



# MON RÊVE

Elite Chefs Sydney  
*Event catering & private dining*



# Drop Off Menu

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## GOLD PACKAGE \$46 per head (Set Choice: 2 Cold, 2 Warm)

### COLD

Black Angus beef tataki, King Brown mushrooms, miso mayonnaise, crispy shallots on spoon  
Caramelized soy free-range chicken, ginger, sesame, baby greens, lime & chilli dressing

### WARM

Baby spinach, pea, pecorino arancini balls with smoked paprika aioli  
Turmeric-spiced chicken skewers, coconut satay dipping sauce

## PLATINUM PACKAGE \$66 per head (Choose: 3 Cold, 3 Warm, 1 Substantial)

### COLD

Cold peeled prawns, homemade citrus mayo  
Yellowfin Tuna sashimi with Edamame, Pickled Radish and Ponzu Dressing (GF)  
San Daneil prosciutto, fig, sour cherry chutney, feta, sumac spice, crisp on spoon

### WARM

Roasted lamb Kofta spiced balls with Mint and cucumber Yogurt Dressing (GF)  
Chicken mini pies with house-made tomato chutney  
Pumpkin and feta empanadas, chimmi churri

### SUBSTANTIAL

Southern-fried chicken, slaw, mayo on milk bun

## GUEST SELF CHOICE

GOLD PACKAGE SET CHOICE 1 - \$46 per head (2 Cold, 2 warm)

PLATINUM PACKAGE SET CHOICE 2 - \$66 per head (3 Cold, 3 Warm, 1 Substantial)

Additional to any package: Canapés \$8.50 Substantial \$12 Dessert \$7

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DELIVERY \$25

MINIMUM SPEND \$450

PRICES INCLUDE GST



# Canape Boxes

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## COLD

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Miniature short crust tart with heirloom cherry tomatoes, whipped ricotta, kalamata olive

Black Angus beef tataki, King Brown mushrooms, miso mayonnaise, crispy shallots on spoon

Baby pea, broad bean crush, pine nut, dry chilli, whipped ricotta on mini tart (V)

San Daneil prosciutto, fig, sour cherry chutney, feta, sumac spice, crisp on spoon

Yellowfin Tuna sashimi with Edamame, Pickled Radish and Ponzu Dressing (GF)

King crab Ceviche, quinoa, sweet crispy potatoes with Lemon aioli (GF)

Cold peeled prawns, homemade citrus mayo

Cold peeled prawns, homemade citrus mayo

Caramelized soy free-range chicken, ginger, sesame, baby greens, lime & chilli dressing

Smoked Tasmanian salmon, chive & horseradish cream cheese on spoon Freshly shucked Sydney rock oysters with cucumber apple cider dressing

## HEAT & SERVE WARM

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Baby spinach, pea, pecorino arancini balls with smoked paprika aioli

Turmeric-spiced chicken skewers, coconut satay dipping sauce

Grass-fed beef mini pies with house-made tomato chutney

Roasted lamb Kofta spiced balls with Mint and cucumber Yogurt Dressing (GF)

Chicken mini pies with house-made tomato chutney

Chickpea mini pies with house-made tomato chutney

Pumpkin and feta empanadas, chimmi churri

Mini pork and fennel sausage rolls, harissa

8 Hour Slow Cooked Bangalow Pork with sour cherry and Apple Chutney (GF)

Spinach and 3 cheese filo triangles

## SUBSTANTIAL

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\*Bowls (All COLD)\*

Salmon poke - Japanese pickles, daikon, edamame, brown rice, seasoned seaweed, soy lime dressing

Vego poke – tamari tofu, Japanese pickles, daikon, edamame, brown rice, seasoned seaweed, soy lime dressing

Coconut poached chicken, shredded greens, rice noodles, black sesame

Chilli chicken, baby bok choy, crispy onions, lime, soba noodles

Chilli tofu, baby bok choy, crispy onions, lime, soba noodles

\*Sliders\*

Pork katsu burger, milk bun, kimchi, red eye mayo

Black angus beef burger, swiss cheese, house sauce, pickles, butter lettuce

Haloumi, kimchi, red eye mayo, milk bun

Southern-fried chicken, slaw, mayo on milk bun

## DESSERT

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Dark chocolate brownie, chocolate mousse, strawberry

Lemon, meringue, blueberry tart

Dark chocolate and salt caramel tart

Vanilla bean cheesecake, passionfruit crumble in pots

Coconut Pannacotta, berry compote, vanilla bean crumble pots

Triple-cream brie, sour cherry tart



# Grazing Boxes

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8 TO 10 PEOPLE PER PLATTER  
(3 platters recommended)

