



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.

Cocktail Menu



Our cocktail menus are designed for every occasion from corporate functions to private gatherings. If you don't see what you want listed, we can tailor a menu to suit your taste and needs.

Please choose from our selection of Cold, Hot, Local and Sweet Bites and we will forward you the pricing.

- *For a 2 hour cocktail, we recommend 10 canapés per person*
- *For a 3 hour cocktail, we recommend 14 canapés per person*

COLD BITES

Smoked Salmon on new potato **gf**

Oysters in cucumber, soy, chili, lime and coriander

Seared Tuna Tataki on potato confit with wasabi

Smoked Eggplant and Tahini Chili Dip with tostadas **v**

Crispy Fried Crabmeat, Wasabi and Potato Cream Spring Rolls

Mamaganoush – mashed green peas with tahini, mint, olive oil and lime on crostinis **v**

Our Famous Kokoda Shots **gf**

Smoked Walu with horseradish cream on sourdough bread with capers

Beef Carpaccio Rolls with chili sambal **gf**

Mini Bruschetta of grilled marinated vegetables, olive tapenade, feta and capers **v**

Sashimi of Yellow Fin Tuna with wasabi dip

Cheese and Pineapple Canape on 8 grain bread **v**

Shrimp Skewers with brandy cocktail sauce **gf**

HOT BITES

Tempura Prawns with Chefs plum chili sambal

Chickpea and Onion Fritters with miti dip **v**

Fish Fingers in sesame crumbs with chipotle mayo

BBQ Smokey Chicken Wings with hickory dipping sauce

Tiger Prawns tossed with onion and garlic

Beef and Cheese Sliders

Mini Burritos with pablano sauce **v**

Crisp Fried Seafood Wontons with coriander, chili & soy dip

Sizzled Beef Skewers in plum sambal **gf**

Salt and Pepper Calamari with nam jim

Fried Ricotta and Spinach Tortellini in parmesan crumbs with tomato jam **v**

Mini Mushroom and Leek Quiche **v**

Potato, Cheese and Cauliflower Croquettes with mustard mayo **v**



LOCAL HOT BITES

Masala Fried Fish in besan flour and spices with mint chutney **gf**

Cocktail Samosa with mint chutney **v**

Local Style Beef in onion and soy reduction

Tandoori Fish Tikka with mint chutney **gf**

Aloo Tikki with tamarind and mint chutney **v**

Fiji Style Bone-In Duck Chaser **gf**

Pork in soy, chili and garlic

Chicken Malai Tikka with coriander chutney **gf**

Tandoori Seekh Kebabs with green mango chutney **gf**

Masala Chicken Bites (boneless) **gf**

Fiji Style Bone-In Goat Chaser **gf**

Chickpea Fritters with hummus dip **v**

Chicken Tikka with mint chutney **gf**

SWEET BITES

Chocolate Slice

Cheesecake Bites

Mini Pavlovas

Petite Cupcakes

Lime Meringue Tartlets

Chocolate Profiteroles

Mini Pineapple Tarte Tatin

Carrot Cake

Chocolate Mousse Bites

Tropical Fruits with chili choco dip



Our Quick Pick Cocktail Packs

COCKTAIL PACK A \$24.00 pp

2-Hour Package (Minimum 50 Pax)

- Onion and Spinach Fritters with mint chutney **v**
- Masala Fried Fish in besan flour and spices with mint chutney **gf**
- BBQ Chicken Wings with hickory sauce
- Vegetable Manchurian **v**
- Golden Fried Seafood Wontons with coriander chili soy dip
- Aloo Tikki with tamarind and mint chutney **v**

COCKTAIL PACK B \$30.00 pp

2-Hour Package (Minimum 50 Pax)

- Cheese and Pineapple Canape on 8 grain bread **v**
- Mini Vegetable Samosa with tamarind chutney **v**
- Masala Fried Fish in besan flour and spices with mint chutney **gf**
- BBQ Smokey Chicken Wings with hickory dipping sauce **gf**
- Vegetable Manchurian **v**
- Mini Beef and Cheese Sliders
- Crisp Fried Seafood Wontons with coriander chili soy dip

COCKTAIL PACK C \$45.00 pp

3-Hour Package (Minimum 50 Pax)

