



LE PRIVATE CHEF

Corporate Catering

Sydney edition

Breakfast, lunch, salads and desserts
for your workplace and corporate events.

FRESH • SEASONAL • PERSONALISED

Vincent Chagnaud / Founder & Private Chef



WELCOME

Food for the working day

Freshly prepared and delivered or cooked on-site across Sydney.

Corporate catering, made personal

From energising breakfasts to individual lunches and generous salad boxes, we prepare seasonal food for your workplace, meeting or celebration. Choose from the menu or ask us to tailor an order for your team.

Two ways to enjoy Le Private Chef

Order freshly prepared catering for delivery, or invite a chef to cook breakfast and lunch in your workplace kitchen.

How to order

Browse the menu and order online at leprivatechef.com/corporate-catering-order-online.

For tailored packages, allergies or special requests, contact us for a quote.



ON-SITE CORPORATE CHEF

Daily cooking in your kitchen

Breakfast, lunch or both, prepared fresh for your team.

A chef at your workplace

If your business has a suitable kitchen, I can come in each day to prepare breakfast, lunch or both for your team.

Breakfast or lunch

\$510 per day

4 hours cooking on-site + 2 hours for groceries, organisation and travel
6 hours total at \$85 per hour

Breakfast and lunch

\$850 per day

8 hours cooking on-site + 2 hours for groceries, organisation and travel
10 hours total at \$85 per hour

Groceries are charged separately

Your business pays for ingredients at cost, in addition to chef time.

Daily schedules and menus can be tailored to your team.

Service prices are in AUD and exclude 10% GST.

THE MENU

Breakfast cups

Fresh fruit, yoghurt and granola



Seasonal fruit salad cup

Seasonal fruit and berries.

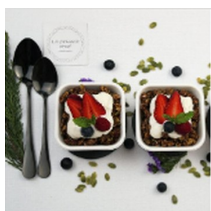
\$8



Granola cup & Greek yoghurt

Cocoa and chia granola, Greek yoghurt, berries and maple syrup.

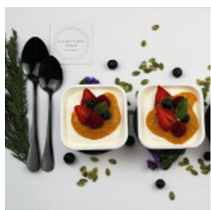
\$8



Granola cup & coconut yoghurt

Cocoa and chia granola, coconut yoghurt, berries and maple syrup.

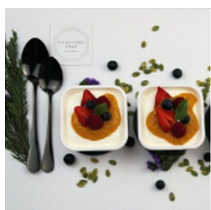
\$8.50



Greek yoghurt, fruit compote & berries

200 ml; Greek yoghurt, homemade compote, berries, maple syrup and fruit.

\$8



Coconut yoghurt, fruit compote & berries

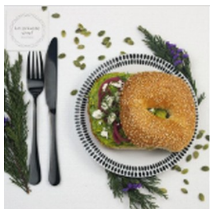
200 ml; coconut yoghurt, homemade compote, berries, maple syrup and fruit.

\$9

THE MENU

Bagels

Freshly baked breakfast bagels



Smashed avocado bagel

Avocado, feta, lemon, pickled onion and herbs.

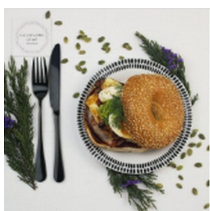
\$11.50



Bacon & egg brekkie bagel

Bacon, egg, spinach and BBQ aioli.

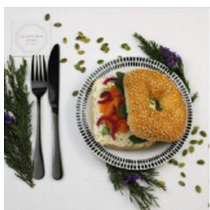
\$10.50



Brekkie bagel

Bacon, egg, avocado, halloumi and BBQ aioli.

\$11.50



Salmon deluxe brekkie bagel

Smoked salmon, pickled onion, dill ricotta and spinach.

\$12.50



Brekkie bagels box

8 bagels; four varieties including bacon and egg, avocado and halloumi, and smoked salmon.

