



SASSY CHEF

— C A T E R I N G —

Canapé Menu

Variety of Packages Starting at \$28.50 per person

Please send all enquiries to Sarah@sassychefcatering.com.au

From the Garden

Panko crumbed Haloumi with cilantro salsa
Truffle Infused Wild Mushroom Arancini
Citrus scented Yarra Valley feta cheese tartlets, aged balsamic
Homemade vegetarian spring rolls, Kikkoman soy
Sweet potato & zucchini fritters and Persian fetta (GF)
Leek and Gruyere cheese short crust tarts with beetroot relish
Grilled asparagus with pink ginger hollandaise (seasonal)
Spinach and four-cheese arancini, paprika dipping sauce
Wild mushroom and Parmesan tarts
Warm vegetarian frittata with pesto (GF)

From the Land

Chilli Chicken, coriander rice paper rolls with num jim (GF)
Five spiced duck pancake, orange and star anise glaze
Chicken liver pate on sour dough with crispy pancetta
Caramel pork belly with Sichuan chilli salt
Mini braised beef pies, whipped potato
Hoisin Duck spring rolls, hand made
Pork, shallot and shitake gyoza
Fillet steak, saffron potato and béarnaise sauce
Chicken tenderloin satays with spicy peanut dressing (GF)
Bolognese arancini, pesto sauce and pecorino dust
Lamb and pinenut koftas
Tandoori chicken kebabs, mint riata (GF)
Wagyu beef balls, chimichurri
Lamb shank pies, minted pea mash
Chicken and pistachio crepe, black garlic aioli
Tamarind glazed quail breast
*Moroccan rubbed lamb cutlet *surcharge*



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From the Ocean

*Scallop, prawn pot stickers
Chilli salt and pepper squid citrus aioli (GF)
Tuna tatiki pink ginger and wasabi on crisp wonton
Tempura fish fillets with tar tar sauce (GF)
Beetroot, dill and aperol ocean trout cones
Barramundi and lemongrass spring rolls, soy reduction
Poached ocean trout on blini, crème freiche and caviar
Tempura prawns with wasabi aioli *surcharge (GF)
Kingfish Carpaccio, avocado, radish and black caviar
Panko crumbed Fish cakes, chilli dressing*

Brioche Sliders

*Mini wagyu beef, cos lettuce and caramelised onion
Crumbed fried fish with wasabi aioli and rocket lettuce
Lamb and harrissa with spinach and crumbled fetta
Pork and peanut butter, kimchi and crisp apple
Chicken schnitzel with aioli and butter lettuce
Haloumi, tomato salsa and rocket(V)*

Substantials

*Tempura fish and chips with sauce remolade
Poached lobster tails, baby cos in a brioche cigar
Spicy red chicken curry with fragrant rice
Vietnamese beef salad, minted coriander, vermicelli salad (GF)
Lamb shank risotto with shaved pecorino
Sautéed potato gnocchi with chorizo and spinach
Cilantro Crusted Roast salmon with fennel, rocket salad (GF)
Shaved Lamb tacos minted and shallot dressing
Masamam beef curry with nann bread
Poke bowls with your choice of Salmon or chicken
Blackened lamb cutlet spiced quinoa, riata dressing*surcharge (GF)*



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Something Sweet

Dark chocolate brownie

Coconut panacotta with berry compote

Blackberry cheesecake

Mango and coconut disc with whipped mascarpone

Tiramisu shots

Vanilla choc top cones

From the deli

Assorted joints of meat for late night snacking

*Served on Wooden boards for self service of guests
(Minimum 50 people)*

*Glazed Honey baked hot ham, mustards and spreads and
assorted crusty bread rolls*

*Pulled pork shoulder with homemade bbq sauce, apple sauce
coleslaw and assorted crusty bread rolls*

*Slow roasted Lamb with mint chutney and aioli assorted crusty
bread rolls*

*Grazing cheese station with quince paste, crisp bread,
muscatels and nuts*

For all other pricings please contact us

Check out our food photo gallery



Sassy Chef Catering Facebook Page



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