



LE PRIVATE CHEF

Event Catering

A menu for every gathering

Canapés, finger food, sharing platters, buffets
and desserts for private and corporate events.

FRESH • SEASONAL • PERSONALISED

Vincent Chagnaud / Founder & Private Chef



CANAPÉS

Savoury canapés

Prices per canapé.

Bocconcini, cherry tomato & basil skewer

Bocconcini, cherry tomato and basil with pesto.

\$3.50

Goat's cheese mousse crostini

Goat's cheese, cream, olive oil, baguette and herbs.

\$3.50

Pea & mint crostini

Pea, mint, lemon, olive oil and herbs on baguette.

\$3.50

Goat's cheese mousse tartlet

Goat's cheese mousse in a parmesan shortbread tartlet.

\$4.50

Beef sausage roll

Beef and herbs with tomato sauce.

\$5

Chicken sausage roll

Chicken and herbs in puff pastry with tomato sauce.

\$5

Seared prawn taco

Prawn, herbs, cabbage, carrot and spicy mayonnaise.

\$6

Coconut pulled chicken taco

Chicken, coconut milk, cabbage, carrot and spicy mayonnaise.

\$6

Mushroom & cheese arancini

Served with pesto aioli.

\$7

Pumpkin & cheese arancini

Served with truffle aioli.

\$7

Tofu tartare blini

Buckwheat blini, tofu tartare, lemon myrtle sour cream and lemon-thyme topping.

\$8.50



CANAPÉS

More savoury canapés

Prices per canapé.

Pesto & ricotta tartlet

Pesto and ricotta mousse with heirloom tomato.

\$8.50

French beef pressed sandwich bite

Beef, tomato, cucumber, cheese and herb cream cheese in brioche.

\$8.50

Wonton tube

Crisp wonton, goat's cheese mousse and poppy seeds.

\$8.50

Truffle & polenta bouchée

Polenta, truffle, exotic mushrooms and crème fraîche.

\$8.50

Socca & pistachio bouchée

Chickpea biscuit, pistachio and chickpea mousse.

\$8.50

Salmon gravlax & panisse bouchée

Gravlax tartare, crisp panisse and pickled onion.

\$8.50

Chilli herb oyster

Fresh oyster, chilli, lemon, pickled onion and herbs.

\$8.50

Beef lollipop

Beef, cheese and herbs in a golden crumb.

\$8.50

Chicken lollipop

Chicken, cheese and herbs in a golden crumb.

\$8.50

Brussels sprout & pancetta shortbread

Herb cream cheese mousse, pancetta and sprout leaf on parmesan shortbread.

\$8.50

CANAPÉS

Sweet canapés

Prices per canapé.

Lemon, thyme & rose Chantilly meringue

Mini meringue, rose Chantilly and lemon-thyme topping.

\$8.50

Chocolate & hazelnut mousse tartlet

Mini chocolate tartlet filled with chocolate and hazelnut mousse, golden praline and chocolate crispelles.

\$8.50

Crème brûlée tartlet

Mini tartlet with traditional French crème brûlée and caramelised sugar.

\$8.50

Red velvet cake with rose frosting

Mini red velvet cake with rose frosting.

\$8.50

Mini lemon meringue tart

Lemon curd, meringue and biscuit crust.

\$8.50

Madame Lavender cheesecake

Lavender cheesecake, biscuit crust and salted tuile.

\$8.50



CANAPÉS

Canapé packages

Packages without service, followed by the optional service package.

5 canapés per person	\$35
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8 canapés per person	\$55
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10 canapés per person	\$65
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Service package

One chef and one waitstaff member

4 hours of service

\$650

FINGER FOOD

Arancini, skewers & bites

Price per item.

Classic risotto arancini

Herb aioli.

\$7

Mushroom & truffle arancini

Truffle aioli.

\$8

Spinach & ricotta arancini

Salsa verde mayonnaise.

\$8

Classic meatballs

Mild marinara sauce; 3 pieces per person.

\$10

Swedish meatballs

Creamy savoury gravy; 3 pieces per person.

\$11

Grilled chicken skewers

Light herb marinade.

\$9

Buffalo chicken skewers

Ranch or blue cheese dressing.

\$10

Spinach & feta quiche bites

Light and savoury.

\$6

Quiche Lorraine bites

Bacon and cheese.

\$7

FINGER FOOD

Rolls, tacos & sliders

Price per item.

Beef sausage roll

Served with BBQ sauce.

\$6

Chicken & fennel sausage roll

Served with aioli.

\$6

Caprese skewers

Tomato, basil, mozzarella and balsamic.

\$3.50

Classic beef mini taco

Lettuce, tomato, cheese, sour cream and salsa.

\$6

Roast vegetable mini taco

Lettuce, tomato, cheese, sour cream and salsa.

\$7

Classic beef slider

Cheddar, lettuce, pickles, ketchup and mustard in brioche.

\$9

BBQ chicken slider

Shredded chicken, barbecue sauce and coleslaw.

\$9

Pulled pork slider

Slow-cooked pork, barbecue sauce and pickled cabbage.

\$10

Veggie slider

Falafel or mushroom, cabbage and lemon myrtle hummus.

\$9

Caprese slider

Mozzarella, tomato, basil and balsamic.

\$9



FINGER FOOD

Gourmet mini sandwiches

Price per item.

Turkey & cranberry

Turkey breast, cranberry sauce and cream cheese; whole wheat or ciabatta.

\$8

Caprese

Mozzarella, tomato, basil and balsamic; baguette or ciabatta.

\$8

Ham & Swiss

Ham, Swiss cheese and honey mustard or mayonnaise; brioche or soft roll.

\$8

Vegetables & hummus

Hummus, cucumber, carrot and spinach; pita or wholegrain roll.

