



CREW CATERING PACKAGES 2017 / 2018



Fiji's Premier Caterers since 1993

Chef's Catering is Fiji's premier catering company for both small and large events. Whether it is an intimate dinner party, a corporate event, a boardroom lunch, a film set or a grand wedding for up to 1000 guests, Chef's Catering has the professional team in place to ensure your event is a success.

Chefs Catering are committed to using fresh, local seasonal produce and simple ingredients to create exquisite meals. Menus can be customised to your requirements, including buffet and set menu options. We cater to all diets and can accommodate any dietary requirements.

As well as catering for our own distinct venues, Chefs Catering is also known for our off-site catering for private functions, corporate events and film & TV sets. No matter where the location or what your menu requirements are, Chefs Catering has the logistics, expertise and culinary creativity to accommodate your requests.

We can also assist with the decor and styling for your event, whether you are looking for flower arrangements, candles, props or furniture. We can work with you and our preferred suppliers to make your event one to remember.

EVENT CATERING

We pride ourselves in providing an extraordinary experience through the quality of our cuisine, legendary service and attention to every detail. Chefs Catering are experienced in all types of event catering, including wedding ceremonies and receptions, buffets & sit-down luncheons or dinners, private parties, birthday parties, wakes and any other event you want to celebrate.

Chefs Catering will work with you to create the ideal menu for your event, present your food with style, provide the staff needed to take care of you and your guests, or we can arrange to deliver to your door with everything ready to serve or for easy heating.

CORPORATE CATERING

Chefs Catering can cater in the convenience of your office or boardroom for all of your corporate catering requirements. Whether it's a small client meeting, product launches, official openings, conferences or an annual cocktail party, Chefs Catering offers extensive and varied menus to suit your taste and budget.

You can choose from a selection of mouth-watering hot and cold canapes, fresh gourmet sandwiches, side salads, hot dishes, desserts and beverages. Our catering menu is completely flexible and can be tailored to your personal requirements.

CREW CATERING

Chefs Catering provides film & TV set catering for all cast and crew on indoor or outdoor shoots and on location including on-shore and off-shore. We pride ourselves in providing high quality catering services in all types of locations for TV, Film and Advertising production companies.

Chefs Catering can provide a customised service to suit your location times, dates and food requirements. Our staff are discreet, professional and friendly and our aim is to build long term mutually beneficial relationships with the production companies we work with.

We understand the demands of film and TV production, so we ensure that we work with you and your schedules to maximise the working hours whilst providing the cast and crew with the best quality, fresh and locally sourced food.

With over 26 years of experience, Chef's Catering is renowned for quality, professionalism and excellence. This makes us the perfect choice for your event organising and catering requirements. Contact us for more information.



Breakfast Menu

BREAKFAST MENU 1 **\$32.00 pp**

Poached Eggs on wilted greens

Scrambled Eggs

Grilled Lean Short Bacon

Crispy Hash Browns

Smokey Homemade Baked Beans

Congee with condiments of fresh chili bean sprouts, fresh coriander, dried prawns, crispy shallots, chicken, pickled vegetables

BREAKFAST MENU 2 **\$35.00 pp**

Fried Eggs

Scrambled Eggs with chives

Grilled Lean Short Cut Bacon

Pancakes with maple syrup

Spinach & Onion Fritters

Nasi Goreng – fried rice cooked with sweet soy and chili, topped with fried egg

BREAKFAST MENU 3 **\$38.00 pp**

Scrambled Eggs

Huevos Rancheros – Mexican eggs with crispy tortillas and sour cream on the side

Grilled Lean Short Cut Bacon

Grilled Chicken Chipolatas

Corn Fritters with tomato salsa

Porridge Oats with condiments of nuts, brown sugar & sultanas

ALL BREAKFAST MENUS SERVED WITH:

Selection of breads, butter and jam

Cereals, milk, yoghurt and condiments

Bowls of Tropical Fruits

Orange and Pineapple Juice

Coffee and Tea



Tea Break Menu

MORNING TEA BREAK MENU 1 \$19.00 pp

Chicken Sandwich Quarters
Masala Scrambled Egg Sandwich Quarters
Onion Spinach Bhajias with tamarind sauce v
Orange Lamingtons
Tea, Coffee, Juices and Soft Drinks

