



Event Menu

1288 State St. Salem, Oregon 97301

503-967-7521

catering@sassyonion.com

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Appetizers

3 dozen minimum per choice

Fresh Baked Crostinis 20/doz

Smoked apple, goat cheese, caramelized walnuts, and green onion
Caramelized fennel and goat cheese drizzled with pomegranate reduction and honey
Mini-naan topped with provolone, pear, and gorgonzola, drizzled with truffle oil

Skewers 25/doz

Teriyaki Beef or Teriyaki Chicken
Curry Roasted Vegetable

-Served with choice of dipping sauce-

Thai Peanut, Sweet Chili, BBQ, Marinara, Teriyaki, or Sassy Sauce

Hot Sassy Bites 18/doz

Crabquettes with lemon garlic aioli
Coconut chicken with sweet chili & Thai peanut sauces
Italian meatballs with marinara
Bacon-Jack Macaroni bites with Sassy Sauce

Puff Pastry Pinwheels 18/doz

2 dozen minimum per choice

Smoked salmon, onion, caper, and dill cream cheese
Buffalo chicken and blue cheese
Roasted vegetable

Party Platters a' Plenty

Regular serves 10-15

Large serves 25-30

Per person pricing available for parties 100+

Fresh Sliced or Diced Fruit	40/75
Veggies with Ranch	30/60
Domestic Meat, Cheese, and Crackers	40/75
Artisan Cheese Board w/ Local Honey	60/110
Pinwheel Tortilla Wraps	40/75
Bavarian Pretzel Plate	40/75
Mediterranean Medley	60/110
Filled Phyllo Cups with choice of:	40/75
Creamy Spinach Artichoke	
Garlic, Asiago, and Cream Cheese	
Goat Cheese with Sweet Peppers	
BLT - bacon, lettuce, tomato, mayo	
Salsa or Guacamole with Chips	25/45

Super Sassy



A beautiful display of mini skewers
Choice of Caprese, Cheese and Salami,
Caramelized Pineapple, or
Fresh Cut Seasonal Fruit
\$125 for 40 skewers



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*Consuming raw or undercooked meats & eggs may increase your risk of foodborne illness, especially if you have a medical condition.

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1/2/18

Complete Menu Suggestions

Minimum Order of 8 - 1 Combo choice per group

Oregon Elegance

Oregon Berry Chicken served with almond rice pilaf, spinach waldorf salad, and fresh baked rolls with butter. 13.75pp

Mesquite & Creamy

Mesquite chicken breast strips with fusilli alfredo. Served with Caesar salad and garlic bread. 13.00pp

Parmesan Chicken

Parmesan chicken served with picatta cream sauce. Paired with almond rice pilaf and parmesan zucchini corn. 12.50pp

Herb & Dijon

Herb-dijon crusted pork loin served with red potatoes, Caesar salad, and herbed rolls with butter. 12.00pp

Miso Glazed Cod

Miso glazed cod served with yin-yang rice and ginger orange dressing. Paired with roasted broccoli and a curried cashew and roasted pear salad. 15.25pp

Steak Marsala

Seasoned top sirloin, pan seared and covered in a marsala cream sauce. Served with brown butter noodles, roasted butternut squash, spinach waldorf salad, and cheverny dinner rolls. 17.50pp

Perfect Pesto

Pesto stuffed chicken breast served with almond rice pilaf, Caesar salad, and bread with butter. 13.00pp

Chicken Cordon Bleu

Hand breaded chicken cordon bleu with almond rice pilaf, garden salad, and herb cheese rolls with butter. 13.75pp

Pulled Pork Perfection

Slow roasted pulled pork served with sandwich rolls, coleslaw, and baked beans. 10.00pp

Braised Pork Loin a la Forestiere

Braised pork loin served with a mushroom demi-glace. Paired with roasted red potatoes, asparagus and white bean salad, and cheverny dinner rolls. 12.50pp

Honey Ginger Baked Salmon

Coho salmon baked in a honey ginger sauce. Paired with jeera rice, curry roasted cauliflower, and green salad. 22.50pp

Marinated Flank Steak

Citrus cilantro marinated steak, grilled and stripped. Served with chimichurri sauce, frijoles picante, Spanish rice, and flour tortillas. 13.00pp



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Build Your Own Menus

Minimum Order of 8 - 1 Combo choice per group

Baked Potato

Large baked potato with sour cream, butter, salsa, broccoli, green onion, bacon, and cheese. Served with chili and garden salad. 10.50pp

Mac N' Cheese

Creamy mac n' cheese, green onion, bacon, diced chicken, shredded pepperjack cheese, blue cheese crumble, crushed crouton, jalapeño, and tomato. Served with garden salad and cheverny dinner rolls. 10.75pp

Chef Salad

Tossed greens, julienned ham and turkey, hard boiled egg, shredded cheese, tomato, red onion, olive, and cucumber. Served with choice of dressing. 10.75pp

Taco Salad

Crisp flour tortilla bowl, refried beans, ground beef, mixed greens, mixed cheese, olives, fresh salsa, sour cream, and guacamole. Served with choice of dressing. 11.50pp

Fajitas

Soft flour tortillas with choice of seasoned chicken or steak strips, grilled bell peppers and onions, cheese, lettuce, sour cream, and salsa. Choice of refried beans or Spanish rice. 11.50pp
Add fresh guacamole 1.50pp

Pasta Bar

Served with garden salad and baguette with butter. 12.50pp

1 selection from each section for groups under 25

Pasta

Fusilli

Penne

Cheese Tortellini*

Mushroom Ravioli*

Beef Ravioli*

Sauces

Sun-dried Tomato Pesto

Marinara

Creamy Basil Pesto

Alfredo

Protein (4oz portions)

*Additional charge for protein if Tortellini or Ravioli selected 5.00pp

Italian Sausage

Meatballs

Ground Beef

Seasoned Chicken Breast



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Desserts

Fresh Baked Cookie .75ea

Brownie 2.00ea

Lemon Bar 2.00ea

Fresh Baked Fruit Crisp 4.00ea

Sweetly Baked Desserts

Fresh Baked Cupcake 3.00ea

Fruit Tart 2.25ea

Mini Cupcake 1.50ea

Gourmet Dessert Bar

mini - 1.25ea

regular - 2.25ea

large - 3.25ea

Sassy Service +

Listed price is only for food and beverage prepared for pickup.

Delivery and equipment pickup fees vary based on location, day, and time of service.

All serving and disposable eating utensils included.

We would love to help you with last minute orders. However, late fees may be assessed for orders placed or changes made with less than one week notice.

We specialize in customizing a menu that works perfectly for you. Additional fees may apply.

Gratuity or Service Charge may be applied to food & beverage totals.

Additional staffing and rental fees may be applied.

Alcoholic Beverages

Eola Hills Wine

Prices vary

Domestic, Imported, & Craft Beer

Available by bottle or keg

Handcrafted Cocktails

Prices vary

Non-Alcoholic Beverages

Fresh, Locally Roasted Coffee

Serves 8-10. 18.00/airpot

Ice Water with Lemon

3.50/pitcher 7.00/gal

Fresh Lemonade

6.00/pitcher 12.00/gal

Flavor Infused Lemonade

9.50/pitcher 19.00/gal

Choice of:
Strawberry
Raspberry
Blueberry
Lavender

Fresh Brewed Iced Tea

5.50/pitcher 11.00/gal

Mountain Berry Punch

5.50/pitcher 11.00/gal

Soda and Bottled Water

1.25ea



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