



EVENT CATERING

LE PRIVATE CHEF

EVENT CATERING BOOKLET

TAILORED CATERING SERVICES | FRESH, SEASONAL
MENUS | DELIVERED ACROSS SOUTH OF FRANCE

WELCOME TO YOUR PERSONALISED CATERING MENU!

THIS BOOKLET SHOWCASES OUR DELECTABLE OFFERINGS DESIGNED FOR ALL TYPES OF PRIVATE AND CORPORATE EVENTS IN SOUTH OF FRANCE. WHETHER YOU'RE PLANNING A WEDDING, BIRTHDAY CELEBRATION, PRIVATE PARTY, BBQ BY THE POOL, A FUN BOAT PARTY, OR ANYTHING IN BETWEEN, WE HAVE A MENU TO SATISFY YOUR NEEDS. FOR CORPORATE EVENTS, WE CATER TO OFFICE LUNCHES, TEAM-BUILDING ACTIVITIES, CONFERENCES, SEMINARS, AND MORE.

READY TO TAKE THE NEXT STEP?

ONCE YOU'VE BROWSED OUR MENU AND FOUND THE PERFECT OPTIONS FOR YOUR EVENT, SIMPLY SEND A REQUEST TO

ENQUIRIES@LEPRIVATECHEF.COM.

OUR TEAM WILL THEN CREATE A PERSONALISED QUOTE BASED ON YOUR SELECTIONS, ENSURING A SMOOTH AND TRANSPARENT PROCESS. WE WILL WORK CLOSELY WITH YOU TO FINALISE ALL THE DETAILS AND GAIN YOUR APPROVAL BEFORE CONFIRMING YOUR ORDER.

HAVE ANY QUESTIONS?

WE'RE HERE TO HELP! FEEL FREE TO REACH OUT TO US VIA EMAIL AT

ENQUIRIES@LEPRIVATECHEF.COM.

WE LOOK FORWARD TO CREATING A MEMORABLE CULINARY EXPERIENCE FOR YOU!

VINCENT CHAGNAUD
FOUNDER & OWNER OF LE PRIVATE CHEF

CANAPES SELECTION



Bocconcini, Cherry tomato & Basil Skewer

Bocconcini, cherry tomato, basil served with pesto sauce.

2€

Le Private Chef / 3.5 AUD



Goat cheese Mousse Crostini

Goat cheese, cream, olive oil, baguette, herbs.

Le Private Chef 2€ AUD



Pea & Mint Crostini

Pea, mint, olive oil, lemon, baguette, herbs.

Le Private Chef 2€ AUD



Goat Cheese Mousse Tartlet

Goat cheese mousse served on top of a parmesan shortbread tartlet. Goat cheese, cream, herbs, butter, parmesan, flour.

Le Private Chef 2.50€ AUD



Beef Sausage Roll

Beef and herbs sausage roll, served with tomato sauce.

Le Private Chef 2.50€ JD



Chicken Sausage Roll

Chicken, herbs, puff pastry, egg, tomato sauce.

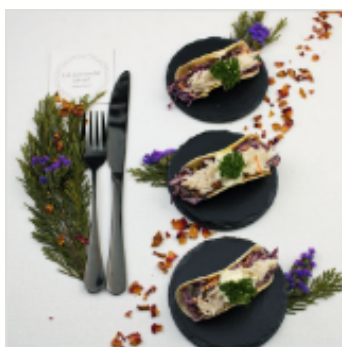
Le Private Chef 2.50€ JD



Seared-Pan Prawn Tacos

Prawn, Herbs, tacos, cabbage, carrot, spicy mayo sauce.

Le Private Chef 3€ JD



Coconut Pulled Chicken Tacos

Pulled chicken, coconut milk, tacos, cabbage, carrot, spicy mayo sauce.

Le Private Chef 3€ JD



Mushrooms & Cheese Arancini

Mushrooms and cheese arancini, served with pesto aioli.

Le Private Chef 3.5€ JD



Pumpkin & Cheese Arancini

Pumpkin and cheese arancini, served with truffle aioli.

Le Private Ch 3.5€ AUD



Brussel Sprout & Pancetta Shortbread

Herbs Cream cheese mousse with crispy pancetta & Brussel sprout leaf served on top of a parmesan...