MORNING TEA BREAK MENU 2 \$24.00 pp

Cheese, Tomato & Chili Aioli in mini brioche v
Mini Seekh Kebab Sliders (Lamb)
Cajun Potato Wedges with chili mayo v
Choco Chip Cookies
Mini Orange Lamingtons
Tea, Coffee, Juices and Soft Drinks

AFTERNOON TEA BREAK MENU 1 \$19.00 pp

Hakka Chicken Noodle with Asian vegetables
Tropical Fruit Cuts
Tea, Coffee, Juices and Soft Drinks

AFTERNOON TEA BREAK MENU 2 \$22.00 pp

Asian Citrus Slaw
BBQ Chicken Wings in peri-peri sauce
Cheese & Potato patties with thousand island sauce
Tropical Fruit Cuts
Tea, Coffee, Juices and Soft Drinks

AFTERNOON TEA BREAK MENU 3 \$24.00 pp

Burgers – beef and chicken with mustard aioli, tomato and slaw in sesame bun
Seasoned Potato Wedges with chili sauce
Tropical Fruit Cuts
Tea, Coffee, Juices and Soft Drinks



Buffet Menu Sample

BUFFET MENU 1 **\$38.00pp**

Savoury Potato Salad

Greek Salad

Freshly Baked Bread and Butter

Succulent Beef Rissoles in mushroom sauce

Mojo Chicken – thigh fillet with coriander, orange, pepper and garlic pesto

Vegetable and Lentil Gratin with tasty cheddar cheese

Herb Roasted Potatoes

Cupcakes with chocolate frosting

Tropical Fruit Cuts

BUFFET MENU 2 **\$45.00pp**

Garlic & Herb Bread

Traditional Coleslaw

Garden Salad with balsamic dressing

Hickory Smoked Roasted Beef and red wine jus

Pan Roasted Snapper with buttered leeks & white wine cream

Penne Pasta tossed in basil, tomato, truffle oil and parmesan

Roasted Island Vegetables

Choco Sticky Date Pudding

Tropical Pavlova



BUFFET MENU 3 **\$48.00pp**

Warm Olive & Rosemary Bread

Roasted Pumpkin, Tomato, Feta, Rocket and Pine Nuts

Caesar Salad with garnishes

Grilled Walu Fillet with grain mustard sauce

Tranche of Chicken, Mushroom and Root Vegetables in sauce Diane

Pene Pasta in Napoli sauce with bacon, mushroom and capsicum tossed with parmesan

Steamed Market Vegetables

Sautéed Potato with onion and olive oil

Chocolate Tray Cake

Almond & Pear Cake

Glazed Vudi in Fiji rum

Tropical Fruit Cuts



Themed Buffet Menus

THE FARM HOUSE GRILL \$85.00 pp

APPETIZERS AND SALADS

Beef and Chili Bean, chipotle and sour cream

Iceberg Salad with blue cheese crumbles, tomatoes, red onions, diced egg, spiced pecans, herb croutons and creamy ranch

Mélange of Lettuce, Ripe Vine Tomatoes and Roasted Pumpkin

Orange Scented Pepper Slaw

Bavarian Potato Salad

Sliced Artisan Breads and Butter

FROM THE GRILL

Seafood Skewers with basil pesto

Lemon Pepper Walu Fillet

Hickory Smoked Chicken Drumsticks

Merguez Lamb Sausage

Grilled Angus Burger Patties

Baked Potato with sour cream, bacon bits and chives

Grilled Sweet Corn rubbed with chipotle and herbs

Sauces: pepperoncini, garlic sauce & sriracha chili sauce

DESSERTS

Tropical Fruit Pavlova

Fijian Trifle

Baked Apple Crumble

Chocolate Cake Slices

Island Fruits



LOVO NIGHT ISLAND BUFFET **\$80.00 pp**

APPETIZERS AND SALADS

Fiji's Famous Kokoda
Smoked Walu Salad
Marinated Yellow Fin Tuna
Calamari in lemongrass, chili and lime
Pumpkin Salad
Eggplant and Vudi Salad
Potato and Bacon Salad
Mixed Lettuce, Tomato and Cucumber
Salad Dressings, Chutneys and Pickles

