

SASSY CHEF

CATERING

Canape Menu

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

From the Garden

Vegetarian, Vegan & Allergen options

Vegetable samosas & spiced chutney (VG)
Tofu, enoki mushroom Vietnamese rice paper rolls (VG, GF)
Truffle Infused Wild Mushroom Arancini (v)
Cucumber sushi rice cake, avocado yuzu & sesame(v)
Citrus scented feta cheese tartlets, balsamic glaze(v)
Homemade vegetarian spring rolls, Kikkoman soy (VG)
Pumpkin, basil & mozzarella arancini (v)
Leek and Gruyere cheese short crust tarts & beetroot relish(v)
Ricotta, caramelised onion & herb tartlet (v)
Spiced avocado on Corn fritter, tomato(v)
Spinach and four-cheese arancini, dipping sauce(v)
Fresh fig & goats' cheese, honey & basil (v)- seasonal
Wild mushroom and thyme pies(v)
Vegetarian empanadas, tomato coconut dipping sauce (VG)

From the Paddock

Chilli Chicken, rice paper rolls, num Jim (GF)
Beef tartare, yuzu shoyu crisp bread wakame seaweed
5 spiced Peking duck pancake, cucumber & snow pea sprouts
Caramel pork belly with schzuan chilli glaze (GF)(DF)
Chicken and leek pies
Hoisin duck bao buns
Blackened Beef skewers (GF)(DF)
Sticky pork belly & Asian veg bao buns
Lamb pie w/ minted pea mash
Beef cheek Yorkshire puddings, & horseradish cream
Pork & shallot gyozas, sesame & honey soy (DF)
Chicken tenderloin satays with spicy peanut dressing (GF)(DF)
Bolognaise arancini, pesto sauce and pecorino dust
Chicken, ginger potstickers
Beef satay skewers, spiced peanut dressing (GF)
Sesame beef, vermicelli noodle rice paper rolls (GF)
Lamb koftas, mint and yoghurt dressing (GF)
Tandoori chicken kebabs, mint riata (GF)
Pork and fennel sausage rolls, tomato relish
Beef pies whipped potato cream
Bang bang Chicken – san choy bao style (GF)(DF)
Lamb cutlets, salsa Verde dipping sauce - surcharge



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From the Ocean

Chilled King prawn, baby lettuce, coconut chilli sambal (GF)
Sesame prawn toast, chipotle aioli
Prawn gyozas, plum dipping sauce
Smoked Salmon, corn and zucchini fritters
White fish ceviche, guacamole & crisp chip
Grilled King prawns, kombu butter (GF)
Sugar cured ocean trout, crumpet, crème fraiche & salmon roe
Chilli salt and pepper squid citrus aioli (GF)
Tuna & avocado tostado (DF)
Hokkaido scallop seared w garlic butter soy sauce (GF)
Sesame salmon crudo, brioche toast
Crispy fish fillets with tartare sauce
Kingfish spiced avocado pickled cucumber on crispbread
Pacific oyster w/ mirin soy & ginger dressing – surcharge
Tempura prawns with Nam Jim

Packages

Minimum 40 Pax for cocktail parties

Choice of 6 Canapes - $40.00 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)

Staff Charges for Events

Chef Charge -1 Chef required per 60 pax - $300.00 per event.
*Cook Charge- **if required** @ $45.00 per hour (minimum 3 hours) Dependant on Menu choice and additional packages*
Food Wait staff – 1 food waiter required for 40pax @ $45.00 per hour (minimum 3.5 hours) Dependant on Menu choice and additional packages
All equipment included in price
Additional 15 % Surcharge for Sunday Events



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Build your own package by adding options below
Only available with a canape package
Sliders - $8.00 per slider (minimum 40 sliders)
Petite wagyu beef, cheese & caramelised onion
Fried fish with wasabi aioli & wild rocket
Karr age chicken, Japanese tonkatsu BBQ sauce
Chicken schnitzel w/ butter lettuce & aioli
Halloumi & spiced beetroot relish(v)
Pulled Pork sliders w/ Asian slaw

