

Satiate

Private Chef Services

Event: A 50th birthday celebration for 85 people

Quantity: 5 - 8 pieces/per person for the first 2 hours

Proposed menu: cheese & charcuterie platter

- 5 varieties of cheeses
- 3-4 varieties of cured meats
- dried fruit, nuts, sparkling wine gelees, grapes

salad on a stick

- Caesar salad - pepper bacon, romaine, parmesan cube with dressing for dipping
- Caprese salad - bocconcini, cherry tomatoes, fresh basil

flatbreads

- sundried tomato, goat cheese, artichoke hearts
- caramelized onion, goat cheese, bacon
- caramelized onion, pear, gorgonzola, fresh arugula, olive oil drizzle
- peppers, feta cheese, fresh cherry tomatoes
- plain - brushed with olive oil, Maldon salt and cracked pepper

gravlax

- fresh salmon cured in Pernod, fennel, spices and thinly sliced
- served with baguette chips, pickled red onions

lamb brochettes with mint pesto

- cubes of lamb on skewers with a mint dipping sauce

prosciutto wrapped asparagus

- seared and served with fresh lemon

phyllo triangles

- *filled with brie, apple and fig marmalade*

root vegetable chips

- *potatoes, parsnips, beets, fennel - all sliced thinly, fried and sprinkled with pink Himalayan sea salt*

dark chocolate and salted caramel tarts

- *bite sized*

lemon meringue tarts

- *bite sized*