

Le private
chef

by Vincent Chagnaud

Yacht & Boat Catering

A taste of the Côte d'Azur at sea



A celebration at sea

Beautiful food for the journey

From relaxed days at anchor to longer yacht stays, Le Private Chef brings together elegant platters, finger food and a private chef service for meals cooked on board along the French Riviera.

Explore the menu and choose the dishes that suit your guests. Send us your date, vessel or marina, guest count and menu preferences. We will discuss the details and prepare a personalised quote before your order is confirmed.

PLAN YOUR EVENT

enquiries@leprivatechef.com

leprivatechef.fr · WhatsApp +61 433 809 980

Vincent Chagnaud
Founder & Owner, Le Private Chef

Your chef on board

A few days at sea, catered around you

For a multi-day yacht stay, choose one, two or three freshly prepared meals each day. Menus are planned around your guests, itinerary, galley and dietary needs. The prices below include the ingredients for each meal.

Menu price per person, per day

Full Breakfast

€50

Eggs to order, pastries, fresh bread, avocado toast, seasonal fruit, juice, coffee and tea.

Two-Course Lunch

€70

Choose an entrée and main, or a main and dessert; fresh Mediterranean-inspired choices.

Three-Course Dinner

€90

A tailored entrée, main and dessert for a relaxed evening on board.

Daily chef service is added to the menu price for each guest. Arrange consecutive days or selected days of your voyage.

Multi-day chef service

Chef service per day

One meal: €360 · 4 hours on board + 2 hours provisioning, planning and travel.

Two meals: €600 · 8 hours on board + 2 hours provisioning, planning and travel.

Three meals: €840 · 12 hours on board + 2 hours provisioning, planning and travel.

Choose the meals you need

Breakfast only	€50 / person + €360 chef
Lunch only	€70 / person + €360 chef
Dinner only	€90 / person + €360 chef
Breakfast & lunch	€120 / person + €600 chef
Breakfast & dinner	€140 / person + €600 chef
Lunch & dinner	€160 / person + €600 chef
All three meals	€210 / person + €840 chef

For several days, multiply the daily chef service and the chosen per-person meals by the number of days. For example, breakfast and dinner for six guests over three days: $3 \times (\text{€}600 + 6 \times \text{€}140) = \text{€}4,320$.

A suitable working galley is required. Schedule, marina access and any overnight cabin arrangements are agreed in the personalised quote.

Platters to share

Seafood Platter

2-3 €290 · 4-6 €570 · 7-9 €820

King prawns, French oysters, langoustines, tuna and salmon sashimi; ceviche dressing, lime mignonette, lime and coriander aioli, breads.

Charcuterie & Cheese Platter

6-8 €160 · 10-12 €285

Two cheeses, seasonal fruit, salami, prosciutto, mortadella, dried fruit, nuts, crackers and breads.

Cheese Platter

6-8 €205 · 10-12 €315

Four cheeses, seasonal fruit, dried fruit, nuts, crackers and breads.

Healthy Platter

6-8 €105 · 12-16 €195

Seasonal crudités, baked flatbread, vegetable sticks, hummus, sweet potato chips, olives, kale chips and nuts.

Wraps Platter

20 halves €125 · 50 halves €275

Beef pastrami, spicy chicken, herb egg mayo and salsa verde mushrooms.

Mini Triangle Sandwiches

30 pieces €90 · 60 pieces €165

Turkey and Swiss; ham and cheddar; vegetarian cucumber and cream cheese or hummus with roast vegetables.

Finger food

Classic Risotto Arancini

€7

Herb aioli.

Spinach & Feta Quiche Bite

€6

Light and savoury.

Mushroom & Truffle Arancini

€8

Truffle aioli.

Quiche Lorraine Bite

€7

Bacon and cheese.

Spinach & Ricotta Arancini

€8

Salsa verde mayo.

Beef Sausage Roll

€6

BBQ sauce.

Classic Meatballs

€10

Three per person, mild marinara.

Chicken & Fennel Sausage Roll

€6

Aioli.

Swedish Meatballs

€11

Three per person, creamy gravy.

Caprese Skewer

€3.50

Tomato, basil, mozzarella and balsamic glaze.

Grilled Chicken Skewer

€9

Light herb marinade.

Classic Beef Mini Taco

€6

Lettuce, tomato, cheese, sour cream and salsa.

Buffalo Chicken Skewer

€10

Ranch or blue cheese dressing.