- Yellow Fin Tuna marinated with bird eye chili, sesame, miso, wasabi cream
- Mini Bruschetta of grilled marinated vegetables, olive tapenade, parmesan and capers **v**
- Mamaganoush – mashed green peas with tahini, mint, olive oil and lime on crostinis **v**
- Chickpea and Onion Fritters with miti dip **v**
- Lamb Seekh Kebabs with green mango chutney **gf**
- Fish Fingers in sesame crumbs with chipotle mayo dip
- BBQ Smokey Chicken Wings with hickory dipping sauce **gf**
- Crisp Fried Chicken Wontons with water chestnuts and soy dip
- Chicken Tikka with coriander chutney



COCKTAIL PACK D \$59.00 pp

3-Hour Package (Minimum 50 Pax)

Shrimp Skewers with brandy cocktail sauce **gf**

Smoked Salmon with horseradish cream on sourdough bread with crisp capers

Mini Bruschetta of grilled marinated vegetables, olive tapenade, parmesan and capers **v**

Smoked Eggplant and Tahini Chili Dip with tostadas **v**

BBQ Smokey Chicken Wings with hickory dipping sauce **gf**

Tempura Prawns with Chefs plum chili sambal

Fried Ricotta and Spinach Wontons in parmesan crumbs with tomato jam **v**

Chicken Tikka with mint chutney **gf**

Moroccan Beef Sliders

Pancetta and Leek Quiche

Chickpea and Onion Fritters with miti dip **v**

Chicken Teriyaki Skewers

Breakfast Menu



Start your day right with our extensive breakfast menus, perfect for corporate events to film crew catering. If you don't see what you want listed, we can tailor a menu to suit your taste and needs.

BREAKFAST MENU A **\$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 B **\$35.00 pp**

Fried Eggs

Scrambled Eggs with chives

Grilled Lean Short Cut Bacon

Pancakes with maple syrup

Spinach and Onion Fritters

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

BREAKFAST MENU C **\$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

Juices and Soft Drinks

Coffee and Tea

Morning & Afternoon Tea Break Menu



From fresh sandwiches to homemade pastries, our morning and afternoon tea menus are perfect for all occasions, whether it's a business meeting or baby shower. If you don't see what you want listed, we can tailor a menu to suit your taste and needs.

TEA BREAK MENU A **\$25.00 pp**

Chicken Sandwich Quarters
Masala Scrambled Egg Sandwich Quarters
Vegetable Cutlets with chili mayo
Onion Spinach Bhajias with tamarind sauce
Home Made Cookies
Chocolate Cake
Orange Lamingtons
Chilled Watermelon
Tea, Coffee, Juices & Soft Drinks

TEA BREAK MENU B **\$29.00 pp**

Assorted Danish Pastries
Chicken, egg, tomato and herb mayo in mini sesame rolls
Cheese, tomato and chili aioli in mini brioche v
Mini Seekh Kebab Sliders (lamb)
Vegetable Croquettes with chili mayo v
Chocolate Chip Cookies
Mini Strawberry Cake
Mini Orange Lamingtons
Tropical Fruit Skewers with chocolate sauce
Tea, Coffee, Juices and Soft drinks

Light Lunch Menu



Light lunches are ideal for events ranging from business meetings to wakes. If you don't see what you want listed, we can tailor a menu to suit your taste and needs.

LUNCH MENU A **\$32.00 pp**

Greek Salad **v**
Potato Salad **v**
Chicken Tikka Panini
Old Fashion Egg and Mayo Sandwich **v**
Beef and Cheese Burgers
Mexican Bean and Corn Sliders **v**
Tropical Fruits with chocolate sauce
Juices and Soft Drinks

LUNCH MENU B **\$48.00 pp**

Potato Salad **v**
Greek Salad **v**
Smoked Salmon, Leek and Egg Tarts
Roasted Chicken, Pineapple and Egg Club Sandwich
Cheddar Cheese, Tomato and Lettuce in brioche **v**
Tandoori Lamb and Cheese Burgers
Mini Vegetable Cutlets with classic mayo **v**
Pineapple Tarte Tatin
Tropical Fruits with chocolate sauce
Tea, Coffee, Juices and Soft Drinks

LUNCH MENU C **\$38.00 pp**

SANDWICH BAR

Citrus Slaw and Potato Salad
Bruschetta of marinated grilled eggplant, zucchini, onions, roasted tomato and olive tapenade
Roast Chicken with chipotle mayo, boiled egg, garden greens and water cress, on 4 grain bread
Chicken Tikka on panini bread with tomato, cucumber, onion, coriander, and mint chutney
Braised Beef in hickory BBQ sauce on greens and onion frizzles on sourdough bread

