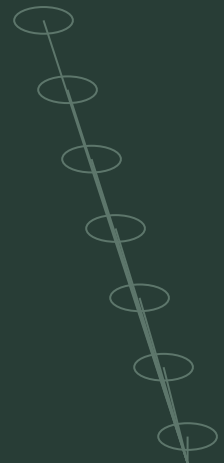




Funeral Catering

Thoughtful food, gently taken care of



Here to help

A gathering that feels cared for

After a funeral or memorial service, food gives family and friends a simple way to gather. We can prepare a thoughtful selection of platters, finger food, warm dishes and sweets, tailored to your guest count and venue.

Choose what feels right from the following pages. Send us the date, location, approximate number of guests and any dietary needs. We will help you select a suitable spread and provide a personalised quote.

CONTACT

enquiries@leprivatechef.com

0433 809 980 · leprivatechef.com

Vincent Chagnaud
Founder & Owner, Le Private Chef

Platters to share

Seafood Platter

2-3 \$259 · 4-6 \$518 · 7-9 \$750

King prawns, Sydney rock oysters, Moreton Bay bugs, tuna and king salmon sashimi, condiments and bread.

Charcuterie & Cheese Platter

6-8 \$140 · 10-12 \$250

Two cheeses, salami, prosciutto, mortadella, fruit, nuts, crackers and bread.

Four-Cheese Platter

6-8 \$190 · 10-12 \$290

Four cheeses, seasonal fruit, dried fruit, nuts, crackers and bread.

Healthy Platter

6-8 \$90 · 12-16 \$180

Seasonal crudités, flatbread, hummus, sweet potato chips, olives, kale chips and nuts.

Wraps Platter

20 halves \$110 · 50 halves \$250

Beef pastrami, spicy chicken, herb egg mayonnaise and salsa verde mushrooms.

Mini Triangle Sandwiches

30 pieces \$75 · 60 pieces \$140

Turkey and Swiss; ham and cheddar; vegetarian selection.

Sandwiches & small bites

Gourmet mini sandwiches

Turkey & Cranberry	\$8
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Turkey breast, cranberry sauce and cream cheese.

Ham & Swiss	\$8
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Ham, Swiss cheese and honey mustard or mayonnaise.

Caprese	\$8
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Mozzarella, tomato, basil and balsamic glaze.

Vegetables & Hummus	\$8
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Cucumber, carrot and spinach with hummus.

Warm finger food

Classic Risotto Arancini	\$7
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Herb aioli.

Mushroom & Truffle Arancini	\$8
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Truffle aioli.

Spinach & Ricotta Arancini	\$8
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Salsa verde mayonnaise.

Spinach & Feta Quiche Bite	\$6
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Light and savoury.



More to share

Sliders and finger food

Classic Beef Slider

\$9

Cheddar, lettuce and pickles in mini brioche.

BBQ Chicken Slider

\$9

Shredded chicken and coleslaw.

Veggie Slider

\$9

Falafel or grilled mushroom with lemon myrtle hummus.

Classic Meatballs

\$10

Three per person with mild marinara.

Grilled Chicken Skewer

\$9

Light herb marinade.

Caprese Skewer

\$3.50

Tomato, basil, mozzarella and balsamic.

Wings platters • 2 kg each

Classic Buffalo

\$55

Spicy sauce; ranch or blue cheese dressing.

Honey Garlic

\$56

Honey, soy, garlic and ginger.

Warm buffet

Mains

Slow-Cooked BBQ Lamb **\$130**

1.2 kg.

Slow-Cooked BBQ Beef Brisket **\$120**

1.2 kg.

Slow-Cooked BBQ Pork **\$110**

1.3 kg.

Grilled Lemon Chicken **\$100**

1.5 kg with lemon yoghurt.

Herb & Lemon Whole Barramundi **\$250**

Whole fish.

Chilli Con Tofu **\$90**

1.5 kg.

Sides • 2 kg each

Lemon Chilli Roasted Potatoes **\$55**

Paprika Roasted Sweet Potatoes **\$65**

Potato Dauphinoise **\$80**

Ratatouille **\$65**

Salads & sweets

Salad bowls

Mediterranean Chickpea

\$85

Chickpeas, tomato, cucumber, olives, feta and lemon dressing.

Asian Sesame Noodle

\$90

Soba or rice noodles, edamame, vegetables and sesame.

Southwest Quinoa

\$85

Quinoa, black beans, corn, avocado and lime.

Classic Caesar

\$80

Romaine, Parmesan, croutons and anchovy dressing.

Sweet things

Mini Sweet Platter

20 pieces \$110 · 40 pieces \$210

Lemon tarts, chocolate cake, macarons, brownies and cookies.

Seasonal Fruit Platter

6-8 \$60 · 10-12 \$110

Fresh fruit.

Lemon Meringue Tart

\$12.50

Individual.

Chocolate Brownie

\$10.50

White or milk chocolate.

Drinks & booking

Refreshments

Coffee & Tea \$50

For 10 people, with sugar, cream and lemon.

Water \$5

600 ml.

Coconut Water \$4

250 ml.

Cold-Pressed Juice \$7

325 ml.

Sprite \$5

250 ml.

Coca-Cola Classic \$5

250 ml.

Coca-Cola Zero Sugar \$5

250 ml.

We can help you plan the menu

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Tell us the date, venue, guest count and dietary needs. Prices are in AUD and exclude 10% GST.