

Creating Home-Cooked Meals  
for You and Your Family



**your**  
**gourmet**  
CATERING





## LEELA BRETT'S PERSONAL CHEF SERVICE

Life can be busy.

Cooking healthy meals every day can be a challenge. Chef Leela Brett is here to help make your life easier by delivering fresh, healthy meals right to your door.

Our Personal chef service is for clients who would like home-cooked meals on a weekly or fortnightly basis. Leela has created a delicious selection of meals that accommodate all tastes and dietary requirements. Whether it's a family of 2 or a family of 6, we offer lunch, dinner and dessert options that the whole family will love.



## SAMPLE WEEKLY MENU

### TUESDAY

#### *Dinner*

Snapper with sweet potato mash, lime coconut sauce and market salad

#### *Dessert*

Pumpkin pie with whipped cream

### WEDNESDAY

#### *Lunch*

Chipotle chicken burrito bowl with corn, black beans and salsa

#### *Dinner*

Snapper Portuguese with baby potatoes, olives, capsicum and tomato

### THURSDAY

#### *Lunch*

Soba noodle salad with cucumber, edamame, carrot and shitakes

#### *Dinner*

Chicken san choy bao in lettuce cups

### FRIDAY

#### *Lunch*

Crispy cauliflower, quinoa, haloumi and rocket salad with tahini dressing

#### *Dinner*

Veggie stir fry with bok choy, broccoli, shitake mushroom and quinoa

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#### **Cost for 2 serves**

Ingredients: \$220

Labour: 8 hours

(includes, planning, shopping,  
prep and delivery)

#### **Cost for 4 serves**

Ingredients: \$300

Labour: 9.5 hours

(includes, planning, shopping,  
prep and delivery)

#### **Cost for 6 serves**

Ingredients: \$410

Labour: 11 hours

(includes planning, shopping,  
prep and delivery)











## SAMPLE PERSONAL CHEF DISHES

This is just a selection of dishes for inspiration.  
Weekly menus are made to suit your dietary needs and weekly schedule.

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### *Snacks/Wraps/Soups*

- Sesame chicken, spinach and vegetable wraps
- Potato and pea samosas with besan pastry and mint coriander chutney
- Vegetable rice paper wraps with Davidson plum dipping sauce (V or VG)
- Roasted vegetable and feta frittatas (V)
- Minestrone soup (V)
- Chicken and vegetable soup
- Chipotle chicken and black bean burrito with brown rice (VG)
- Chicken noodle soup
- Sesame chicken, spinach and vegetable wraps
- Sushi rolls with chicken and Japanese pickled vegetable (brown or white rice)
- Pork and parsley sausage rolls
- Okonomiyaki with kewpie mayo and bonito flakes
- Zucchini fritters with tahini herb dressing
- Cubano sandwich with pulled pork, ham, Gruyere, Cheddar, pickles and mustard

### *Salads*

- Japanese style salad with carrot and ginger dressing (VG)
- Mixed sprout, spinach and avocado salad with umeboshi dressing (V)
- Avocado, cherry tomato, cucumber, cos lettuce and sesame dressing (VG)
- Crispy cauliflower, quinoa, haloumi and rocket salad with tahini dressing (V)
- Soba noodle salad with shitas, edamame cucumber, sesame and ginger (V)
- Greek salad with tomato, cucumber, feta, olives, baby cos and red onion (V)
- Pumpkin, beetroot, baby spinach, goats' cheese and pine nut salad (V)
- Chinese chicken salad with sesame dressing
- Cobb salad with egg, avocado, tomato, lettuce and chicken



*Lunch/ Dinner/ Main meals*

Tofu stir fry with bok choy, gail lam, shitakes, broccoli and peanuts (V)

Vegetable and black bean enchiladas

Mac and Cheese (V or VG)

Black bean chili baked potato with cheddar and sour cream (V or VG)

Spinach and ricotta lasagne (V) (beef lasagne available)

Pumpkin and pine nut risotto (V)

Spinach and sweet potato Rotolo with buratta

Vegetable pad thai

Potato feta and basil Spanish tortilla (V) (chorizo on request)

Malai kofta with basmati rice and roti

Seafood paella (VG option available)

