



Event Menu

1288 State St. Salem, Oregon 97301

catering@sassyonion.com

503-967-7521

SassyOnion.com

Appetizers

Signature Sassy Starters

NEW Sassy Buzz Bombs \$25

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 \$125

A beautiful display of 40 mini skewers

Fresh Cut Seasonal Fruit (VG)
Caprese (V)

NEW Strawberry Shortcake (V)

Hot Sassy Bites \$18/doz

3 dozen minimum per choice

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

Goat Cheese and Red Pepper Phyllo Cups



Light and crispy phyllo cups filled with
goat cheese, cream cheese, and herbs.
Topped with Sweetie Drop Red Peppers.

V - Vegetarian
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GF+ - Gluten Free with additional charge and/or substitutions

Dozens of Delights

Fresh Baked Crostinis \$20/doz

3 dozen minimum per choice

Smoked Apple, Goat Cheese, Caramelized Walnuts, and Green Onion (V)
Caramelized Fennel, Goat Cheese, Pomegranate Reduction, Honey drizzle (V)
NEW Mushroom Duxelle, Goat Cheese, and Shaved Parmesan (V)

Puff Pastry Roulettes \$18/doz

2 dozen minimum per choice

Smoked Salmon, Onion, Caper, and Dill Cream Cheese
NEW Marinated Mushrooms, Caper, Artichoke Hearts, Red Peppers (V)
NEW Smoked Turkey and Red Pepper
Roasted Vegetable (V)
NEW Ham and Swiss

Skewers \$26/doz

3 dozen minimum per choice

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

Filled Phyllo Cups \$14/doz

3 dozen minimum per choice

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

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
Home-Made Salsa and Guacamole with Chips (V)	\$40 / \$75
Mediterranean Medley (V)	\$60 / \$110
Hummus, Feta, Italian Country Olives, Grape Tomatoes, Pepperoncinis, Cucumbers, Pita Chips	

Prices subject to change without notice

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

Classic Menu Selections

Minimum Order of 8
One Combo Choice per Group

Herb & Dijon (GF+)

Herb-dijon crusted pork loin served with red potatoes, Caesar salad, and dinner rolls with butter. \$12.00/pp

NEW *London Broil* (GF+)

Red wine and garlic marinated London Broil served with garlic mashed potatoes, garden salad, and assorted dinner rolls with butter. \$14.50/pp

NEW *Marinated Flank Steak* (GF+)

Basalamic marinated flank steak paired with parmesan au gratin red potatoes, green bean almondine, and fresh baked herb cheese rolls with butter. \$16.00/pp

NEW *Roast Leg of Lamb* (GF+)

Herb roasted lamb with a mint pesto. Paired with herb roasted red potatoes, vegetable medley, and fresh baked herb cheese rolls with butter. \$15.50/pp

NEW *Dijon Baked Cod* (GF+)

A delicate white fish baked in a dijon mustard, swiss, and white wine reduction. Paired with almond rice pilaf, Caesar salad, and assorted dinner rolls with butter. \$17.75/pp

Braised Pork Loin a la Forestiere (GF+)

Braised pork loin served with mushroom demi-glace. Paired with roasted red potatoes, asparagus and white bean salad, and assorted chevrny dinner rolls. \$13.00/pp

Perfect Pesto (GF+)

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

Oregon Elegance (GF+)

Stuffed Oregon Berry Chicken served with almond rice pilaf, spinach waldorf salad, and fresh baked herb cheese rolls with butter. \$13.75/pp

Parmesan Chicken (GF+)

Parmesan chicken served with a picatta cream sauce. Paired with almond rice pilaf, parmesan zucchini corn, and fresh baked herb cheese rolls with butter. \$13.50/pp

NEW *Herb Crusted Salmon* (GF+)

Herb and panko crusted salmon baked to perfection and served with garlic aioli. Paired with wild rice pilaf, roasted broccoli, and fresh baked herb cheese rolls. \$19.50/pp

NEW *Mushroom Ravioli* (V)

Mushroom stuffed ravioli served with a house-made smoked apple sage alfredo. Paired with garden salad and fresh baked herb cheese rolls with butter \$13.00/pp

NEW *Smoky Portobello Mushroom Cassoulet* (GF, VG)

A vegan cassoulet made with a savory slow cooked stew of garlic, white beans, and smokey portobello mushrooms, sprinkled with gluten free panko bread crumbs and baked to perfection. Served with roasted broccoli and garden salad with house-made vinaigrette. \$11.50/pp

2nd Entree Option

Minimum 10% additional protein required

Looking to offer your guests some variety?
Replace a portion of your first entree with a second.
Ask your Event Specialist for details and pricing.

