



Sassafras Catering

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Sassafras Catering Menu

~ Butlered Items ~

Crostini with herbed cheese and assorted tapenades - \$80 per 50 pieces

Polenta cups with shrimp and avocado salsa filling - \$87.50 per 50 pieces

Water chestnuts wrapped in hickory-smoked bacon - \$80 per 50 pieces

Stuffed mushrooms with chevre, bacon and sage stuffing - \$100 per 50 pieces

Pear & brie in phyllo with fresh thyme - \$87.50 per 50 pieces

Stuffed endive (choose a filling) - \$87.50 per 50 pieces
with Thai chicken, chevre and sun dried tomatoes, or smoked turkey and gorgonzola

Smoked salmon spread with fresh dill in cucumber cups - \$80 per 50 pieces

Northwest crab cakes with chipotle-lime dipping sauce \$100 per 50 pieces

~ Heavy hors d' oeuvres ~

(served with sliced Grand Central French baguettes, priced per person)

Stuffed brie en croute with caramel, pecans & apples \$3.95

Seasonal vegetable crudité display with assorted dips \$2.25

Hummus or baba gannouj with pita and olives \$2.50

Domestic cheese display with Brie, cheddar, havarti & grapes \$2.95

Local Oregon artisan cheeses with toasted walnuts, dried fruits & fig preserves \$4.50

House-cured gravlax with dill sauce, capers, red onion and hard-boiled eggs \$5.50

Hot shrimp scampi dip \$3.95

Shiitake and artichoke heart dip \$3.25

Coconut crab dip \$3.75

~ **Casual Entrees** ~

Turkey and andouille sausage jambalaya
Chicken and dumplings with fresh tarragon
Imperial Stock Ranch beef fajitas with colorful peppers & onions
Chicken and Sweet Briar Farms sausage gumbo
Lemon chicken piccata topped with chardonnay artichoke caper sauce
Balsamic chicken with tomatoes and onions, with feta and kalamata olives
Mixed grill of sausages with colorful peppers and onions in mustard Guinness sauce
Grilled organic rosemary-lemon chicken
North Carolina pulled pork barbecue with trio of traditional sauces
Asian organic chicken satay served with a Thai sweet chili sauce
Ratatouille full of local, organic vegetables served over polenta (vegetarian)
Roasted vegetable torte with goat cheese (vegetarian)
Frittata with Spring asparagus, tomato and fontina cheese (vegetarian)

1 Selection	2 Selections	3 Selections
\$19.95 per Guest	\$22.95 per Guest	\$25.95 per Guest

Menu includes three side items, iced tea, assorted Grand Central breads and butter
(Minimum of 30 guests)

~ **Elegant Entrees** ~

Herb-crusted prime rib with spicy horseradish-dijon sauce
Wild Pacific Salmon with spinach and feta in puff pastry
Braised beef short ribs with mushroom-thyme sauce
South Carolina Lowcountry shrimp and grits
Roasted pork tenderloin with cumin and brown sugar
Pecan-crusted local cod with creole beurre blanc sauce
Beef brisket with wild mushroom-marsala glaze
Lamb chops with mint-walnut pesto
Pan-fried cornmeal-crusted trout
Grilled ribeye with caramelized onions & gorgonzola butter (add \$3.00 per guest)
Classic bacon-wrapped filet in a wild mushroom demi-glaze (add \$3.00 per guest)

1 Selection	2 Selections	3 Selections
\$28.95 per Guest	\$33.95 per Guest	\$39.95 per Guest

Menu includes three side items, iced tea, assorted Grand Central breads and butter
(Minimum of 30 guests)

~ Sides ~

Baby greens with herbs, walnut & feta
Summer salad: Baby romaine with blackberries, pine nuts & brie with tangerine vinaigrette
Fall salad: Pear, gorgonzola & arugula salad with sherry vinaigrette
Winter salad: baby spinach, walnuts, orange segments, pomegranate seeds & tangerine vinaigrette
Corn spoonbread with jalapeños and bacon
Paris bistro: sliced frisee, crumbled bacon, toasted walnuts, sherry vinaigrette
Grilled stone-ground grits medallions with portobello mushroom sauce
Lowcountry Hoppin' John (black-eyed peas with onions and rice)
Asian sesame-ginger coleslaw
Marinated mushrooms with sherry, toasted hazelnuts and fennel seeds
Oven-roasted seasonal vegetables with olive oil and herbed sea salt
Summer squash casserole with Tillamook cheddar
Polenta with wild mushrooms, gorgonzola and walnuts
Old fashioned red potato salad with lemon and dill
Black bean, fresh corn and tomato salad
Cornbread with diced jalapeños
Baked beans with bacon and Walla Walla onions
Roasted sweet potato and leek gratin
Roasted and marinated vegetables with balsamic, garlic and fresh basil
Spicy Gullah collard greens
Couscous with mint, feta and fennel
Baby spinach salad with mandarin oranges & sugared pecans finished with orange mustard dressing
Blanched asparagus with lemon zest

~ Desserts ~

Peanut butter, chocolate or blondie brownies - \$2.50 per guest
Assorted cookies - \$ 1.50 per guest
Assorted dessert bars (caramel, chocolate espresso, honey pecan and lemon crumb) - \$2.50 per guest
Individual Pecan Pies - \$3.50 per guest
Local berry shortcakes (sugared scones, fresh summer berries & vanilla bean whipped cream) - \$3.95 per guest

All of the above includes bioplastic plates and utensils, buffet linens (2), cocktail napkins, and serving chafers

~ Service ~

Professional servers & bartenders billed at an hourly rate ~ \$22.00 per hour.
Applies to event time, travel, event and rental setup/breakdown. All servers to be present two hours before the event.

For great service at buffet dinners, we recommend:

1 server for every 15 guests
1 bartender for every 40 guests

For great service at seated dinners, we recommend:

1 server for every 8 guests

~ Beverages ~

Lemonade spritzer, iced tea or orange blossom punch \$1.95 per guest

Champagne toast \$3.95 per guest

Coffee Service

\$1.95 per guest with paper cups & stainless steel coffee urns

Add \$.75 per guest for hot tea service

Bar Options

Full bar setups ~ \$2.00 per guest (does not include liquor*)

Includes stemware & highballs, ice, olives, lemon & limes, vermouth, fruit juices, soda, tonic
& ginger ale (please add \$.75 per martini stem)

*Please inquire about beer, wine and liquor options

~ Rentals ~

Tables, seating linens, chairs, china, silver chafers, tents, etc., available upon request.

Client responsible for shortage/breakage cost.

~ General Information ~

\$500 or 50% of total payment to reserve a date on our calendar (whichever is lower)

Final guest count due: one week prior to event

Final payment due: day before the event

18-20% gratuity greatly appreciated

Prices are quoted and already discounted for payment by check or cash

Credit card payments will be accepted with 3% surcharge

Tasting Policy: Tastings consist of one appetizer, one entree and one side dish for \$50.00.

We will gladly apply this fee as credit to your final bill should you choose our services.