Crispy Fish tacos with lettuce, tomato, avocado and corn or tomato salsa

Crab tostada with jalapenos and avocado and corn on the cob with lime

Snapper with sweet potato mash, coconut lime sauce and herb salad

Ocean trout with kipfler potatoes, green beans and caper lemon sauce

Snapper with spinach, pine nuts, semi-dried tomato, parmesan and brown butter lemon sauce

Salmon with macadamia nut pesto, grilled polenta and herb salad

Scallops with quinoa, grilled corn, avocado and tomato salsa

Mie goreng with chicken, gai lam and capsicum (VG option available)

Chicken san choy bao (VG option available)

Chicken satay skewers with brown rice and broccoli

Chicken with mole poblano, Mexican rice and black refried beans

Fish pie with mashed potato and cheddar topping

Chicken Masala with brown basmati, cucumber raita and roti

Korean fried chicken with jasmine rice and asian greens

Yakitori chicken meatballs with brown rice and broccoli

Harissa and lemon roast chicken with roasted vegetables and green salad

Grilled lamb loin with roasted parsnip, carrot, potato and green beans

Spaghetti Bolognese and green veggies

Braised beef cheeks with potato mash, and field mushrooms

Cottage pie and green vegetables







*Desserts*

Flourless chocolate cake with berries and strawberry coulis (gluten-free)

Dark chocolate chip or white chocolate and macadamia cookies

Coconut cream pie

Pumpkin pie with whipped cream

Pecan pie

Crème caramel

Coconut cream pie

Apple pie tartlets

Chocolate macadamia nut brownies



## TERMS & CONDITIONS

Your Gourmet Catering promises to provide the highest quality food and the most personalised service. The planning of your weekly meals is important. The terms and conditions of our agreement include but are not limited to the following:

### MINIMUM HOURLY RATE FOR PERSONAL CHEF SERVICES ON:

Monday to Friday - **\$45 per hour**

Saturday, Sunday and NSW School holidays - **\$65 per hour**

NSW public holidays - **\$90 per hour**

### MINIMUM CALL OUT FOR PERSONAL CHEF SERVICES ON:

Monday to Friday - **\$250**

Saturday, Sunday and NSW school holidays - **\$400**

NSW public holidays - **\$1000**

Weekly meals are packed in decor plastic containers and glass baking dishes and delivered in Your Gourmet cooler bags. An initial payment is required to purchase enough containers to deliver two weeks of food. The two sets will be used on alternate weeks. I'll pick up one set when I drop food off in another set. Containers are replaced every 6 months or at client's request, at the client's expense.

Weekly menus are sent out 6 days before scheduled chefs visit. Once the menu has been sent, please send it back with any changes or amendments within 48 hours. This gives enough time to create a shopping list and get orders to suppliers in on time.

### CANCELLATIONS

There is no charge for cancellations made within 24 hours of scheduled chefs visit, but payment is required for any ingredients already purchased or for labour for prep already done (in the case of a late cancellation).

As the primary chef, there may be rare occasions where I have to cancel your weekly booking. I will do everything possible to reschedule or supply an alternate chef, if you wish.

### EQUIPMENT

All care is taken by Your Gourmet/Leela Brett to avoid loss or breakage of equipment and hire. However, Leela Brett and Your Gourmet staff are not responsible for any personal equipment or rentals that are broken during service and clean up. In the case of accidental breakage or loss of any Your Gourmet glassware, crockery, equipment, etc. incurred by the client, a full replacement fee will be charged.

Tables, linens, plates, cutlery, glassware and other hire equipment requested by the client are NOT included.

### PAYMENT

Invoices for personal chef services and ingredients are sent out within 24 hours of service. This is payable within 7 days of receipt or before next personal chef service, whichever is sooner. A copy of all receipts for food and a tally of hours worked are available on request each week.

Any extra costs incurred will be invoiced separately and are payable within 7 days of receipt. Tables, linens, plates, cutlery, and other hire equipment are NOT included. Beverage supply - unless otherwise stated, beverages and ice are not included. Staffing Wait hire - if requested for parties is charged at a minimum call out of 3 hours.

Internet payments to:

**Your Gourmet**

**Westpac Bank**

**BSB 032573**

**Account No. 303005**

By signing below, you confirm your agreement to the above conditions.







**your  
gourmet**  
CATERING

[yourgourmet.com.au](http://yourgourmet.com.au)

0439 656 063

[info@yourgourmet.com.au](mailto:info@yourgourmet.com.au)

Photographs by Kate Holmes and Natalie McComas