

Buffet Lunch Selections

Our sustainable tableware is included. Minimum of 10 per selection and 12 guests per order.
All sandwiches served with mayonnaise and spicy whole grain mustard on the side.

Turkey and Andouille Jambalaya 7

A classic with tomatoes, rice and creole seasonings

Vegetable Pot Pie 7

Potatoes, peas, carrots and leeks baked in a puff pastry crust

Sunday Barbecue Chicken 6.5

Exactly what it sounds like - delicious

Southern Shrimp and Grits 9.5

Creamy stone-ground grits and shrimp and Andouille sausage

Ratatouille Full of Local, Organic Vegetables 6.5

Served over polenta (vegetarian)

South Carolina Pulled Pork Barbecue 8

A Sassafras favorite, served with soft rolls and two sauces

Chicory Coffee Blackened Chicken Satay 7

Served with blue cheese dressing

Shrimp Creole 8.5

Sauté of shrimp with zucchini, tomatoes and onions over rice

Chicken and Andouille Sausage Gumbo 7.5

Made traditionally with a dark roux and filé powder

Corn and Fennel Chowder 6

Velvety chowder made with whipped potatoes

Red Beans and Rice 6.5

Mixed Grill of Wild Game Sausages 8.5

Served with peppers and onions in mustard Guinness sauce

Sides

Old Fashioned Red Potato Salad with Lemon and Dill 2.5

Macaroni and Cheese with Bechamel 2.5

Baked Beans with Bacon and Sweet Onions 3

Garlic mashed potatoes 2

Beer Braised Collard Greens 2.5

Signature Salads

Classic Caesar 7.5

Romaine lettuce with sourdough croutons and shaved Parmesan curls

Roasted Beet and Chevre Salad

Mixed greens, roasted beets, chevre and local hazelnuts
with balsamic vinaigrette

Sassafras House Salad 7

Mixed greens, tomatoes, carrots, radishes and Parmesan croutons
with balsamic vinaigrette

Southern Spinach Salad 7.5

Spinach, mandarin oranges and sugared pecans with
orange-mustard vinaigrette

Single Serving Savory Pies 5.5

Our Award-Winning Southern Tomato Pie
Caramelized Onion and Gruyere with Crispy Garlic
Spinach and Artichoke with Cheddar

Decadent Chocolate Brownies

Dozen brownies 24

Beverages

Gallon of sweet tea, unsweetened tea or lemonade 6.5
Assorted Thomas Kemper Sodas 1.8 each

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Delivery and Services

Please allow 3 business days notice for full menu availability.
Delivery fee of \$50 includes setup and cleanup for events under 30 people.

Larger parties require a server at an hourly rate (\$22/hr).

Rentals of china and flatware are available upon request.

Please note that substitutions may be necessary due to the organic
and seasonal nature of our menu.

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Contact Information

For orders, call Catherine Schön at 503.369.0599 or email catherine@sassafrascatering.com

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