

PRIVATE DINNER PARTIES

Sassy Catering can organise a complete dinner party for you including set up, flowers, linen, alcohol requirements and suggestions, waiters, hire goods, entertainment and clean up or we can just deliver the food to your door with heating instructions. Ring Leonie and she will put together a menu to suit your style of function, budget and season.

THREE COURSE DINNERS

The average cost of a dinner party that includes canapés, three courses, coffee, petite fours and staff is \$70. But please note we will do our best to write a menu to suit your budget

PLATTER MENUS

If you are having difficulty deciding what to order why not select a few things and we can serve them on platters in the centre of the tables. The dessert taster plates are particularly popular. Again we are happy to put menu ideas together for you that go well together and will provide variety.

MULTIPLE COURSE DINNERS

We are happy to write menus for one, two, three, four, five or six course meals and can make it as formal or as relaxed as you wish.

STAND UP MENUS

It is very popular to have a stand up entrée and sit down for main course and dessert, alternatively sit down entrée, main and then a dessert buffet incorporated with coffee and petit fours.

BBQ MENUS

In summer outdoor eating is ideal and we have a large selection of menus available for summer. We have all the equipment to make your backyard look very special with citronella flares, hurricane candles, fabulous tableware and lots of ideas to ensure that your guests feel very comfortable and relaxed.

BUFFET MENUS

A lot of our menu items can be served on a buffet, call Leonie for items that are most suited. We have trestle tables and lots of ideas that will make your buffet table look sumptuous and inviting from the first course to the last.

STAFF

Our price will include Kitchen staff and food waiters and removal of all kitchen rubbish. If you would like us to organise bar staff we are more than happy to do this for you. There is a minimum requirement of two hours per person in the Illawarra Region and three hours outside the Illawarra plus travel time. Bar staff cost is \$35 per hour. We can advise you on how many hours and the amount of staff required for your function.

ALCOHOL

We can assist you with quantities required for your function plus recommendations on what still and sparkling wines are perfect with your menu.

HIRE OF EQUIPMENT

Our co-ordinators are happy to organise all your Tables, Chairs, Linen, Crockery, Glassware. For Wollongong customers we use Go-Hire. For Sydney and Highlands customers Leonie can advise several hire companies. Go Hire's website is www.gohire.com or showroom at Unanderra. We will organise this for you as a service and do not charge for this. We can organise to be at your venue to take delivery of goods and will ensure that it is safely returned, clean and hopefully undamaged. All breakage costs are incurred by the client.

ENTERTAINMENT

Regardless of what style of wedding you are having we can organise anything from a Juke Box, orchestra, actors, magicians, comedians to one of Australia's Chart topping artists to perform at your dinner. Let our co-ordinators know what style of music you are looking for and we can organise a quote and list of top class artists for you. If you require staging, we can also organise this for you.

SPECIAL DIETARY REQUIREMENTS.

We are happy to comply with any dietary requirements but the charge will still be the same per person.

Theming or Event Styling

Sheree from Shedesigns will ensure that your event looks incredible. Visit her website www.shedesigns.com.au or contact Sheree on 0427 926 883 for a quote

**We prefer to write menus to suit your style of function,
season and budget**



ABN: 87602658197 ph: 0411 155024

SOME OF OUR RECENT ENTRÉES

Too Many Fab Soups to Mention

Tomato, Gruyere, Brie and Herb Tart w Rocket Salad Dressed with Raspberry Viniagrette
Mascarpone and Gorgonzola Tart with Spanish Onion Jam and Cress Salad
Mixed BBQ Seafood with Homemade Olive Bread
Warm chicken Thai salad

Grilled Fig and Walnut Blini with Rocket, Gorgonzola Salad and Balsamic Tar
Prawn Wontons with Chinese Dipping Sauce

Prawn Cocktail with Iceberg Lettuce and Tomato Chilli Jam
Grilled Scallops with Asparagus and Romesco Sauce
Lamb Cutlets with Roasted Beetroot, Feta and Almond Salad
Lime and Coconut Pancakes with Chicken and Mint
Mixed Asian Plate – seafood included in this plate

