



# BBQ Catering

Fire, flavour and generous food to share



# Gather around the table

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## A BBQ made for your occasion

Le Private Chef can put together a relaxed, generous barbecue menu for birthdays, family gatherings, work celebrations and other private events in Sydney. Choose from chilled, BBQ-ready meats and seafood to cook at your venue, alongside wings, salads, sides and platters.

Our meat and seafood selections arrive chilled, seasoned or marinated, and ready for your barbecue. They are supplied uncooked. On-site chef service, waitstaff, travel and equipment are quoted separately if requested.

### LET'S PLAN YOUR BBQ

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

0433 809 980 · [leprivatechef.com](http://leprivatechef.com)

Tell us your date, location, guest count and any dietary needs.

# Premium meats for the grill

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Chilled and prepared for your barbecue

## Australian Scotch Fillet

**\$270**

1.5 kg of premium steaks, trimmed and seasoned; chimichurri and mustard supplied separately.

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## Australian Eye Fillet

**\$320**

1.5 kg of tender steaks, trimmed and seasoned; red wine jus supplied separately.

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## Lamb Cutlets

**\$290**

1.5 kg bone-in, marinated with rosemary, garlic and lemon; mint yoghurt separately.

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## Free-Range Chicken Thighs

**\$135**

1.5 kg marinated with lemon, thyme and garlic; herb aioli separately.

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**All proteins are supplied uncooked and chilled, ready for the BBQ. Weights are before cooking.  
Chef service is optional and priced separately.**

# Fish & seafood on the BBQ

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Chilled seafood ready for your barbecue

## Øra King Salmon

**\$290**

1.5 kg of premium raw fillets, prepared for grilling; lemon, dill and caper butter separately.

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## Barramundi Fillets

**\$250**

1.5 kg of raw skin-on fillets, prepared for grilling; salsa verde separately.

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## Wild-Caught King Prawns

**\$220**

1.5 kg raw, shell on, marinated with garlic, chilli and lemon; herb aioli separately.

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**Seafood is supplied uncooked and chilled. Keep refrigerated until cooking. Availability will be confirmed with your quote.**

# Wings & sliders

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## Free-range wings • 2 kg per platter

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| <b>Classic Buffalo</b> | <b>\$55</b> |
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Buffalo sauce with ranch or blue cheese dressing.

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| <b>Honey Garlic</b> | <b>\$56</b> |
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Honey, soy, garlic and ginger; sesame and spring onion.

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| <b>Teriyaki</b> | <b>\$55</b> |
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Soy, honey, ginger and garlic; sesame and spring onion.

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| <b>Lemon Pepper</b> | <b>\$55</b> |
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Lemon pepper seasoning, fresh juice and zest.

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## Sliders • price per item

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| <b>Classic Beef</b> | <b>\$9</b> |
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Cheddar, lettuce, pickles, ketchup and mustard in brioche.

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| <b>BBQ Chicken</b> | <b>\$9</b> |
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Shredded chicken, barbecue sauce and coleslaw.

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| <b>Pulled Pork</b> | <b>\$10</b> |
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Slow-cooked pork, barbecue sauce and pickled cabbage.

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| <b>Veggie</b> | <b>\$9</b> |
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Falafel or mushroom, cabbage and lemon myrtle hummus.

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# Sides for the table

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## Lemon Chilli Roasted Potatoes

**\$55**

Golden potatoes with lemon and chilli.

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## Paprika Roasted Sweet Potatoes

**\$65**

Sweet potato with warm paprika.

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## Potato Dauphinoise

**\$80**

Creamy, layered potatoes.

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## Creamy Cheese Polenta

**\$60**

Soft, comforting polenta.

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## Salsa Verde Basmati Rice

**\$50**

Fresh herb dressing.

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## Blanched Lemon Greens

**\$55**

Tender greens and lemon.

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## Roasted Greens

**\$60**

Seasonal vegetables.

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## Ratatouille

**\$65**

Slow-cooked Provençal vegetables.

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# Fresh salad bowls

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## **Mediterranean Chickpea**

**\$85**

Chickpeas, tomato, cucumber, red onion, olives, feta and lemon dressing.

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## **Asian Sesame Noodle**

**\$90**

Soba or rice noodles, carrot, cucumber, capsicum, edamame and sesame.

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## **Southwest Quinoa**

**\$85**

Quinoa, black beans, corn, tomato, avocado and lime dressing.

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## **Classic Caesar**

**\$80**

Romaine, Parmesan, croutons and anchovy, Dijon and lemon dressing.

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Pair a salad bowl with a sharing meat platter and two or three sides for a relaxed buffet.

# Platters & finger food

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## Platters

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### Charcuterie & Cheese

**6-8 \$140 · 10-12 \$250**

Two cheeses, cured meats, fruit, nuts and bread.

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### Healthy Platter

**6-8 \$90 · 12-16 \$180**

Crudités, hummus, flatbread, olives and nuts.

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### Wraps Platter

**20 halves \$110 · 50 halves \$250**

Beef pastrami, spicy chicken, egg mayo and mushrooms.

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## Bites · price per item

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### Classic Risotto Arancini

**\$7**

Herb aioli.

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### Mushroom & Truffle Arancini

**\$8**

Truffle aioli.

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### Chicken & Fennel Sausage Roll

**\$6**

Aioli.

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### Classic Beef Mini Taco

**\$6**

Lettuce, tomato, cheese, sour cream and salsa.

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# Desserts & refreshments

## Sweets

### Mini Sweet Platter

20 pieces \$110 · 40 pieces \$210

Lemon tarts, chocolate cake, macarons, brownies and cookies.

### Seasonal Fruit Platter

6-8 \$60 · 10-12 \$110

Fresh seasonal fruit.

### Lemon Meringue Tart

\$12.50

Individual.

### Chocolate Brownie

\$10.50

White or milk chocolate.

## Drinks

### Coffee & Tea

\$50

For 10 people.

### Water

\$5

600 ml.

### Coconut Water

\$4

250 ml.

### Cold-Pressed Juice

\$7

325 ml.

### Soft Drinks

\$5

250 ml; Sprite or Coca-Cola.

# Service & enquiries

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## Let us take care of the food

Choose BBQ-ready proteins to cook yourself, with sides and platters to complete the menu. If you would like a chef to cook on site, we can quote that service separately after discussing the venue, equipment and guest count.

### On-site service

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#### Private Chef

**\$85 / hour**

Optional on-site grilling and food service; hours confirmed for your event.

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#### Waitstaff

**\$55 / hour**

Available when your celebration calls for table or buffet service.

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Travel and equipment hire, if needed, will be included in your personalised quote.

## Enquire about your BBQ

**[enquiries@leprivatechef.com](mailto:enquiries@leprivatechef.com)****0433 809 980 · [leprivatechef.com](http://leprivatechef.com)**

Prices in AUD and exclude 10% GST. Tell us your date, venue and guest count for a tailored quote.