



Sassafras Savouries.com

Catering Menus

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Our Catering Menus are especially suitable for business functions, meetings, conferences & gatherings of all sorts. We would appreciate at least 48 hours' notice. Please note that we will be happy to create customized menus for your special get together.

Appetizers.....

- Brie en Croute...** wheel of Brie with a wild & domestic cranberry filling, wrapped in filo, baked to golden brown, \$7.95
- Coquille St. Jacques...** succulent scallops in a white wine sauce gratinéed with fresh Parmesan cheese served hot, \$9
- Crudites...** a selection of crisp veggies & French bread served with a aioli, a wonderful homemade garlic mayonnaise, \$5
- Savoury Vol-au-Vents...** choose curried chicken or pesto & mozzarella inside a puff pastry shell, \$6.95
- Spanokopita...** filo triangles with spinach & feta, \$20/dozen
- Roasted Veggies...** red & green peppers, Japanese eggplant, onion roasted in garlic, olive oil & thyme & pesto mayo, \$7
- Filo Pastries...** mushrooms & pecans or yam, gruyere & roast garlic, \$20/dozen
- Tzatziki or Humous...** \$5.50 for 500ml
- Teriyaki Chicken Wings...** \$13/dozen
- Mini Quiche...** made with assorted fillings: spinach & red pepper, smoked gruyere & black forest ham, mushrooms, Swiss cheese & caramelized onion, \$20/dozen
- Large Quiche...** same choice of fillings, homemade butter crust. Add a salad for a beautiful meal! \$33
- Sour Dough Rounds...** with roasted garlic, spinach, artichoke & red pepper dip, sour dough cubes & baguette slices, \$32
- Hot Spinach Tortilla Dip...** creamy spinach with artichokes, red peppers & Parmesan, served hot & bubbly with a variety of tortilla chips & fresh crostini, \$32
- Meatballs...** in hot, sweet & sour sauce, local grass fed, antibiotic & hormone free beef, \$14/dozen
- Stuffed Mushroom Caps...** with pesto, prawn mousse or escargot, \$17/dozen

Guacamole... \$7 each

Baked Brie... with roasted garlic, sun dried tomatoes & artichokes & served with sliced baguette, \$31

Quesadilla... with cheese, salsa & chicken, shrimp or peppers, \$24/doz. Add salsa, guacamole & sour cream, \$5/dozen

Spring Rolls... with Thai lime dip & chopped peanuts, 36 pieces \$30

Prawn Platter... succulent sautéed prawns on a platter served with savory dip, 62-80 pieces (2 pounds) \$47

Potato Skins... russet potato skins mounded with melted cheddar, real bacon bits & chopped green onions served with sour cream, \$21/dozen

Pakoros Potatoes & Onions... dredged in a chickpea flour batter & deep fried until golden, served with our own mango peach chutney, \$24/dozen

Large Samosas... deep fried stuffed pastries stuffed with savory curry filling, served with sweet tamarind sauce, \$30/dozen

Artisan Style Appetizer Pizzas... palm sized thin-crust pizza with creative & delicious toppings like Brie & pear, \$24/dozen

Dim Sum Dumplings... \$13/dozen

Choux Pastry Puffs... filled with an assortment of fillings such as sundried tomato & cream cheese or smoked salmon with cream cheeses, \$18/dozen

Crostini... toasted slices of French bread topped with traditional bruschetta, succulent roast beef sliced paper thin & smeared with Wasabi mayo, or Brie with grapes, walnuts & honey, \$24/dozen

Artisan Baguette with Salmon Lox... topped with cream cheese & capers, \$30/dozen

Mussels... steamed in red wine, garlic & tomatoes & served with baguette, \$70

Perogies... locally made potato & cheese perogies, tossed with bacon & sautéed onions, served with sour cream, \$13/dozen

Grilled Zucchini... sliced, marinated, grilled & topped with parmesan, bite-sized cheesy garlicky goodness \$24/dozen

Asparagus Poppers... 30 spears smeared with cream cheese & wrapped in prosciutto, \$30

Hot Seafood Gratin Dip... served with yam chips, \$50

Crab & Salmon Stuffed Puff Pastries... \$24/dozen

Greek Appie Platter... an assortment of hand rolled pita, chicken souvlaki skewers, marinated beans, tomatoes tossed in a Greek vinaigrette & topped with feta, calamari, hummus, tzatziki, \$58

Soups.....

our signature soups are a no-fail crowd pleaser & "oh so good!" A variety of signature homemade soups served in an electric tureen with fresh rolls & butter

Soup & Bun... \$5 (sm) & \$6.50 (lg)

Soup & Sandwich... \$10.50

Soup & Scone... \$5.50 (sm) & \$7.50 (lg)

Soup & Wrap... \$12.50

Sandwiches.....

