

# PRIVATE CHEF MENU



Private dining accommodates groups of 2 to 10 people. For larger gatherings, a big table or a combined table is necessary. We are pleased to suggest decorators who can arrange your table beautifully while we focus on turning your culinary vision into a reality.

Please reach out for more information about our private dining decoration packages. Here's what you can expect:

- **Menu consultation: GF) (VG) available**
- **Private Chef**
- **Servers**
- **Plates, glassware, and cutlery**
- **Charger plates, napkins, and personalized menus (if requested)**
- **Decoration package (if desired)**

**Any Allergies, Info us!**

All quotes for private dining are tailored based on your chosen menu and the number of guests. A fixed menu may be required for your guests to choose from. We also provide a delivery-only or ready-to-plate fine dining service.

For plated dinners accommodating larger groups, please consult our events catering options.

ALL Private Catering is charged at per a head and the chosen dishes.

**LARGE: 11 -20 people.**

30 people,max! Get in contact

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## **Starters:**

*Chili & Garlic Prawns*  
*Korean Fried Chicken (Soy or BBQ Glazed BONELESS)*  
*Calamari*  
*BBQ Chicken wings*  
*Seafood Soup*  
*Oxtail and Cassava Chips*  
*Smoked Salmon and crab rolls with Ginger Dressing*  
*Prawn and Pork Doughnuts*

## **Main Course:**

*Lamb Chops, Feta Mash served with seasonal Vegetables.*  
*Sirloin Steak, Served with Mash or Roast potatoes and Homemade Peppercorn sauce.*  
*Mini Roast (Chicken, Lamb, Beef or Veg) including all the trimmings.*  
*PeriPeri Chicken, Pilau rice and Vegetables*  
*Oxtail and Rice & Peas*  
*Lasagna*

*Snow Crab Lasagna with Dough Balls*  
*Soy Salmon and steamed Vegetable*  
*Shrimp and Butterbeans*  
*She Cook's Pinto Beans and choice of a side (This can be made Vegan too)*  
*Fried Rice with Korean Chicken*  
*Cauliflower Fried Rice (Vegan but Fish/Meat can be added)*

## **Desserts**

*Mini doughnuts with Butterscotch sauce & Banana's*  
*Peachyt Crumble*  
*Mini Charcutier Board*  
*Oreo Cheesecake*  
*Brownie, with Bailey cream & Vanilla Strawberries*  
*Seasonal Fresh Fruit*  
*Waffles*