Le Private Ch 4.5€ AUD



Tofu Tartare Blinis

Buckwheat homemade blini with toffu tartare, lemon myrthle sour cream. Lemon & thyme caviar topping.

Le Private Ch 4.5€ AUD



Pesto and Ricotta Tartlet

Mini tarlet filled with pesto and ricotta mousse. Herloom tomato topping.

Le Private Ch 4.5€ AUD



French Beef Pressed Sandwich Bite

French beef pressed sandwich bite, tomato, cucumber, cheese, herb cream cheese, brioche.

Le Private Ch 4.5€ AUD



Wonton Tube

Wonton tube, goat cheese mousse & poppy seeds

Le Private Ch 4.5€ AUD



Truffle & Polenta Bouchée

A bouchée of truffle and polenta, exotic mushrooms & creme fraiche. GF

Le Private Ch 4.5€ AUD



Socca & Pistachio Bouchée

A bouchée of socca biscuit (chickpea pancake), crunchy pistachio & chickpea mousse. GF

Le Private Ch 4.5€ AUD



Salmon Gravlax & Panisse Bouchée

A bouchée of gravlax salmon tartare, crispy panisse chips (chickpea fritter) & pickled onion caviar served with herbs...

Le Private Chef / 8.5 AUD
4.5€



Chilli Herbs Oysters

Fresh Oyster served with chilli, lemon juice, pickled onion & herbs.

Le Private Ch 4.5€ AUD



Beef Lollipop

Beef, egg, flour, bread crumb, herbs, cheese.

Le Private Ch 4.5€ AUD



Chicken Lollipop

Chicken, egg, flour, bread crumb, herbs, cheese.

Le Private Ch 4.5€ AUD



Chicken Burger

Chicken, fennel burger bun, herbs, cheese, red onion, burger sauce.

Le Private Ch 4.5€ AUD



Beef Burger

Beef, egg, fennel burger bun, herbs, cheese, red onion, burger sauce.

Le Private Ch 4.5€ AUD



Lemon and Thyme Rose Chantilly Meringue

Mini meringue with rose chantilly (whipped cream). Homemade lemon & thyme caviar topping.

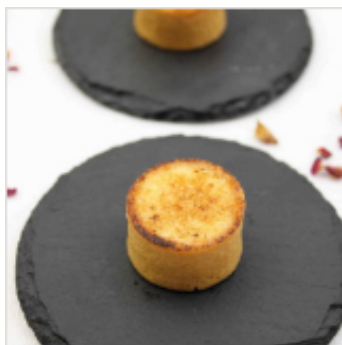
4.5€
Le Private Ch 4.5€ AUD



Chocolate and Hazelnut Mousse Tartlet

Individual mini chocolate tartlet, filled with chocolate and hazelnut mousse. Golden praline an...

🍷 Le Private Chef 4.5€ AUD



Crème Brûlée Tartlet

Individual mini tartlet, filled with traditional French crème brulée. Caramelised sugar topping.

🍷 Le Private Chef 4.5€ AUD



Red Velvet Cake with Rose Frosting

Individual mini red velvet cake with rose frosting.

🍷 Le Private Chef 4.5€ AUD



Mini Lemon Meringue Tart

Individual mini lemon meringue tarts.

🍷 Le Private Chef 4.5€ AUD



Madame Lavender (Cheesecake)

Lavender cheesecake, biscuit crust & salted tuile. Minimum of 10 items per order.

🍷 Le Private Chef / 8.5 AUD
4.5€

FINGER FOOD

ARANCINI

- CLASSIC RISOTTO ARANCINI SERVED WITH HERBS AIOLI **3.5€**
- MUSHROOM AND TRUFFLE ARANCINI SERVED WITH TRUFFLE AIOLI **4.5€**
- SPINACH AND RICOTTA ARANCINI SERVED WITH SALSA VERDE MAYO **4€**

MEATBALLS

- CLASSIC: IN A MILD MARINARA SAUCE. (3PP) **5.5€PP**
- SWEDISH: IN A CREAMY, SAVORY GRAVY. (3PP) **5.5€PP**

CHICKEN SKEWERS

- GRILLED CHICKEN: WITH A LIGHT HERB MARINADE. **5€PP**
- BUFFALO CHICKEN: SERVED WITH A SIDE OF RANCH OR BLUE CHEESE DRESSING. **5€PP**

