

Private In House Cook

Are you looking to entertain at home and hire in a private cook and server for your event?

We offer in home meal service for a maximum of 12 guests.

Cost includes cooking on site (some prepped in advance), table service and clean up.

Cost does not include any serveware, plates, cutlery, napkins etc. GST will be added to all quotes.

Private Cook \$60 per hour (min. 2 hours)
Server \$40 per hour (min. 2 hours)
Travel \$1 per km outside of 6169

Meal Rates As listed below

Provisioning \$30 per hour (if looking for full day, weekend, or weekly).

There is no provisioning fee for a one meal service

We can also completely customize a menu tailored to your flavour profile!

We can create menus for brunches.

We can cater for entire days, weekends or weeks.

Contact us for your specialized quote!



Vegan/Vegetarian	
\$ Rates	Per Person
Stuffed Sweet Potatoes With Beans and Guacamole	\$14.00
Zucchini "Noodles" with Eggplant and Tomatoes	\$14.00
A Vegetarian's Dream Sweet Potato Dinner	\$14.00
Sweet potato and chickpea curry	\$14.00
Green Goddess Grain Bowl	\$18.00
Charred broccoli steaks with lentil salad and harissa yogurt	\$18.00
Roasted Spaghetti Squash - pasta style with onion, garlic, zucchini,	
tomato, red pepper, black olives and feta cheese	\$18.00
Stuffed Sweet Potatoes With Beans and Guacamole	\$14.00

Chicken Mains	
\$ Rates	Per Person
Bacon wrapped chicken breast with a pesto sauce	\$10.00
Creamy Tuscan Chicken	\$10.00
Mozzarella-Stuffed Chicken Parmesan	\$10.00
Lemon Pepper Chicken	\$10.00
Balsamic Basil Chicken	\$10.00
Santa Fe Skillet Chicken	\$10.00
Grilled Bruschetta Chicken	\$10.00
Chicken Pot Pie	\$12.00
Curry Chicken, rice, pumpkin and paratha	\$20.00

Meat Mains		
\$ Rates	Per Person	
Classic Stuffed Peppers	\$10.00	
Cottage pie	\$12.00	
Bangers and mash	\$12.00	
Meatloaf with mash	\$12.00	
Roast beef with mash broccoli and gravy	\$18.00	
Steak with chimichurri or peppercorn sauce with 2 sides	\$22.00	
Lamb Shank with carrots, mash and gravy	\$22.00	



Pasta		
\$ Rates	Per Person	
Mac n' Cheese	\$8.00	
Gnocchi with Pomodoro	\$8.00	
Squash & spinach fusilli with pecans	\$10.00	
Tuna Casserole	\$10.00	
Spaghetti Bolognaise	\$10.00	
Lasagna	\$12.00	
Chicken and veggies pesto pasta	\$14.00	
Rainbow antipasto pasta salad	\$14.00	
Lamb ragu	\$22.00	

Salads		
\$ Rates	Starter Size	Per Person
Coleslaw	\$4.00	\$8.00
Cobb	\$7.00	\$14.00
Greek salad	\$7.00	\$14.00
Caesar	\$7.00	\$14.00
Creamy Balsamic Carrot Salad	\$7.00	\$14.00
Thai Noodle salad with peanut sauce	\$7.00	\$14.00
Cashew Thai Quinoa Salad with Peanut		
Ginger Sauce	\$8.00	\$16.00
Beet, spinach goat cheese	\$8.00	\$16.00
Char grilled peaches with green beans	\$8.00	\$16.00
Nicoise	\$8.00	\$18.00



Soup *all soups come with fresh bread and butter*			
\$ Rates	Starter Size	Per Person	
Split pea and ham	\$4.00	\$7.00	
Red curry lentil, sweet potato and spinach	\$4.00	\$7.00	
Butternut squash	\$4.00	\$7.00	
Roasted tomato	\$4.00	\$7.00	
French Onion Soup	\$5.00	\$8.00	
Broccoli beer cheese	\$5.00	\$8.00	
Beef stew	\$5.00	\$8.00	
Chili	\$5.00	\$8.00	
Chicken noodle	\$5.00	\$8.00	

Sides - \$ Prices are Per Person	
Gravy	\$1.00
Onion Gravy	\$1.50
Roasted Carrots	\$2.00
Roasted Potatoes	\$2.00
French Fries	\$2.00
Cajun Fries	\$2.00
Mixed Roasted Vegetables	\$4.00
Buttered Green Beans with Almonds	\$4.00
Brussel Sprouts with Bacon and Maple Syrup	\$4.00
POUTINE	\$8.00

Desserts (each dessert is \$10 per person)
Vanilla Pear Compote (vegan)
Raspberry, mint and apple sorbet (vegan)
Chocolate mousse (can be vegan)
Strawberry mousse (can be vegan)
Peach cobbler (can be vegan)
Bread pudding
Butterscotch sauce with burnt-butter bananas and vanilla ice cream
Chocolate lava cake with vanilla ice cream
Fresh fruit
Passion fruit, strawberry, chocolate cheesecake

www.moosebites.com.au