

SASSY CHEF

CATERING

Celebration Package Menu Options

Canapé boxes for delivery
***(h) - reheating is necessary *(gf) – gluten free *(v) – Vegetarian**
Prices Do Not include GST

30 items per box- No mixed boxes

- Vietnamese rice paper rolls enoki & silken tofu (v, gf) **$80**
- Peking Duck, hoisin & mint rice paper rolls **$95**
- King Prawn and mint rice paper rolls (gf) **$110**
- Sesame beef rice paper rolls (gf) **$85**
- Chilli Chicken Vietnamese rice paper rolls (gf) **$85**
- 5 Spiced Duck, hoisin & snow pea sprout pancakes **$95**
- Tomato, basil & fetta frittatas (v, gf) **$75**
- Bacon , leek and potato frittata(gf) **$80**
- Sugar cured Ocean Trout on crumpet **$95**
- Smoked salmon on spiced corn fritter **$95**
- Proscuito herb ricotta on crumpet **$90**

Gourmet Canape Boxes - 30 items per box

- Gruyere, Leek and Caramelised onion (V)**$90**
- Smoked Salmon , horse radish crème frieche & chive **$85**
- Wild mushroom tartlet w/shaved pecorini (V)**$90**
- Chicken & honey mustard mayonnaise **$90**

24 Items Gourmet Pies & Sausage Rolls

- Chicken & leek pies (h) **$92**
- Mini beef ragout pies (h) **$92**
- Wild Mushroom pies(h) **$92**
- Pork & fennel sausage rolls (h) **$85**
- Traditional beef sausage rolls (h) **$85**
- Lamb and harrisa sausage rolls (h) **$85**

Crisp Arancini's with dipping sauce
Medium Box $75 for 25
Large Box $115 for 40

- Wild Mushroom and truffle oil (h, v)
- Cheeses, spinach and herb (h, v)
- Bolognaise and mozzarella (h)
- Pumpkin and fetta(h,v)
- Mixed flavours of Arancini, Chef's choice (h)

30 Items Empanada's & samosa's

- Beef empanadas w/ tomato salsa dipping sauce(H) **- $85.00**
- Vegetarian sweet potato and spices w/ tomato salsa dipping sauce(H) **-$75.00**



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Sliders – Minimum 12 sliders – Delivered Cold
- Chicken schnitzel sliders w/ aioli and iceberg lettuce **$8 each**
- Pulled Pork sliders w/ Asian slaw **$8 each**
- Rare roast beef w/ caramelised onion and cheddar - **$8 each**

Seasonal Fruit Box
Large $90
XLarge $120
- Seasonal Sliced fruit and berries

Danish Pastries and Croissants
- 12 mixed Danish pastries **$85**
- 24 assorted Danish pastries **$155**

Ham and Cheese Croissants
- 12 ham cheese croissants **$85**
- 24 ham cheese croissants **$165**

BLATS
- **12** Bacon , lettuce, tomato & Avo w/ aioli on a potato roll **$150**

Granola pots – Minimum 12 pots – (200 gm pots)
- 12 coconut yoghurt , fresh fruit & GF Granola **$96**

Cheese & Charcuterie Box
Large Box $165
- A mixture of 4 cheeses with gourmet crackers, quince fresh fruit and nuts, dips, prosciutto and salami meats, crackers.

Australian Cheese box
Supreme – 5 Cheeses $210
- Assorted types of cheeses selected from our cheese providore, quince paste, dried apricots, nuts, kurrajong crisp bread & fruit crackers

Seafood Boxes – All Gluten Free
- 50 Peeled King prawns, Classic Cocktail sauce & lemons **$195**
- 100 Peeled King prawns, Classic Cocktail sauce & lemons **$295**
- Pacific Oysters by the dozen ,schallot vinegrette , lemons **$40doz**
- 3kg of Slow cooked plank Atlantic salmon, preserved lemon and &mustard dressing -pommegranite& feta cheese **-$225.00**



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Hot Offerings to Complete your event

Hot Honey baked glazed ham with 4 types of relishes and condiments

- 10kg – (approx..) Extra Large Ham – 100 bread rolls **$450**
- 7kg – (approx.) Large Ham - 70 bread rolls **$395**
- 5 kg –(approx.) Medium Ham -50 bread rolls **$295**

Slow cooked pull apart lamb shoulder on the bone minted jelly and riata

- 3.5 kg (approx.) Lamb shoulder on the bone minted jelly and riata , 30 bread rolls **$295**