QUICHE BITES

- SPINACH AND FETA: LIGHT AND FLAVOURFUL. **3.5€PP**
- LORRAINE: WITH BACON AND CHEESE. **3.5€PP**

SAUSAGE ROLLS

- BEEF SAUSAGE ROLL WITH BBQ SAUCE. **2.5€PP**
- CHICKEN & FENNEL SAUSAGE ROLL WITH AIOLI. **2.5€PP**

CAPRESE SKEWERS

- TOMATO, BASIL, AND MOZZARELLA: DRIZZLED WITH BALSAMIC GLAZE. **2€PP**

MINI TACOS

- CLASSIC BEEF TACOS WITH LETTUCE, TOMATO, CHEESE, SOUR CREAM & SALSA **3.5€PP**
- ROAST VEGGIES TACOS WITH LETTUCE, TOMATO, CHEESE, SOUR CREAM & SALSA **3.5€PP**

SLIDERS

CLASSIC BEEF SLIDERS 5€PP

- INGREDIENTS: GROUND BEEF PATTIES, CHEDDAR CHEESE, LETTUCE, PICKLES, AND A DOLLOP OF KETCHUP AND MUSTARD.
- BUNS: SOFT MINI BRIOCHE SLIDER BUN

BBQ CHICKEN SLIDERS 5€PP

- INGREDIENTS: SHREDDED CHICKEN COOKED IN BARBECUE SAUCE, TOPPED WITH COLESLAW.
- BUNS: SOFT MINI BRIOCHE SLIDER BUN

PULLED PORK SLIDERS 5.5€PP

- INGREDIENTS: SLOW-COOKED PULLED PORK WITH BARBECUE SAUCE, TOPPED WITH PICKLED ONIONS AND RED PICKLED CABBAGE.
- BUNS: SOFT MINI BRIOCHE SLIDER BUN.

VEGGIE SLIDERS 5€PP

- INGREDIENTS: FALAFEL OR GRILLED MUSHROOM, PICKLED RED CABBAGE, AND LEMON MYRTLE HUMMUS.
- BUNS: SOFT MINI BRIOCHE SLIDER BUN OR GLUTEN-FREE SLIDER BUNS.

CAPRESE SLIDERS 5€PP

- INGREDIENTS: FRESH MOZZARELLA SLICES, TOMATO SLICES, BASIL LEAVES, AND A DRIZZLE OF BALSAMIC GLAZE.
- BUNS: SOFT MINI BRIOCHE SLIDER BUN.

GOURMET MINI SANDWICHES

TURKEY AND CRANBERRY 4.5€PP

- INGREDIENTS: SLICED TURKEY BREAST, CRANBERRY SAUCE, AND A SPREAD OF CREAM CHEESE.
- BREAD: MINI WHOLE WHEAT OR CIABATTA ROLLS.

HAM AND SWISS MINI SANDWICHES

4.5€PP

- INGREDIENTS: SLICED HAM, SWISS CHEESE, AND A TOUCH OF HONEY MUSTARD OR MAYO.
- BREAD: MINI BRIOCHE BUNS OR SOFT DINNER ROLLS.

CAPRESE MINI SANDWICHES 4.5€PP

- INGREDIENTS: FRESH MOZZARELLA, TOMATO SLICES, BASIL LEAVES, AND A DRIZZLE OF BALSAMIC GLAZE.
- BREAD: MINI BAGUETTE SLICES OR CIABATTA ROLLS.

VEGGIE AND HUMMUS MINI SANDWICHES 4.5€PP

- INGREDIENTS: HUMMUS, CUCUMBER SLICES, SHREDDED CARROTS, AND BABY SPINACH.
- BREAD: MINI PITA POCKETS OR WHOLE GRAIN SLIDER ROLLS.

THESE MINI SANDWICHES ARE NOT ONLY FLAVOURFUL BUT ALSO EASY FOR GUESTS TO HANDLE, MAKING THEM A GREAT ADDITION TO ANY BUFFET OR GATHERING.

