



SASSY CHEF

— C A T E R I N G —

A Sassy Wedding

At Sassy Chef Catering, we specialize in all elements of your special event, but at the same time we are more than happy to concentrate on the food. If you do require additional services we can look after as much or as little as you require

Prices are inclusive of GST

Entrée and Main Course \$67.00 per head

Canapés, Main and dessert \$78.00 per head

Entrée, Main and Dessert \$80.00 per head

Alternate Menu surcharge \$5.50 per head per course

Staff pricing quoted on enquiry

We have catered at many Venues and here are a few of our Favourites, don't forget to invite us first

Coogee Surf Life Saving Club

<http://coogeesurfclub.com.au>

Maroubra Surf Life Saving Club

<http://www.maroubraslsc.com.au>

Vaucluse Yacht Club

<http://www.vaucluseyachtclub.com.au>

Clovelly Bowling Club

<http://www.clovellybowlingclub.com.au>

Bronte Surf Life Saving Club

<http://brontesurfclub.com.au>

South Maroubra Surf Life Saving Club

<http://www.southmaroubraslsc.com.au>

The Gap Bluff at Watsons Bay

<http://www.environment.nsw.gov.au>



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Canapé

*Sydney rock oysters w/ mirin dressing
Hoisin Duck pancake w/ orange dipping sauce
King prawn on beetle leaf w/ palm sugar dressing
Goat's cheese and caramelized onion tart
Wild mushroom and truffle Arancini*

Entrée

*King Prawn salad w/ chipotle dressing and caramelised lime
Oriental beef and vermicelli noodle w/ nam jim dressing
Five spiced pancake w/ Peking duck and tatsoi salad
Twice Cooked Pork belly w/ balsamic reduction and apple and chicory salad
Goats cheese Tartlet with heirloom tomato salsa
Salt and pepper squid w/ pomegranate and watercress 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 beef fillet on tomato and eggplant kasundi and caramelised onion
Char grilled lamb rump on harrisa root vegetable w/ lamb jus
Chargrilled King Fish and dragon cello sauce w/ truffle asparagus
Crisp Skinned duck breast w/ Chinese broccoli and orange and star anise glaze*

Inclusive

*Sour dough bread w/ olive oil, balsamic and butter
Sides of Green leaf salad and lemon thyme potato*

Desserts

*Rich Chocolate Tartlet w/ pistachio nut praline
Coconut Panacotta w/ wild berry coulis
White Chocolate Cheesecake w / almond and strawberry tuille
Mini pavlova w/ passionfruit cream
Sticky date pudding w/ butterscotch sauce*