Asian Pulled pork

- 2.5kg (approx.) Pulled Pork, 30 bread rolls, Asian slaw salad **$280**

All Salad Boxes

Medium $45 / Large $70 / X-Large $95

- Traditional Greek salad (Feta cheese, black olives, red onion, tomatoes, cucumbers, capsicum, lemon dressing)(gf)(v)
- Pancetta avocado & spinach salad, Dijon dressing (gf)(df)
- Classic Caesar salad (Cos, garlic croutons, parmesan, bacon & anchovies, parmesan dressing)
- Tuna nicoise salad (gf)
- Roma tomato , Burrata , basil & mixed leaf w/ balsamic reduction(gf)(v)
- Miso Salmon,endamame,cucumber,brown rice & Asian greens(df,gf)
- Thai beef salad,mint ,vermicelli and cabbage(gf)
- Green tea noodle salad, shredded sesame chicken & tofu
- Creamy potato salad, crispy bacon and chives(gf)
- Broccoli, kale & bacon salad, tahini dressing (gf)(df)
- Iranian cous cous, tabouli & kale salad(v)
- Terriyaki chicken,sesame, brown rice Asian cabbage(gf)(df)
- Asian coleslaw with sesame dressing(gf)(v)
- Chicken, kale, edamame, pepitas & Green goddess dressing (gf)(df)
- Fattoush salad,tomato,chick pea , raddish , kalamata olives, crispy Lebanese bread & creamy baba gnush(v)
- Roasted pumpkin , feta, pickled spanished onion ,walnut , pumpkin seeds & balsamic dressing(v)(gf)
- Quinoa , halloumi , cherry tomato , basil & balsamic dressing(v)(gf)



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Lunch Boxes

Sandwich Mixed box – Chefs selection (10 rounds= 40 pieces)$135
Sandwich Box no mixed boxes (10 rounds= 40 pieces) $120
Mission Wrap Box (12 wraps cut in half = 24 pieces) $165

- Poached Chicken, mayonnaise and iceberg
- Smoked Salmon, Spanish onion, spinach and cream cheese
- Tuna, aioli, caper and capsicum with rocket
- Tandoori chicken,riata & spinach
- Rare roast beef, Caramelised onion and cheddar cheese
- Leg ham, tomato, cheese,mustard, iceberg lettuce
- Roasted Capsicum, eggplant and ricotta with pesto
- Salami , cheedar , pesto & caramelised onion
- Hommus , falafel , roasted capsicum & spinach
- Mortadella, pesto and Brie cheese
- Eggs, schallot & dijonaise

Sweet Boxes
20 pieces per box -$98.00

- Petite berry cheese cakes
- Chocolate & nut brownies
- Petite Carrot, orange & nut cake
- Assorted mini muffin
- Tiramisu tart

Sassy Chef Catering Terms & Conditions for drop off Menu
Above is a drop off package only
All food is delivered in boxes
Bamboo platters are available with prices on request
Service staff can be provided, please enquire
If you do require staff for your event, please advise when booking and arrangement can be made
This is drop off catering- a delivery time frame for delivery is to be arranged by Sassy Chef Catering and the Customer if required
Free delivery to the Eastern Suburbs area (12 km Radius from Mascot)
Please supply delivery address so we can quote accordingly.
$35 delivery charge will be applied outside of 12 km range
Minimum order $350 for Monday to Friday
Minimum order $400 for Saturday Delivery
Minimum order $750 for Sunday
Surcharge of 15% is charged for all orders and deliveries on a Sunday and Public holidays
Any orders placed without notice of 3 days will incur a 15% surcharge



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The Sassy Grazing Experience

The Sassy Chef Grazing tables are unique in so many ways. We have many options to choose from. Our products we use are sourced from our list of wonderful reliable suppliers that are the best in the business. Sourcing the finest artisanal cheese to the freshest produce, we ask you to let Sassy Chef do the work for you.

Grazing Cheese

Minimum 60 pax
$25 per person (plus GST)
Brie cheese, Blue and Cheddar cheese
Quince, Gourmet Crackers & Bread sticks
House made dips and confit garlic bread.
Australian olives & nuts
Sliced Seasonal fruits

Add *Glazed Honey Glazed Ham w/ condiments and rolls -Additional $8.50 per person (plus gst)*

Grazing Cheese & Charcuterie Table

Minimum 50 pax
$30.00 per person (plus GST)
Selection of local and imported Cheeses.
Brie Cheese, Triple Cream Cheese, Blue Cheese & Truckle Cheddar
Quince, Gourmet Crackers & Bread sticks
House made dips and confit garlic bread.
Roasted vegetable frittata (V,GF)
Charcuterie Board – Sopressa, Salami, Prosciutto & our Mortadella
bush tomato chutney, pickles
& brioche rolls
Sugar Cured Ocean trout, capers & crème fraiche.
Australian olives & nuts
Sliced Seasonal fruits.

Add *Glazed Honey Glazed Ham w/ condiments and rolls -Additional $8.50 per person (plus gst)*
**Some items may vary subject to seasonal availability*
Bamboo side plates, napkins & wooden cheese knives
Staff on site to set up.
**Sunday Surcharge*