



MON RÊVE

Elite Chefs Sydney
Event catering & private dining

Chef On Site

PACKAGE 1 \$69 (inc GST) per head

Min guests: 10 pax

\$450 Chef charge from 10 - 17pax on all canapé packages.

Chef charge inclusive in price per head after 18 guest.

COLD

Miniature short-crust tart with gold heirloom cherry tomato, whipped ricotta, pecorino, black olive, basil reduction on spoon (v)(gf)

Black Angus beef tataki, king brown mushroom, miso mayonnaise, crisp shallots (gf)

King Salmon tartare, horse radish, capers, sweet potato crisp, horseradish aioli

WARM

Scallops, daikon, cucumber, green chilli salad, nam jim dressing (gf)

Soy glazed duck breast with spiced orange glaze, sour cherry sour dough crisps

Grilled eggplant, spiced pumpkin, black bean, spiced avocado, cherry tomato quesadilla

SUBSTANTIAL

Crispy fried Korean chicken, kimchi slaw, red eye mayo on milk bun

DESSERT

Salted caramel and chocolate brownie

PACKAGE 2 \$95 (inc GST) per head

Min guests: 10 pax

\$450 Chef charge from 10 - 17pax on all canapé packages.

Chef charge inclusive in price per head after 18 guest.

COLD

Freshly shucked Sydney rock oyster with cucumber and apple cider dressing (gf)

Cold peeled King Prawns with citrus mayo (gf)

Caramelized soy free range chicken, ginger, sesame, baby greens, shredded nori, fried eschalots (gf)

QLD spanner crab, caviar, edume beans, cream fraiche handmade tart

WARM

Wild mushroom, pea, pecorino, arancini balls with panko crust, truffle aioli (v)

Popcorn tiger prawns, cucumber lime coconut salad, sriracha mayonnaise, on spoon (gf)

Peppered lamb lion, caponata, feta, toasted pine nuts (gf)

Grass fed beef mini pie with home-made short-crust pastry and spiced mushy peas

SUBSTANTIALS

Moroccan spiced lamb shoulder, chermoula, chickpea, cucumber Rita (bowl)

8-hour slow-roasted Berkshire pork belly, hoisin, Asian slaw, roll

DESSERT CANAPÉS

Miniature hand-made short-crust tart filled with lemon curd and strawberries

PACKAGE 3 \$120 (inc GST) per head

Min guests: 10 pax

\$450 Chef charge from 10 - 17pax on all canapé packages.

Chef charge inclusive in price per head after 18 guest.

One food station (either glazed ham OR charcuterie and cheese)

COLD

Freshly shucked Sydney rock oyster with cucumber and apple cider dressing (gf)

Cold peeled King Prawns with citrus mayo (gf)

Caramelized soy free range chicken, ginger, sesame, baby greens, shredded nori, fried eschalots (gf)

QLD spanner crab, caviar, edume beans, cream fraiche handmade tart

King Salmon tartare, horse radish, capers, sweet potato crisp, horseradish aioli

WARM

Wild mushroom, pea, pecorino, arancini balls with panko crust, truffle aioli (v)

Popcorn tiger prawns, cucumber lime coconut salad, sriracha mayonnaise, on spoon (gf)

Peppered lamb lion, caponata, feta, toasted pine nuts (gf)

Grass fed beef mini pie with home-made short-crust pastry and spiced mushy peas

Grilled eggplant, spiced pumpkin, black bean, spiced avocado, cherry tomato

SUBSTANTIALS

Moroccan spiced lamb shoulder, chermoula, chickpea, cucumber Rita (bowl)

8-hour slow-roasted Berkshire pork belly, hoisin, Asian slaw, roll

DESSERT CANAPÉS

Miniature hand-made short-crust tart filled with lemon curd and strawberries

Stations

MINIMUM 20 GUESTS

Additional \$200 charge under 20 guests

SASHIMI STATION

\$25 per head

Kingfish, tuna and fresh seasonal seafood served raw and carved

SUSHI AND SASHIMI STATION

\$25 per head

Section on hand made sushi and fresh seasonal seafood served raw and carved

DUMPLING BAR

\$20 per heard

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

OYSTER TASTING STATION

\$20 head

Showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats

GLAZED HAM STATION

\$20 per head

Served warm and carved, served with mustards, pickles and soft rolls

CAVIAR STATION

Price on enquiry

Selection of caviars, ice bowl, complete with hostess to guide though the caviars

CHARCUTERIE & CHEESE

\$20 per head

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

JUST CHEESE

\$17 per head

Wide selection of both local and imported cheeses with various breads and classic accompaniments





Seafood Buffet Menu

\$170 (inc GST) per head

Min guests: 12 pax

\$400 Chef charge from 12 to 15 guests - All inclusive 15 guests and above

CANAPÉS

Miniature short-crust tart with hummus and spiced butternut pumpkin (v)

