



Sassafras Savouries.com

Special Occasion Catering Menus

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Our Special Occasion Catering Menus are created for weddings, celebrations, elegant functions & your very special 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 Hummus...** \$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
- Meatballs...** in hot, sweet & sour sauce (homemade, organic, local beef), \$13/dozen
- Sour Dough Rounds...** with roasted garlic, spinach, artichoke & red pepper dip with 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, homemade sweet & sour sauce with 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

Pakoras 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 h& rolled pita, chicken souvlaki skewers, marinated beans, tomatoes tossed in a Greek vinaigrette & topped with feta, calamari, hummus, tzatziki, \$58

Salads.....

\$4.25 for a starter, \$7.50 for a meal size

Spinach Salad...with pears, toasted pecans, feta & a honey yogurt dressing or balsamic vinaigrette

Caesar Salad...made with homemade croutons, homemade dressing, parmesan & asiago cheeses

Organic Greens...made with organic greens, avocado, mandarin sections, toasted sunflower seeds & red onion, raspberry vinaigrette

Mains.....

Our main courses are all served with a choice of wild rice pilaf, garlic mashed potatoes or rosemary roasted red potatoes & vegetables such as: maple orange glazed carrots, garlic roasted yams, grilled mushrooms, colorful vegetable medley...

Roast Pork Tenderloin... with fresh rosemary, sauced with a Jack Daniels-roast apple reduction, \$19.95

Lemon Rosemary Roast Chicken... crispy chicken roasted with brined lemon rind & fresh rosemary to crispy perfection, garlic roast mashed potatoes, asparagus & glazed carrots, \$15

Coconut Curried Prawns... Thai coconut curry with lemon grass & kaffir lime leaves, asparagus, carrots, spinach & red pepper with sweet Thai rice, \$17

Roast Turkey Dinner... with garlic mashed potatoes, vegetable medley, stuffing & gravy, \$15

Hazelnut Crusted Pork Loin... stuffed with a savoury dressing & served with cranberry, apple & raspberry chutney, \$19.95

Stuffed Chicken Breast... with spinach, roasted red pepper, asiago & mozzarella cheese with a wild chanterelle sauce....or stuff it with basil pesto & Swiss cheese, \$17

Roast Filet of Salmon... with lemon herb butter sauce or a dill wine sauce, \$14.95

Paella... a wonderful Spanish dish, mussels, prawns, salmon, chicken & chorizo nestled in a bed of saffron rice (10 person minimum), \$20.00 per person

Desserts.....

Pear Frangipane Tart... wine poached pears nestled in a tender short crust surrounded by almond frangipane, per tart (12-15 pcs), \$50

Peach Puff Pastry... glazed peaches baked in a bed of pastry cream on a puff pastry slice, \$3.50

Tira Misu Cheesecake... layers of coffee & Grand Marnier drenched gingersnaps, cheesecake, whipped cream & Belgian chocolate, \$60

Chocolate Pine Nut Tartlets... gooey chocolate tarts with a crispy pine nut topping, \$3.50

Tarte Au Citron... lemon custard in a tender short crust with a whip cream garnish...also trifle, crème caramel & strawberry shortcake, \$3.95