



CATERING PACKAGES

JULY 2026 - JULY 2027



NADI, FIJI ISLANDS
www.chefscateringfiji.com

WELCOME TO CHEF'S CATERING

Bringing People Together Since 1993

Every great event begins around the table. Since 1993, we've been bringing people together with exceptional food, genuine hospitality & experiences worth remembering.

For more than three decades, Chef's Catering has been creating memorable dining experiences across Fiji.

From intimate celebrations to large-scale corporate events, our experienced team delivers exceptional food, warm hospitality and seamless service.

Backed by Jack's Restaurants Pte Ltd, our menus showcase flavours inspired by our restaurants, carefully tailored to suit every occasion.

Every event. Every celebration. Every detail.
Thoughtfully catered.

WE CATER TO

- Corporate Functions
- Weddings & Receptions
- Private Celebrations
- Conferences & Meetings
- Cocktail Receptions
- Family Gatherings
- Community & Cultural Events
- Film & Television Catering

COCKTAIL BITES COLLECTION

Bite sized flavour. Big impressions

JULY 2026 - JULY 2027

1 HOUR
\$36.00pp

Choose 6 Items

2 HOURS
\$66.00pp

Choose 8 Items

3 HOURS
\$86.00pp

Choose 10 Items

MEAT BITES

Tataki of Beef [COLD]
With sesame ponzu

Murgh Malai Tikka
With mint chutney

Prawn Gyozas
With garlic chili dip

Pork Carnita Taco
Mini flour taco with salsa

Mexi Chicken Wings
Crisp, classic spicy sauce

Chicken Satay Skewers
With peanut sauce

Lamb Mamna
Kebab, mango chutney

SEAFOOD BITES

Yukke of Ahi Tuna [COLD]
With tamari, wasabi points

Fish Maki Rolls [COLD]
With soy dip

Tempura Prawns
With sesame soy dip

Masala Fried Fish
With miti dip

Prawn Gyozas
With Chili garlic jam

Chili Garlic Prawns
In taco spices

Fish Fingers
Crumb-fried fish with tartar sauce

VEGETARIAN BITES

Brioche Toast [COLD]
Ricotta, truffle & mushroom

Pani Poori Puffs [COLD]
With all the works

Mini Corn Taquitos
Chili beans, cheese, salsa

Aranchinis
Creamy makhni sauce

Spinach & Onion Fritters
With tamarind dip

Cheese Croquettes
Potato & corn, chipotle dip

Gringo Cassava Chips
With salsa

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- Minimum order: 30 pax
 - Customised menus are available upon request to suit your event requirements.
 - Menus are subject to seasonal availability & substitutions of equal quality may apply.
 - All prices include 12.5% VAT.

THE GOURMET CANAPE COLLECTION

Premium Ingredients. Exquisite Flavours

JULY 2026 - JULY 2027

1 HOUR
\$60.00pp

Choose 6 Items

2 HOURS
\$90.00pp

Choose 8 Items

3 HOURS
\$120.00pp

Choose 10 Items

Passed around by our service staff

Tataki Of Yellowfin Tuna [COLD]

With salmon caviar, wasabi mayo, pickle & togarashi

Crisp Rice with Spicy Salmon [COLD]

With wasabi cream & pickled onions

Bruschetta (V) [COLD]

Of beetroot & feta, pistachio & balsam reduction

Tempura Fried Prawns

Tossed in honey basil & crushed black pepper

Masala Fried Fish

Fish in fresh green spices, tapioca flour & coriander chutney

Golden Fried Mushroom (V)

Stuffed with cheese, with salsa & labneh garlic dip

Duck Wantons

Steamed wantons in Szechwan spices, soy, ginger, pickled onions

Chicken Satay Skewers

With peanut sauce

Prawn Potstickers

With garlic green pesto

Pollo Frito

Crisp boneless chicken wings tossed in polo loco sauce

Braised Pork Belly

Kafir lime, soy, ginger, nuoc cham jam

Texas Spring Rolls (V)

