



SASSY CHEF

— C A T E R I N G —

Sassy Grazing Experience

The Sassy Chef Catering Grazing tables are unique in so many ways. We have many options to choose from. Our products we use are sourced from our list of wonderful reliable suppliers that are the best in the business.

Sourcing the finest Artisanal Cheese to the freshest produce, we ask you to let Sassy Chef do the work for you.

Platter packages are tailored individually to your needs and we work with you to find the best package to suit your event

Grazing table (Minimum 40 pax)

Selection of local and imported cheeses
Brie, Triple Cream, cheddar and blue
House made dips and breads
Shaved, prosciutto and sopressa
House made vegetarian frittata
Sugar Cured Ocean trout
Chicken and nut terrine
Quince
Seasonal fresh fruits
Dried fruits, muscatels and mixed nuts
Marinated Australian olives
Grumpy Baker breads, sourdough, baguettes and brioche
Gourmet wafers, lavosh, breadsticks
\$800.00 per 40pax and \$20.00 per person (Plus GST)

Includes

- Delivery (to most Eastern Suburbs)
- Free set up on large Bamboo board – Staff on site to set board (No service)
- Bamboo boats and cheese knives, tongs
Flower Centre piece \$150.00 extra

If you would prefer to use your own wooden boards please advise
Wooden Board hire Charged @ \$50.00 (plus \$20 deposit / per 40 pax)



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Antipasti Box - \$205.00

Includes sliced cured meats, cheeses, marinated olives, seasonal fruits, Arancini, dips and crudités and breads including sour dough, crisp breads and brioche

Includes

- Delivery (to most Eastern Suburbs)

Breakfast board - \$295.00

Suitable for 10 - 15 people

Granola yoghurt pots

Banana bread and assorted muffins

Leg ham and swiss cheese croissants

Sliced seasonal fruits

Includes

- Delivery (to most Eastern Suburbs)
- Bamboo boats and spoons for pots

Seafood extravaganza board - \$475.00

10 pax minimum or \$47.50 per person

Sydney rock oysters and King prawns

Spiced Paella arancini with dipping sauce

Sugar cured ocean trout with lavish crackers and horseradish cream and lemons and limes

For all enquiries please contact us through our contacts page
List the package you would like to enquire about with the number of people so that we can give you an exact quote

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