\$80 / 8 pcs

THE MENU

Breakfast bowls

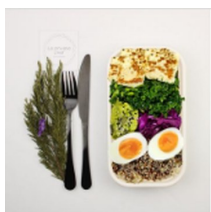
Balanced bowls for the morning



Ham breakfast bowl

GF; ham, avocado, kale, brown rice, quinoa, pickled cabbage and soft-boiled egg.

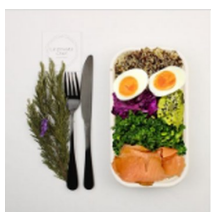
\$14.50



Grilled halloumi breakfast bowl

GF/VG; halloumi, avocado, kale, brown rice, quinoa, pickled cabbage and egg.

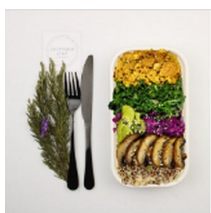
\$14.50



Smoked salmon breakfast bowl

GF; smoked salmon, avocado, kale, quinoa, pickled cabbage and egg.

\$15.50



Scrambled tofu breakfast bowl

GF/DF/V/VG; tofu, avocado, kale, rice, quinoa, pickled cabbage and mushrooms.

\$14.50

THE MENU

Mini breakfast

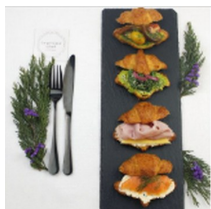
Boxes and morning treats



Breakfast slider box

16 mini burgers with four fillings, including bacon and egg and sautéed mushrooms.

\$80 / 16 pcs



Mini filled croissants, savoury

16 mini croissants with four savoury fillings, including smoked salmon and ricotta.

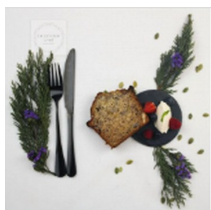
\$65 / 16 pcs



Mini filled croissants, sweet

16 mini croissants with four sweet fillings, including Nutella.

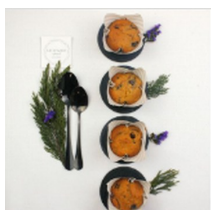
\$65 / 16 pcs



Banana bread

Freshly baked, with berries and mascarpone cream.

\$8



Cherry & chocolate muffin

Freshly baked cherry and chocolate muffin.

\$8

THE MENU

Lunch meals

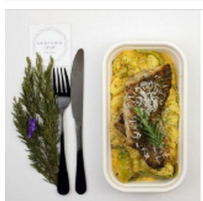
Freshly prepared individual meals



Seared scallops & cauliflower

Seared scallops, cauliflower purée, crispy pancetta and herbs.

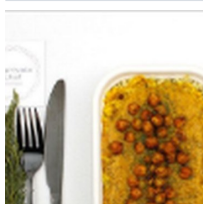
\$18



Barramundi & gnocchi

Grilled barramundi, creamy potato gnocchi, asparagus, mangetout and parmesan.

\$22



Red lentil dhal & tandoori chickpeas

Red lentil dhal and tandoori chickpeas with basmati rice.

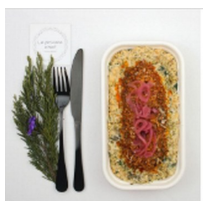
\$21



Beef stroganoff pasta

Beef stroganoff with fresh pasta and Parmigiano Reggiano.

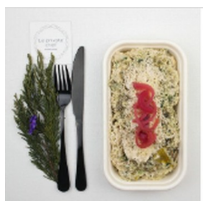
\$21



Beef risotto

Mushroom and spinach risotto, beef bolognese and pickled onion.

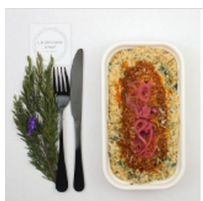
\$21



Chicken risotto

Mushroom and spinach risotto, coconut pulled chicken and pickled onion.