SHARING PLATTERS

SEAFOOD PLATTER

(2 TO 4 PERSONS 150€ / 5 TO 8 PERSONS 285€ / 9 TO 12 PERSONS 420€)

- KING PRAWNS, OYSTERS, MORETON BAY BUGS, TUNA SASHIMI, KING SALMON SASHIMI
- CEVICHE DRESSING, LIME MIGNONETTE, LIME & CORIANDER AIOLI AND BREADS

CHARCUTERIE & CHEESE PLATTER

(6 TO 8 PERSONS 80€ / 10 TO 12 PERSONS 140€)

- 2 CHEESES, FRESH SEASONAL FRUITS, SALAMI, PROSCIUTTO, MORTADELLA, DRY FRUITS, NUTS, CRACKERS AND BREADS

CHEESE PLATTER

(6 TO 8 PERSONS 105€ / 10 TO 12 PERSONS 160€)

- 4 CHEESES, FRESH SEASONAL FRUITS, DRY FRUITS, NUTS, CRACKERS AND BREADS

HEALTHY PLATTER

(6 TO 8 PERSONS 50€ / 12 TO 16 PERSONS 100€)

- SEASONAL CRUDITES, BAKED FLATBREAD, VEGETABLE STICKS, HUMMUS, SWEET POTATO CHIPS, OLIVES, KALE CHIPS AND NUTS.

WRAPS PLATTER

(20 HALVES 60€ / 50 HALVES 140€)

- BEEF PASTRAMI, SPICY CHICKEN, HERBS EGG MAYO AND SALSA VERDE MUSHROOMS

MINI TRIANGLE SANDWICHES PLATTER

(30 PIECES 40€ / 60 PIECES 75€)

- TURKEY AND SWISS: WITH A LIGHT SPREAD OF MUSTARD OR MAYO.
- HAM AND CHEDDAR: WITH A HINT OF HONEY MUSTARD.
- VEGETARIAN: CUCUMBER AND CREAM CHEESE OR HUMMUS WITH ROASTED VEGETABLES.

TASTY WINGS

PLATTERS

(2KG OF WINGS PER PLATTER)

CLASSIC BUFFALO WINGS 25€

- SAUCE: SPICY BUFFALO SAUCE.
- GARNISH: RANCH OR BLUE CHEESE DRESSING

HONEY GARLIC WINGS 25€

- SAUCE: A SWEET AND SAVORY GLAZE MADE WITH HONEY, SOY SAUCE, GARLIC, AND A TOUCH OF GINGER.
- GARNISH: SPRINKLE WITH SESAME SEEDS AND CHOPPED GREEN ONIONS.

TERIYAKI WINGS 25€

- SAUCE: A SWEET AND SAVORY TERIYAKI GLAZE MADE FROM SOY SAUCE, HONEY, GINGER, AND GARLIC.
- GARNISH: GARNISH WITH SESAME SEEDS AND THINLY SLICED GREEN ONIONS.

LEMON PEPPER WINGS 25€

- SAUCE: COATED IN A ZESTY LEMON PEPPER SEASONING.
- GARNISH: A SQUEEZE OF FRESH LEMON JUICE AND A SPRINKLE OF EXTRA LEMON ZEST FOR ADDED FRESHNESS.

HOT BUFFET PLATTERS

SLOW COOKED BBQ LAMB 1.2KG ~~70€~~

SLOW COOKED BBQ BEEF BRISKET 1.2KG ~~65€~~

SLOW COOKED BBQ PORK 1.3KG ~~60€~~

GRILLED LEMON CHICKEN 1.5KG WITH LEMON
YOGHURT ~~55€~~

HERBY & LEMON WHOLE FISH ~~90€~~

CHILLI CON TOFU 1.5KG ~~50€~~

LEMON CHILLI ROASTED POTATOES 2KG ~~25€~~

PAPRIKA ROASTED SWEET POTATOES 2KG ~~30€~~

POTATO DAUPHINOISE 2KG ~~35€~~

CREAMY CHEESY POLENTA 2KG ~~25€~~

SALSA VERDE BASMATI RICE 2KG ~~20€~~

BLANCHED LEMON GREENS 2KG ~~25€~~

ROASTED GREENS 2KG ~~28€~~

RATATOUILLE 2KG ~~32€~~

SALAD BOWL

(SERVED 8 TO 12 PERSONS)

MEDITERRANEAN CHICKPEA SALAD BOWL 45€

CHICKPEAS, CHERRY TOMATOES, CUCUMBER, RED ONION,
KALAMATA OLIVES, FETA CHEESE, FRESH PARSLEY
DRESSING: LEMON, OLIVE OIL, GARLIC, SALT AND PEPPER.