Our sandwiches are a meal - made with fresh bread from the pastry chef, what a difference! Choose from meat, meat & cheese, vegetarian, or a variety. All sandwiches are prepared with a selection of lettuce, sliced tomatoes, sliced peppers, pickles, cucumbers, red onions & our own roasted vegetables

Meat: roast local free -range beef, salami, ham, chicken roasted in our kitchen, tuna or salmon

Cheese: Monterrey jack, Swiss, cheddar, provolone, edam or gouda

Veggie: egg salad, roasted vegetables, hummus, avocado, cream cheese , variety of sliced cheeses

Sandwich... \$7, Soup & Sandwich... \$10.50

Wraps.....

Fresh Roast Beef Donair

Chicken, Rice Noodles & Peanut Sauce

Chicken & Roast Vegetable Souvlaki

Chicken Greek Salad

Chicken Caesar

Shrimp, Cream Cheese & Red Pepper

Coconut Curry & Rice

Spicy Refried Lentils & Rice ... with salsa, avocado & cheddar

Sautéed Bok Choy ... with red pepper, shrimp, with orange ginger sauce

Wraps... \$9,

Soup & Wrap... \$12.50,

Leafy Salad & Wrap... \$12.50,

Dense Salad & Wrap ... \$12.50,

Salads.....

Sassafra loves salads! Salad side order... \$3.50 - \$5.50

Broccoli Coleslaw

Coleslaw

Asian Marinade ... add noodles & shrimp

Moroccan Orange Walnut

Apple Almond ... with luscious green dressing, iceberg lettuce, fresh spinach, grated carrot & almonds

Classic Spinach ... with grated Swiss cheese, real bacon bits, hard-boiled egg in a creamy Italian dressing

Greek ... with fresh tomatoes, cucumber, crispy peppers, red onions & feta

Avocado Apple

Creamy Caesar ... with homemade croutons & dressing

Tossed Organic Greens... with house made dressing

Pasta

Assorted Platters.....

	Mini	Small (12")	Large (16")
Whole Fruit ... \$1.50			
Fresh Fruit ... a selection of: Melon, Grapes, Pineapple, Kiwi & other available fruits		\$38	\$48
Fresh Vegetables & House Made Dip		\$32	\$44
Marlene's Mini... fruit, vegetable, or fruit & vegetable under 10		\$23	
Half Fruit & Half Veggie		\$34 (10-18)	\$45 (19-30)
Meat & Cheese... a beautifully presented selection of cold cuts & cheeses		\$47	\$60
Mini Meat		\$30	
Cheese & Crackers		\$40	\$55
Meat, Cheese, Pickles & Crackers		\$40	\$50
Assorted Cheeses		\$40	\$55
Fruit & Cheese	\$28	\$40	\$52
Assorted Crackers			\$30
Antipasta ... antipasta, prawns, prosciutto, artichoke hearts, olives, marinated vegetables, pickles & crackers		\$65	
Pate & French Bread Platter... with Brie, olives & grapes		\$38	

Main Courses.....

all made from scratch & from the best ingredients, local & organic when possible. Stick to the basics or add soup or salad, rolls & butter or dessert!

Beef... we only use local, grass fed, hormone and antibiotic free beef!

Shepherd's Pie... mmm comforting! Layers of savory, saucy local beef & mixed vegetables, all topped with fluffy mashed potatoes, \$10 (add a salad... \$13.50)

Beef Dip... tender slices of local roast beef stacked in a crusty hoagie, au jus, \$10 (add a salad... \$13.50)

Steak Sandwich... 6oz. sirloin or strip loin, grilled or barbecued served open-faced on garlic toast with a tossed salad, \$12 (add a salad... \$15.50)

Chili Con Carne... made in our kitchen with local beef & served with tossed salad, fresh garlic bread. We do a mean veggie version too! \$10 (sm with salad)... \$10 (lg with scone)

Seafood...

Salmon Fillet... barbecued boneless fillet with lemon, served with wild rice & vegetable medley, \$17

Thai Curry & Prawns... prawns, carrots, asparagus, red peppers in a creamy green Thai coconut curry sauce, sticky rice, \$13

Chicken...

Oven Fried Chicken... baked in a delicious lemon-herb crispy coating, roast or garlic mashed potatoes & vegetable medley, \$12

Chicken Fajitas... juicy strips of chicken seared with red & green peppers, in soft tortilla shells, mexican rice pilaf, guacamole, salsa & sour cream, \$10 (add a salad... \$13.50)

Quesadillas... chicken, peppers, onions & cheddar cheese stuff inside a tortilla & grilled till golden brown, served with guacamole, salsa, sour cream, \$ 9.50 (add a salad... \$13)

Thai Curried Chicken... succulent chicken in a creamy coconut sauce with red peppers carrots & yams served with Thai sticky rice, \$11

Chicken Stir Fry... tender seared chicken joined with stir fried carrots, bok choy, peppers, onions & celery in an oriental sauce served with steamed rice, \$10

Chicken Souvlaki... two skewers of marinated & roasted chicken served with roasted Greek potatoes, Greek salad & handmade pita, & tzatziki, \$13.50 (add extra skewer...\$3)

