



Private Party Catering

Beautiful food for every occasion



Celebrate in style

A gathering made memorable

From intimate dinners and milestone birthdays to garden parties and large celebrations, Le Private Chef creates food and service around your occasion.

Explore the menu and choose the dishes that suit your guests. Send us your date, venue, guest count and menu preferences. We will discuss the details and prepare a personalised quote before your order is confirmed.

PLAN YOUR EVENT

enquiries@leprivatechef.com

leprivatechef.com · +61 433 809 980

Vincent Chagnaud
Founder & Owner, Le Private Chef

Canapés

Savoury classics

Bocconcini, Tomato & Basil Skewer

\$3.50

Pesto and fresh basil.

Chicken & Fennel Sausage Roll

\$6

Aioli.

Goat's Cheese Mousse Crostini

\$3.50

Baguette and herbs.

Seared Prawn Taco

\$6

Herbs, cabbage, carrot and spicy mayo.

Pea & Mint Crostini

\$3.50

Lemon and olive oil.

Coconut Pulled Chicken Taco

\$6

Cabbage, carrot and spicy mayo.

Goat's Cheese Mousse Tartlet

\$4.50

Parmesan shortbread.

Mushroom & Cheese Arancini

\$7

Pesto aioli.

Beef Sausage Roll

\$6

BBQ sauce.

Pumpkin & Cheese Arancini

\$7

Truffle aioli.

Signature canapés

Tofu Tartare Blini

\$8.50

Buckwheat, lemon myrtle sour cream.

Salmon Gravlax & Panisse

\$8.50

Pickled onion.

Pesto & Ricotta Tartlet

\$8.50

Heirloom tomato.

Chilli Herb Oyster

\$8.50

Lemon and pickled onion.

French Beef Pressed Sandwich Bite

\$8.50

Brioche, herb cream cheese.

Beef Lollipop

\$8.50

Cheese, herbs and golden crumb.

Wonton Tube

\$8.50

Goat's cheese mousse and poppy.

Chicken Lollipop

\$8.50

Cheese, herbs and golden crumb.

Truffle & Polenta Bouchée

\$8.50

Mushrooms and crème fraîche.

Brussels Sprout & Pancetta Shortbread

\$8.50

Herb cream cheese mousse.

Socca & Pistachio Bouchée

\$8.50

Chickpea mousse.



Sweet canapés & packages

Sweet canapés

Lemon, Thyme & Rose Meringue	\$8.50
Chocolate & Hazelnut Mousse Tartlet	\$8.50
Crème Brûlée Tartlet	\$8.50
Red Velvet Cake with Rose Frosting	\$8.50
Mini Lemon Meringue Tart	\$8.50
Madame Lavender Cheesecake	\$8.50

Canapé packages

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

Optional service package: one chef and one waitstaff member, 4 hours - \$650.

Grazing tables

Styled and ready to share

Classic Grazing

\$460 / metre

Brie, aged cheddar, Gouda, cured meats, homemade hummus and tzatziki, antipasti, seasonal fruit, nuts, artisan bread and crackers.

Gourmet Grazing

\$560 / metre

Classic selection plus blue cheese, Manchego, pâté, smoked salmon, Caprese skewers, vegetable quiches, chutney and honey.

Signature Grazing

\$710 / metre

Gourmet selection plus salmon gravlax, roast beef, prawn cocktail cups, chicken brioche sliders, lemon tartlets and brownies.

Packages

Classic 2 m \$920 · additional metre \$350

Gourmet 2 m \$1,120 · additional metre \$450

Signature 2 m \$1,420 · additional metre \$600

Two-metre prices include the \$220 setup staffing fee. Additional metres are charged at the food-only rate. Styling, decorative greenery, disposable utensils, plates and napkins included. Allow around 15–20 guests per metre for light grazing. Sydney delivery \$75 per booking; client supplies a suitable table. Staff return later to collect platters.

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

\$6

Light and savoury.

Mushroom & Truffle Arancini

\$8

Truffle aioli.

Quiche Lorraine Bite

\$7

Bacon and cheese.

Spinach & Ricotta Arancini

\$8

Salsa verde mayo.

Beef Sausage Roll

\$6

BBQ sauce.

Classic Meatballs

\$10

Three per person, mild marinara.

Chicken & Fennel Sausage Roll

\$6

Aioli.

Swedish Meatballs

\$11

Three per person, creamy gravy.

Caprese Skewer

\$3.50

Tomato, basil, mozzarella and balsamic glaze.

Grilled Chicken Skewer

\$9

Light herb marinade.

Classic Beef Mini Taco

\$6

Lettuce, tomato, cheese, sour cream and salsa.

Buffalo Chicken Skewer

\$10

Ranch or blue cheese dressing.

Roast Vegetable Mini Taco

\$7

Lettuce, tomato, cheese, sour cream and salsa.

Sliders & mini sandwiches

Sliders

Classic Beef Slider

\$9

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

BBQ Chicken Slider

\$9

Shredded BBQ chicken and coleslaw on mini brioche.

Pulled Pork Slider

\$10

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

Veggie Slider

\$9

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

Caprese Slider

\$9

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

Gourmet mini sandwiches

Turkey & Cranberry

\$8

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

Ham & Swiss

\$8

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

Caprese

\$8

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

Veggie & Hummus

\$8

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	\$5
Lavender Brûlée Cheesecake	\$12.50
Mango Brûlée Cheesecake	\$12.50
Lemon Meringue Tart	\$12.50
Cherry & Chocolate Muffin	\$8.50
White Chocolate Brownie	\$10.50
Milk Chocolate Brownie	\$10.50
Macaron	\$3.50

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 plan your party

enquiries@leprivatechef.com

leprivatechef.com · +61 433 809 980

Tell us your date, venue, guest count and menu selections. We will prepare a personalised quote. Prices are in AUD and exclude 10% GST.