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## Share Platter Catering Menu

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 with semi-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 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 platters at your service, making sure each dish is presented freshly and perfectly.

In addition to a share service, our grazing boards or canapés can be served upon your guest's arrival, so they are immediately treated like VIP's before the main course begins.

Why not also consider petite fours desserts served to the table as shared dessert to conclude the perfect share style event?

# Menu

## Free Range Chicken Breast

Seasonal Baked Mediterranean Vegetable, Thyme Jus

## Parmesan & Herb Crumbed Chicken

Seasonal Greens, Hand Cut Potato Wedges & Roasted Tomato Sauce

## Pork Loin Medallions

Fig, Date & Walnut Stuffing, Potato Skordalia, Green Beans

## Grilled Barramundi

Garlic Prawns, Basmati Rice, Snow Peas, With Citrus, Chive & Dill Butter

## Beef Steak Duo

100gm Sirloin & Rump Steaks, Creamy Potato Mash, Seasonal Vegetables  
Sauce Choice of Pepper, Mushroom, Gravy, or Surf & Turf (Add \$2pp)

## Pork Belly

Pomegranate Glaze, Roast Kumara, Asparagus Spears, Ginger & Apple Sauce

## Fritto Misto Platter

Flathead Fillet, King Prawn Cutlet, Battered Scallop, Salt & Pepper Squid, House Crab Stick, Potato Chips & Chef's Mescaline Salad

## Crispy Skin Duck Breast

Char Siu Glaze, Baby Choy, Root Vegetable Fritter & Crispy Noodles

## Salmon

Asparagus Spears, Semolina Gnocchi & Cayenne Béarnaise Sauce

## Chicken Roulade

Prosciutto, Mushroom, Capsicum & Spinach Stuffing, Cauliflower Puree & Broccolini

## Dukkha Crusted Lamb Cutlets

Fat Wedges, Sugar Snaps, Minted Tzatziki

## Beef Rib Eye

180gm Char Grilled Steak, Potato Rosti, Blistered Tomatoes & Shiraz Jus

## Texas BBQ Platter

Baby Back Pork Ribs, Smoky Jack Daniels Wings, Spicy Buffalo Wings, Chilli Thick Beef Sausage, Hand Cut Kipfler Wedges, Jalapeno Corn Bread, Slaw

## Coffs Seafood Platter

Fresh King Prawn, Tiger Prawn, Oyster Natural, Bugs, Marinated Greek Baby Octopus, Chilli Mussels, Salmon Gravlax, With a Watercress, Fennel & Heirloom Tomato Salad

# Pricing

Simply select two options for your share platter experience. Your groups of guests will be presented with both platters share and enjoy.

If your menu selections have different pricing, your final price will be the mid-point between the two amounts.

Share Platter Service Includes Baker's Basket Of Dinner Rolls & Butter Portions

## Additional Side Dishes

Chef's Salad	\$4.50 pp
Potato Chips	\$4.50pp
Hand-Cut Potato Wedges	\$6.50pp
Buttered Steamed Greens (Broccolini, Beans & Snow Peas)	\$8.50pp

Add 3rd Main Share Platter \$P.O.A.

*Share Platters have been carefully designed to be served as two share platters for a main course. Price varies for service of 3rd Main Course Platter.*

## Additional Items

Mediterranean Grazing Boards (Suits 10-15pp)

5 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)

No Charge

Cheese and Fruit Platter As Dessert Accompaniment

Crockery and Cutlery Hire (Per Course)

Stainless Steel Table Water Pitchers

\*Chef and/or Travel Time

Chef's Catering Assistant

Wait Staff

\*Mobile Kitchen Hire Fee

# Minimum Charge 20pp