



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)

Citrus scented feta cheese tartlets, balsamic glaze(v)

Homemade vegetarian spring rolls, Kikkoman soy (Vegan)

Pumpkin, basil & mozzarella arancini, spiced tomato relish(v)

Leek and Gruyere cheese short crust tarts with beetroot relish(v)

Pumpkin & almond curry puff, cilantro relish(v)

Ricotta & spinach pastries w/ smoked harissa dipping sauce(v)

Spiced avocado on Corn fritter, confit tomato(v)

Spinach and four-cheese arancini, dipping sauce(v)

Warm fetta & roast veg frittata with pesto (GF)(v)

GIN infused watermelon, pickled cucumber and fetta (v)

Caramelised fig & burrata w/ basil (v)- seasonal

Wild mushroom and thyme pies(v)

From the Paddock

Chilli Chicken, coriander rice paper rolls, num Jim (GF)

Beef tartare, 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)

Lamb pie w/ minted pea

Pork & shallot gyozas, sesame & honey soy (DF)

Chicken tenderloin satays with spicy peanut dressing (GF)

Bolognese arancini, pesto sauce and pecorino dust

Chicken, ginger and shitake potstickers

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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CATERING

From the Ocean

Chilled King prawn on betel leaf, wasabi lime aioli (subject to availability) (GF)

Sesame prawn toast, chipotle aioli

Coconut, lime & chilli kingfish ceviche(GF)

Beetroot, dill and aperol trout gravadlax, crisp lavish

Scallop, prawn pot stickers

Grilled King prawns, kombu butter (GF)

Chilli salt and pepper squid citrus aioli (GF)

Crumbed Cod croquette, remoulade zesty sauce

Sesame tuna, miso dressing on witlof (GF)(DF)

Miso & sesame Atlantic salmon crudo, brioche toast

Tuna tatiki pink ginger and wasabi on crisp wonton

Crispy fish fillets with tar tar sauce

Crab and vermicelli spring roll, spiced chilli & coriander

Poached ocean trout on blini, crème fraiche

Kingfish spiced avocado pickled cucumber on wafer

Pacific oyster w/ mirin soy & ginger dressing – surcharge

Tempura prawns with nam jim (GF)

Peeled king prawns w/ classic cocktail sauce (GF)-surcharge

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)

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.

Katsu chicken, Japanese tonkatsu bbq sauce

Pulled Lamb & harissa w/ spinach & crumbled fetta

Pulled Pork sliders w/ Asian slaw

Chicken schnitzel w/ butter lettuce & aioli

Halloumi & spiced beetroot relish(v)

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)

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 - \$10.50 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 – \$8.50 pp (minimum 40 pax)

Sample 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

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



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Seafood Station – Price on Enquiry

Something Sweet - \$7.00 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***

Mixed Dessert Bar - \$15.00 per person (minimum 40 each)

Selection of Australian Cheeses & Seasonal fruits

Choice of 3 desserts

Late night deli – Only available with a canape package

Slow cooked meat served on wooden boards for guests to self-serve (minimum 50 pax)

- \$8.50 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.*

Check out our food photo gallery on our Socials



@sassychefess #sassychefcatering