



SASSY CHEF

— C A T E R I N G —

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)
Tomato, basil & bocconcini sticks, balsamic glaze(v)
Citrus scented feta cheese tartlets, balsamic glaze(v)
Homemade vegetarian spring rolls, Kikkoman soy (Vegan)
Pumpkin, basil & mozzarella arancini (v)
Leek and Gruyere cheese short crust tarts with beetroot relish(v)
Ricotta, caramelised onion & herb tartlet (v)
Spiced avocado on Corn fritter, tomato(v)
Spinach and four-cheese arancini, dipping sauce(v)
Warm fetta & roast veg frittata with pesto (GF)(v)
Honey dew and goats cheese cigars w/ basil gel (v)
Caramelised fig & burrata w/ basil (v)- seasonal
Wild mushroom and thyme pies(v)

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 schezuan chilli glaze (GF)(DF)
Chicken and leek pies
Blackened Beef rendang skewer (GF)(DF)
Vietnamese, turmeric pork pancake
Lamb pie w/ minted pea mash
Yorkshire puddings w/ rare roast beef & horseradish
Pork & shallot gyozas, sesame & honey soy (DF)
Chicken tenderloin satays with spicy peanut dressing (GF)(DF)
Bolognese arancini, pesto sauce and pecorino dust
Chicken, ginger and shitake potstickers
Beef satay skewers w/ 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)
Grilled lamb cutlets, chimi churi sauce – surcharge (GF)(DF)
Pork and fennel sausage rolls, tomato relish
Glazed Miso chicken (GF)(DF)
Beef pies whipped potato cream
Bang bang Chicken – san choy bao style (GF)(DF)



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From the Ocean

Chilled King prawn, baby gem lettuce, wasabi lime aioli (GF)
Sesame prawn toast, chipotle aioli
Coconut, lime & chilli kingfish ceviche
Beetroot, dill and aperol trout gravadlax
Scallop, prawn pot stickers
Grilled King prawns, kombu butter (GF)
Tea smoked salmon on crumpet, crème fraiche & salmon roe
Chilli salt and pepper squid citrus aioli (GF)
Crumbed Cod croquette, remoulade zesty sauce
Sesame tuna, miso dressing on witlof (GF)(DF)
Sesame salmon crudo, brioche toast
Tuna tatiki pink ginger and wasabi on crisp wonton
Crispy fish fillets with tartare sauce
Scallop in the shell w/ nduja sauce (GF)- surcharge
Poached ocean trout on blini, crème fraiche
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 - \$38.00 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)
Surcharge Canape charged at additional \$4 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)

Food Wait staff – 1 food waiter required for 40pax @ \$45.00 per hour (minimum 3.5 hours)

All equipment included in price -Additional 15 % Surcharge for Sunday Events



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Build your own package by adding options below.

Sliders or Bao Buns- \$8.00 per slider (minimum 40 sliders)

Petite wagyu beef, cheese & caramelised onion

Crumbed fried fish with wasabi aioli & wild rocket.

Karrage chicken, Japanese tonkatsu bbq sauce

Pulled Lamb & harissa w/ spinach & crumbled fetta

Chicken schnitzel w/ butter lettuce & aioli

Halloumi & spiced beetroot relish(v)

Pulled Pork sliders w/ Asian slaw

*Lobster brioche rolls w/ iceberg lettuce & cocktail sauce- **\$9.50.***

*Chilled king prawn brioche rolls w/ dill aioli -**\$9.50***

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)

Tempura battered flathead fillets, chips & sauce remoulade

Nyonya chicken curry, jasmine rice & papadums

Crispy fish taco w/ avocado, corn & tomato relish

Prima vera risotto, salsa Verde w/ shaved pecorino(V)

Chicken karrage on steamed rice w/ pickled vegetable

Slow braised Lamb tacos mint & shallot dressing.

Masa mam beef curry with naan bread

Blackened lamb cutlet spiced sweet potato chips, aioli (GF)

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 – \$10.50 pp (minimum 40 pax)

Sample Flavours - Selection of 3 flavours

Prosciutto, caramelised onion, basil & burrata

Chilli prawn, confit tomato & rocket

Gorgonzola, potato and pear

Grazing Cheese Station - \$10.50 pp (minimum 40 pax)

4 premium hand selected cheese from our providore w/ quince paste, crisp breads, lavish, fresh fruit and nuts

Breads and dips



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**Grazing Cheese & Charcuterie Station - \$18.50 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
Make a selection of 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 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 Pihana, 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

Petite lemon and meringue pies

Salted caramel tartlets

Vanilla bean choc top cones

Petite raspberry cheesecakes

Cannoli filled w/ vanilla cream.

*Churros, dipped in chocolate, dusted in cinnamon- **\$8.50***

Tea & Coffee station - price on request

Coffee Cart -price on request