



SASSY CHEF

~ C A T E R I N G ~

Canapé Menu

Minimum 35 Pax for cocktail parties

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

Select 6 Canapes - \$28.50 per person (1-hour food service)

Select 8 Canapes - \$38.00 per person (1.5-hour food Service)

Additional Canapes - \$4.00 per canape

Food Wait staff included in price per head

Chef Charge -\$295.00

All equipment included in price

Extra Charges for 80 pax and over

From the Garden

Panko crumbed Haloumi with cilantro salsa

Homemade vegetarian spring rolls, Kikkoman soy

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

Warm feta basil frittata with pesto (GF)

Spiced eggplant kusandi with minted yoghurt

Wild mushroom and infused truffle arancini with green herb aioli

Sweet potato fritters with Spiced Avocado and semi dried tomato

Miso infused eggplant on sesame toast

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 gyozas

Fillet steak, saffron potato and béarnaise sauce

Chicken tenderloin satays with spicy peanut dressing (GF)

Bolognese arancini, pesto sauce and pecorino dust

Lamb and pine nut koftas

Tandoori chicken kebabs, mint riata (GF)

Lamb shank pies, minted pea mash

Chicken crepe, black garlic aioli

*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 - \$8.50 per slider

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 - \$10.50 per substantial

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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CATERING

Something Sweet - \$7.00 per canape

*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 - \$8.50 per person

*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 - \$18.00 per person*

Check out our food photo gallery



Sassy Chef Catering Facebook Page



@sassychefess #sassychefcatering