



Sassy  Onion

Catering Menu

Event, Pick Up, & Delivery

SassyOnion.com

Catering@SassyOnion.com

503.967.7521





Welcome family,

From birth, I was raised in the food service industry. My entire family worked in restaurants and I spent many days in a diner booth while my parents worked long hours. After making a decision in college to dive into the family business, I have committed my life to making the people in my business my family. I've known some of the employees and guests longer than I've known my wife of 20 years, and I enjoy greeting them every morning with a smile.

At Sassy Onion, we see the people in our community as our extended family as well. We are committed to supporting local organizations and communities by encouraging and compensating our employees for volunteering their time. In addition, Sassy Onion partners with other local businesses in cooperative fundraising for local non-profits.

Our catering department holds a dear place in my heart. From weddings to company picnics, every event is special. As if my own sister were getting married, we pay close attention to detail and strive to make each event one to remember.

I look forward to meeting you and welcoming you into our family.

Sincerely,

Kevin Boyles

Kevin Boyles, Owner

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

*While ingredients are Gluten-Free, please note recipes are not made in a Gluten-Free facility



APPETIZERS

Minimum 3 dozen per item unless specified

LIGHT & CRISPY BITES

\$15/dozen

- Creamy Spinach Artichoke Phyllo Cups (V)
- Goat Cheese & Sweet Peppers Phyllo Cups (V)
- Avocado Chicken Verde Phyllo Cups
- Thyme Cheddar Gouchers (V)

HOT SASSY BITES

\$18/dozen

- Meatballs w/ Apricot Bourbon BBQ Glaze
- Mac N' Cheese Bites w/ Sassy Sauce (V)
- Coconut Chicken* w/ Sweet Chili & Thai Peanut Sauces (GF+)

\$6/dozen

- Fried Ravioli w/ Caesar Dressing Dipping Sauce

PUFF PASTRY ROULETTES

\$18/dozen

**Minimum 2 dozen*

- Smoked Salmon, Onion, Caper, & Dill Cream Cheese
- Smoked Turkey & Red Pepper
- Roasted Vegetable (V)
- Ham & Swiss

FRESH BAKED CROSTINIS

\$24/dozen

- Smoked Apple, Goat Cheese, Caramelized Walnuts, & Green Onion (V)
- Caramelized Fennel, Goat Cheese, Pomegranate Reduction, Honey Drizzle (V)
- Creamy Brie, Orange Cranberry Compote, Pistachios, Prosciutto Crumble

EXTRAS

Trail Mix - *\$3/pp*

- Peanuts, Cocoa Buttons, Raisins, Almonds, & Cashews

SASSY SKEWERS

(As a centerpiece \$125/40 mini skewers)

\$18/dozen

- Seasonal Fruit (VG)
- Caprese (V)
- Cantaloupe & Prosciutto with Balsamic citrus reduction

KABOBS

\$26/dozen

- Teriyaki Chicken (GF)
 - Teriyaki Beef* (GF)
 - Mushroom, Olive, & Pepperoncini (VG)
- \$30/dozen*
- Firecracker Shrimp (served chilled)

SPECIALTY PLATTERS

10-15 ppl - \$40 25-30 ppl - \$75

- Sliced Fruit (VG, GF)
- Veggies & Ranch (V, GF)
- Meat, Cheese, & Crackers

MEDITERRANEAN MEDLEY (V)

10-15 ppl - \$60 25-30 ppl - \$110

- Hummus, Feta Cheese, Italian Country Olives, Grape Tomatoes, Pepperoncini, Cucumber, & Pita Chips

*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.



CHEF SUGGESTIONS

**Limit one selection per group (minimum order of 8)*

STUFFED CHICKEN (GF+) \$15.00/pp

Cream cheese stuffed chicken with choice of Savory Berry Sauce or Creamy Pesto Sauce.
Served with almond rice pilaf and charred broccoli.

PARMESAN CHICKEN (GF+) \$14.50/pp

Parmesan breaded chicken with piccata cream sauce.
Served with almond rice pilaf and parmesan zucchini corn.