Mini Meals – $9.50 (minimum 40 each)
Tempura battered flathead fillets, chips & sauce remoulade
Slow braised Lamb tacos mint & shallot dressing
Chilled king prawn brioche rolls w/ dill aioli
Chipotle chicken burrito bowl
Crispy fish taco w/ avocado, corn & tomato relish
Lamb cutlets w/ sweet potato chips & Chimi churri
Beef nachos w/ guacamole, sour cream & salsa

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)
Brazilian Moqueca seafood coconut & tomato Curry (DF)
Nyonya chicken curry, jasmine rice & papadums
Prima vera risotto, salsa Verde w/ shaved pecorino(V)
Lobster brioche rolls w/ iceberg lettuce & cocktail sauce
Masa mam beef curry w/ rice & naan bread
Blackened lamb cutlet spiced sweet potato chips, aioli (GF)
King prawn & dill aioli slider

Seafood Paella Station - $12.50 pp (minimum 50 pax)
Chef cooked Seafood paella station - All fresh seafood, spiced chorizo, saffron, lemon and spice- Additional chef required

Sour dough pizza stand – $11.50 pp (minimum 40 pax)
Sample Flavours - Selection of 3 flavours
Prosciutto, caramelised onion, basil & burrata
Chilli prawn, confit tomato & rocket
Gorgonzola, potato and pear



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Grazing Cheese Station - $11.50 pp (minimum 40 pax)
4 premium hand selected cheese from our providore w/ quince paste, crisp breads, lavish, fresh fruit and nuts breads & dips

Grazing Cheese & Charcuterie Station - $16.50 pp (minimum 40 pax)
Charcuterie – Prosciutto, salami & leg ham w/ mustards
4 premium hand selected cheese from our providore w/ quince paste, crisp breads, lavish, fresh fruit and nuts. Breads and dips

Taco Stand - $14.50pp
(minimum 50 pax)
Our Taco station will take your party to another level
Select 2 types of tacos while our chef prepares the tacos for each guest on request, topping the tacos w/ guacamole, beans, shredded cheese, jalapeno & spice

- *Smoked Beef brisket*
- *Chipotle Chicken*
- *Pulled pork*
- *Ground spicy beef*

Late night deli – Only available with a canape package

Slow cooked meat served on wooden boards for guests to self-serve (minimum 50 pax)
- $9.50 per person - 1 Selection
-$12.50 per person – 2 Selection
-$19.50 per person – 3 Selection

- *Glazed Honey baked hot ham, mustards, chutneys & relishes & coleslaw & assorted crusty bread rolls.*
- *Pulled pork shoulder with homemade BBQ sauce, apple sauce Asian slaw & assorted crusty bread rolls.*
- *Slow roasted Lamb, mint sauce, aioli and kale slaw assorted crusty bread rolls.*
- *Smoked beef Pichana, mustards, chutneys relishes assorted crusty bread rolls*

Seafood Station – Price on Enquiry



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Something Sweet - $8.00 per canape (minimum 40 each)
Dark chocolate brownie w/ raspberries (seasonal)
Petite lemon and meringue pies
Salted caramel tartlets
Petite raspberry cheesecakes
Cannoli filled w/ vanilla cream

Gelato Stand - $8.00 per person (minimum 40 each)
3 types of Gelato flavours, scooped into buckets w/ selection of toppings & sauces
Flavours -Rainbow, Pistachio, Matcha, Hazelnut & Chocolate

Dessert pots (minimum 40 per type of selection)
Tiramisu pot *– layered biscuits strong espresso creamy mascarpone & dusted cocoa powder* ***- $8.00 per person***

Strawberry fondue pot *Fresh strawberries marinated in Cointreau drizzled w/ chocolate and nuts****- $8.00 per person***

Tea & Coffee station - price on request
Coffee Cart -price on request