



CafeToday.net  
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# Event Menu

## Signature Sassy Starters

### Sassy Buzz Bombs \$50

Tantalize your guests' taste buds with this conversation starter!  
Fresh raspberries filled with garlic infused honey and  
buzz button flower buds.  
25 Servings

### Super Sassy Skewers

A beautiful display of 40 mini skewers - \$125  
Or available by the dozen - \$18/doz

Fresh Cut Seasonal Fruit (VG)  
Caprese (V)  
Strawberry Shortcake (V)

### Hot Sassy Bites \$18/doz

3 dozen minimum per choice

Coconut Chicken with Sweet Chili & Thai Peanut Sauces (GF+)  
Italian Meatballs with Apricot Bourbon BBQ Glaze  
Mac N' Cheese Bites with Sassy Sauce (V)

### Mini Sassy Treats

**NEW** Fried Ravioli \$6.00/doz  
3 Dozen Minimum

Crispy pillows of pasta filled with a four cheese blend and deep fried until golden brown.  
Served with Caesar dressing for dipping.

**NEW** Trail Mix \$3.00/pp

Sweet and salty mixture of peanuts, cocoa buttons, raisins, almonds, and cashews.

## Specialty Platters

Regular Serves 10-15  
Large Serves 25-30

Fresh Sliced Fruit (VG, GF)	\$40 / \$75
Seasonal Veggies with Ranch (V, GF)	\$30 / \$60
Domestic Meat, Cheese, and Crackers	\$40 / \$75
Mediterranean Medley (V)	\$60 / \$110
Hummus, Feta, Italian Country Olives, Grape Tomatoes, Pepperoncinis, Cucumbers, Pita Chips	

## Dozens of Delights

### Fresh Baked Crostinis \$24/doz

3 dozen minimum per choice

Smoked Apple, Goat Cheese, Caramelized Walnuts, Green Onion (V)  
Caramelized Fennel, Goat Cheese, Pomegranate Reduction, Honey drizzle (V)  
**NEW** Creamy Brie, Orange Cranberry Compote, Pistachios, Prosciutto Crumble

### Puff Pastry Roulettes \$18/doz

2 dozen minimum per choice

Smoked Salmon, Onion, Caper, and Dill Cream Cheese  
Smoked Turkey and Red Pepper  
Roasted Vegetable (V)  
Ham and Swiss

### Skewers \$26/doz

3 dozen minimum per choice

Teriyaki Chicken (GF)  
Teriyaki Beef (GF)  
Marinated Mushroom, Olive, and Pepperoncini (VG)

### Filled Phyllo Cups \$14/doz

3 dozen minimum per choice

Creamy Spinach Artichoke (V)  
Goat Cheese and Sweet Peppers (V)  
Bacon, Lettuce, Tomato, and Seasoned Aioli

### **NEW** Firecracker Shrimp \$30/doz

3 dozen minimum

Two sweet and spicy cilantro soy and citrus marinated shrimp  
on a bamboo pick. Served chilled.

## Signature Sassy Selections

Minimum order of 8. Limit of (1) meal selection. No substitutions allowed.  
For custom orders, please contact our Event Specialists.

### Stuffed Chicken (GF+)

Stuffed chicken breast with a Savory Oregon Berry Sauce or a Creamy Pesto Sauce served with almond rice pilaf and charred broccoli. \$14.00/pp

### London Broil (GF+)

Red wine, garlic, and soy marinated London Broil served with garlic mashed potatoes and green bean almondine. \$16.00/pp

### Roasted Pork Loin a la Forestiere (GF+)

Roasted pork loin served with mushroom demi-glace. Paired with tri-color roasted baby potatoes and parsley roasted cauliflower. \$13.00/pp

### Parmesan Chicken (GF+)

Parmesan chicken served with a picatta cream sauce. Paired with almond rice pilaf and parmesan zucchini corn. \$13.50/pp

### <sup>NEW</sup> Ancho-Espresso Roasted Pork Loin (GF)

Ancho chile and coffee encrusted pork loin topped with a black bean mole sauce. Served with charred corn polenta and bacon honey roasted brussel sprouts. \$14.50/pp

### Smoky Portobello Mushroom Cassoulet (GF, VG)

A vegan cassoulet made with a savory slow cooked stew of garlic, white beans, and smoky portobello mushrooms, sprinkled with gluten free panko bread crumbs and baked to perfection. Served with charred broccoli. \$11.50/pp

### <sup>NEW</sup> Tilapia Veracruz

Tortilla crusted tilapia fillets baked until crispy and dressed with Veracruz sauce. Served with mashed sweet potatoes and chili lime corn. \$16.50/pp

### Taco or Fajita Bar

Traditional Taco Bar or Chicken Fajita Bar with accompanying toppings. Choice of Refried Beans or Spanish Rice. \$12.50/pp  
Add home-made guacamole \$1.50/pp

### Basic Barbecue (GF)

Choice of Smoked Shredded Chicken, BBQ Pulled Pork, or Country Ribs. Served with BBQ Baked Beans and Country Coleslaw. \$11.00/pp

## Premium Selections

Minimum order of 8. No substitutions allowed.

### <sup>NEW</sup> Roasted Game Hen (GF)

Roasted game hen topped with a spiced cider glaze and served with bacon honey roasted brussel sprouts and tri-color roasted baby potatoes. \$15.00/pp

### Smoked Brisket

House-smoked, Texas style beef brisket served with Mac N' Cheese and Parmesan Zucchini Corn. \$15.00/pp

### <sup>NEW</sup> Steak Au Poivrade (GF)

Peppercorn crusted flank steak served in a decadent brandied cream sauce. Served with tricolor roasted baby potatoes and parsley roasted cauliflower. \$17.00/pp

### <sup>NEW</sup> Stuffed Sole

Crab and scallop stuffed fillet of sole finished with caper dill hollandaise sauce. Served with wild rice pilaf and buttered peas with pancetta. \$19.00/pp

### Add Salad

Garden Salad (V, GF) \$2.75/pp

Mixed greens with tomato, cucumber, and red onion.  
Served with Ranch and House Italian.

Caesar Salad (GF+) \$2.75/pp

Crispy romaine, fresh baked croutons, parmesan cheese, and tangy Caesar dressing.

Spinach Waldorf (V) \$3.00/pp

Spinach with candied walnuts, dried cranberries, gorgonzola cheese,  
and sliced red onion. Tossed with house-made vinaigrette.

### Add Rolls \$1.25/pp

Fresh Baked Herb Cheese Wheat Rolls

Assorted Chevrny Dinner Rolls

Sliced Italian Baguette

Hawaiian Sweet Rolls

Garlic Bread Sticks

Cheddar Rolls

Tea Rolls

Gluten Free Rolls (+\$1/pp)