



SASSY CHEF

~ C A T E R I N G ~

Canape Menu

V -Vegetarian VG -Vegan GF-Gluten Free DF-Dairy Free

From the Garden

Vegetarian, Vegan & Allergen options

Vegetable samosas & spiced chutney (VG)

Panko crumbed Haloumi with cilantro, honey salsa (v)

Tofu, enoki mushroom Vietnamese rice paper rolls (VG, GF)

Truffle Infused Wild Mushroom Arancini (v)

Citrus scented Yarra Valley feta cheese tartlets, aged balsamic(v)

Homemade vegetarian spring rolls, Kikkoman soy (Vegan)

Pumpkin, basil & mozzarella arancini, spiced tomato relish(v)

Leek and Gruyere cheese short crust tarts with beetroot relish(v)

Spiced avocado on Corn fritter, confit tomato(v)

Spinach and four-cheese arancini, dipping sauce(v)

Warm fetta & roast veg frittata with pesto (GF)(v)

GIN infused watermelon, pickled cucumber and fetta (v)

Caramelised fig & burrata w/ basil (v)

Wild mushroom and thyme pies(v)

From the Paddock

Chilli Chicken, coriander rice paper rolls, num Jim (GF)

Beef tartare, crisp bread wakame seaweed

5 spiced Peking duck pancake, cucumber & snow pea sprouts

Caramel pork belly with schezuan chilli glaze (GF)(DF)

Chicken and leek pies

Blackened Beef rendang skewer (GF)(DF)

Lamb pie w/ minted pea

Pork & shallot gyozas, sesame & honey soy (DF)

Chicken tenderloin satays with spicy peanut dressing (GF)

Bolognese arancini, pesto sauce and pecorino dust

Chicken, ginger and shitake potstickers

Sesame beef, vermicelli noodle rice paper rolls (GF)

Lamb koftas, mint and yoghurt dressing

Tandoori chicken kebabs, mint riata (GF)

Grilled lamb cutlets, chimi churi sauce – surcharge (GF)(DF)

Pork and fennel sausage rolls, tomato relish

Glazed Miso chicken (GF)(DF)

Beef pies whipped potato cream.

Bang bang Chicken – san choy bao style (GF)(DF)



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From the Ocean

Chilled prawn on betel leaf, wasabi lime aioli (subject to availability) (GF)
Sesame prawn toast, chipotle aioli
Beetroot, dill and aperol trout gravadlax, crisp lavish
Scallop, prawn pot stickers
Grilled King prawns, kombu butter (GF)
Chilli salt and pepper squid citrus aioli (GF)
Sesame tuna, miso dressing on witlof (GF)(DF)
Tuna tatiki pink ginger and wasabi on crisp wonton
Crispy fish fillets with tar tar sauce
Crab and vermicelli spring roll, spiced chilli & coriander
Poached ocean trout on blini, crème fraiche
Kingfish spiced avocado pickled cucumber.
Chilled prawn & dill aioli on crouton
Pacific oyster w/ mirin soy & ginger dressing – surcharge
Tempura prawns with nam jim (GF)
Peeled king prawns w/ classic cocktail sauce (GF)-surcharge

Minimum 40 Pax for cocktail parties

Please send all enquiries to Sarah@sassychefcatering.com.au
Choice of 6 Canapes - \$38.00 per person (plus GST)
(2-hour food service, approx. 10 pieces pp in total)
Choice of 8 Canapes - \$50.00 per person (plus GST)
(2.5-hour food service, approx. 12 pieces pp in total)
Choice of 10 Canapes - \$60.00 per person (plus GST)
(3-hour food service, approx. 16 pieces pp in total)
Additional Canapes charged at \$5 per person (plus GST)

Chef Charge -1 Chef required per 60 pax - \$300.00 per event.

Cook Charge- **if required** @ \$45.00 per hour (minimum 3 hours)

Food Wait staff – 1 food waiter required for 40pax @ \$45.00 per hour (minimum 3.5 hours)

All equipment included in price -Additional 15 % Surcharge for Sunday Events

Build your own package by adding options below.

Sliders or Bao Buns- \$8.00 per slider (minimum 40 sliders)

Petite wagyu beef, cheese & caramelised onion

Crumbed fried fish with wasabi aioli & wild rocket.

Katsu chicken, Japanese tonkatsu bbq sauce

Lamb and harissa with spinach & crumbled fetta

Pulled Pork sliders w/ Asian slaw

Chicken schnitzel w/ butter lettuce & aioli

Lobster brioche rolls w/ iceberg lettuce & cocktail sauce- **\$9.50.**



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Substantials - \$10.50 per substantial (minimum 40 each)

Vietnamese beef salad, mint & coriander, vermicelli salad (GF)

Salmon poke bowl with brown rice, wakame salad, ginger & sesame soy dressing (GF)

Tempura battered flathead fillets, chips & sauce remoulade

Nyonya chicken curry, jasmine rice & papadums

Crispy fish taco w/ avocado, corn & tomato relish

Prima vera risotto, salsa verde w/ shaved pecorino(V)

Slow braised Lamb tacos minted and shallot dressing.

Masa mam beef curry with naan bread

Blackened lamb cutlet spiced sweet potato chips, aioli (GF)

Seafood Paella Station - \$9.50 pp (minimum 50 pax)

Chef cooked Seafood paella station - All fresh seafood, spiced chorizo, saffron, lemon and spice

Sour dough pizza stand – \$8.50 pp (minimum 40 pax)

Prosciutto, caramelised onion, basil & burrata

Chilli prawn, confit tomato & rocket

Gorgonzola, potato and pear

Grazing Cheese Station - \$10.50 pp (minimum 40 pax)

4 premium hand selected cheese from our providore w/ quince paste, crisp breads, lavish, fresh fruit and nuts

Breads and dips

Something Sweet - \$7.00 per canape (minimum 40 each)

Dark chocolate brownie

Petite lemon and meringue pies

Vanilla bean choc top cones

Petite raspberry cheesecakes

Cannoli filled w/ salted caramel cream.

Churros, dipped in chocolate, dusted in cinnamon

Mixed Dessert Bar - \$15.00 per person (minimum 40 each)

Selection of Australian Cheeses & 3 desserts



SASSY CHEF

CATERING

Late night deli – Only available with a canape package

Slow cooked meat served on wooden boards for guests to self-serve (minimum 50 pax)

- \$8.50 per person - 1 Selection

-\$14.50 per person – 2 Selection

- \$21.50 per person – 3 Selection

*Glazed Honey baked hot ham, mustards, chutneys & relishes
assorted crusty bread rolls.*

or

*Pulled pork shoulder with homemade bbq sauce, apple sauce
coleslaw & assorted crusty bread rolls.*

or

*Slow roasted Lamb, mint sauce, aioli and kale slaw assorted
crusty bread rolls.*

Check out our food photo gallery.



Sassy Chef Catering Facebook Page



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