



# SASSY CHEF

CATERING

## Shared Platters Menu (Minimum 20 people)

### Options Available

2 Entrees and 2 Main Courses and 1 Dessert -\$75.00 per person

2 Entrees and 3 Main Courses and 1 Dessert -\$85.00 per person

2 Entrees and 3 Main Courses and 2 Dessert -\$95.00 per person

### Share platters

Grumpy baker dinner rolls with whipped chive butter

### Entrees

Heirloom Tomato, basil and Burrata Salad

Poached Salmon and fennel Rocket salad with citrus dressing

Shredded Five spiced Duck salad with enoki mushroom salad

Avocado, pancetta and crispy kale, Dijon dressing

Chilli caramel pork belly, crisp Asian greens

Peeled King Prawns with chipotle aioli, grilled cos lettuce, pecorino dust-

Additional- \$15 pp

### Mains

Grilled Moroccan chicken with chermoula spices and spiced tahini

Seared snapper fillets with salsa Verde and charred asparagus

Slow roasted lamb shoulder with pearl cous cous tabouli

Wood roasted Beef Piicanha with eggplant kasundi and sweet potato crisps

Plank of Glazed Teriyaki Atlantic Salmon, Japanese cucumber and soba  
noodle salad

### Dessert option Shared Platters

Eton mess with berry coulis

Dark Chocolate and pecan nut cake with Frangelico sauce

(All equipment- platters, crockery cutlery and napkins included in the quoted  
price)

Staff to be paid directly in Cash on the day/evening –

Waitstaff - 4.5 hours Chef 4.5 hrs – Price on enquiry

Please note we are more than happy to top up wine glasses when seated but  
if you would

like a designated Bar Person, we can also provide this service