



canapé platters

each platter consists of 60 to 75 pieces (about 15 of each item)

one platter is recommended for 10 to 15 people

(not available before 3pm on weekends)

vegan \$180

turkish pizza bites w/ smoked sesame cheese & coriander
red bean & beetroot falafel bombs w/ sumac coconut yoghurt
avocado & cherry tomato filo cups
southern style battered mushrooms, house relish

vegetarian \$190

crispy fried parmesan polenta bites w/ tangy mayo
red bean & beetroot falafel bombs w/ sumac coconut yoghurt
pumpkin, pine nut & parmesan tarts
grilled haloumi & mushroom sliders w/ roasted peppers, smoked sesame cheese, lettuce & tangy mayo

seafood sensation \$249

soft shell tacos w/ southern style fried prawns, charred corn salsa, slaw, mayo
salmon gravlax crostini, chive, lemon, crème fraiche
salt & pepper fried calamari w/ aioli
prawn sliders, fennel & dill slaw, avocado, ginger & lime dressing

carnivore \$230

chicken & pine nut balls (gluten free) w/ tangy mayo
beef sliders w/ beer & onion jam, cheddar, tomato, lettuce, tangy mayo
charred pork belly skewers w/ grape tomatoes & basil, sriracha & aioli
crispy fried chicken bites w/ home made gravy

Terms and conditions apply. Payment for all events must be made in full prior to commencement of your event. A \$200.00 non-refundable deposit will be required to secure a booking for a private event. Call Chris on 0408 088 961 or email info@sassafrasofpaddington.com.au to discuss your event.



casual buffet more your thing?

a minimum of 30 guests are required for a buffet, we can only offer these at private events and for dinner.

choice of one meat / seafood option \$38.00 per person

choice of two meat / seafood options \$42.00 per person

choice of three meat / seafood options \$47.00 per person

choice of four meat / seafood options \$52.00 per person

all our buffet dinners include:

toasted bread and dip platters on arrival

four seasonal salads

oven baked dinner rolls w/ cultured butter

roasted potatoes w/ buttered green beans

spiced roasted pumpkin w/ tahini yoghurt

cheese platter served after the buffet is completed

choose your meat / seafood options (all are gluten free):

coconut & herb crusted barramundi, salsa verde

whole baked salmon with dill & date stuffing, lemon butter sauce **(min 40 guests)**

roasted loin of pork, pistachio garlic & herb stuffing, balsamic apples & pan juice gravy

chilli orange & thyme roasted chicken, orange dijon cream sauce

roasted turkey breast, apple & walnut stuffing, cranberry pan juice gravy

grilled king prawns w/ garlic & herb butter **(6 per person, \$3 additional charge p.p)**

we have other many other options available, and we can tailor a package to suit your needs.

ask us about cakes for events, and catering (pick up only)

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