BLUEFILLET

Mediterranean Private Catering Menus

A menu collection designed to pair with the BlueFillet Johannesburg one-day chef rates — from intimate private dining to a full five-chef event team.

Johannesburg • Private Events • Mediterranean-inspired

076 917 5599 | Chefmarc360@gmail.com

BLUEFILLET

INTIMATE MEDITERRANEAN DINNER

1 Chef • One-day private catering • Labour rate R3,500

SUGGESTED SERVICE SIZE • Up to ±12 guests

Designed for a private dinner where one chef can manage preparation, cooking and presentation with a focused menu.

To Start

- Warm focaccia • whipped feta • olives • extra virgin olive oil
- Greek-style tomato, cucumber, red onion & feta salad

Main

- Herb-roasted chicken supreme • lemon, garlic & oregano jus
- Rosemary roasted baby potatoes
- Charred seasonal vegetables • basil & lemon

Dessert

- Greek-style yoghurt panna cotta • berry compote • honey crumble

Menu is a suggested framework. Final dishes, guest count and food budget are confirmed separately.

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MEDITERRANEAN PRIVATE TABLE

2 Chefs • One-day private catering • Labour rate R6,500

SUGGESTED SERVICE SIZE • ±12–25 guests

More variety and a broader service setup, with two chefs allowing separate hot and cold preparation.

Canapés / Starters

- Mini lamb kofta • tzatziki & mint
- Fried halloumi • lemon & herb dressing
- Focaccia • whipped feta • roasted peppers
- Greek village salad • cucumber, tomato, olives & feta

Main

- Slow-roasted lamb shoulder • rosemary, garlic & pan jus
- Lemon & oregano chicken
- Roasted baby potatoes • rosemary & sea salt
- Grilled seasonal vegetables • basil oil

Dessert

- Strawberry, lime & mint mousse
- Mini glazed doughnuts

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MEDITERRANEAN DINNER EXPERIENCE

3 Chefs • One-day private catering • Labour rate R9,000

SUGGESTED SERVICE SIZE • ±25–40 guests

Built for a larger private function with multiple proteins, sides and a more generous dessert presentation.

Canapés

- Beef fillet crostini • caramelised onion
- Chicken skewers • lemon, garlic & oregano
- Halloumi • roasted baby marrow & lemon dressing

Starters

- Whipped feta • roasted peppers • herbs • warm focaccia
- Greek salad • tomato • cucumber • olives • feta

Mains

- Herb-roasted beef fillet • rosemary jus
- Lemon & garlic roasted chicken
- Wild mushroom & spring vegetable risotto
- Rosemary baby potatoes • grilled vegetables

Dessert

- Strawberry, lime & mint mousse
- Glazed doughnut display
- Seasonal fruit platter

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MEDITERRANEAN FEAST

4 Chefs • One-day private catering • Labour rate R11,500

SUGGESTED SERVICE SIZE • ±40–60 guests

Designed for a larger private celebration where the team can run a fuller buffet, service and dessert operation.

Canapés

- Beef fillet bites • caramelised onion
- Chicken skewers • herb & lemon
- Fried halloumi • lemon dressing
- Whipped feta crostini • roasted peppers

Fresh Table

- Greek village salad
- Roasted aubergine • butternut purée • spinach & basil oil
- Focaccia • whipped feta • olives

Main Buffet

- Roasted beef fillet • rosemary jus
- Herb & lemon roasted chicken
- Wild mushroom & spring vegetable risotto
- Rosemary baby potatoes
- Grilled seasonal vegetables

Dessert Table

- Strawberry, lime & mint mousse
- Celebration-style glazed doughnuts
- Seasonal fruit platter

Menu is a suggested framework. Final dishes, guest count and food budget are confirmed separately.

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SIGNATURE MEDITERRANEAN EVENT

5 Chefs • One-day private catering • Labour rate R14,000

SUGGESTED SERVICE SIZE • ±60–80 guests

BlueFillet's full private-event team menu: a generous Mediterranean-inspired spread with multiple stations, proteins, sides and desserts.

Canapés

- Beef fillet bites • caramelised onion
- Chicken skewers • lemon, garlic & oregano
- Fried halloumi • roasted vegetables & lemon
- Whipped feta crostini • roasted peppers

Mediterranean Table

- Greek village salad • tomato • cucumber • olives • feta
- Roasted aubergine • butternut purée • spinach & basil oil
- Focaccia • whipped feta • olives • herb oil

Main Feast

- Roasted beef fillet • rosemary jus
- Herb & lemon roasted chicken
- Wild mushroom & spring vegetable risotto
- Rosemary roasted baby potatoes
- Grilled seasonal vegetables • basil oil

Signature Dessert Display

- Strawberry, lime & mint mousse
- Glazed doughnuts • celebration display
- Seasonal fruit platter
- Optional celebration cake — quoted separately

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Menu & Quote Structure

How the menu collection works with the one-day labour rate

How to quote the client

1. Select the team size based on the guest count and service complexity. 2. Select or customise a menu. 3. Add the food/ingredient cost. 4. Add any waiters, rentals, special equipment or travel required. 5. Issue one final BlueFillet quotation.

Important

The chef/team rate is labour only. Food cost should be calculated from the final guest count and approved menu rather than built into the chef rate. This keeps your pricing flexible and protects your margin.

BlueFillet Private Catering

Mediterranean-inspired menus • Johannesburg private events • Tailored food service

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