



SASSY CHEF

CATERING

Sharing Menu

Starting from \$75.00 per person

Minimum 30 guests

Canapes -

Please choose 4 types of Canapes from our website

Canapes service is for approx. 45 minutes

Pre-set on the Table

Selected breads and rolls with salted butter

Salad Entrees – please choose 2 options

Heirloom tomato, basil & soft burrata cheese salad (v)

Roasted pumpkin, kale & pepita salad, citrus dressing (v)

Thai beef salad, cherry tomatoes, cucumber & shallots, nam jim

Avocado, pancetta, pine nut & spinach salad, Dijon dressing

Shredded Peking duck, 5 spiced orange crepe & snow pea salad

Caesar Salad; garlic croutons, anchovies, bacon & parmesan

Turmeric cauliflower, chickpea & roasted zucchini salad (v)

Hot Mains – please choose 2 options

Grilled Moroccan chermoula chicken, spiced tahini (gf)

Seared snapper fillets, salsa Verde, charred asparagus (gf)

Atlantic Salmon, fennel & Rocket leaves, citrus dressing (gf)

Slow roasted lamb shoulder, heirloom carrots, seeded mustard jus (gf)

Grilled barramundi fillets, bed of spinach & oven dried tomato (gf)

Wood smoked Beef picanha with miso eggplant (gf)

Side Bowls of Potatoes – please choose 1 option

Sweet potato Fries, Duck fat potatoes or Paris mash

Salad Bowl

Sassychefs green salad

Dessert – choice of 1

Australian Cheese platter with quince paste, crisp breads, lavosh, fresh fruit, dried fruit & nuts

or

Sassychefs 3 mini desserts to include chocolate brownies, lemon meringue pies & salted caramel tarts

**Please note final menus are determined on food availability*