Duck and Porcini Cream Risotto

Seafood Risotto

Cauliflower and Taleggio Risotto with Anchovie Pangrattato

Salt and Pepper Squid, Rocket and Lemon Aioli Salad

BBQ Sechwan Squid with Tomato Nahm Jim

Antipasto with olive bread – does include some seafood

Fennel Risotto with Danish Feta

Carpaccio of Fish with Blood Orange

Homemade Pasta with Saffron Chilli Prawns and Rocket

BBQ King Prawns with Pomegranate Salsa

Pork and Pancetta Terrine with Beetroot Chutney

SOME OF OUR RECENT MAIN COURSE

Served with seasonal vegetables or salad

Veal Cutlet w Red Wine Poached Pear and Garlic Mash

Veal Cutlets w Semi Dried Tomato and Sage Salsa and Wild Mushroom Jus

Peppered Veal with Sourdough Scones and pear Jam

Char-grilled Scotch Fillet w Goats Cheese Mash and Red Wine Sauce

Roasted Fillet of Beef in Herbs and Porcini and wrapped in Prosciutto

Beef Cheek, Caramelised Onion and Mushroom Pie served with Beetroot Chutney

Stuffed Roast Beef Fillet, Sweet marsala Gravy and Sage Yorkshire Puddings

Wagyu Steak (marble score 9) 200gr with Chimichurri Sauce

Lamb Rack w Zucchini, Tomatoes, Olives and Mint Oil

Lamb Korma Curry with Fragrant Rice

Slow Cooked Lamb Shanks with Dates and Spiced Pumpkin

Moroccan spiced marinated Boned Leg of Lamb served with Almond Couscous

Slow Roasted Leg of Lamb with Fig Glaze and Rose Pears

Pork Chops with Thyme, Lemon and Pesto

Grilled and Roasted Pork with Fennel and Chilli (mild)

Gorgonzola and Mascarpone Tart with Spanish Onion Jam

Tomato, Gruyere, Camembert Herb Tart w Rocket Salad

Preserved Lemon, Rosemary Chicken with Pancetta

Kaffir Lime and Lemongrass Chicken

Verjuice Roasted Chicken Pieces with Rosemary and wrapped in Prosciutto

Traditional Italian 'Hunter's Chicken Stew' (Chicken Cacciatora)

Fragrant Thai Chicken Green Curry

Warm chicken Thai salad
Mussels cooked in a Spanish Style w Mild Chilli and Orzo
Snapper and Herb Cakes w Thai Salad and Harissa Aioli
Whole Fish baked in Salt – Italian Style. Served with several sauces, perfect in the centre
of the table.

Fish of Day Baked in Banana Leaves and Served w Citrus Salsa

Fish of the Day with Preserved Lemon Risotto and Onion Salsa

The best Tuna Meatballs served with Linguine

Paprika Flathead Tails with Lemon Aioli

Roast Duck with Radicchio and Fennel Salad

Linguine with Braised Rabbit, Almonds, Thyme and Orange

Gnocchi with Veal Ragu

Seared Atlantic Salmon on Pak Choy w a Chilli, Lime & Palm Sugar Dressing

Crisp Skinned Barramundi on Salad of Leeks, Potato, Ruby Grapefruit and Capers

Moroccan Festive Pie (Bastilla)

Paella – served in the centre of the table

SOME OF OUR RECENT DESSERTS

Hazelnut, Chocolate and Praline tart

Hazelnut Torte

Caramel Dumplings

Apple and Quince Pudding

Chocolate Orange Liqueur Pots with Biscotti

Almond and Cumquat Tart with Chocolate Glaze

Vanilla Poached Seasonal Stone Fruit w Orange Englaise and Toffee Shards

Date Crème Brulee

Espresso Brulee

Fig and Walnut Tart

Blood Orange Tart

Pear and Chocolate Fudge Tart

Chocolate Eclairs

Tiramisu served in a Parfait Glass

Quince Trifle

Blackberry and Mascarpone Parfait

Baked Pear w Ricotta and Bitter Chocolate Sorbet

Blood Orange Syrup Cake

Lemon Tart

Torte Caprese (decadent chocolate nut torte – flourless)

Daniel's Pear Cake

Bitter Chocolate Tart

Rhubarb, strawberry, apple and chocolate crumble served with Vanilla Bean Custard

Red wine Poached Pears and Figs w Sweetened Mascarpone

IL Diplomatico - Coffee, icecream cake with savoiardi base

Jaffa Mouse served on marinated oranges

Sticky Toffee Pudding

Churros with Chocolate Hazelnut Sauce

Vanilla and Orange Florentine Rice Tart

Raspberry Sorbet with Limoncello – no driving home after this one

Apple and Raspberry Pie with Vanilla Icecream, Raspberry Coulis and KI Cream

Ricotta Cake with Lemon and Orange Sauce

Maple, Banana and Walnut Bread Pudding with Orange Custard

Honey and Cardamom Pudding with Spiced Pears and Crème Fraiche Ice-cream

Apples in Caramel with Licorice and Preserved Lime Ice-cre

 **TERMS AND CONDITIONS**

- * Our quotations are valid for 60 days from the original quotation date.
- * Menu prices are inclusive of food costs, kitchen staff and kitchen rubbish removal only.
- * Price does not include GST unless indicated
- * To secure a booking a 10% deposit is required, this is non-refundable unless authorized by the owner if the cancellation occurs one month or more prior to the booking date.
- * If cancellation occurs 14 days prior to your function date any committed costs will be incurred by the client (crockery hire, venue hire, marquee hire). Sassy Catering will endeavor to negotiate a reduction in these costs on the client's behalf with the suppliers.
- * If cancellation occurs within 3 days of the function date, the full charge of catering and associated auxiliary services will be incurred by the client.
- * Sassy Catering may charge for additional guests if a verified head count proves that the numbers are above confirmed numbers advised by client.
- * When Sassy Catering organises equipment hire on the client's behalf, the client is responsible for the cost of breakages/loss/damage that may occur during the function.
- * Payment is by cash, direct deposit or cheque.
- * A 14 day account for corporate clients can be arranged.
- * Final numbers must be received 7 days prior to function.