\$8



SHARING

Platters for the table

Serving sizes and piece counts appear with each price.

Seafood platter

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

2-3 \$259 / 4-6 \$518 / 7-9 \$750

Charcuterie & cheese platter

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

6-8 \$140 / 10-12 \$250

Four-cheese platter

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

6-8 \$190 / 10-12 \$290

Healthy platter

Crudités, flatbread, hummus, sweet potato chips, olives, kale chips and nuts.

6-8 \$90 / 12-16 \$180

Wraps platter

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

20 halves \$110 / 50 halves \$250

Mini triangle sandwiches

Turkey & Swiss, ham & cheddar, and vegetarian options.

30 pcs \$75 / 60 pcs \$140



SHARING

Grazing tables

Prices include setup at your venue. Two-metre minimum package prices below.

Classic Grazing

\$460 per metre

Brie, aged cheddar and Gouda; prosciutto, salami and ham; homemade hummus and tzatziki; olives, pickles and antipasti vegetables; seasonal fruit, dried fruit and nuts; artisan bread, crackers and grissini.

Gourmet Grazing

\$560 per metre

Everything in the Classic selection, plus blue cheese, Manchego, homemade pâté with cornichons, smoked salmon, Caprese skewers, mini vegetable quiches, homemade chutney and honey.

Signature Grazing

\$710 per metre

Everything in the Gourmet selection, plus homemade salmon gravlax, roast beef with horseradish cream, prawn cocktail cups, mini chicken brioche sliders, mini lemon tartlets and chocolate brownies.

PACKAGE	2 METRES, INCLUDING STAFF	ADDITIONAL METRE
Classic	\$920	\$350
Gourmet	\$1,120	\$450
Signature	\$1,420	\$600

The advertised per-metre prices are based on a two-metre booking and include the \$220 setup staffing fee. Additional metres are charged at the food-only rate.

All packages include styling, decorative greenery, disposable serving utensils, plates and napkins. Allow approximately 15–20 guests per metre for light grazing.

Local Sydney delivery: \$75 per booking. Client provides a suitable table. Staff depart after setup and return later to pick up platters.

All prices are in AUD and exclude 10% GST.



WINGS

Free-range wings platters

Each platter contains 2 kg of wings.

Classic Buffalo

Spicy Buffalo sauce, ranch or blue cheese dressing.

\$55

Honey garlic

Honey, soy, garlic and ginger; sesame and spring onion.

\$56

Teriyaki

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

\$55

Lemon pepper

Zesty seasoning, fresh lemon and lemon zest.

\$55



SALADS

Fresh salad bowls

Each bowl serves 8-12 people.

Mediterranean chickpea

Chickpeas, tomato, cucumber, red onion, Kalamata olives and feta; lemon and olive oil dressing.

\$85**Asian sesame noodle**

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

\$90**Southwest quinoa**

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

\$85**Classic Caesar**

Cos lettuce, parmesan, croutons and tomato; classic anchovy, Dijon and lemon dressing.

\$80

BUFFET

Main dishes & sides

Slow-cooked BBQ lamb

1.2 kg; serves 6–8 people.

\$130**Slow-cooked BBQ beef brisket**

1.2 kg; serves 6–8 people.

\$120**Slow-cooked BBQ pork**

1.3 kg; serves 6–8 people.

\$110**Grilled lemon chicken**

1.5 kg with lemon yoghurt; serves 6–8 people.

\$100**Herb & lemon whole barramundi**

Whole fish; serves 6–8 people.

\$250**Chilli con tofu**

1.5 kg; serves 6–8 people.

\$90**Lemon chilli roasted potatoes**

2 kg; serves 8–10 people.

\$55**Paprika roasted sweet potatoes**

2 kg; serves 8–10 people.

\$65**Potato dauphinoise**

2 kg; serves 8–10 people.

\$80**Creamy cheese polenta**

2 kg; serves 8–10 people.

\$60**Salsa verde basmati rice**

2 kg; serves 8–10 people.

\$50**Blanched lemon greens**

2 kg; serves 8–10 people.

\$55**Roasted greens**

2 kg; serves 8–10 people.

\$60**Ratatouille**

2 kg; serves 8–10 people.

\$65



DESSERTS

Individual sweets

Prices per item.

Lavender brûlée cheesecake

Individual cheesecake with lavender.

\$12.50

Mango brûlée cheesecake

Individual cheesecake with mango.

\$12.50

Lemon meringue tart

Individual lemon tart with meringue.

\$12.50

Lemon tart

Individual lemon tart.

\$10.50

Protein ball

Date, almond, protein and coconut.

\$3.50

Banana bread

With fresh berries and mascarpone cream.

\$10

Cherry & chocolate muffin

Freshly baked.

\$8

White chocolate brownie

Freshly baked.

\$10.50

Milk chocolate brownie

Freshly baked.

\$10.50

CAKES

Sharing sweets & cakes

Crêpes party box

12 crêpes with rose Chantilly, chocolate sauce, maple syrup, peanut butter sauce, strawberry and banana.

\$65**Mirror-glazed three-chocolate mousse cake**

Biscoff base, three chocolate mousses and cocoa mirror glaze.

\$70**Chocolate & peanut butter cheesecake**

No added sugar; serves 6.

\$70**Vanilla slice mille-feuille**

Serves 6-8.

\$70**Vanilla cheesecake**

No added sugar; serves 6-8.

\$70



BEVERAGES

Drinks

Coffee & tea

Hot service with sugar, cream and lemon; serves 10.

\$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



CONTACT

Let's plan your event

Tell us your date, venue, guest count and menu favourites.

Please include any allergies or dietary requirements.

Contact Le Private Chef

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