ROASTED GAME HEN (GF) \$16.00/pp

Half of a roasted hen topped with a spiced cider glaze.
Served with honey roasted bacon brussel sprouts and tri-color baby potatoes.

ROASTED PORK LOIN A LA FORESTIERE (GF) \$14.00/pp

Roasted pork loin in a mushroom demi-glace.
Served with tri-color baby potatoes and parsley roasted cauliflower.

ANCHO-ESPRESSO ROASTED PORK LOIN (GF) \$15.50/pp

Ancho chile and coffee encrusted pork loin with a black bean mole sauce.
Served with charred corn polenta and honey roasted bacon brussel sprouts.

SMOKED BRISKET* \$16.00/pp

House smoked, Texas-style beef brisket.
Served with homemade mac n' cheese and parmesan zucchini corn.

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CHEF SUGGESTIONS

**Limit one selection per group (minimum order of 8)*

LONDON BROIL* (GF) \$17.00/pp

Red wine, garlic, and soy marinated London broil.
Served with garlic mashed potatoes and green bean almondine.

STEAK AU POIVRADE* (GF) \$18.00/pp

Peppercorn crusted flank steak with a decadent brandied cream sauce.
Served with tri-color baby potatoes and parsley roasted cauliflower.

TILAPIA VERACRUZ \$17.50/pp

Tortilla crusted tilapia filets baked until crispy and finished with Veracruz sauce.
Served with mashed sweet potatoes and chile lime corn.

STUFFED SOLE \$20.00/pp

Crab and scallop stuffed fillet of sole finished with caper dill hollandaise sauce.
Served with wild rice pilaf and buttered peas with pancetta.

PORTOBELLO MUSHROOM CASSOULET (GF, VG) \$12.50/pp

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 charred broccoli.

STUFFED ACORN SQUASH (GF, VG) \$16.00/pp

Half of an acorn squash marinated with a sweet and savory sauce, packed with a cran-apple quinoa filling, and baked to perfection.
Served with roasted cauliflower.

DESIGN YOUR OWN MENU

*Includes (1) Entrée, (1) Starch, & (1) Vegetable
2nd entrée available at price of higher priced selection
Priced Per Person – Minimum order of 8 per entree selection

ENTREE

Stuffed Oregon Berry Chicken \$15.00	Steak Au Poivrade* (GF) \$18.00
Stuffed Perfect Pesto Chicken \$15.00	Parmesan Chicken \$14.50
Roasted Pork Loin a la Forestiere* (GF) \$14.00	Stuffed Acorn Squash (GF, VG) \$16.00
Roasted Game Hen (GF) \$16.00	Texas-Style Beef Brisket* (GF) \$16.00
Smoked Shredded Chicken (GF) \$12.00	BBQ Pulled Pork (GF) \$12.00
Tilapia Veracruz \$17.50	Stuffed Sole \$20.00
Portobello Mushroom Cassoulet (GF, VG) \$12.50	London Broil* (GF) \$17.00
Ancho-Espresso Roasted Pork Loin (GF) \$15.50	Country Ribs (GF) \$13.50

STARCH

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

Garlic Mashed Potatoes (GF, V)	Almond Rice Pilaf (VG)
Tri-color Roasted Baby Potatoes (GF, VG)	Wild Rice Pilaf (GF, VG)
Parmesan au Gratin Red Potatoes (V)	Spanish Rice (GF, VG)
Roasted Sweet Potatoes (GF, V)	BBQ Baked Beans (GF, VG)
Mac N' Cheese (V)	Refried Pinto Beans (GF, VG)

VEGETABLE

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

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

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ADD A SALAD

GARDEN SALAD (GF, V) *\$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, parmesan cheese, and tangy Caesar dressing.

SPINACH WALDORF (V) *\$3.00/pp*

Spinach with candied walnuts, dried cranberries, gorgonzola, 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

Slider Rolls (2 per person)

Cheddar Roll





BREAKFAST

Minimum order of 8 per combo. Served disposable buffet style.

CONTINENTAL (GF+) *\$8.00/pp*

Fresh baked pastries, diced fresh fruit, and Coffee or Juice.

