



SASSY CHEF

CATERING

Canapé Menu

Minimum 40 Pax for cocktail parties

Please send all enquiries to Sarah@sassychefcatering.com.au

Select 6 Canapes - \$35.00 per person (2-hour food service)

Select 8 Canapes - \$45.00 per person (2.5-hour food Service)

Additional Canapes charged at \$4.50 per person

Food Wait staff – 1 food staff per 40 pax – \$42.50 per hour
(minimum 3 hours)

Chef Charge -1 Chef per 40 pax - \$255.00 per event

All equipment included in price

From the Garden

Panko crumbed Haloumi with cilantro salsa

Truffle Infused Wild Mushroom Arancini

Citrus scented Yarra Valley feta cheese tartlets, aged balsamic

Homemade vegetarian spring rolls, Kikkoman soy

Leek and Gruyere cheese short crust tarts with beetroot relish

Shitake and spinach gyoza

Spiced avocado on Corn fritter, confit tomato

Spinach and four-cheese arancini, dipping sauce

Wild mushroom and thyme pies

Warm vegetarian frittata with pesto (GF)

From the Land

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

Five spiced duck pancake, orange, and star anise glaze

Caramel pork belly with Sichuan chilli salt

Mini braised beef pies, whipped potato

Karaage Chicken w/ siracha aioli

Hoisin Duck spring rolls, hand made

Blackened Beef rendang skewer

Pork, shallot, and shitake gyozas

Indian beef pie w/mango chutney

Chicken tenderloin satays with spicy peanut dressing (GF)

Bolognese arancini, pesto sauce and pecorino dust

Lamb and pine nut koftas

Tandoori chicken kebabs, mint riata (GF)

Chicken and leek pies, minted pea mash



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From the Ocean

Scallop, prawn pot stickers
Chilli salt and pepper squid citrus aioli (GF)
Tuna tatiki pink ginger and wasabi on crisp wonton
Tempura fish fillets with tar tar sauce
Beetroot, dill and aperol ocean trout, lavish
Barramundi and lemongrass spring rolls, soy reduction
Poached ocean trout on blini, crème fraiche and caviar
Kingfish, spiced avocado pickled cucumber
Panko crumbed Fish cakes, chilli dressing

Premium items - *surcharge -seasonal price on enquiry

Pacific oyster w/mirin soy and ginger dressing
Tempura prawns with wasabi aioli (GF)
Moroccan rubbed lamb cutlet (GF)
Chilled King prawn on betel leaf with wasabi caviar
Scallops on the shell w/pink ginger hollandaise
Tamarind glazed quail breast

Brioche Sliders - \$6.50 per slider (minimum 40 sliders)

Mini wagyu beef, cos lettuce and caramelised onion
Crumbed fried fish with wasabi aioli and rocket lettuce
Lamb and harrissa with spinach and crumbled fetta
Pulled Pork sliders w/ Asian slaw
Chicken schnitzel with aioli and butter lettuce
Haloumi, tomato salsa and rocket(V)

Substantials - \$9.50 per substantial (minimum 40 substantials)

Bao buns w/ karaage chicken and siracha aioli
Tempura fish and chips with sauce remolade
Pulled Coconut chicken, baby cos in a brioche cigar
Spicy red chicken curry with fragrant rice
Crispy fish taco w/ corn and tomato relish
Vietnamese beef salad, minted coriander, vermicelli salad (GF)
Lamb shank risotto with shaved pecorino
Cilantro Crusted Roast salmon with fennel, rocket salad (GF)
Shaved Lamb tacos minted and shallot dressing
Masa mam beef curry with nann bread
Poke bowls with Atlantic Salmon and avocado
Blackened lamb cutlet spiced quinoa, riata dressing*surcharge (GF)



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Something Sweet - \$6.00 per canape

Dark chocolate brownie

Blackberry cheesecake

Mango and coconut disc with whipped mascarpone

Tiramisu shots

Vanilla choc top cones

From the deli - \$8.50 per person

Assorted joints of meat for late night snacking

Served on Wooden boards for self service of guests

(Minimum 50 people)

Glazed Honey baked hot ham, mustards and spreads and assorted crusty bread rolls

Pulled pork shoulder with homemade bbq sauce, apple sauce coleslaw and assorted crusty bread rolls

Slow roasted Lamb with mint chutney and aioli assorted crusty bread rolls

Grazing cheese station with quince paste, crisp bread, muscatels and nuts - \$18.00 per person

Check out our food photo gallery



Sassy Chef Catering Facebook Page



@sassychefess #sassychefcatering