Tropical Fruit Platter



Lunch Buffet Menu

LUNCH BUFFET MENU D \$52.00 pp

Bread and Butter

Greek Salad, Salad Nicoise and Grilled Marinated Vegetables

Chicken Stroganoff

Tranche of chicken in mushroom and paprika sauce

Country Style Beef

Boneless beef ragout with scallop potato, mushroom and red wine sauce

Steamed Island Vegetables

Roasted Potato in herb butter

Tropical Fruit Trifle

With passionfruit cream and meringue

LUNCH ASIAN BUFFET MENU E \$48.00 pp

Asian Salad, Thai Green Salad, Pumpkin Salad

Lemon Pepper Fish

Chili Chicken

Stir-fried Thai beef

Haka Noodles with Asian Vegetables

Vegetable Fried Rice

Tapioca and Coconut pudding with mango sauce



Lunch Set Menu

LUNCH SET MENU F \$36.00 pp

Roast Chicken

Chicken thigh basted with lemon and herb served with coleslaw and baked potato

OR

Hakka Noodles

With capsicum, onion, carrot, cucumber, beans and shitake tossed in Asian sauce

OR

Pan Roasted Walu

Served with chili pickle butter, baked potato and salad

Vakalolo with coconut ice cream

Cassava pudding cooked in banana leaf

LUNCH SET MENU G \$38.00 pp

Thai Chicken Curry

Green curry paste with coconut gravy, steamed basmati rice

OR

Chefs Club Sandwich

Toasted ciabatta bread with smoked shaved chicken, bacon, avocado, tomato and crispy iceberg

OR

Beef Stroganoff

With homemade spatzle and market vegetables

Tropical fruits with vanilla ice cream

LUNCH MENU H \$42.00 pp

Skewers of Fish, Chicken and Beef

Grilled with lemon herb, salad and baked potato

OR

Grilled Chicken

With Korean spices, asian vegetables and baked potato

OR

Vegetable Enchiladas

Baked with cheese

Creme Brulee

With wild berry compote

Buffet Menu



Our buffet menus are designed to allow our clients to combine a variety of flavoursome and fresh dishes as well as to suit all occasions and size of functions. If you don't see what you want listed, we can tailor a menu to suit your taste and needs.

BUFFET MENU A **\$68.00 pp**

Your choice of 4 salads, 3 mains, 2 vegetarian, 2 accompaniments and 2 desserts

BUFFET MENU B **\$82.00 pp**

Your choice of 6 salads, 4 mains, 3 vegetarian, 2 accompaniments and 3 desserts

BUFFET MENU C **\$95.00 pp**

Your choice of 8 salads, 5 mains, 3 vegetarian, 3 accompaniments and 5 desserts

SALAD SELECTION

Fattoush - garden green salad with croutons drizzled with olive oil and lime dressing **v gf**

Citrus Slaw of cabbage, carrot, peppers, onion & raisins with orange mayo **v gf**

Potato Salad with grain mustard mayo, garnished with boiled egg **v gf**

Thai Calamari Salad with tomato, cucumber, lime, mint and chili **gf**

Mexican Bean, Corn, Pepper, Tomato, Onion & Coriander Salad in vinaigrette dressing **v gf**

Caesar Salad of iceberg, egg, mustard, anchovies & olive oil dressing with parmesan cheese **v gf**

Seafood with cucumber, tomato, onion, carrot, pepper in soy, chili, ginger & sesame dressing **gf**

Yellow Fin Tuna Ceviche with lime and chili

Grilled Marinated Seasonal Vegetables & Feta Cheese Crumbles with balsamic dressing **v**

Thai Chicken & Glass Noodle Salad with cucumber, tomato, onion, chili, lime and mint

Roasted Pumpkin Salad with south Indian spices **v gf**

Penne Pasta with roasted chicken, basil pesto, peppers and watercress

Chicken Tikka Salad with crisp greens, tomato, red onions, mint, lime and coriander **gf**

