



# SASSY CHEF

CATERING

## ***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 Table***

*Minimum 40 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.*

*Charcuterie Board – Sopressa, Salami, Prosciutto & our signature chicken terrine, bush tomato chutney, pickles*

*& brioche rolls*

*Sugar Cured Ocean trout, capers & crème fraiche.*

*Australian olives & nuts*

*Sliced Seasonal fruits.*

*\*Some items may vary subject to seasonal availability*

*Bamboo side plates, napkins & wooden cheese knives*

*Staff on site to set up.*

### ***Additional Extras - price on enquiry***

*Set up and styling on large wooden boards and boxes.*

*Selection of Canapes*

*Sydney Rock oysters w/finger lime dressing*

*Peeled King prawns w/ cocktail sauce and limes*

*Honey Glazed Ham w/ Condiments and Brasserie bread rolls.*

*Slow roasted Lamb shoulder w/mint sauce and Brasserie bread rolls*

*Burrata, basil and tomato Salad*

*Gourmet Salad Selection*

*Selection of petite desserts*

*Staff member for Servicing and clean up.*

*Floral Centre piece*

*\*Sunday Surcharge*



**SASSY CHEF**

~ CATERING ~

