



Event Catering and Delivery

SassyOnion.com Catering@sassyonion.com 503-967-7521

# 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, Capers, 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.

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

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.

9/19/19



# 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)

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

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.

9/19/19

  
Sassy Onion  
sassyonion.com  
503-967-7521

# Design Your Own Menu

Includes (1) Entree, (1) Starch, and (1) Vegetable  
Priced Per Person  
Minimum Order of 8

## Entree

2nd entree available at price of higher selection.

Stuffed Oregon Berry Chicken \$14.00	Smoky Portobello Mushroom Cassoulet \$11.50
Perfect Pesto Chicken \$14.00	Ancho-Espresso Roasted Pork Loin \$14.50
Parmesan Chicken \$13.50	Roasted Pork Loin a la Forestiere \$13.00
Roasted Game Hen \$15.00	Texas Style Beef Brisket \$15.00
Smoked Shredded Chicken \$11.00	BBQ Pulled Pork \$11.00
Tilapia Veracruz \$16.50	Country Ribs \$12.50
Stuffed Sole \$19.00	London Broil \$16.00
	Steak Au Poivrade \$17.00

## Starch

One selection for the group. Additional selection \$2.50/pp.

Garlic Mashed Potatoes	Almond Rice Pilaf
Tri-color Roasted Mini Potatoes	Wild Rice Pilaf
Parmesan au Gratin Red Potatoes	Spanish Rice
Roasted Sweet Potatoes	BBQ Baked Beans
Macaroni and Cheese	Refried Pinto Beans

## Vegetable

One selection for the group. Additional selection \$2.50/pp.

Honey Glazed Carrots	Roasted Vegetable Medley
Charred Broccoli	Parmesan Zucchini Corn
Green Bean Almondine	Parsley Roasted Cauliflower
Honey Roasted Bacon Brussel Sprouts	Buttered Peas with Pancetta
Country Coleslaw	

## Add a 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 a Roll \$1.25/pp

Fresh Baked Herb Cheese Wheat Roll  
Assorted Chevrny Dinner Roll  
Sliced Italian Baguette  
Hawaiian Sweet Roll  
Garlic Bread Stick  
Two Slider Rolls  
Cheddar Roll

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.

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

9/19/19

  
Sassy Onion  
sassyonion.com  
503-967-7521

# Desserts and Beverages



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.**

## Looking for a Custom Cake?

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

## Beverages

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

**NEW** House-Made Lemonade  
\$6.00/Half Gallon \$12.00/Gallon

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

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

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

Soda and Bottled Water  
\$1.25/ea

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

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.

9/19/19

Sassy Onion  
sassyonion.com  
503-967-7521

# Sassy Onion Bar Services

## *Beer and Wine Only*

Includes choice of two wines and three beers

### **Eola Hills**

Pinot Noir  
Cabernet  
White Zinfandel  
Chardonnay  
Rosé

### **Bottled Beers**

Deschutes Mirror Pond  
Black Butte Porter  
Inversion IPA  
Heneiken  
Corona  
Budweiser  
Bud Light

## *Full Bar*

Includes wine and beer service

Portland Potato Vodka  
Tanqueray Gin  
Captain Morgan's Spiced Rum  
Jose Cuervo Gold Tequila  
Canadian Whisky  
Jim Bean Bourbon  
Assorted Sodas, Waters, and Mixers

## *Pricing*

Setup Fee \$50 Beer and Wine, \$100 Full Bar

Portable Bar Rental \$150

Staffing \$30/hr per bartender

\*Number of bartenders based on final counts and bar type

### **Open Bar or Cash Bar**

Domestic Beer \$5

Microbrew or Imported Beer \$6

Wine \$6

Cocktail \$8

Soda, Water, or Mixer only \$2

**Champagne and Sparkling Cider Toast** \$3 per guest

**Special Requests and Cocktails** prices varies

**Bring Your Own Alcohol** - \$50 per hour for every 50 guests for staffing. \$200 Minimum

We are required to remove all alcohol when bar closes.

**All service includes necessary disposable glassware, napkins, stirrers, & Ice**  
**Sassy Onion can provide rental support for real glassware**

\*It is illegal to serve alcohol to anyone who is visibly intoxicated. Our trained staff will enforce this law.

\*Bar will close if outside alcohol is brought to event without prior approval

\*Bar will close if guests are seen with alcohol not served by our staff

\*All options Includes OLCC required food items

# Staffing and Rentals

---

## Staffing Fees

### Appetizer Only Buffet

Under 100 Guests - \$0.75 per guest per hour  
100+ Guests - \$0.50 per guest per hour

### Staffed Buffet

Under 100 Guests - \$1.25 per guest per hour  
100+ Guests - \$1.00 per guest per hour

### Plated Dinner

Under 100 Guests - \$2.25 per guest per hour  
100+ Guests - \$2.00 per guest per hour

## Sassy Onion Equipment

### Palm Leaf Package

Palm Plates, Napkins, Compostable Eatware, Bamboo Serving Utensils, Mints, Salt and Pepper  
\$1.00/person

### Rental Equipment

Stainless Steel Chafers - \$17.50/each  
Coffee Airpots - \$2.00/each  
Coffee Urns - \$12.00/each  
Water Dispensers - \$21.00/each

### Disposable Equipment

Palm App Plates - \$1.00/person  
Cake/App Plates - \$0.05/person  
Disposable Chafers - \$15.00/ea

## Rental Coordination

We would be happy to coordinate your rentals for you! All rentals sourced by Sassy Onion are subject to a 20% Sourcing Fee.

## Rental Partners

### Danner and Soli - Event Rental and Design

2315 Pringle Rd SE G, Salem, OR 97302  
503.584.1322

### Simply Event Rentals

simplyeventrentals@gmail.com  
503.871.0929

### A To Z Party Rental

995 Commercial St SE, Salem, OR 97302  
503.585.7782

### Interstate Rentals Inc

1130 N Schmeer Rd, Portland, OR 97217  
503.285.6683