Spinach, corn, black beans, chili cheese rolls

Chicken Punjabi Tikka

With mint chutney

Barbacoa Lamb Taco

Flour tortilla, braised lamb, pickled cabbage, salsa, onion & coriander

Pork Taquitos

With chili beans, cheese & salsa

Mini Beef & Cheese Burgers

With greens & mustard

SWEET

Tiramisu Shots

With Kahlua & coffee

Mini Passion fruit Cheesecake

With wild berry compote

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TEA BREAK MENU

Morning & Afternoon Tea Packages

JULY 2026 - JULY 2027

\$38.00 pp

INCLUDES DRINK

Choose 6 Food Items

\$48.00 pp

INCLUDES DRINK

Choose 8 Food Items

Passed around by our service staff

MINI SLIDERS

Crumbed Fish Slider,
Tasty Tuna Slider,
Vietnamese Pork Slider
Turkish Lamb Kofta,
Crumbed Cheese Slider (V)
Vege Cutlet Slider (V)

SANDOS - MIXED LOAF

Smoked Chicken & Wasabi
Roast Beef & Mustard
Japanese Egg Salad
Cucumber, Tomato & Cheese (V)
Grilled Eggplant, Harissa & Basil (V)

WRAPS & ROLLS

Chicken Tikka Wraps
Spanish Omelet Rolls
Beans & Cheese Wraps (V)
Carnita Chicken Rolls
Bombay Aloo Wraps (V)

MINI PIES & QUICHE

Butter Chicken Pie
Chunky Beef Pie
Mushroom & Leek Quiche (V)
Chorizo Pork & Pepper Quiche
Potato & Peas Pie (V)

SWEET & SAVOURY

Chia, Oats & Yoghurt Shots (V)
Butter & Raisins Scones
Mini Muffins - Chocoberry
Moong Beans & Spinach Vadas (V)
Assorted Lamingtons
Mini Fruit Skewers

DRINKS STATION

Coffee & Tea
Orange Juice & Tropical juice
Bottled water - 500ml

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THE SIGNATURE BUFFET COLLECTION

JULY 2026 - JULY 2027

\$69.00 pp

Create Your Own Buffet Menu

Please choose from the following categories:

3 APPETIZERS • 3 MAINS • 2 VEGES • 3 DESSERTS

APPETIZERS

Vietnamese Chicken & Pawpaw Salad

With Nam Jim dressing

Chiffon Salad (V)

With ginger dressing

Gourmet Garden Salad (V)

With raspberry dressing

Bavarian Potato Salad

With egg, mustard & chives

Ota - Mountain Fern & Fish

In coconut miti

Italian Pasta Salad (V)

With roasted peppers, tomato & olives

DESSERTS

Chocolate Cake slices

Passion Fruit Panna Cotta Shots

Peach Tray Cake minis

Coconut & Caramel Trifle

Glazed Pineapple with Fiji Rum

Tropical Fruit Skewers

MAINS

Pan Roasted Fish Fillets

In garlic, mustard beurre blanc

Thai Fish

In red curry & coconut gravy

Crisp Lemon Chicken

In a citrusy, honey & basil glaze

Flame Grilled Chicken

Smoky bbq glaze

Barbacoa Braised Beef

With chipotle gravy

Massaman Beef Curry

With traditional garnishes

Chicken Curry

Local style in rich tomato gravy

Kung Pao Chicken

In Szechwan sauce

VEGES & STARCH

A Basket of Assorted Bread (V)

With basil pesto & harissa dip

Penne Pasta (V)

In tomato & basil, harissa pesto & parmesan

Chongqing Noodles (V)

Wok tossed with veggies & Szechwan sauce

Mixed Vegetable Salan (V)

In flavoursome tomato & Rajasthani spices

Roasted Market Vegetables (V)

With yoghurt & tahini

Steamed Basmati Rice (V)

Roasted Potato & Dalo (V)

In onion, garlic & butter

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THE LUXURY COLLECTION

JULY 2026 - JULY 2027

\$99.00 pp

Create Your Own Premium Buffet From Our Chef-Selected Menu.