## COLD

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- Black Angus beef carpaccio Swiss brown mushroom, wild rocket, Caper aioli, pecorino | \$160
- Tasmanian cold smoked salmon, pickled red onion, radish, capers, horseradish cream | \$166
- Poached Queensland tiger prawns, ruby grapefruit, celeriac, butter lettuce, citrus mayonnaise | \$177
- Sumac spiced roast free-range chicken sweetcorn, wild rocket, Harissa spiked yoghurt | \$160
- Grazing selection of cured and smoked meats, local and imported cheeses, olives, grilled vegetables, house made chutneys, flatbreads | \$200
- Vegetarian grazing selection of grilled Mediterranean style vegetables pickled artichokes marinated olives, selection of local and imported cheeses, house made chutney, flat breads | \$160
- Just cheese - wide selection of both local and imported cheeses with various breads and classic accompaniments | \$149
- Raw vegetables, Hummus, spiced eggplant dip, Harissa spiked yoghurt dip, flat breads | \$150
- Seasonal fruit platter | \$158

## HEAT & SERVE WARM

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- 8 hour slow cooked lamb shoulder, pomegranate molasses, kale, pearl couscous | \$190
- Pan seared king salmon, baby spinach, spiced chickpeas, lemon cucumber yoghurt | \$179
- Roasted Black Angus sirloin, local mushrooms, salsa verde | \$186
- Moroccan spice vegetables chermoula, cucumber raita | \$167
- Thyme and garlic roasted new potatoes | \$114
- Spiced roasted heirloom carrots, feta, crispy onion | \$110

## SEAFOOD & SUSHI

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- Peeled QLD tiger prawns Cocktail sauce aioli | \$276
- Mixed platter of peeled QLD tiger prawns, shucked Sydney Rock oysters apple cider dressing, cocktail sauce, aioli | \$178
- Shucked Sydney rock oysters, cucumber apple cider dressing | \$220
- Yellowfin tuna carpaccio, black olives, cherry tomato, caper, lemon | \$227
- Sushi selection w/ Japanese condiments pickled ginger & seaweed | \$226
- King Tasmanian salmon Poke, Japanese pickles, nori, edamame, coriander | \$190
- Sashimi selection, Yellowfin tuna, Atlantic salmon, South Australian kingfish | \$226
- South Australian Kingfish Ceviche, cucumber, radish, lime | \$190





# Crazing Boxes

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8 TO 10 PEOPLE PER PLATTER  
(3 platters recommended)

## SALAD BOXES | \$159

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Orecchiette salad, broccolini, baby peas, feta, shaved zucchini, lemon, Aleppo chilli flakes

Truss tomato medley, buffalo mozzarella, salsa verde

Spiced chicken Caesar, aged parmesan crisps, soft boiled eggs

Slow-roasted spiced cauliflower, chickpeas, baby kale, toasted pumpkin seeds, raita,

Moroccan roasted vegetables, Israeli cous cous, lemon and olive oil dressing, goats feta

New season baby potato salad, shallots, kale, seeded mustard dressing

Mixed green leaves, shaved radish, red onion, apple cider dressing

## BREAD BOX | \$54 (SLICES)

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Selection of sourdoughs, baguettes, soft white and grainy breads, pepe saya butter

## SANDWICHES / WRAPS / ROLLS BOXES | \$14 Each (MINIMUM 12 SANDWICHES \$146)

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Double smoked ham, seeded mustard, aged cheddar sandwich

Black Angus roast beef, truss tomato, mixed leaves, Dijon mustard, aged cheddar sandwich

Free range chicken, celery heart, cucumber, for Paprika mayonnaise, mini roll

Hot salami, Swiss cheese, truss tomato, aioli, mini roll

Falafel, spiced pumpkin, baby spinach wrap

Roast turkey, wild rocket, brie cheese, cranberry wrap

## DESSERT BOXES | \$62 (PER 12 EACH)

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Dark chocolate brownies chocolate mousse, strawberry

Mini carrot and walnut cake with cream cheese icing

Vanilla bean cheesecake with crumble

Lemon, meringue, blueberry tart

Dark chocolate and salt caramel tart

Pannacotta, berry compote, vanilla bean crumble pots

Triple-cream brie, sour cherry tart





# BBQ Menu

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

Chef on site charge \$330 per hr based on 4 hr charter

\$70 every hr after

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 fruit, strawberry sorbet  
\$83 inc GST

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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 fruit, strawberry sorbet  
\$70 inc GST

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# Plated Menu

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PLATED 3 COURSE MENU | \$120 per head

(Minimum spend on food \$989 Inc GST)

## 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
- Hapuka Fillet, 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 cheese cake, mixed berries, orange cardamom ice cream
- Local and imported cheeses, fig loaf, flat bread, apple cherry chutney

KIDS MENU | \$36 per head

- Cucumber and avocado sushi
- Free range chicken strips
- Penne bolognese and parmesan (plain if need)
- Vanilla ice cream strawberries





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