



CHEERS ABOUT



## TRADITIONAL & MODERN LEBANESE MEZZE.

Labneh – strained yoghurt & evoo

Hommous – chick pea puree, tahina, lemon & evoo

Baba ghanoush – charcoaled smoky eggplant, tahina, lemon & evoo

Kibbi Ney -mint olive oil

Vegetable Crudities- carrot, cucumber & fennel

Marinated Fetta cheese & Olives- Kalamata & Lebanese green olives

Premium Mixed Nuts- Cashew, Almonds & Kri kri

Traditional Tabouli - parsley, tomato, mint & burghul

Mougrabieh (pearl couscous) caramelised onion, beetroot & labneh

Fresh Lebanese bread & Fried Lebanese bread

**From \$25 per person**

## SEAFOOD SHARED PLATTERS

Freshly peeled king prawns harrisa aioli

Sydney rock oyster soy & wasabi aioli black sesame.

Sashimi salmon fennel herb salad arak & citrus dressing

**From \$25 per person**



## GRAZING STATIONS

Our substantial display including props.  
Imported & local cheese's, nuts, dried fruit, fresh fruit and crackers.  
Fresh Seafood, sushi and sashimi bar.  
Vegetarian & Vegetable patch.  
Styled and set by Chefs About.



(sample image of previous work)

**From \$24.50 per person**



“Escoffier, whose philosophy was “Good food is the basis of true happiness.” —  
Marco Pierre White





## BUFFET SAMPLE

Mini Lebanese pastries lamb, zataar & spinach  
Sumboosik & Kibbi balls harissa aioli  
Bustarma (air dried beef) Carpaccio fennel herb salad  
Lebanese potato salad shallots parsley lemon olive oil  
Traditional Fatoush  
Roast beef and confit onion red wine jus  
Dgegh a riz  
Sumky harrow  
Kafta balls pearl cous cous tomato concasse  
Coriander & Harrisa potato  
Seasonal vegetables five spice butter  
Fresh Lebanese bread and baguettes

**From \$44.90 per person**

All our buffets props are included in the price per head unless specified.

## BUFFET SAMPLE

Mini Lebanese pastries lamb, zataar & spinach  
Lebanese potato salad shallots parsley lemon olive oil  
Fatoush with mint & sumac  
Greek salad  
Dgegh a riz (poached chicken, 5 spice pilaf & toasted almonds)  
Baked barramundi tatar and chilli  
Coriander & harrisa potato  
Seasonal vegetables five spice butter  
Fresh Lebanese bread and baguettes

**From \$35.90 per person**

All our buffets props are included in the price per head unless specified.



## CANAPES

Sashimi Salmon Black Sesame Wasabi Aioli On Wonton Cracker  
Steak Tartar On Pita Cracker With Harrisa Aioli  
Mint & Potato Pate, Shaved Radish On Fried Pita  
Arancini Fromage Burnt Pepper Aioli  
"Zuppa Englaise" Shots Short Bread, Crème Anglaise & Strawberry  
From \$17.90 per person for 4 choices

## Menu

### Seafood BBQ

#### Pre lunch graze

Hommous & Labneh with fried pita  
Mediterranean marinated olives  
Spinach triangles  
Zahtoor pizza served original and with our Labneh & cocktail heirloom  
tomato

#### Mediterranean/M.E. inspired lunch

Salt & pepper squid & prawn harrisa aioli  
BBQ seafood served with mint and cucumber salsa, garlic aioli and lemons  
prawns, scallops, Balmain bugs & baby octopus  
Roasted Salmon tarator  
Caramelized onion, tahina, coriander, pine nuts and chilli  
R&P Pilaf w/turmeric, raisins & pomegranate  
Roasted heirloom root vegetables with honey yoghurt

#### Salads

"Ottolenghi" curry chickpea and mango salad  
Minted slaw with bbq corn kernels  
Fresh fig, citrus fruits and zahtoor ricotta salad  
Fattoush  
Assorted Middle Eastern breads

From \$59.90 per person





## CUSTOM MENU AND DESIGN

We offer the service of customised special event packages to name a few,

- Cocktail
- Buffet
- Sit down
- Grazing

## STAFFING

We use all Seasons hospitality for our staffing solutions.

- Fully uniformed
- RSA licenced
- 5 years minimum work experience.

## NOT INCLUDED

(Unless stated within your quote)

- Venue hire
- Table and chair hire
- Cutlery & crockery
- Additional table ware
- Glasses
- Florals
- Decoration
- Entertainment
- Service Staff
- Beverage packages

For more information and up to date of our creations, join us at:

[Instagram.com/chefsabout](https://www.instagram.com/chefsabout)

[Facebook.com/chefsaboutcatering](https://www.facebook.com/chefsaboutcatering)

**"Lots of famous chefs today don't look whacked, because they don't work. They have a healthy glow and a clear complexion. There is blood in their cheeks. They haven't got burns on their wrists and cuts on their hands." - Marco Pierre White**