SOUP

Cassava Soup

MAINS

Carving Station

Lovo Pork with gravy

From the Lovo Pit

Chicken, Beef, Fish and Palusami
Root Crops – Dalo, Vudi, Cassava
Vegetable Vakalolo
Coconut Rice

DESSERTS

Vudi Vakasoso
Hau pia
Island Caramel & Custard Trifle
Glazed Pineapple and Vudi
Coconut Slice
Tropical Fruit Cuts



INDIAN BUFFET MENU **\$79.00 pp**

STARTERS

Amritsari Chickpea Salad with red onion, tomato and potato with lime and chaat masala

Hyderabadi Masala Potato Salad with coriander & coconut

Tandoori Chicken Tikka with mint chutney, and onion rings

Khasta Samosa with tamarind chutney

Aloo Tikki in yoghurt, tamarind & mint chutney, green salad with olive dressing

Papadums, Tomato Chutney, Raita and Pickles

MAINS

Chicken Chettinad – boneless chicken in onion and yoghurt gravy with south Indian spices

Bengal Fish Karahi – fish in onion gravy with tomato & kasundi mustard

Dum Gosht (lamb) Mughlai – slow cooked lamb in almond & yoghurt sauce with saffron

Paneer Lababdar – cottage cheese in creamy poppy seed, curd & onion gravy

Subzi ka Salan – vegetables cooked in kuta masala, tomato, onion, fenugreek and anise

Daal Tadka Punjabi – north Indian style, tempered with garlic, asafoetida and ajwain seeds

Steamed Basmati Rice

Plain and Garlic Naan

DESSERTS

Kesari kheer – rice pudding with almonds, flavoured with saffron

Tropical Fruit Salad with vanilla ice cream



INTERNATIONAL BUFFET MENU \$89.00 pp

APPETIZERS AND SALADS

Home Smoked Walu with condiments

Roast Beef Rolls with mustard and pickled vegetables

Fiji's Famous Kokoda

Marinated Tuna Tataki with wasabi and soy reduction

Thai Seafood Salad – with glass noodles, cucumber, tomato, pepper, mint, lime & chili

Chicken Pepper Slaw – pepper, cabbage, carrot, red onions in olive oil, lime and coriander

Potato Salad – potato in honey mustard mayo with fresh dill and roasted garlic

Roasted Eggplant – tomato, basil and olive tapenade sprinkled with parmesan

Greek Salad – garden greens, onion, tomato, cucumber & cheese with lime, oregano and olive oil dressing

MAINS

Kingfish Fillet and Prawns, burnt lemon butter and sautéed mushrooms

Pan Roasted Pakapaka on wilted spinach with creamy watercress **gf**

Herb Crusted Grass Fed Beef with shitake & thyme jus

Chicken Breast stuffed with cheese in cognac cream

Tortellini of Ricotta, Pumpkin And Spinach in cream of harissa

Roasted Vegetables with herbs and garlic

Roasted Rosemary and Garlic Potatoes

DESSERTS

Glazed Pineapple in Fiji rum with vanilla ice cream

Our Famous Cheesecake with mango coulis and coconut ice cream

Frasalia of Wild Berries on vanilla sauce

Island Fruits and Pecan Nest with passionfruit yoghurt and toffee

Chocolate Mousse Gateau with raspberry coulis



SEAFOOD BUFFET \$165.00 pp

APPETIZERS AND SALADS

Home Baked Bread with butter, olive oil and balsamic vinegar

Cold Seafood – prawns, crabs, oysters and mussels with dips & sauces

Sashimi of Yellow Fin Tuna with soy & wasabi

Thai Calamari Salad – calamari with Asian greens, chili, lime and mint, mussels in lolo sauce

Kung Pao Beef Salad – with spring onion, peppers, coriander and toasted pea nuts in soy chili