German Potato Salad with bacon bits

MAINS SELECTION

Seafood

Grilled Seafood Skewers in garlic and herb butter sauce

Pan Roasted Mahi Mahi with orange and chili butter

Ocean Fresh Reef Fish stir-fried with ginger and spring onions

Grilled Fish marinated in ginger, glazed in Teriyaki sauce

Baked Fish Fillets with creamy tomato, pepper, olives and basil sauce

Tiger Prawns in homemade fresh Thai green curry sauce

Penne Pasta with seafood, capsicum & mushroom in tomato and herb sauce

Malabar Fish Curry in coconut gravy flavoured with mustard and curry leaves

Fijian Fish in lolo with island vegetables



Chicken

Sautéed Chicken in a creamy whisky sauce
Roundels of Chicken in wild mushroom sauce
Butter Chicken – chicken tikka simmered in creamy tomato sauce enriched with cream
Hickory Grilled Chicken in southern-style smokey BBQ sauce
Stir-fry Chicken with Asian vegetables flavoured with ginger, chili, sesame oil and coriander
Fiji Style Chicken Curry with fresh coriander and bird's eye chili
Teriyaki Chicken on stir-fried choy sum
Enchiladas of Chicken, Beans, Corn, Tomato, Chipotle Sauce & Coriander baked with cheese

Lamb

Country Style Roasted Lamb with mushroom, thyme & capsicum
Mongolian Stir-fry of Lamb with a vegetables and oyster sauce
Lamb Rogan Josh – boneless lamb in onion, tomato and yoghurt sauce spiced with garam masala
Sheesh Kebab Skewers in yoghurt and mint sauce flavoured with saffron and spices
Moussaka of Lamb – mince cooked in Moroccan spices with tomato, baked with mashed potato
Fiji Style Grilled Lamb Chops marinated in onion, ginger, garlic, soy and chili

Beef

Braised Beef in red wine sauce topped with glazed onions, mushrooms and herbs
Beef with green peppercorn sauce
Satay of Beef with peanut butter sauce
Roast Beef with pinot noir gravy
Beef Dopiaza – cubes of beef in kada masala, yoghurt, ginger, coriander, onion & green chili
Beef Goulash in sour cream and paprika sauce with mushrooms
Sizzled Beef with a variety vegetables, flavoured with coriander, ginger and lemon

Vegetarian

Macaroni and Cheese tossed with chargrilled vegetables
Stir-fried Vegetables with Asian spices finished with sesame oil
Vegetable Jalfrezi – wok fried vegetables in onion yoghurt gravy flavoured with ginger and cumin
Tofu, Bean, Cucumber, Carrot & Mushroom Stir-fry
Penne Pasta tossed in creamy basil pesto
Tortellini of Sundried Tomato, Mushroom, Pumpkin & Peppers in watercress sauce
Chana Masala – chickpeas and potato in Punjabi masala, flavoured with coriander



Vegetarian (Cont.)

Enchiladas of Vegetables, Beans, Corn, Tomato & Coriander baked with cheese

Roasted Island Vegetables with feta and fresh herbs

Kadahi Paneer in tomato gravy flavoured with ginger, coriander & green chili

Vegetable Lasagne – layers of vegetables & pasta, baked with creamy cheese

ACCOMPANIMENTS

Jasmine Rice with cardamom

Steamed Basmati Rice

Vegetable Fried Rice **or** Peas and Cumin Pulao

Root Crops – boiled dalo and cassava

Gratin Potato baked with cheese

Sauteed Potato with onions & herbs **or** Baked Potato with butter

Creamy Buttered Mashed Potato **or** Garlic Potato Mash

Steamed Buttered Vegetables **or** Grilled Vegetables in balsam butter

Roasted Pumpkin in olive oil, garlic and thyme

Sauteed Snake Beans and Potato with onion and cumin

Papadums, Tomato Chutney, Raita and Pickles

Tandoori Naan and Rotis

Assorted Bread with butter

DESSERT SELECTION

Tropical Fruit Tarts **or** Lemon Meringue Tart

Pavlova of Fiji Fruits **or** Fruit Trifle

Chocolate Cake **or** Chocolate Mousse Gateau

Fijian Coco-Caramel Pudding

Baked Cheesecake **or** Strawberry Cake

Tiramisu Of Kahlua, Coffee and Cream Cheese

Tropical Fruit Platter **or** Fresh Fruit Salad

Saffron Rice Pudding **or** Hot Gulab Jamun

Ice Cream Station – four flavours of ice cream with toppings



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
Haupia
Island Caramel and 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

Dinner Set Menu



Our dinner set menus have delicious options for anything from a casual lunch to a lavish wedding reception. If you don't see what you want listed, we can tailor a menu to suit your taste and needs.