Seared Hervey Bay scallops with chorizo and sourdough crumb (on spoon) (can be gf)

COLD

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, Caper mayonnaise, citrus aioli (Lobster on request, price depends on market value)

COLD PLATTERS

Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy

QLD spanner crab (de-shelled) Heirloom tomato medley, avocado, radish, cucumber, light chilli

WARM PLATTERS

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)

Large king prawns with chermoula, chickpea, harissa spiced yogurt (gf)

Salt and pepper squid, new season potato salad, chorizo, dry chilli

BUFFET INCLUDES

Steamed new potatoes

Wild rocket, shaved pear, pecorino, aged balsamic dressing

Sauté Broccolini, oyster sauce, smoked chilli, crispy onion

Handmade bread rolls, cultured butter

DESSERT

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple chutney, marinated figs

Buffet Menu

PACKAGE 1

\$125 (inc GST) per head

Min guests: 12 pax

\$400 Chef charge from 12 to 15 guests - All inclusive 15 guests & above

CANAPES

3 chefs section canapés

COLD

Orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chilli, lemon

Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy

WARM

Grilled miso Tasmanian salmon, soba noodles, baby greens lime chilli dressing

Free-range de-boned chicken, peanut sambal, sticky greens, toasted coconut, lime (gf)

SHARE PLATTER WILL ALSO INCLUDE COMPLIMENTARY PLATTERS OF:

Green micro salad with shaved radish, red onion and cold-pressed dressing

Fresh baked bread rolls and Pepe Saya butter

Steamed baby potatoes with parsley butter and lemon

DESSERT

Handmade Pavlova nests mango passionfruit curd Mango sorbet (gf)

PACKAGE 2

\$145 (inc GST) per head

Min guests: 12 pax

\$400 Chef charge from 12 to 15 guests - All inclusive 15 guests & above

CANAPES

3 chefs section canapés

COLD

Pepper-seared Black Angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

Cured and aged salumi, olives, pickled red onion, grilled eggplant, cold-pressed organic olive oil dressing (gf)

WARM

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)

Crispy-skinned W.A Cone Bay barramundi, roasted red pepper, black olive, harissa, shaved zucchini (gf)

8 hour slow-cooked S.A sumac spiced lamb shoulder with pomegranate molasses, kale, BBQ zucchini and warm Israeli couscous

SHARE PLATTER OPTION WILL ALSO INCLUDE COMPLIMENTARY PLATTERS OF:

Green micro salad with shaved radish, red onion and cold-pressed dressing

Fresh baked bread rolls and Pepe Saya butter

Steamed baby potatoes with parsley butter and lemon

DESSERT

Valrhona dark chocolate pave candy peanuts shortbread crumble vanilla ice cream

Local and imported cheese served with spiced apple chutney, marinated figs and flatbread



Fine Dining

2 course \$110 per head / 3 course \$145 per head
Please select from menu below

Personalised 3 course menu
Minimum 10 guests
\$450 Chef charge from 10 - 15 guests
All inclusive 15 guests and above

ENTREE

Pan seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing

Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress

De-boned baby chicken prosciutto, fetta, chestnut mushroom, broad beans, broth

Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs

Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe

Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini

Grilled Rare yellow fin tuna, shaved fennel, orange, aioli

Confit WA octopus, baby octopus, red pepper, olive, chilli aioli

MAINS

Baby snapper, mussels, confit fennel, zucchini flower, bisque

Peppered lamb loin, slow cooked shoulder, globe artichoke, broad beans, peas, jus

De-boned corn-fed chicken, sweet corn, red pepper, baby leeks, pearl barley

Hapuku, squid, chorizo, nettle butter, lemon

Grass fed beef tenderloin, ox tail cigar, King Brown mushroom, jus

Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus

Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

DESSERTS

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream

Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream

Coconut panna-cotta, mango, crumble, coconut sorbet

Vanilla cheesecake, mixed berries, orange cardamom ice cream

Local and imported cheeses, fig loaf, flat bread, apple cherry chutney

CHILDREN'S MENU \$32

Free range chicken schnitzel bites and mayo

Mozzarella and basil pizza fingers

Penne bolognaise

Strawberries and ice cream





BBQ Menu

Minimum 12 guests
\$450 Chef charge from 12 - 17 guests
All inclusive 17 guests and above

BBQ share platters style with a range of beautiful grilled seafood, high end Black Angus steaks, free range chicken , salads share platter dessert

BBQ Black Angus striplion
BBQ Chilli Free range chicken
BBQ Tasmanian king salmon
BBQ gourmet mixed sausages

Rocket Parmesan shaved pear salad
New potato, caper, sour cream salad
Truss tomatoes , olive, red onion, aged balsamic dressing
Mini pavlova nests, mango , strawberry, passion friut, strawberry sorbet
\$95 inc GST

BBQ Chilli Free range chicken
BBQ Tasmanian king salmon
BBQ gourmet mixed sausages