Greek Salad

Eggplant in soy, sesame & chili oil

Chutneys, Pickles & Condiments

MAINS

Chargrilled Seafood Skewers with lemon, parsley, chili & garlic butter sauce

Baby Octopus in basil, garlic, pine nuts, olive oil and parmesan pesto

Szechuan Chili Chicken – wok fried chicken and vegetables in szechuan chili pepper

Braised Beef in pinot noir sauce with peperonata

Buttered Vegetables – steamed vegetables sautéed in butter

Parsley Potato – potato tossed in parsley & parmesan butter

Steamed Rice

DESSERTS

Tropical Pavlova

Chocolate Cake

Pineapple Tarte Tatin

Baked Passionfruit Cake

Island Trifle with coconut caramel

Tapioca and Coconut Pudding

Tropical Fruit Cuts



Lunch or Dinner Buffet Menu

Create Your Own Menu

We have a wide selection of choices available for you, create your own menu and we will quote accordingly.

For a Standard Buffet Package we recommend:

- 4 options from Starters - Salad and Soup Selections
- 3 options from any Mains - Seafood and Meat Selections
- 1 option from Vegetarian Selections
- 1 option from Starch Selections
- 3 options from Desserts

*Minimum 50 people.

STARTERS

SALAD SELECTIONS

Caesar Salad with crisp pancetta

Marinated Tuna with scallions, sesame and truffle oil

Thai Chicken & Glass Noodle Salad

Sizzled Beef Salad in nam jim

Seafood & Penne Pasta in tomato basil pesto

Fijis Famous Kokoda – marinated fish in coconut and bush lime

Calamari Salad with mojo dip

Rocket, shaved parmesan and aged balsamic dressing

Chargrilled Vegetables drizzled with white balsamic reduction

Traditional Coleslaw – traditional cabbage, carrot, onion and mayo slaw

Greek Salad with feta cheese

Roasted beetroot, pumpkin, feta and watercress with pine nuts

Bavarian Savoury Potato Salad – potato salad with red onion, gherkin, bacon and mayo

Fattoush – Arabic style salad with pomegranate dressing

Mexican Bean, Corn & Capsicum Salad – with feta and chili jam

Salad Nicoise with fresh yellow fin tuna

SOUP SELECTIONS

Potato and Leek

Cream of Pumpkin

Seafood Chowder

Lobster Bisque

Hungarian Beef Goulash

Daal – yellow split peas soup with Indian spices



MAINS

Seafood Selections

Grilled Kingfish – walu fillets marinated in lime and chermoula
Chargrilled Seafood Skewers with beurre blanc
Salt & Pepper Spanish Mackerel Fillets with fresh home made chimichurri
Deep Sea Snapper on wilted spinach greens with shrimp sauce
BBQ Mahi Mahi Fillets with fresh pawpaw and tomato salsa
Seared Yellow Fin Tuna on sautéed choy sum with ponzu glaze
Crumb Fried Fish with tangy classic dip
Chili Garlic Prawns
Chargrilled Tuna with miso glaze on bok choy with soy mirin glaze
Reef Fish Curry in traditional Indian spices and coconut
Seafood Marinara with penne pasta
Fijian Fish in Lolo

Chicken Selections

Chicken Breast stuffed with cheese in sauce Diane
Chargrilled Chicken in lemon and herbs with roasted tomato, olives and fresh basil
Szechwan Chili Chicken with Asian vegetables
Shish Taouk – chicken skewers in lime, garlic and zatar spices
Chicken Stroganoff – in paprika, mushroom and sour cream sauce
Thai Chicken in Green Curry
Hickory Smoked BBQ Chicken Drumsticks
Coq Au Vin – chicken in traditional red wine sauce with glazed mushrooms and shallots
Satay Chicken Skewers – marinated chicken skewers chargrilled with freshly made satay sauce
Nam Jim Drumsticks – Thai style chicken drumsticks with nam jim glaze
Enchiladas of Chicken in flour tortilla over baked with cheese
Peri-Peri Chicken – chargrilled chicken braised in fresh peri-peri sauce
Butter Chicken – chicken tikka in creamy tomato gravy
Lemon Chicken – grilled with fresh oregano and preserved lemon
Fiji Style Chicken Curry – bone-in chicken in Fiji spices
Chicken Supreme – seared chicken breast marinated in fresh chermoula paste