Please choose from the following categories:

4 APPETIZERS • 4 MAINS • 3 VEGES • 4 DESSERTS

APPETIZERS

Assorted Bread Basket
With Butter

Yellow Fin Tuna Tataki
With sesame ponzu

Kokoda Shots
With coriander & chili

Vietnamese Prawn & Pawpaw Salad
With Nam Jim dressing

Chiffon Salad (V)
With ginger dressing

Gourmet Garden Salad (V)
With raspberry dressing

Bavarian Potato Salad
With egg, mustard & chives

Ota (Mountain Fern) with Fish
In coconut miti

Italian Pasta Salad (V)
With roasted peppers, tomato & olives

MAINS

Pan Roasted Fish Fillets
In garlic, mustard beurre blanc

Grilled Prawns
In miso, garlic butter sauce

Seafood Ragout
In creamy lobster fume

Thai Fish
In red curry & coconut gravy

Crisp Lemon Chicken
In a citrusy, honey & basil glaze

Flame Grilled Chicken
Smoky bbq glaze

Barbacoa Braised Beef
With chipotle gravy

Grilled Lamb Chops
In Moroccan spices, thyme & mustard

Roast Pork Loin
With spicy nouc cham sauce

Fiji Goat Curry
Tasty bone - in goat in local spices

Chicken Tikka Masala
In rich tomato gravy

Kung Pao Chicken
Wok fried with Asian veges

VEGES & STARCH

A Basket of Assorted Bread (V)
with basil pesto & harissa dip

Penne Pasta (V)
In tomato & basil, basil pesto, parmesan

Veg Enchiladas (V)
Overbaked with cheese

Pad Thai Noodles (V)
With sweet & tangy sauce

Mixed Vegetable Korma (V)
In flavoursome cashew gravy

Roasted Market Vegetables (V)
With yoghurt & tahini

Steamed Basmati Rice (V)

Gratin Potato (V)
Overbaked with cheese

DESSERTS

Chocolate Cake slices

Mini Cheesecake

Peach Tray Cake Minis

Coconut & Caramel Trifle

Glazed Pineapple with Fiji Rum

Tropical Fruit Skewers

Assorted Ice cream

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GRAND CELEBRATION BUFFET COLLECTION

JULY 2026 - JULY 2027

\$120.00 pp

Create Your Own Buffet Menu

Please choose from the following categories:

