



# SASSY CHEF

— C A T E R I N G —

## *Sassy Grazing Experience*

*The Sassy Chef Catering Grazing tables are unique in so many ways. We have many options to choose from. Our products we use are sourced from our list of wonderful reliable suppliers that are the best in the business.*

*Sourcing the finest Artisanal Cheese to the freshest produce, we ask you to let Sassy Chef do the work for you.*

*Platter packages are tailored individually to your needs and we work with you to find the best package to suit your event*

### **Grazing table (Min- 30 pax)**

\$25.00 per person (Plus GST)

Selection of local and imported cheeses

Brie, Triple Cream, cheddar and blue

House made dips and breads

Shaved, prosciutto and salami

House made vegetarian frittata

Sugar Cured Ocean trout

Chicken and nut terrine

Quince and Seasonal fresh fruits

Dried fruits, muscatels and nuts

Marinated Australian olives

Grumpy Baker breads, sourdough, baguettes and brioche

Gourmet wafers, lavish, breadsticks

#### Includes

--- Delivery (to most Eastern Suburbs)

--- Free set up on large Bamboo board – Staff on site to set board (No service)

--- Bamboo boats and cheese knives  
wooden tongs

Additional extras

Flower Centre piece \$150.00 extra

If you would prefer to use your own wooden boards, please advise Wooden Board hire Charged @ \$50.00 (plus \$20 deposit / per 40 pax)



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*Additional Extras to Add to the  
Grazing station*

*Half Glazed ham (Approx. 4kg)  
with condiments and 40 Soft rolls  
-\$225.00*

*50 Peeled King prawns with  
cocktail sauce and lemons -  
\$195.00*

***Breakfast board - \$295.00  
Suitable for 10 - 12 people***

Granola yoghurt pots  
Banana bread and assorted muffins  
Leg ham and cheese croissants  
Sliced seasonal fruits

Includes

Delivery (to most Eastern Suburbs)  
Bamboo spoons and napkins