Roast Vegetable Mini Taco

€7

Lettuce, tomato, cheese, sour cream and salsa.

Sliders & mini sandwiches

Sliders

Classic Beef Slider

€9

Beef patty, cheddar, lettuce, pickles, ketchup and mustard on mini brioche.

BBQ Chicken Slider

€9

Shredded BBQ chicken and coleslaw on mini brioche.

Pulled Pork Slider

€10

Slow-cooked pork, BBQ sauce, pickled onion and cabbage on mini brioche.

Veggie Slider

€9

Falafel or grilled mushroom, pickled cabbage and lemon hummus; gluten-free bun option.

Caprese Slider

€9

Mozzarella, tomato, basil and balsamic glaze on mini brioche.

Gourmet mini sandwiches

Turkey & Fig Chutney

€8

Turkey breast, fig chutney and cream cheese on mini whole wheat or ciabatta rolls.

Ham & Swiss

€8

Ham, Swiss cheese and honey mustard or mayo on mini brioche or soft rolls.

Caprese

€8

Mozzarella, tomato, basil and balsamic glaze on mini baguette or ciabatta.

Veggie & Hummus

€8

Hummus, cucumber, carrot and baby spinach in mini pita or whole grain rolls.

Easy to enjoy while guests mingle, these sandwiches work beautifully alongside platters and hot finger food.

Wings platters

Classic Buffalo Wings

€75

Spicy buffalo sauce with ranch or blue cheese dressing.

Honey Garlic Wings

€78

Honey, soy, garlic and ginger glaze; sesame and green onion.

Teriyaki Wings

€75

Soy, honey, ginger and garlic; sesame and green onion.

Lemon Pepper Wings

€75

Lemon pepper seasoning, fresh lemon juice and zest.

Hot buffet platters

Slow-Cooked BBQ Lamb

€190

1.2 kg

Grilled Lemon Chicken with Lemon Yoghurt

€135

1.5 kg

Slow-Cooked BBQ Beef Brisket

€175

1.2 kg

Herb & Lemon Whole Sea Bass

€220

whole sea bass

Slow-Cooked BBQ Pork

€150

1.3 kg

Chilli Con Tofu

€110

1.5 kg

Sides for the table

Lemon Chilli Roasted Potatoes

€65

Made to share with your chosen main dishes.

Salsa Verde Basmati Rice

€60

Made to share with your chosen main dishes.

Paprika Roasted Sweet Potatoes

€75

Made to share with your chosen main dishes.

Blanched Lemon Greens

€65

Made to share with your chosen main dishes.

Potato Dauphinoise

€90

Made to share with your chosen main dishes.

Roasted Greens

€70

Made to share with your chosen main dishes.

Creamy Cheesy Polenta

€70

Made to share with your chosen main dishes.

Ratatouille

€75

Made to share with your chosen main dishes.

Salad bowls

Mediterranean Chickpea Salad

€95

Chickpeas, cherry tomatoes, cucumber, red onion, Kalamata olives, feta and parsley; lemon and olive oil dressing.

Asian Sesame Noodle Salad

€100

Soba or rice noodles, carrot, cucumber, capsicum, edamame, green onion and sesame; soy, ginger and sesame dressing.

Southwest Quinoa Salad

€95

Quinoa, black beans, corn, tomato, avocado, red onion and coriander; lime and cumin dressing.

Classic Caesar Salad

€90

Romaine, Parmesan, croutons and cherry tomatoes; anchovy, lemon, Dijon and egg yolk dressing.

Something sweet

Individual sweets

Fruit Skewers	€6
Lavender Brûlée Cheesecake	€13.50
Mango Brûlée Cheesecake	€13.50
Lemon Meringue Tart	€13.50
Cherry & Chocolate Muffin	€9.50
White Chocolate Brownie	€11
Milk Chocolate Brownie	€11
Macaron	€4

Platters

Mini Sweet Platter **20 pieces €130 · 40 pieces €245**

Assorted lemon tart, chocolate cake, macarons, brownies and cookies.

Seasonal Fruit Platter **6-8 €70 · 10-12 €125**

An assortment of fresh seasonal fruit.

Drinks & enquiries

Coffee & Tea	10 people	€55
Water	600 ml	€5
Coconut Water	250 ml	€5
Fresh-Pressed Juice	325 ml	€8
Sprite	250 ml	€5
Coca-Cola Classic	250 ml	€5
Coca-Cola Zero Sugar	250 ml	€5

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