



# *Event Menu*

1288 State St. Salem, Oregon 97301

[catering@sassyonion.com](mailto:catering@sassyonion.com)

503-967-7521

[SassyOnion.com](http://SassyOnion.com)

# Event Menu

## Signature Sassy Starters

### Super Sassy Skewers

A beautiful display of 40 mini skewers - \$125  
Or available by the dozen - \$18/doz

Fresh Cut Seasonal Fruit (VG)

### 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

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.

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)

### Puff Pastry Roulettes \$18/doz

2 dozen minimum per choice

Smoked Salmon, Onion, Caper, 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)

### 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

### 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.

5/28/20

  
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## 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

### 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

### 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.

### Smoked Brisket

House-smoked, Texas style beef brisket served with Mac N' Cheese and Parmesan Zucchini Corn. \$15.00/pp

### 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

### 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)

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# 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	Roasted Pork Loin a la Forestiere \$13.00
Parmesan Chicken \$13.50	Texas Style Beef Brisket \$15.00
Smoked Shredded Chicken \$10.00	BBQ Pulled Pork \$10.00
Steak Au Poivrade \$17.00	Country Ribs \$12.50
London Broil \$16.00	

## 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

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# 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

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# 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