DINNER SET MENU A **\$68.00 pp**

Chargrilled Garlic Bread

APPETIZERS

Cream of Daruka (wild grass flower)
Leek with herb croutons

OR

Tartare of Yellow Fin Tuna (served rare)
On wasabi mash, radish and apple with mirin sesame dressing

MAINS

Kingfish
Fiji's famous walu fillet with a masala crust on lolo sauce, local vegetables and seasoned cassava chips

OR

Roasted Chicken Breast
Stuffed with cheese and herbs on brandy cream with market vegetables and potato galette

DESSERTS

Baked Cheesecake
On mango coulis with vanilla ice cream

OR

Glazed Pineapple
In Fiji rum with vanilla ice cream



DINNER SET MENU B **\$85.00 pp**

Basket of Bread
With roasted garlic butter

APPETIZER

Seafood Chowder
Creamy seafood soup with a dollop of brandy cream and herb croutons

MAINS

Bonefish Grill
Grilled walu fillet, calamari and prawn cutlets dressed with lemon herb dressing served with gratin potato and asian salad greens

OR

Chicken & Prawns
Roundels of chicken and prawns with diane sauce served with roasted vegetables, gratin potato

DESSERT

Chocolate Tart
With glazed tropical fruits



DINNER SET MENU C **\$98.00 pp**

Fresh Bread Basket
With sun dried tomato dip, basil pesto and beetroot dip

APPETIZERS

Balinese Fish Cake
With pickled cucumber and nam jim

OR

Lobster Bisque
Creamy soup of lobster with dollop of brandy cream

MAINS

Seared Yellow Fin Tuna
With roasted miso eggplant, wasabi mash, tsuma salad with lemon & soy

OR

Tender Fillet of Beef
With merlot butter, herb jus, market vegetables and garlic mashed potato

OR

Baked Conchiglion v
Pasta shell stuffed with vegetable peperonata, baked with cheese, served with bouquet of salad

DESSERTS

Hot Fudge Brownie
With vanilla ice cream

OR

Passionfruit Cheesecake
With coconut ice cream

Coffee Or Tea



DINNER SET MENU D **\$120.00 pp**

Fresh Bread Basket
With sun dried tomato dip, basil pesto and beetroot dip

APPETIZERS

Tataki of Yellow Fin Tuna
Seared tuna, served rare on smoked baby potato with wasabi cream, spring onion and soy mirin reduction

OR

Lobster Bisque
A creamy soup of Yasawa Island lobster flavoured with dill & brandy cream

MAINS

Pan Roasted Pakapaka and Prawns
With marinated grilled pepper on watercress fume served with steamed vegetables and lemon herb potato

OR

Eye Fillet of Beef and Prawns
With smoked tomato cream, red wine reduction and spiced pumpkin, roast vegetables and potato

DESSERT

Baked Cheesecake
With pineapple coulis and vanilla ice cream

Coffee Or Tea



SEAFOOD DINNER SET MENU E \$180.00 pp

Fresh Baked Turkish Bread with trio of dips

AMUSE BOUCHE

Tempura Reef Fish
With plum and chili jam

APPETIZER

Fiji's Famous Kokoda
Kingfish marinated with coconut, bush lime, peppers and coriander

SOUP

Yasawa Lobster Bisque
Creamy lobster soup with a dollop of whipped brandy cream, chives and herb crisps

MAIN

Bonefish Seafood Platter
*Grilled lobster tail (half), seared yellow fin tuna, grilled marinated walu
Garlic prawns, flash fried calamari and octopus
Served with chive and garlic pesto, nam jim and mushroom ragout
Bouquet of garden greens and parsley potato*

DESSERT

Glazed Vudi & Pineapple
In Fiji rum with vanilla ice cream

Coffee or Tea



Drinks Menu

Chefs Catering can provide an alcoholic and non-alcoholic beverage service to suit your event – from soft drinks to spirits and liquor, in an office setting, a formal wedding or a birthday party, we offer beverage services to suit every affair.