\$20



Tofu risotto

Mushroom and spinach risotto, tofu bolognese and pickled onion.

\$20

THE MENU

Custom meals

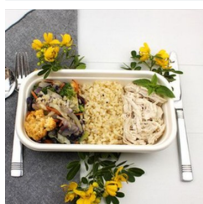
Protein, brown rice and broccoli



Coconut pulled chicken

GF/DF; 100 g chicken, 100 g rice and 100 g broccoli.

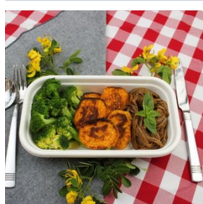
\$15



Coconut pulled chicken, large

GF/DF; 200 g chicken, 200 g rice and 200 g broccoli.

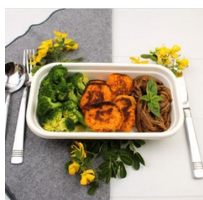
\$19.50



Slow-cooked pulled lamb

GF/DF; 100 g lamb, 100 g rice and 100 g broccoli.

\$16.50



Slow-cooked pulled beef

GF/DF; 100 g beef, 100 g rice and 100 g broccoli.

\$16



Herb barramundi

GF/DF; 100 g fish, 100 g rice and 100 g broccoli.

\$15.50



Herb barramundi, large

GF/DF; 200 g fish, 200 g rice and 200 g broccoli.

\$21.50



Lemon herb salmon

GF/DF; 100 g salmon, 100 g rice and 100 g broccoli.

\$15.50

THE MENU

Custom meals (continued)

Protein, brown rice and broccoli



Lemon herb salmon, large

GF/DF; 200 g salmon, 200 g rice and 200 g broccoli.

\$21.50



Buffalo cauliflower

GF/DF/V/VG; 100 g cauliflower, 100 g rice and 100 g broccoli.

\$15



Buffalo cauliflower, large

GF/DF/V/VG; 200 g cauliflower, 200 g rice and 200 g broccoli.

\$19.50



Mexican tofu

GF/DF/V/VG; 100 g tofu, 100 g rice and 100 g broccoli.

\$15



Mexican tofu, large

GF/DF/V/VG; 200 g tofu, 200 g rice and 200 g broccoli.

\$19.50



Crispy chickpeas

GF/DF/V/VG; 100 g chickpeas, 100 g rice and 100 g broccoli.

\$15



Crispy chickpeas, large

GF/DF/V/VG; 200 g chickpeas, 200 g rice and 200 g broccoli.

\$19.50

THE MENU

Individual salads

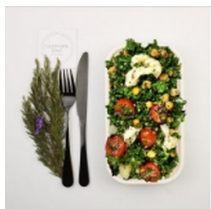
Fresh, satisfying salads



Pearl couscous salad

DF/VG/V; spinach, dill, capsicum, zucchini, red onion and lemon dressing.

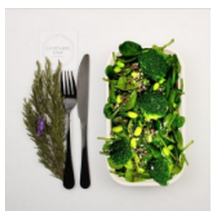
\$15



Roasted cauliflower & chickpea salad

GF/DF/V/VG; cherry tomato, quinoa, kale and lemon-olive oil dressing.

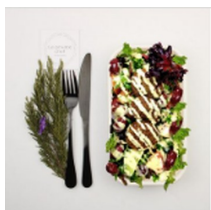
\$14



Green goddess salad

GF/DF/V/VG; broccoli, edamame, spinach, quinoa and lemon-olive oil dressing.

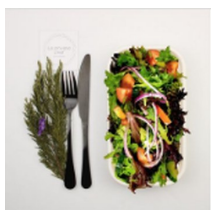
\$14



Falafel salad

DF/V/VG; cucumber, tomato, olives, greens, carrot and hummus-lemon dressing.

\$16



Garden salad

GF/DF/V/VG; mixed leaves, red onion, tomato and cucumber.

