



SASSY CHEF

~ C A T E R I N G ~

**We offer you a drop off menu in the comfort of your own home, work place or Venue of your choice
Create your own Cocktail party and take the trouble out of entertaining be a guest at your own event.**

Drop off Menu GST is added to the displayed prices
(Minimum 25 pieces each variety)

***(H) - reheating is necessary**

***(GF) – gluten free**

***(V) – Vegetarian**

Vietnamese rice paper rolls with silken tofu - **\$65.00 (V, GF)**

Peking Duck and Hoisin Vietnamese Rolls - **\$75.00 (GF)**

Prawn and mint rice paper roll - **\$85.00 (GF)**

Sesame beef rice paper rolls - **\$75.00 (GF)**

Chilli Chicken Vietnamese rice paper rolls - **\$70.00 (GF)**

5 Spiced Duck pancake - **\$75.00**

Chilli beef empanadas - **\$75.00(H)**

Thai fish cakes - **\$70.00(GF)**

Mini Short Crust tartlets - \$75.00 per 25 items

Gruyere, Leek and Caramelised onion (H)(V)

Bacon, onion and chive (H)

Goats curd and mushroom (H)(V)

Gourmet Sausage rolls and pies - \$85.00 per 25 pieces

Pork and fennel sausage rolls (H)

Lamb and harrissa sausage rolls (H)

Traditional beef sausage rolls (H)

Mini beef pies (H)

Arancini - \$75.00 per 25 pieces

Spicy pumpkin and coriander (H)(V)

Wild Mushroom and truffle oil (H)(V)

Cheeses, spinach and herb (H)(V)

Minted pea, pecorino and prosciutto (H)

Bolognaise and mozzarella(H)

Mixed Tray of Arancini Flavours

Condiments (250 ml) - \$7.00

Roasted Garlic Mayonnaise

Harissa Aioli

Salsa Verde



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CATERING

Create your own Buffet

Sassy's Assorted Boards go to Buffet's on our web to add to your package

Deli Items

Australian cheeseboard with kurrajong crisp bread
3 types of cheeses - selected from our cheese provedore,
quince paste, dried nuts and fruits - \$185.00

Whole Roasted Turkey Breasts

2.5kg Roasted Stuffed and Sliced Turkey - \$95.00
Serves 12 people

4 kg Roasted Stuffed and Sliced Turkey - \$165.00
Serves 30 people

2 kg Sugar Cured Ocean trout (Sliced) with Aioli and lemon,
crisp homemade lavosh bread - \$135.00

25 Peeled King prawns with lime aioli and lemons - \$99.00

50 Peeled King prawns with lime aioli and lemons - \$175.00

100 Peeled King prawns with lime aioli and lemons - \$285.00

Hot Offerings to Complete your event

Hot Honey baked glazed ham with 4 types of relishes and
condiments

7 kg (approximately)- Large Ham

Serves 80 people Includes 80 bread rolls - \$320.00

3.5 kg (approximately) - Medium Ham

Serves 40 people

Includes 40 bread rolls - \$215.00

4.5kg (approximately)-Slow roasted Lamb shoulder

Serves 20 people

Includes 40 bread rolls and minted jelly and riata -\$255.00

4.5kg (approximately)- Pulled Pork with Asian sauces

Serves 30 people

Includes 20 bread rolls with an Asian coleslaw salad- \$250.00



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Something Sweet

(Minimum 15 pieces per Variety)

Mango and Coconut Cake - \$5.50 per piece

Chocolate and pecan brownie - \$5.50 per piece

White Chocolate and raspberry lamington - \$6.50 per piece

New york lemon cheesecake - \$6.50 per piece

Danish pastries - \$4.50 per piece

Large Baked Raspberry Cheese Cake -\$39.00

Large Orange polenta Cake -\$39.00

Lunch platters

Assorted Sandwiches - \$75.00 per platter (10 rounds) or \$7.50 per sandwich (minimum 20 sandwiches)

Mission Wraps - \$95.00 per platter of 10 wraps or \$9.50 per wrap (minimum 10 wraps)

Mini Turkish rolls - \$7.50 each (minimum 10 Turkish)

Long baguette rolls - \$8.50 each (minimum 10 Baguette)

Varieties may include-

Chicken waldorf celery and walnut

Salmon and caper relish and rocket

Tuna and capsicum with avocado

Tandoori chicken and riata

Rare roast beef with Caramelised onion

Shaved leg ham, sundried tomato and seeded mustard

Roasted pumpkin and ricotta with rocket pesto



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Sassy Chef Catering Salads

All salads come in a catering pack at \$45.50(A4 size)

Traditional Greek salad (Feta black olives, tomatoes, cucumbers, capsicum and lemon dressing)
Pancetta avocado and spinach salad with Dijon dressing
Classic Caesar salad (Cos, garlic croutons, parmesan, bacon and anchovies)
Shaved Pecorino walnut and Pear salad with balsamic dressing
Creamy potato salad with crispy bacon and chives
Pumpkin, pistachio and fetta salad
Pasta salad with basil pesto, salami, Spanish onion
Traditional Coleslaw salad with Creamy mayonnaise
Quinoa salad with grilled vegetables, herbs and citrus dressing
Iranian Cous Cous Salad with kale and spinach
Asian Coleslaw Salad with sesame dressing

Sliced Seasonal fruit platter - \$75.00 per platter

Sassy Chef Catering Terms and Conditions for drop off Menu

Above is our drop off package
Service staff can be provided please enquire
Platter hire, plate hire and cutlery crockery all available for hire on enquiry

Bar equipment and glass wear is also available for hire please ask to see our Glass wear price list on enquiry
If you do require staff for your event please advise at time of booking and arrangement can be made

Free delivery to the Eastern Suburbs area
(Minimum order \$375 for Monday to Saturday)
(Minimum order \$650 for Sunday)
Sunday surcharge of 15% is charged for all orders and deliveries on a Sunday
All orders placed 3 days prior to event will not include a surcharge
Any orders placed without notice of 3 days will incur a 15% surcharge