



SASSY CHEF

— C A T E R I N G —

Private Dinner Party's

We aim to provide intimate dinners in your own home using only the finest products from carefully selected suppliers.

We follow the latest food trends and a combination of our favourites always pushing the boundaries

We promise to create unforgettable, unfussy mouth watering food

Entrée

King Prawn salad w/ chipotle dressing and caramelised lime

Beef Carpaccio shave pecorino with truffle oil dressing

Five spiced pancake w/ Peking duck and tatsoi salad

Twice Cooked Pork belly w/ balsamic reduction and apple and chicory salad

Salt and pepper squid w/ pomegranate and watercress salad

Goat's cheese and caramelized onion shortcrust tart

Seared Yellow fin tuna , avocado puree crisp enoki salad

Main Course

Seared Snapper fillet on braised fennel w/ salsa Verde dressing

Corn fed Chicken breast on zucchini roesti w/ garlic confit jus

Slow roasted Kilcoy beef fillet with shaved celeriac and radish salad

Tempura whiting fillets with sauce gribiche

Roasted lamb on harrisa root vegetable pulp w/ lamb jus

Chargrilled Atlantic Salmon on risotto prima Vera w/ truffle asparagus

Chinese Five spice duck w/ Chinese broccoli and orange star anise glaze

Braised beef cheek, carrot and cumin with zucchini friti

Assorted Sour dough

Sides

Glazed baby carrots and roasted pumpkin

Roasted Sweet potato in coconut oil

Sautéed broccolini and green beans with ginger and oyster sauce

Charred asparagus with toasted almonds and shaved pecorino

Desserts

Rich Chocolate Tartlet w/ pistachio nut praline

Coconut Panacotta w/ wild berry coulis

White Chocolate Cheesecake w / almond tuille and raspberry

Mini Pavlova w/ passionfruit cream

Apple tart ta tin with vanilla bean ice cream and cherry blossom fairy floss

Australian Cheese platter with muscatels, nuts and crisp breads (For the Table)



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Sharing Menu

Ideal for larger groups, a menu that allows interaction over tasty food

Starters

Selection of freshly baked mini baguettes and rolls with hommus and oven dried tomato dip

Yellow fin tuna Carpaccio

Marinated bocconcini, tomato and basil with balsamic reduction

Mains

Braised lamb shoulder, roasted duck fat potato, chimi churri

Seared king salmon fennel, dill and rocket

Twice cooked pork belly with spiced caramel sauce

Roasted herb butter chicken, heirloom carrots, baby beetroot

Steamed green asparagus and broccolini

Desserts

Local cheese, grapes, crackers, lavosh

Selection of cakes and tarts

Packages are serviced by Sassy Chef Catering staff, we provide all the crockery and equipment needed for the event.

For all enquiries on dinner parties and Shared dinners

Email

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Or

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