ASIAN SESAME NOODLE SALAD BOWL 50€

COOKED SOBA NOODLES OR RICE NOODLES, SHREDDED
CARROTS, CUCUMBER, RED BELL PEPPER, EDAMAME, GREEN
ONIONS, SESAME SEEDS
DRESSING: SOY, SESAME OIL, RICE VINEGAR, HONEY, GINGER
AND GARLIC

SOUTHWEST QUINOA SALAD BOWL 45€

COOKED QUINOA, BLACK BEANS, CORN KERNELS, CHERRY
TOMATOES, AVOCADO, RED ONION, FRESH CILANTRO
DRESSING: LIME, OLIVE OIL, CUMIN, CHILLI, SALT AND PEPPER

CLASSIC CAESAR SALAD BOWL 45€

ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS, CHERRY
TOMATOES AND BACON
DRESSING: ANCHOVIES, GARLIC, LEMON JUICE, DIJON
MUSTARD, EGG YOLK, AND OLIVE OIL

INDIVIDUAL DESSERTS



Lavender Brulee Cheesecake

Individual cheesecake, lavender, biscuit, butter, sugar, egg, flour, cream cheese, cream

Le Private Che 9€ AUD



Mango Brulee Cheesecake

Individual cheesecake, mango, biscuit, butter, sugar, egg, flour, cream cheese, cream

Le Private Che 9€ AUD



Lemon Meringue Tart (Individual)

Individual lemon meringue tarts Lemon, biscuit, butter, sugar, egg, flour

Le Private Che 9€ AUD



Lemon Tart

Individual lemon tart. Lemon, biscuit, butter, sugar, egg, flour

Le Private Che 8€ AUD



Protein Ball

Protein ball, date, almond, protein, coconut

Le Private Ch 2€ AUD



Banana Bread

Freshly baked banana bread, served with fresh berries & fresh mascarpone cream.

Le Private Ch 3€ JD



Cherry & Chocolate Muffin

Freshly baked cherry & chocolate muffin

Le Private Ch 4€ JD



White Choc Brownie

Freshly baked white chocolate brownie.

Le Private Ch 5€ AUD



Milk Choc Brownie

Freshly baked milk chocolate brownie.

Le Private Ch 5€ AUD

CAKES DESSERTS



Crepes party box

A box of 12 crepes with rose chantilly, chocolate sauce, maple syrup, peanut butter sauce, strawberry, banana

35€
Le Private Chef / 70 AUD



Mirror Glazed 3 Chocolate Mousse Cake

Biscoff biscuit crust. Dark, milk and white chocolate mousse layered. Cacao mirror glaze.

50€
Le Private Chef / 70 AUD



Chocolate & Peanut butter cheesecake sugar free

Chocolate & Peanut butter cheesecake sugar free for 6 persons

50€
Le Private Chef / 70 AUD



Vanilla Slice Millefeuille

Vanilla slice millefeuille for 6-8 persons

50€
Le Private Chef / 70 AUD



Vanilla Cheesecake (no sugar)

Vanilla Cheesecake for 6-8 persons. No sugar.

50€
Le Private Chef / 70 AUD



La Tropezienne Duo

Introducing La Tropézienne Duo! For two people to share! A bold reimagining of the iconic tarte tropézienne — where tradition meets...

Le Private Ch 18€ AUD

BEVERAGES

- COFFEE AND TEA: HOT, WITH SUGAR, CREAM, AND LEMON ON THE SIDE. **30€ FOR 10 PERSONS**
 - WATER 600ML **2€**
 - COCONUT WATER 250ML **4€**
 - COLD PRESSED JUICE 325ML **6€**
 - SPRITE 250ML **3€**
 - COCA COLA CLASSIC 250ML **3€**
 - COCA COLA ZERO SUGAR 250ML **3€**

CONTACT US



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