Rocket Parmesan shaved pear salad
New potato, caper , sour cream dressing
Mini pavlova nests, mango , strawberry, passion friut, strawberry sorbet
\$79 inc GST

Additional Canapés Food Options

\$450 Chef charge from 10 - 17 guests
All inclusive 17 guests and above

COLD

Freshly shucked Sydney rock oyster with cucumber and apple cider dressing (gf)

Miniature short-crust tart with gold heirloom cherry tomato, whipped ricotta, pecorino, black olive, basil reduction on spoon (v)(gf)

House smoked duck breast, sour cherries, crisp pear, shaved hazelnut (gf)

Black Angus beef tataki, king brown mushroom, miso mayonnaise, crisp shallots (gf)

King Salmon tartare, horse radish, capers, charcoal wafer cone, roe

Cold peeled King Prawns with citrus mayo (gf)

Caramelized soy free range chicken, ginger, sesame, baby greens, shredded nori on betel leaf (gf)

QLD spanner crab, caviar, edume beans, cream fraiche handmade tart

All cold canapes can be made gluten free

WARM

Wild mushroom, pea, pecorino, arancini balls with panko crust, truffle aioli (v)

Seared Clean water scallops, daikon, cucumber, green chilli salad, nam jim dressing (gf)

Soy glazed duck breast with spiced orange glaze, sour cherry sour dough crisps

Grilled chorizo, black bean, spiced avocado, cherry tomato quesadilla

Popcorn tiger prawns, cucumber lime coconut salad, sriracha mayonnaise, on spoon (gf)

Peppered lamb lion, caponata, feta, toasted pine nuts (gf)

Grass fed beef mini pie with home-made short-crust pastry and spiced mushy peas

SUBSTANTIALS

Moroccan spiced lamb shoulder, chermoula, chickpea, cucumber Rita (bowl)

Miso crusted Black Angus sirloin salad, soba noddles, baby greens crispy onions

Tasmanian salmon poke with Japanese pickles, soy lime dressing shredded nori (bowl)

Sauté gnocchi QLD tiger prawns, butternut pumpkin, sage, drunken raisins, burnt lemon butter (bowl)

8-hour slow-roasted Berkshire pork belly, hoisin, Asian slaw, roll

Veggie burger, blackend, haloumi, piquillo peppers, salsa verde

Crispy fried Korean chicken, kimchi slaw, red eye mayo on milk bun

DESSERT CANAPÉS

Miniature hand-made short-crust tart filled with lemon curd and strawberries (can be gf)

Passion fruit, rosewater cream, crushed meringue, hazelnut

New season peach, raspberry, mascarpone, short bread crumble (on spoon)

Salted caramel and chocolate brownie crumble tart

Triple cream brie with pear and caramelized walnut on crisp

◆ \$79 (inc GST) per head (3 Cold, 3 Warm, 1 Substantial, 1 Dessert)

◆ \$95 (inc GST) per head (4 Cold, 4 Warm, 2 Substantial, 1 Dessert)

◆ \$120 (inc GST) per head plus one food station either glazed ham or charcuterie and cheese (4 cold, 4 Warm, 2 Substantial)



Buffet Platter Menu

\$450 Chef charge from 12 - 15 guests
All inclusive 15 guests and above

COLD PLATTERS

Pepper-seared Black Angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)

House-smoked Petuna Ocean trout with shaved zucchini, radish, fennel, wasabi cream fraiche (gf)

Cured and aged salumi, olives, pickled red onion, grilled eggplant, cold-pressed organic olive oil dressing (gf)

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)

Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy

Orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chilli, lemon

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

WARM PLATTERS

Grilled miso Tasmanian salmon, soba noodles, baby greens lime chilli dressing

8 hour slow-cooked S.A sumac spiced lamb shoulder with pomegranate molasses, kale, BBQ zucchini and warm Israeli couscous

Roasted (med-rare) pepper-crust Black Angus sirloin with local mushrooms and chimichurri (gf)

Free-range de-boned chicken, peanut sambal, sticky greens, toasted coconut, lime(gf)

Crispy-skinned W.A Cone Bay barramundi, roasted red pepper, black olive, harissa, shaved zucchini (gf)

Moroccan spiced grilled vegetables, chermoula, chickpea, cucumber Rita

DESSERT PLATTERS

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream

Strawberry cheesecake coconut crumble strawberry ice cream

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

** Share Platter option will also include complimentary platters of **

- Green micro salad with shaved radish, red onion and cold-pressed dressing
- Fresh baked bread rolls and Pepe Saya butter
- Steamed baby potatoes with parsley butter and lemon

GOLD BUFFET PACKAGE

\$125 per head

(2 x canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert platter)

PLATINUM BUFFET PACKAGE

\$145 per head

(2 x canapés on arrival, 3 cold, 3 warm platters, 2 dessert platters)





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