Beef Selections

Roasted Beef Fillet – carved beef fillet served with béarnaise sauce
Roast Scotch Fillet – roasted scotch fillet marinated in red wine and herbs
Beef Medallions– beef medallions with béarnaise sauce
Lasagne of Beef over baked with cheese
Braised Beef in pinot noir with mushroom ragout
Hungarian Beef Goulash
Beef Vindaloo in onion, tomato, masala and malt vinegar gravy
Slow Roasted Beef Rump basted with pinot noir
Beef Stroganoff – in paprika, mushroom and sour cream sauce
Massaman of Beef in Malayan spices and coconut
Siamese Beef stir-fried with Asian vegetables
Shish Kebab – beef skewers in garlic, lime and sumak spices
Beef in black bean with Asian vegetables

Lamb Selections

Roasted Lamb Leg with rosemary jus
Lamb Racks with thyme and roasted garlic confit
Grilled Lamb Cutlets with pesto rosa
Moussaka of Lamb with potato, tomato and eggplant baked with cheese
BBQ Lamb Koftas with mint and yoghurt relish
Fiji Style Grilled Lamb Chops in garlic and soy
Lamb Korma – lamb cooked in almond, yoghurt and coconut gravy
Mongolian Lamb with Asian vegetables
Local Style Bone-in Lamb Curry

Pork Selections

Szechuan Pork – stir-fried with Asian vegetables
Roast Pork – leg of pork roasted with orange glaze
Goan Style Pork Vindaloo
Pork Schnitzels With Lemon Butter



Vegetarian Selections

Macaroni and chargrilled vegetables tossed with cheese
Stir-Fried Vegetables with Asian spices and sesame oil
Vegetable Jalfrezi – wok fried vegetables in onion yoghurt gravy flavoured with ginger and cumin
Stir-Fried Tofu – with bean, cucumber, carrot & mushroom in oyster sauce
Roasted Pumpkin with tahini, sour cream and pepita
Penne Pasta in creamy basil pesto
Old Fashion Vegetable Au Gratin
Tortellini of sundried tomato, mushroom, pumpkin & peppers in watercress sauce
Chana Masala – chickpeas and potato in Punjabi masala, flavoured with coriander
Enchiladas of Vegetables – flour tortillas with beans, corn, tomato & coriander, baked with cheese
Hokkien Noodle with Asian vegetables
Roasted Island Vegetables with feta and fresh herbs
Vegetable Lasagne – layers of vegetables and pasta, baked with creamy cheese
Steamed Island Vegetables sautéed in butter
Roasted Root Vegetables in garlic and herb oil
Cabana Vegetables in Spanish tomato sauce
Fijian Root Crops – dalo, cassava and sweet potato

Starch Selections

Steamed Rice
Peas Pilaf – rice and green peas with cumin
Saffron Biryani Rice – rice flavoured with saffron
Chinese Fried Rice with Asian vegetables
Nasi Goreng – Malayan style fried rice
Potato Anna with fresh rosemary and gruyere cheese
Mexican Tomato and Chipotle Rice
Roasted Diced Potatoes with garlic, sage and shallots
Parsley Potato – steamed potato with butter and herbs
Gratin Potato – cooked in cream and baked with cheese
Lyonnais Potato – baked in white wine and pancetta
Mash Potato with herby gremoulata
Creamy Polenta with parmigiano reggiano
Garlic and Wasabi Mash – mashed potato with roasted garlic and wasabi
Baked Potato in jacket with sour cream, chives and bacon bits



DESSERTS

Apple & Rhubarb Crumble

Pear & Almond Cake with whipped cream

Triple Choc & Cherry Mess

Choco Sticky Date Pudding

Passion Fruit Tray Cake

Mini Baked Cheesecake

Tropical Pavlova

Glazed Pineapple in Fiji Rum

Fiji Coconut & Caramel Pudding

Tarte Tatin – pineapple or apple

Crème Caramel

Choc Mud Cake

Peach Tray Cake with orange glaze

Lemon Meringue Tarts

Hazelnut Tartlets

Assorted Cupcakes