1 HOUR PACKAGE

Imported Spirits, Wines, Local Beers and Soft Drinks	\$56.00 pp
Local Spirits, Wines, Local Beers and Soft Drinks	\$37.00 pp
Wines, Local Beers and Soft Drinks	\$35.00 pp
Sparkling Wine, Wines, Local Beers and Soft Drinks	\$39.00 pp
Soft Drinks and Juices	\$19.00 pp

2 HOUR PACKAGE

Imported Spirits, Wines, Local Beers and Soft Drinks	\$89.00 pp
Local Spirits, Wines, Local Beers and Soft Drinks	\$57.00 pp
Wines, Local Beers and Soft Drinks	\$55.00 pp
Sparkling Wine, Wines, Local Beers and Soft Drinks	\$59.00 pp
Soft Drinks and Juices	\$28.00 pp

3 HOUR PACKAGE

Imported Spirits, Wines, Local Beers and Soft Drinks	\$115.00 pp
Local Spirits, Wines, Local Beers and Soft Drinks	\$77.00 pp
Wines, Local Beers and Soft Drinks	\$75.00 pp
Sparkling Wine, Wines, Local Beers and Soft Drinks	\$79.00 pp
Soft Drinks and Juices	\$37.00 pp

4 HOUR PACKAGE

Imported Spirits, Wines, Local Beers and Soft Drinks	\$139.00 pp
Local Spirits, Wines, Local Beers and Soft Drinks	\$97.00 pp
Wines, Local Beers and Soft Drinks	\$95.00 pp
Sparkling Wine, Wines, Local Beers and Soft Drinks	\$99.00 pp
Soft Drinks and Juices	\$46.00 pp

5 HOUR PACKAGE

Imported Spirits, Wines, Local Beers and Soft Drinks	\$165.00 pp
Local Spirits, Wines, Local Beers and Soft Drinks	\$117.00 pp
Wines, Local Beers and Soft Drinks	\$115.00 pp
Sparkling Wine, Wines, Local Beers and Soft Drinks	\$119.00 pp
Soft Drinks and Juices	\$55.00 pp

Catering Terms & Conditions



Confirmation of your order, verbally or in writing, will be an acceptance by you of these terms and conditions. Payment of a deposit will constitute confirmation of your order.

QUOTE

Once we have discussed your requirements, we will develop a quote based on your individual requests. We can accommodate changes to the original quote; however, any dramatic changes that occur to either the quoted menu or number of guests attending may result in a re-evaluation of the original quote.

SETUP CHARGES AND VENUE HIRE (Off-Site Functions Only)

Functions and events held off-site will incur a charge/fee of \$25.00pp for standard a sit-down dining setup. This setup fee includes service staff, chefs, buffet setup, all service gears, tables, chairs, linen, cutleries, glassware and crockery. A quote for themed events setup charges will be provided. Venue hire quote will be provided on request.

STYLING

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. A quote for styling charges will be provided based on requirements.

DEPOSIT AND CONFIRMATION

To confirm your booking we will require a 25% deposit of the total quoted price, payable 14 days prior to the event, all amounts outstanding are due 3 days prior to the event, or as specified in our correspondence with you. Your booking cannot be guaranteed without this deposit. A final invoice will be issued 3 days prior to the event; at this point we will require confirmation of guests attending. From this point onwards we will do our best to accommodate an increase in guests, however, are unable to accept a decrease in numbers.

ACCEPTED PAYMENT METHODS

Payments can be made by direct credit (EFT), credit card or cash.

CANCELLATION

If you need to cancel your event, the following conditions will apply:

- Any corporate or private event cancelling within 7 days prior to the scheduled date will incur a 100% loss of deposit.
- Any cancellation made within 72 hours prior to the event will require full payment of the quoted price. In the instance of us cancelling your event a full refund will apply.

PRICES

While all attempts are made to maintain published prices, they may be subject to change without notice. All menus are seasonal and are subject to availability of produce and we reserve the right to vary the menu at any time. If this occurs the client will be informed prior to the event and a substitution will be offered to equal or greater value.

Minimum charges apply to all of our menus. Prices quoted include 25% Government Taxes unless otherwise specified.

EQUIPMENT HIRE

Any breakages, loss or damage caused to hired equipment, through no fault of ours will be charged to your account per item. For off-site functions, all goods are to be cleaned and returned by the due date or additional charges will apply. All items delivered are subject to a delivery charge based on the distance of various locations.

RESPONSIBLE SERVICE OF ALCOHOL

We have a responsible service of alcohol policy. It is illegal to serve alcoholic beverages to any person who is considered to be intoxicated or who will be driving a vehicle, and as such we reserve the right to refuse service to such a person or request them to depart the premises. It is illegal to serve alcohol to persons under the age of eighteen years and we reserve the right to request suitable identification.