\$10

THE MENU

Salad boxes

Each box serves 8-12 people



Roasted cauliflower salad

Cauliflower, cherry tomato and kale.

\$82



Prosciutto & coleslaw salad

Coleslaw, shaved parmesan, walnuts and prosciutto; lemon-olive oil dressing.

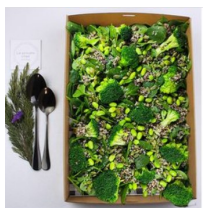
\$89



Moroccan salad

Pearl couscous, capsicum, dill, spinach, cranberry and parsley; spiced honey dressing.

\$80



Green goddess salad box

Quinoa, spinach, edamame, broccoli and pepitas; lemon-olive oil dressing.

\$80



Caprese salad box

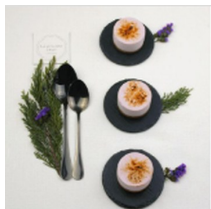
Bocconcini, cherry tomato, rocket, pickled onion and balsamic dressing.

\$85

THE MENU

Individual desserts

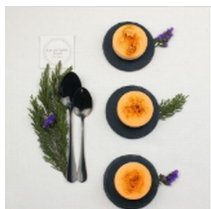
Handmade sweet finishes



Lavender brûlée cheesecake

Individual cheesecake with lavender and biscuit base.

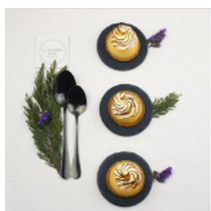
\$10.50



Mango brûlée cheesecake

Individual cheesecake with mango and biscuit base.

\$10.50



Lemon meringue tart

Individual lemon tart with meringue.

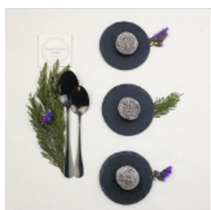
\$10.50



Lemon tart

Individual lemon tart.

\$10



Protein ball

Date, almond, protein and coconut.

\$3.50

THE MENU

Individual desserts (continued)

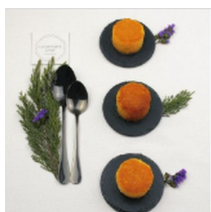
Handmade sweet finishes



Cherry & chocolate muffin

Freshly baked.

\$8



White chocolate brownie

Freshly baked white chocolate brownie.

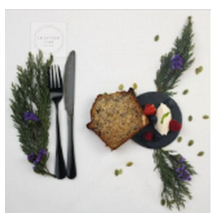
\$9.50



Milk chocolate brownie

Freshly baked milk chocolate brownie.

\$9.50



Banana bread

Freshly baked, with berries and mascarpone cream.

\$8

THE MENU

Cakes & sharing desserts

Made to share



Crêpes party box

12 crêpes with rose Chantilly, chocolate and peanut butter sauces, maple syrup and fruit.

\$65



Chocolate & peanut butter cheesecake

No added sugar; serves 6.

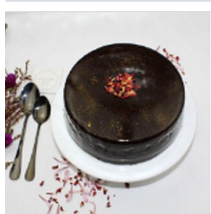
\$70



Vanilla cheesecake

No added sugar; serves 6-8.

\$70



Mirror-glazed three-chocolate mousse cake

Biscoff base, layered dark, milk and white chocolate mousse and cocoa glaze.

\$70



Vanilla slice mille-feuille

Serves 6-8.

\$70



Lemon meringue tart

Serves 6-8.

\$70



MORE OPTIONS

Platters & canapés

Explore our event catering range for larger gatherings.

Build a menu for your occasion

Sharing platters and canapés can complement the corporate selection.

Browse the event catering menu or request a tailored proposal.

Explore platters & canapés

leprivatechef.com/corporate-catering-order-online



CONTACT

Let's cater your next event

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

Please include allergies and dietary requirements.

Contact Le Private Chef

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0433 809 980

www.leprivatechef.com

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