Add Hard-Boiled Eggs - *\$1.00/pp*

ALL AMERICAN (GF)

Scrambled eggs, hash browns, and choice of Peppered Bacon, Sausage, or Ham.

Regular *\$11.00/pp* Double Meat *\$12.50/pp*

LOADED BREAKFAST BURRITOS (GF+) *\$10.00/pp*

Loaded breakfast burritos served with salsa, sour cream, and diced fresh fruit.

FRENCH TOAST

Our famous French toast with syrup, scrambled eggs, and choice of Peppered Bacon, Sausage, or Ham.

Regular *\$11.00/pp* Double Meat *\$12.50/pp*

BISCUIT & GRAVY *\$9.00/pp*

Fresh baked biscuits with sausage gravy, scrambled eggs, and diced fresh fruit.

PARFAIT BAR *\$6.25/pp*

Honey Greek yogurt with crunchy granola and fresh berries.

CINNAMON ROLL BAR 6 Pack - *\$22.00*

Fresh baked cinnamon rolls served with an assortment of toppings including whipped butter, cream cheese frosting, pecan praline sauce, chopped bacon, and raisins.

A LA CARTE SELECTIONS

FRESH BAKED PASTRIES

\$2.50/pp

GLUTEN FREE BANANA BREAD

\$2.50/pp

FRESH DICED FRUIT

\$2.50/pp

HARD BOILED EGGS

\$1.00/pp

BUFFET LUNCHES

Minimum order of 8 per meal. Served disposable buffet style.

BAKED POTATO BAR (GF) \$11.50/pp

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

CHEF SALAD BAR (GF) \$12.50/pp

Tossed greens, julienned ham and turkey, hard boiled egg, shredded cheese, tomato, red onion, olive, and cucumber. Served with house Italian and ranch.

BASIC BARBECUE (GF) \$12.00/pp

Choice of Smoked Shredded Chicken, BBQ Pulled Pork, or Country Ribs. Served with BBQ baked beans and country coleslaw.

TACO OR FAJITA BAR (GF+) \$13.50/pp

Traditional Taco Bar or Chicken Fajita Bar with accompanying toppings. Choice of Refried Beans or Spanish Rice. Add Homemade Guacamole \$1.50/pp.

CLASSIC LASAGNA \$12.50/pp

Beef or Vegetable Lasagna with Caesar salad and garlic parmesan bread sticks.

****Served in multiples of 9 only****

SANDWICH COMBOS

Minimum order of 8. Maximum of 1 combo per group.

Served disposable buffet style or individually boxed.

LIGHTER FARE \$9.75/pp

Sandwich, chips, & cookie.

FRESH FAVORITE \$10.75/pp

Sandwich, fresh diced fruit, & cookie.

MEAL DEAL \$11.00/pp

Sandwich, salad, whole fruit, & cookie.

SANDWICH CHOICES

Turkey, Ham, Roast Beef, Mesquite Chicken, or Roasted Cauliflower

ADD CHEESE - \$0.60/ea



DESSERTS

SASSY DESSERTS

Fudge Brownie \$2.25/ea
Luscious Lemon Bar \$2.25/ea
Fresh Baked Cookie \$0.75/ea

SWEETLY BAKED

Fresh Baked Cupcakes \$3.50/ea
(Cupcakes \$3.25/ea for orders over 50 people)
Mini Cupcakes \$1.50/ea
Gluten Free Cupcakes \$4.00/ea
(limited flavors)
Gourmet Dessert Bars
 Small- \$1.50/ea
 Medium - \$2.50/ea
 Large - \$3.50/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

If no flavors are selected, an assortment will be provided.

For custom cakes, contact Sweetly Baked directly.

