp Battered Pork

Virginia Baked Ham with Bourbon And Honey Glaze

Lamb Leg Butterflied With Rosemary Garlic and Sea Salt (Add \$2pp)

Lancashire Lamb Hotpot Traditionally Topped With Sliced Potato

Grilled Reef Fish Fillets With A Coconut and Kaffir Lime Sauce (Add \$3pp)

# Menu Cont..

## Hot Potato Dishes

Roasted Potatoes With Garlic & Sea Salt  
Steamed Chat Jacket Potatoes With Herbed Butter  
Potato Bake With Creamy Sauce

## Hot Side Dishes

Char Grilled Mediterranean Vegetables With Balsamic Glaze  
Cauliflower Au Gratin  
Roasted Chick Pea Ratatouille  
Buttery Cous-Cous With Fresh Cut Vegetables  
Charred Corn On The Cob  
Butternut Pumpkin Halves Stuffed With Feta, Herbs & Pepitas  
Balsamic Glazed Heirloom Carrots

## Salads

Chef's Garden Salad  
Traditional Tangy Coleslaw  
Corn & Coriander Slaw  
Bean Salad Medley With Corn, Capsicum, Celery, Shallots & Parsley  
Moroccan Couscous Salad With Chickpeas, Onion & Capsicum  
Baby Potato Salad With Dijon Mustard Dressing  
Creamy German Potato Salad With Bacon  
Spanish Rice Salad With Olives & Capsicum  
Greek Salad With Feta & Kalamata Olives  
Chickpea & Roast Pumpkin Salad With Honey Dressing (Add \$1pp)  
Sweet Potato & Quinoa Salad In A Garlic Dressing (Add \$1.50pp)  
Summer Beetroot Salad With Kumara, Pumpkin & Carrot (Add \$1.50pp)

## Breads

Selection Of Seeded Rolls & Butter Portions

# Pricing

## Silver Banquet Menu

Your selection of 2 main dishes, 2 potato/side dishes, 2 salads, & bread rolls. Includes Buffet service equipment and service-ware set up by our chef to present the buffet to your guests. Crockery/Cutlery hire not included. \*Catering Assistant/s required

## Gold Banquet Menu

Your selection of 2 main dishes, 1 potato dish, 2 side dishes, 2 salads, & bread rolls. Includes Buffet service equipment and service-ware set up by our chef to present the buffet to your guests. Includes Crockery, Cutlery & Catering Assistant/s as required.

## Platinum Banquet Menu (Minimum 40ppl)

Includes pre-dinner Mediterranean grazing boards, followed by your selection of 3 main dishes, 1 potato dish, 2 side dishes, 2 salads, & bread rolls. Includes Buffet service equipment and service-ware set up by our chef to present the buffet to your guests. Includes Crockery, Cutlery & Catering Assistant/s as required.

## Additional Main Course Items

Additional Main Buffet Dish	\$5.50pp per dish
Additional Hot Side Dishes	\$4.00pp per dish
Additional Salads	\$3.00pp per salad

## Additional Items

Mediterranean Grazing Boards (Suits 10-15ppl)  
Pre-Dinner Canapes (or see canapé menu for options)  
Assiette Of Petit Fours Desserts (3 per Guest)  
Service of your Cake as Dessert  
(includes Coulis, Cream & Garnish, served on Share Platters)  
Cutting of your Cake (left on venue's platter for self service)  
Cheese and Fruit Platter As Dessert Accompaniment  
Crockery and Cutlery Hire (Per Course)  
Stainless Steel Table Water Pitchers  
\*Chef and/or Travel Time  
Catering Assistant and/or travel time  
Wait Staff  
\*Mobile Kitchen Hire Fee

\* Chef & Mobile Kitchen Included for bookings over 40ppl.

# Minimum Charge 20ppl