



SASSY CHEF

CATERING

Wedding Menu – Sample only

Canape Hour

Selection of Canapes on Guests arrival

Starters Salad

Charred king prawns on romesco sauce (GF)

Pacific Oysters, shallot vinaigrette (GF, DF)

Grilled Scallops, pink ginger hollandaise

Heirloom Tomato, basil and Burrata Salad (GF, V)

Avocado, pancetta, parmesan, spinach, Dijon dressing (GF)

Shredded Peking duck salad, orange, five spiced crepe & snow peas (GF)

Aperol cured ocean trout, crème fraiche & basil oil

Baby Cauliflower & roasted zucchini salad (GF, DF, Vegan)

Grilled halloumi & pumpkin, pomegranate balsamic dressing (GF)

Crispy glazed pork belly, shredded Asian salad (GF)(DF)

Hot Selection

Grilled Moroccan chicken breast, chermoula spices and spiced tahini (GF)

Seared Snapper, salsa Verde, snow peas (GF)

Atlantic Salmon, roasted fennel salad, citrus beurre Blanc (GF)

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

Grilled barramundi fillets, broccolini & cumin tomato dressing (GF)

Blue eye cod puy lentils, veal jus (GF, DF)

Wood roasted Beef w/ miso eggplant (Gf)

Pressed chicken, whipped potato nduja sauce (GF)

Sides

Classic Green salad

Sweet potato Fries

Duck fat potato

Charred radicchio, toasted almond & maple dressing

Paris Mash potato

Sautee green beans olive oil and shaved pecorino

Dessert

Australian Cheese and fruit platter for the table

Chocolate brownie

Petite Lemon Meringue Tarts

Key lime curd tart

Sticky date pudding, butterscotch sauce

Please note that some produce may vary due to the season and availability