



Birthday & Anniversary Celebrations

A day to remember





Celebrate your way

Food for the moments that matter

Whether you are marking a birthday or celebrating an anniversary, Le Private Chef can create a generous spread that feels entirely yours. Mix platters, finger food, hot dishes and desserts to suit your guests and your style of celebration.

Choose from the following menu and email your ideas, date, venue and guest count. We will prepare a personalised quote, talk through any dietary needs and confirm the details with you before your event.

LET'S PLAN YOUR CELEBRATION

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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; ceviche dressing, lime mignonette, lime and coriander aioli, breads.

Charcuterie & Cheese Platter

6-8 \$140 · 10-12 \$250

Two cheeses, seasonal fruit, salami, prosciutto, mortadella, dried fruit, nuts, crackers and breads.

Cheese Platter

6-8 \$190 · 10-12 \$290

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

Healthy Platter

6-8 \$90 · 12-16 \$180

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

Wraps Platter

20 halves \$110 · 50 halves \$250

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

Mini Triangle Sandwiches

30 pieces \$75 · 60 pieces \$140

Turkey and Swiss; ham and cheddar; vegetarian cucumber and cream cheese or hummus with roast vegetables.

Finger food

Classic Risotto Arancini

\$7

Herb aioli.

Spinach & Feta Quiche Bite

\$6pp

Light and savoury.

Mushroom & Truffle Arancini

\$8

Truffle aioli.

Quiche Lorraine Bite

\$7pp

Bacon and cheese.

Spinach & Ricotta Arancini

\$8

Salsa verde mayo.

Beef Sausage Roll

\$6pp

BBQ sauce.

Classic Meatballs

\$10pp

Three per person, mild marinara.

Chicken & Fennel Sausage Roll

\$6pp

Aioli.

Swedish Meatballs

\$11pp

Three per person, creamy gravy.

Caprese Skewer

\$3.50pp

Tomato, basil, mozzarella and balsamic glaze.

Grilled Chicken Skewer

\$9pp

Light herb marinade.

Classic Beef Mini Taco

\$6pp

Lettuce, tomato, cheese, sour cream and salsa.

Buffalo Chicken Skewer

\$10pp

Ranch or blue cheese dressing.

Roast Vegetable Mini Taco

\$7pp

Lettuce, tomato, cheese, sour cream and salsa.



Sliders & mini sandwiches

Sliders

Classic Beef Slider

\$9pp

Beef patty, cheddar, lettuce, pickles, ketchup and mustard on mini brioche.

BBQ Chicken Slider

\$9pp

Shredded BBQ chicken and coleslaw on mini brioche.

Pulled Pork Slider

\$10pp

Slow-cooked pork, BBQ sauce, pickled onion and cabbage on mini brioche.

Veggie Slider

\$9pp

Falafel or grilled mushroom, pickled cabbage and lemon myrtle hummus; gluten-free bun option.

Caprese Slider

\$9pp

Mozzarella, tomato, basil and balsamic glaze on mini brioche.

Gourmet mini sandwiches

Turkey & Cranberry

\$8pp

Turkey breast, cranberry sauce and cream cheese on mini whole wheat or ciabatta rolls.

Ham & Swiss

\$8pp

Ham, Swiss cheese and honey mustard or mayo on mini brioche or soft rolls.

Caprese

\$8pp

Mozzarella, tomato, basil and balsamic glaze on mini baguette or ciabatta.

Veggie & Hummus

\$8pp

Hummus, cucumber, carrot and baby spinach in mini pita or whole grain rolls.

Easy to enjoy while guests mingle, these sandwiches work beautifully alongside platters and hot finger food.

Wings platters

Classic Buffalo Wings

\$55

Spicy buffalo sauce with ranch or blue cheese dressing.

Honey Garlic Wings

\$56

Honey, soy, garlic and ginger glaze; sesame and green onion.

Teriyaki Wings

\$55

Soy, honey, ginger and garlic; sesame and green onion.

Lemon Pepper Wings

\$55

Lemon pepper seasoning, fresh lemon juice and zest.

Hot buffet platters

Slow-Cooked BBQ Lamb

\$130

1.2 kg

Grilled Lemon Chicken with Lemon Yoghurt

\$100

1.5 kg

Slow-Cooked BBQ Beef Brisket

\$120

1.2 kg

Herby & Lemon Whole Barramundi

\$250

whole fish

Slow-Cooked BBQ Pork

\$110

1.3 kg

Chilli Con Tofu

\$90

1.5 kg

Sides for the table

Lemon Chilli Roasted Potatoes

\$55

Made to share with your chosen main dishes.

Salsa Verde Basmati Rice

\$50

Made to share with your chosen main dishes.

Paprika Roasted Sweet Potatoes

\$65

Made to share with your chosen main dishes.

Blanched Lemon Greens

\$55

Made to share with your chosen main dishes.

Potato Dauphinoise

\$80

Made to share with your chosen main dishes.

Roasted Greens

\$60

Made to share with your chosen main dishes.

Creamy Cheesy Polenta

\$60

Made to share with your chosen main dishes.

Ratatouille

\$65

Made to share with your chosen main dishes.

Salad bowls

Mediterranean Chickpea Salad

\$85

Chickpeas, cherry tomatoes, cucumber, red onion, Kalamata olives, feta and parsley; lemon and olive oil dressing.

Asian Sesame Noodle Salad

\$90

Soba or rice noodles, carrot, cucumber, capsicum, edamame, green onion and sesame; soy, ginger and sesame dressing.

Southwest Quinoa Salad

\$85

Quinoa, black beans, corn, tomato, avocado, red onion and coriander; lime and cumin dressing.

Classic Caesar Salad

\$80

Romaine, Parmesan, croutons and cherry tomatoes; anchovy, lemon, Dijon and egg yolk dressing.

Something sweet

Individual sweets

Fruit Skewers	\$5pp
Lavender Brûlée Cheesecake	\$12.50pp
Mango Brûlée Cheesecake	\$12.50pp
Lemon Meringue Tart	\$12.50pp
Cherry & Chocolate Muffin	\$8pp
White Chocolate Brownie	\$10.50pp
Milk Chocolate Brownie	\$10.50pp
Macaron	\$3.50pp

Platters

Mini Sweet Platter **20 pieces \$110 · 40 pieces \$210**

Assorted lemon tart, chocolate cake, macarons, brownies and cookies.

Seasonal Fruit Platter **6-8 \$60 · 10-12 \$110**

An assortment of fresh seasonal fruit.

Drinks & enquiries

Coffee & Tea	10 people	\$50
Water	600 ml	\$5
Coconut Water	250 ml	\$4
Cold-Pressed Juice	325 ml	\$7
Sprite	250 ml	\$5
Coca-Cola Classic	250 ml	\$5
Coca-Cola Zero Sugar	250 ml	\$5

Let's make it memorable

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Tell us the date, location, guest count and your favourites from this booklet. We will tailor a quote for your celebration.