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Build Your Own Bars

Minimum Order of 8
One Combo Choice per Group

Baked Potato Bar (GF)

Large baked potatoes with sour cream, butter, salsa, broccoli, green onion, bacon, and cheese. Served with vegetarian chili and garden salad. \$10.50/pp

Salad Bar

Choice of traditional Chef Salad or Taco Salad with crisp tortilla bowls. Served with accompanied toppings and choice of dressing. \$11.50/pp

Fajita Bar

Soft flour tortillas with choice of seasoned chicken or steak strips, grilled onions and bell peppers, cheese, lettuce, sour cream, and salsa.

Choice of Refried Beans or Spanish Rice. \$11.50/pp

Add home-made guacamole \$1.50/pp

Pasta Bar

One selection from each section for groups under 25
Two selections from each section for groups over 25

Served with garden salad, baguette with butter, and parmesan cheese.

\$12.50/pp

Pasta

Fusilli

Penne (GF+)

Cheese Tortellini (+\$2.00/pp)

Mushroom Ravioli (+\$2.00/pp)

Beef Ravioli (+\$2.00/pp)

Sauces

Sun-Dried Tomato Pesto (V, GF)

Marinara (VG, GF)

Basil Pesto (V, GF)

Alfredo (V, GF+)

Add Protein \$4.00/pp

Italian Sausage

Meatballs

Ground Beef

Seasoned Chicken Breast

Create Your Own BBQ Menu

Step 1: Choose a protein

Step 2: Pick a roll

Step 3: Choose two sides

Entrees

Pulled Pork (GF)

House-smoked, juicy and tender.
\$10.00/pp

NEW

Smoked Shredded Chicken (GF)

Perfectly seasoned and smoked shredded chicken with BBQ sauce \$10.00/pp

Texas Style Beef Brisket (GF)

Mouth watering, tender, house-smoked brisket.
\$15.00/pp

Rolls

Slider Buns

Hawaiian Rolls

6" Hoagie Bun

Cheddar Rolls

Gluten Free Rolls (+\$1.00/pp)

Sides

Additional sides - \$2.25/pp

Macaroni & Cheese (V)

BBQ Baked Beans (GF)

Garden Salad (VG, GF)

Country Coleslaw (V, GF)

Fresh Fruit Medley (VG, GF)

Potato Salad (V, GF)

Ask about our full BBQ Menu and On-Site BBQ Service!

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Desserts and Beverages

Sweetly Baked Desserts

- Fresh Baked Cupcakes \$3.00/ea
- Mini Cupcakes \$1.50/ea
- Gluten Free Cupcakes \$3.50/ea
(Limited Flavors)
- Fruit Tarts \$2.25/ea
- Gourmet Dessert Bars
 - Small - \$1.25/ea
 - Medium - \$2.25/ea
 - Large - \$3.25/ea

Cupcake Flavors

- Chocolate
- Vanilla
- Champagne
- Strawberry
- Lemon
- Carrot
- Butter Pecan
- Red Velvet

Frosting Flavors

- Cream Cheese
- Chocolate
- Vanilla
- Raspberry
- Peanut Butter
- Mocha

Gourmet Dessert Bar Flavors

- Loaded Bars
- Strawberry Almond
- White Chocolate Cranberry
- Salted Caramel Toffee
- Pumpkin
- Lemon

Assorted flavors will be provided if not specified.

Getting Married?

Ask about a Sweetly Baked Wedding Sample Box

For information on wedding cakes and pricing,
call Christine at 503-508-2444

Alcoholic Beverages

Available with Bar Service Only. Additional options available upon request.

Eola Hills Wine

Chardonnay, Sauvignon Blanc, Pinot Gris
Cabernet Sauvignon, Merlot, Pinot Noir
\$20.00/Bottle

Imported Beer

Heineken, Corona
\$6.00/Bottle

Micro Beer

Black Butte Porter, Inversion IPA, Mirror Pond Pale Ale, Widmer Hefe
\$6.00/Bottle

Domestic Beer

Budweiser, Bud Light
\$4.00/Bottle

Non-Alcoholic Beverages

Locally Roasted Coffee
Serves 8-10. \$18.00/Airpot

House-Made Lemonade
\$6.00/ Pitcher \$12.00/Gallon

NEW Real Fruit Infused Lemonade
\$9.50/ Pitcher \$19.00/Gallon
Flavor Choices:
Strawberry
Raspberry
Lavender

Fresh Brewed Iced Tea
\$5.50/ Pitcher \$11.00/Gallon

NEW House-Made Oregon Berry Punch
\$5.50/ Pitcher \$11.00/Gallon

Soda and Bottled Water
\$1.25/ea

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