



# Wedding Catering

A celebration to remember

FOOD STATIONS • FINE DINING



# A celebration, your way

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## Welcome to Le Private Chef

Our wedding catering packages bring generous food, thoughtful details and personalised service to your celebration, whether you are planning an intimate gathering or a larger wedding.

Explore the food stations and fine dining menu in this booklet, then send us your preferred selections and any ideas or special requests. We will prepare a personalised quote, work through the details with you and confirm everything once you are happy.

### ENQUIRE ABOUT YOUR WEDDING

**[enquiries@leprivatechef.com](mailto:enquiries@leprivatechef.com)**

We look forward to creating a memorable culinary experience for you.

Vincent Chagnaud  
Founder & Owner, Le Private Chef

# Starter stations

## Cheese and Fruit Display

**\$25pp**

Artisanal cheeses with fresh figs, grapes and honeycomb.

## Freshly Baked Bread Station

**\$30pp**

Artisanal breads, herbed butter, olive tapenade, charcuterie, fruits and nuts.

## Salad Bar

**\$25pp**

Greens, roasted nuts and fresh fruit with balsamic vinaigrette and citrus yoghurt.

## Antipasto Display

**\$35pp**

Marinated vegetables, olives, cured meats, cheese, baguettes and breadsticks.

## Soup Station

**\$20pp**

Butternut squash and sage or tomato bisque, with croutons and Parmesan.

# More starter stations

## Seafood Station

**\$65pp**

Oysters, prawns, smoked salmon and Moreton Bay bugs; mignonettes, lemon, herb aioli and bread.

## Sushi and Sashimi Bar

**\$35pp**

Sushi rolls, sashimi and nigiri with wasabi, soy sauce and pickled ginger.

## Tapas Station

**\$25pp**

Patatas bravas, garlic prawns and mini chorizo skewers.

## Mezze Platter

**\$20pp**

Hummus, baba ghanoush, tzatziki, tabbouleh and stuffed grape leaves with warm pita.

## Afternoon Tea Station

**\$25pp**

Cucumber and dill, smoked salmon and cream cheese, and egg salad sandwiches; spinach and feta, Lorraine, and wild mushroom mini quiches.

# Main stations

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## Mediterranean warm station

**\$80pp**

### **Herb-Crusted Lamb**

Rosemary and thyme crust, mint pesto.

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### **Roast Chicken with Lemon and Thyme**

Golden roast chicken with fresh herbs.

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### **Seasonal Vegetable Risotto**

Farm-fresh vegetables and Parmesan.

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### **Grilled Asparagus with Lemon Zest**

A fresh citrus finish.

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### **Heirloom Tomato Salad**

Basil, mozzarella and aged balsamic.

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### **Wild Rice Pilaf**

Dried cranberries, almonds and herbs.

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# Main stations

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## Indian-French fusion station

**\$80pp**

### **Indian Curry Station**

Butter chicken, lamb rogan josh and paneer tikka masala with basmati rice and naan.

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### **Truffle Mashed Potatoes**

Creamy potatoes with truffle.

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### **Ratatouille**

Roasted vegetables with Provençal herbs.

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### **Caesar Salad**

Romaine, shaved Parmesan, croutons and anchovy dressing.

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# Main stations

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## Aussie warm station

**\$70pp**

### **Slow-Roasted Pork Shoulder**

Smoky BBQ glaze and apple chutney.

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### **Stuffed Peppers**

Quinoa, vegetables and melted cheese.

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### **Garlic and Herb Roasted Potatoes**

Rosemary and thyme.

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### **Grilled Corn on the Cob**

Herb butter and sea salt.

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### **Coleslaw with Apple and Fennel**

Crisp, fresh and lightly sweet.

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# Dessert stations

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## French Pastries Station

**\$25pp**

Cheesecakes, macarons and lemon meringue tarts.

## Chocolate Fountain Station

**\$30pp**

Fresh fruit, marshmallows and biscotti for dipping.

## Cupcake Station

**\$20pp**

Red velvet with cream cheese, lemon with raspberry, and classic vanilla.

## Cheese and Fruit Station

**\$25pp**

Artisanal cheeses, fresh figs, grapes and honeycomb.



# Fine dining

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## Four course menu

**\$200pp**

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### AMUSE-BOUCHE

#### Goat Cheese and Beetroot Tartlet

Creamy goat cheese, roasted beetroot, honey and microgreens.

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### ENTRÉE · CHOOSE ONE

#### Seared Scallops

Cauliflower purée and crispy pancetta.

#### Wild Mushroom and Truffle Risotto

Arborio rice, Parmesan, white truffle oil and herbs.

#### Lobster Bisque

Lobster, cream, cognac and herb oil.

#### Orange Duck Breast

Orange and fennel salad with a bright citrus finish.

Service & equipment · On-site chef \$85 per hour / chef · On-site waitstaff \$55 per hour / waitstaff

Table, crockery and equipment rental: price on request. A travel fee may apply depending on venue location.

# Fine dining selections

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## MAIN · CHOOSE ONE

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### **Filet Mignon and Red Wine Reduction**

Duchess potatoes, roasted baby carrots and sautéed green beans.

### **Pan-Seared Sea Bass and Lemon Butter Sauce**

Mashed potatoes and steamed asparagus.

### **Stuffed Portobello Mushrooms**

Quinoa, spinach, sun-dried tomatoes and feta with balsamic grilled vegetables.

## DESSERT · CHOOSE ONE

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### **Lemon Meringue Tart**

Buttery pastry, lemon curd and toasted meringue.

### **Three Chocolates Mousse Cake with Biscoff Biscuit**

Dark, milk and white chocolate mousse on a Biscoff base.

### **Berries Macaroon**

A crisp shell with strawberry, raspberry and blueberry filling.

To discuss a personalised wedding menu: [enquiries@leprivatechef.com](mailto:enquiries@leprivatechef.com)