



# Corporate packages

We tailor our corporate package to each client. Below is a list of a few of our specialties. Please request a quote so we can begin to plan your event.

# **Breakfast and Morning Tea Selections**

- Ham and Cheese Croissants
- Assorted Danishes
- Sliced Seasonal Fruit
- Granola yoghurt pots (GF, DF)
- Vegetarian Frittata
- Breakfast Brioche
- Mixed Muffins

# **Beverages**

- Freshly Brewed Tea and Coffee Station
- Nudie Breakfast juices
- Sparkling Mineral Water
- Kombucha

## **Lunch Selection**

## Sandwiches, Wraps, Turkish bread, Brioche (Gluten Free options)

- Smoked Salmon, crème cheese, rocket and caramelised onion-
- Poached Chicken, celery and walnut
- Salami, cheddar, mustard, and spinach
- Rare roast beef, caramelised onion spinach seeded mustard.
- Leg ham, tomato chutney, brie cheese and rocket
- Roasted capsicum, eggplant, pesto and ricotta

## **Healthy Scrumptious Salads**

- Sesame Chicken, Bok choy and brown rice salad
- Tofu, green tea noodle salad
- Thai beef Salad, mint, tatsoi, green shallot cherry tomatoes (GF)
- Teriyaki Salmon, vermicelli noodles with nam jim sauce (GF)
- Classic Greek salad with lemon vinaigrette (V, GF)
- Sweet potato, kale and grilled chicken with pepitas
- Tuna Niçoise Salad, green bean potato and egg (GF)





◆ CATERING ◆

## **Classic Hot Dishes**

- Chicken Nonya curry with jasmine rice and papadums
- Pulled Lamb shoulder, mint jelly and roasted chats
- Beef Rendang with naan bread and fragrant rice
- Roasted pumpkin and lentil Korma (V, GF)
- Honey baked ham, with mustard and condiments.
- Baked Barramundi, steamed vegetables

#### **Selection of Pies**

- Beef ragu pies
- Chicken and leek pies
- Indian Beef Pies
- Mushroom and Thyme Pies (V)
- Spinach and cheese Filo's (V)

#### **Lunchtime Additions**

- Charcuterie Boards
- Sydney Rock Oysters
- Sugar cured Gravadlax
- Peeled King prawns with Cocktail sauce

#### **Afternoon Tea**

- Homemade chocolate chip cookies
- Petite Raspberry cheesecakes
- Dark Chocolate brownie
- Coconut and mango cake
- Lamingtons
- Australian Cheese Platters
- Sliced Seasonal Fruit platters.

Please get in contact with our event co-ordinator to help plan your menu.

orders@sassychefcatering.com.au

## Please provide.

- Venue
- Company name
- Conference date and time
- Number of Attendees
- Catering Requirements