Pasta Dishes... oh mama mia – delizioso - served with Caesar salad, homemade creamy dressing, our own garlicky croutons & garlic French bread

Penne Arrabiata... penne pasta tossed in a spicy tomato sauce & topped with fresh Parmesan cheese, \$11

Vegetarian Lasagne... layers of pasta noodles, sautéed veggies, spicy sauce & a generous blend of cheeses, \$12

Creamy Chicken Lasagne... layers of roast chicken slices, mushrooms & sautéed red peppers smothered with creamy béchamel, asiago, Parmesan & mozzarella, \$13

Classic Beef Lasagne... with layers of sautéed local, grass fed, hormone and antibiotic free beef, spicy sauce, Parmesan & mozzarella, \$12

Creamy Vegetable Lasagne... spinach, mushrooms & sautéed red peppers in a creamy & cheesy Béchamel, \$13

Vegetarian Dishes...

Mushroom Moussaka... a delicious meatless version of the classic - Béchamel sauce, Greek salad, handmade pita bread, tzatziki, \$13

Lentil & Rice Tortillas... delicious & nutritious, they are filled with grated cheddar, salsa, guacamole & sour cream, served with a tossed salad, \$13

Vegetarian Shepherd's Pie... layers of mashed lentils & rice, succulent vegetables with tender corn, topped with fluffy mashed potatoes, \$10

Desserts.....

we love desserts - when it comes to this part of the repast we do not mess around; all the desserts are made from scratch with only the best ingredients, minimums do apply

Apricot Baklava... \$2.75

Babe's Apple Cake... \$27

Best Ever Banana Cake... with chocolate butter cream icing or coconut & walnut streusel, \$2.75 - \$15

Sassafras Black Forest Cake... raspberries, sherry, espresso whipped cream, \$60 or decorated \$70

Classic Rum Cake... a delicious, moist yellow cake topped with walnuts, permeated by a butter-rum glaze, \$4

Custard Tarts... with fresh fruit topping, \$2.25

Danish Apple Bars... fresh apples baked in a fluffy Danish pastry with icing, \$2.75

English Trifle... this is the real thing with sherry, fruit, custard & whipped cream - YUMM!! \$4.50

Peach Kuchen... peaches baked in custard over a short crust, \$2.75

Poke & Pour Ginger Cake... rich & moist \$30, w. whipped cream add .50/person

Spice Cake with Crumb Topping... \$27

Strawberry Shortcake... \$3.75

Pear Frangipane Tart... pears poached in wine, cinnamon stick & vanilla bean set in a short butter crust & surrounded by a ground almond & rum frangipane filling, 12-16 servings, \$40/ tart

Squares & Cookies.....

all lovingly scratch baked with authentic ingredients including butter, chocolate & a variety of nuts

Disgustingly Rich Chocolate Brownies... \$2.50 **Lemon Squares... \$2.50**

Espresso Cheesecake Brownies... \$2.75

Raspberry Squares... \$2.50

Butter Tart Squares... \$2.50

Cookies... chocolate chip, ginger snaps, peanut butter, chocolate chip, mocha pecan, oatmeal raisin, \$12/dozen

Mornings, Muffins etc.....

Yogurt & Granola... \$4

Cinnamon Buns ... homemade with butter, pecans & maple syrup, \$25/15 pieces

Muffins... large variety, utilizing local berries when possible,, served with butter \$9/6 pieces

Scones... \$9/6 pieces

Coffee Cakes... a wide variety (9"X12") sliced into 12 or 15 pieces \$20/each

Egg Wraps ... \$5.50

Ham & Egg Muffins ... English Muffins with free range eggs, Black Forest ham and Cheddar Cheese \$4/each

Vegetarian Muffins ... free range eggs, sautéed peppers, onions and spinach with cheese \$4/each

Beverages.....

Coffee... served with fresh cream, sweetener, white & brown sugar, \$16.50 /15 cup carafe

Tea... Tetley, Earl Grey & a nice selection of herbal, 10 serving minimum order, \$11

Juice Spritzers... real juice with sparkling mineral water, 6 cup jug \$7, 8 cup jug \$9

Pop... variety of regular & diet, \$1.50 each

Bottled Water... \$1.50 each

Juice... variety of real juices, \$1.75 each

Fees & Services for Customized Catering Orders.....

Catering Fee... 15% of total bill and includes: paper (cups, plates bowls & cutlery), delivery, heating dishes & fuel, set-up, & pick-up. We will also arrange dish rentals for you. Please note an extra clean-up fee can be added for un-rinsed dishware.

Rentals... cost for rentals such as china, glass ware, table clothes & cutlery depends on your requirements. Arranging the rentals for you is included in our catering fee.

Bartending or Serving.....

Servers or Bartender... with “serving it right” & bartending accreditation, \$20 /hour

Minimum 4 hours billing calculated from when our staff leaves our premises until they return with equipment
Alcohol pick-up & delivery, as well as restocking fee, are determined upon order as needed