503.508.2444 | Christine@SweetlyBaked.net

BEVERAGES

BEVERAGES

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

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

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

Soda and Bottled Water
\$1.25/ea

Juice
Choice of Orange, Apple, or Cranberry.
\$18.00/Half Gallon. Serves approx. 10
\$2.00/bottle

BAR SERVICE

BEER AND WINE

Set Up - \$50.00

Includes choice of two wines and three beers

EOLA HILLS WINE

Pinot Noir

Cabernet

Pinot Gris

Chardonnay

White Zinfandel

Rose

BOTTLED BEERS

Microbrew/Imported

Mirror Pond Pale Ale

Black Butte Porter

Inversion IPA

Heineken

Corona

Domestic

Budweiser

Bud Light

FULL BAR

Set Up - \$100.00

Includes Beer and Wine Service

ALCOHOL

Portland Potato Vodka

Seagram's Gin

Captain Morgan's Spiced Rum

Jose Cuervo Gold Tequila

Jim Beam Bourbon

Bacardi Light Rum

Seagram's Canadian Whiskey

Assorted Mixers

OTHER SERVICES

Champagne/Sparkling Cider Toast - *\$3.00/guest*

Bring Your Own Alcohol - *\$200 Minimum*

Sassy Onion must remove all alcohol when bar closes

Arrangements can be made to pick up next day

BEVERAGE PRICING

Domestic Beer - *\$5.00*

Microbrew or Imported - *\$6.00*

Wine - *\$6.00*

Cocktail - *\$8.00*

Soda or Mixer - *\$2.00*

Special Requests - *Prices Vary*

**All services include necessary disposable glassware, napkins, stirrs, and ice. Sassy Onion can provide rental support for glassware upon request.*



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

BAR STAFFING

Sassy Provided Alcohol - \$30/hr per bartender
Client Provided Alcohol - \$50/hr per bartender

**Staffing quantities determined per event.*

SASSY ONION EQUIPMENT

PALM LEAF PACKAGE \$1.00/pp

Compostable Palm Plates, Napkins, Compostable Flatware, Bamboo Serving Utensils, Mints, Salt and Pepper

RENTAL EQUIPMENT

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

DISPOSABLE EQUIPMENT

Palm Leaf Plates - \$1.00/pp
Paper Cake Plates - \$0.05/pp
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

503.584.1322 | dannerandsoli.com

SIMPLY EVENT RENTALS

503.871.0929 | simplyeventrentals.com

A TO Z PARTY RENTALS

503.585.7782 | atozpartyrental.com

INTERSTATE RENTALS INC.

503.285.6685 | isevents.com



ADDITIONAL INFORMATION

STAFFED EVENTS

- To secure your event date, a 25% deposit on the current proposal is required.
- To ensure a smooth event, we highly recommend a final consult. Your Event Specialist will contact you one month prior to your event to schedule the consult.
- All changes must be submitted no later than **10 days** prior to the final event with a signed contract.
- Changes after 10 days will be honored on a case-by-case basis and will be subject to a late fee of 5% (minimum \$10).
- Final payment is due 2 days prior to the event.
- If no payment is received 10 days post event, a 19% finance charge will be assessed on the unpaid balance.
- Cancellations must be received in writing. Refunds are based on the number of days prior to the event.
- Staffed events are booked on a first come, first serve basis with a max of 2-4 events per day.
- No outside food allowed.
- Staffing minimum 4 hours.

BAR SERVICE

- Set up fee is non-refundable.
- Bar type can not be changed mid event.
- Our staff will not serve anyone who is visibly intoxicated.
- No doubles will be served.
- Bar will close **immediately** if outside alcohol not served by our staff is on site.
- All options include OLCC required food items.

DELIVERY / PICK UP

- Final changes must be submitted no later than 7 days prior to event.
- Changes after 7 days may not be accepted due to staffing and sourcing restrictions. If accepted, a 5% late fee (minimum \$10) will be applicable.
- We are happy to take late orders as much as possible, but not all selections may be available.
- Delivery and pick up fees vary depending on location.
- For delivery and pick up, we offer complimentary disposable plates, napkins, flatware, serving utensils, and condiments. Premium serveware is available at an additional cost.
- All orders must meet the 8 order minimum per item requirement.

DIETARY NEEDS

- We are happy to work with you to meet dietary needs. Please call to discuss accommodations.

OUR GUARANTEE

- We take great pride in the quality of our food and service. If you are dissatisfied with the product or service, please let us know as soon as possible so we can correct it.