4 APPETIZERS • 5 MAINS • 3 VEGES • 4 DESSERTS

APPETIZERS & SALADS

Assorted Bread Basket
With Butter & Basil Pesto

Yellow Fin Tuna Crudo
With lime, capers

Kokoda Shots
With coriander & chili

Vietnamese Prawn & Pawpaw Salad
With Nam Jim dressing

Chiffon Salad (V)
With ginger dressing

Buddha Bowl Salad (V)
With raspberry dressing

Bavarian Potato Salad
With egg, mustard & chives

Ota & Prawns
Mountain Fern with prawns & miti

Italian Calamari Salad (V)
With roasted peppers, tomato & olives

SEAFOOD & MEAT

Grilled Prawn Skewers
In chili, garlic butter sauce

Pan Roasted Fish Fillets
In garlic, mustard beurre blanc

Seafood
In Sechuan pepper sauce

Siamese Fish
In green curry & coconut gravy

Lemon Grilled Pepper Prawns
In a citrusy, honey & basil glaze

Flame Grilled Chicken
With smoky bbq glaze

Roast Beef
In Pinot Noir gravy

Moroccan Lamb Chops
In garlic butter & harissa

Roast Pork - SPICY
With miso soya sauce glaze

Fiji Goat Curry
Tasty bone - in, in local spices

Chicken Tandoori Masala
Tandoori chicken pcs in rich tomato gravy

Kung Pao Chicken
In soy chili sauce

VEGES & STARCH

A Basket of Assorted Bread (V)
With basil pesto & harissa dip

Penne Pasta (V)
In tomato & basil, basil pesto, parmesan

Chongqing Noodles (V)
Wok tossed with veggies & Szechwan sauce

Mixed Vegetable Salan (V)
In flavoursome tomato & Rajasthani spices

Roasted Market Vegetables (V)
With yoghurt & tahini

Biryani Rice (V)
With nuts & raisins

Roasted Potato & Dalo
In onion, garlic & butter

DESSERTS

Chocolate Cake slices

Mini Cheesecake

Peach Tray Cake minis

Coconut & Caramel Trifle

Glazed Pineapple with Fiji Rum

Tropical Fruit Skewers
Assorted Ice cream

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FIJIAN HERITAGE LOVO FEAST

JULY 2026 - JULY 2027

Our traditional lovo feast brings together slow-cooked meats, fresh local produce & beloved island classics for an unforgettable dining experience.

\$120.00 pp
Kids below 13 years
\$60.00

APPETIZERS & SALADS

Marinated Yellow Fin Tuna salad
with kumala,

Fiji's Famous Kokoda

Indian Pumpkin Salad
With curry & masala

Smoked chicken & beef cut
With garnishes,

Calamari Salad
With tomato, cucumber lime & chili

Seafood & Ota
In coconut miti

Roasted Eggplant Salad
In soy ginger dressing

MIX GREEN SALAD
Wedges of tomato, cucumber, black olive, capers & chutneys.

DRESSINGS
French, Coco-mayo & Miti dressing

MAINS

FROM THE LOVO PIT

Chicken
Beef
Fish
Lamb Curry - Local Style
Palusami (V)
Vegetable Vakalolo,
Dalo
Vudi
Cassava
Coconut Rice

SOUP

Fiji Pumpkin Soup
With coconut & chili croutons

DESSERTS

Chocolate Cake slices
Mini Cheesecake
Peach Tray Cake minis
Coconut & Caramel Trifle
Glazed Pineapple with Fiji Rum
Tropical Fruit Skewers
Assorted Ice cream

-
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BEFORE YOU BOOK

Pricing

All prices are quoted in Fiji Dollars (FJD) & include 12.5% VAT unless otherwise stated. Quotations for events of 100 guests or more can be tailored to suit your requirements.

Booking & Payment

A deposit may be required to secure your booking. Final guest numbers & full payment must be confirmed prior to your event unless otherwise agreed.

Dietary Requirements

Please advise us of any dietary requirements, allergies or special meal requests when confirming your booking. Our team will make every effort to accommodate your guests wherever possible.

Fresh Ingredients

We prepare every menu using quality local & imported ingredients. To maintain the highest standard, some menu items may vary depending on seasonal & supplier availability.

Delivery & Setup

Delivery is available throughout Fiji, with charges based on location. Our team will deliver, set up & prepare your catering as outlined in your quotation.

Optional Extras

Need a little extra? We can also provide professional service staff, beverage service, equipment hire & event setup to complement your function.

Cancellations

If your plans change, please notify us in writing as soon as possible. Cancellations made within 48 hours of the event may be subject to cancellation charges.

Let's Plan Your Event

Whether it's a corporate function, wedding or private celebration, our team is here to make your event effortless, memorable & delicious.

READY TO BOOK ?

Akosita Tuitoga
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Thank you for choosing Chef's Catering!

We are proud to collaborate with Corner Cafe, Bonefish Seafood Restaurant, Indigo Indian Asian Restaurant & Bar, Cantina Grill & Bar, Mamacita Mexican Restaurant, Lazy Beans Cafe, & Baravi Handicraft & Cafe to bring you a curated selection of exquisite dishes, ensuring a delightful culinary experience for every event.



Explore our diverse experiences | www.jacksrestaurantsfiji.com



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