



CATERING & FUNCTIONS MENU

1 DRYBURGH STREET, WEST MELBOURNE

CATERING & FUNCTIONS

Hi there!

At Sassy Italian Restaurant, our customers are at the heart of what we do, so why not let us be a part of your next event?

Lead by Ele, the team at Sassy Italian can host or cater for events from 10 to 100 people within our venue spaces

For large events, we invite you to our main restaurant space - boasting floor to ceiling windows and a sunset view over the Melbourne cityscape. Alternatively, our alfresco area is perfect for a more intimate event - the choice is yours!

Our diverse menu is designed to cater for all tastes and dietary requirements (V, VG, GF, Halal).
Be it a team breakfast, celebratory brunch or a truly special occasion - our menu is designed to delight!



SWEETS & TREATS

We pride ourselves on our delectable cakes and aim to bring you quality and fresh ingredients every time. Indulge in some of our sweet treats! **Gluten free options available.**

Mini Cakes \$8

- Chocolate Chip Cookies
- Carrot Cake
- Caramel Slice
- Jam, Nutella and Custard Donuts
- Almond Croissants
- Assorted Muffins
- Lemon Slice
- Chocolate Brownie
- Banana Cake
- Muesli Slice



Birthday & Celebration Cakes

Specialises in a variety of Italian Cakes

- Chocolate Mud
- Tiramisu
- Chocolate Ripple
- Flourless Orange Cake
- New York Cheesecake
- Black Forest
- Berry Ricotta Cheesecake
- Carrot Cake
- Hummingbird Cake



Sizes from 11.5 inches UP!

BREAKFAST MENU

A delicious breakfast brightens the day, and at Sassy Italian Restuarant we're here to help kick start your mornings in the best way we know how. As well as our breakfast menu below, we have a delicious selection of pastries - all made from our own recipes!



Homemade Bircher Muesli Cups (V) \$14.5

Served with honey, roasted pistachios, and strawberry

Natural Yoghurt Cups (V) \$11.9

Served with granola & fresh berries

Coconut Rice Pudding Cups (V) (VG) (DF) (GF) \$12.9

Roasted pineapple, passionfruit sauce, toasted coconut, freeze dried raspberries

Fresh Fruit Salad Cups (V) (VG) (DF) (GF) \$13.9

Freshly cut seasonal fruit



KICK START MENU

Smokey Beef Brisket Sandwich \$16.9

Slow cooked smokey beef brisket, buttered cabbage, pickled cucumber, red onion, cheese & chipotle aioli on toasted sourdough

Bacon & Egg Roll \$14

Two eggs & two bacon rashers on a toasted Turkish roll

Grilled Mushroom & Spinach Toastie (V) \$15.9

Sauteed mushroom, spinach & melted caciocavallo with truffled aioli on toasted sourdough

Harissa Chicken Toastie \$15.9

Confit chicken leg, harissa, spinach, spring onions and melted cheese on toasted sourdough

Cuban Roll \$16.9

Roasted pork belly, ham, pickles, swiss cheese, aioli and mustard on a toasted roll

Omelette Rolls (V) \$15.5

Mushroom, spring onion, cheese, spinach, & truffled aioli on toasted Turkish Roll

Toasties \$12

Cheese and tomato or ham, cheese and tomato on toasted sourdough

Mini Quiches \$10

Bacon tomato and cheese, or tomato, spinach and zucchini (VG)



\$ 16.9

**Smokey Beef
Brisket Sandwich**

Bacon & Egg Roll \$ 14



SANDWICH BOXES

Our sandwich boxes are perfect for a corporate lunch - let us know your dietary needs, and we will create a sandwich to suit. Each sandwich comes individually wrapped in a box with an assorted roll, drink, and a slice or muffin.

Meat

Mild Salami

Tuna

Chicken Schnitzel

Leg of Ham

Smoked Salmon

Mortadella

Prosciutto

Chicken

Pastrami

House-Made Spreads

Mayonaise

Pesto

Beetroot Relish

Seeded Mustard

Vegetarian

Tomato

Spinach

Egg

Cheese

Lettuce

Rocket

Mushrooms

Cucumber

Roasted Capsicum

Avocado

Zucchini

Beetroot



For all sandwich to orders, please confirm quantities and dietary requirements within 48hrs notice, so that we can ensure you receive our best sandwiches! **Min order of 10 packs. \$16 per pack.**

CANAPES

Please note: all canapes come with complimentary dipping sauces.

Hot Canapes \$10

Pizzette
Samosas (V)
Arancini (V)
Croquettes (V)
Salt and pepper chicken ribs
Assorted sliders
Ricotta and spinach fillos (V)
Spicy lamb fillos
Popcorn crispy chicken
Fish and chips basket
Mini Vegetarian quiche (V)
Chicken and mushroom fillos
Assorted pies
Italian meatballs
Prawn kataifi
Calamari on sugarcane
Peking duck crepes
Mini fish cakes



Cold Canapes \$10

Smoked salmon blinis
Tomato and mozzarella bruschetta (V)
Mini fritters with zucchini and caramelised onion (V)



GRAZING TABLES

Min 40 people



Cheese & Fruit Table \$38 pp

The finest selection of Australian and European cheeses (4-8 cheeses) accompanied by seasonal fruits, crackers, crostini breads, grissini, focaccia bread, and homestyle breads

Dessert Table \$42 pp

A selection of mixed macarons, chocolate moose tart, limone meringue, NY cheesecake, raspberry mousse, mud cake, lemon lime tart, berry cheesecake, cookies & cream cheesecake, sticky date pudding, flourless orange cake, mini cannoli, mini profiteroles, and assorted tear drops



Vegetarian Table \$35 pp

A selection of marinated eggplant, marinated pumpkin, marinated zucchini, marinated capsicum, marinated artichokes, assorted green and black olives, sun-dried tomatoes, pesto marinated bocconcini, assortment of cheeses, cornichons, cherry tomatoes, bruschetta, margherita pizza, croquettes, arancini, falafels, dried fruits, seasonal fruits, assorted nuts, grissini, selected bread and 1-3 dips

Grazing Table \$45 pp

A selection of prosciutto, mortadella, sopressa salami, cured ham, turkey, calabrese salami, marinated eggplant, artichokes, zucchini, pumpkin, capsicum, assorted black and green olives, cornichons, an assortment of cheeses, pesto marinated bocconcini, samosa, arancini, salmon blinis, bruschetta, margherita pizza, fresh seasonal fruits, dried fruits, assortment of nuts, served with crackers, grissini, selected bread and 1-3 dips



PLATTERS

All platters have a minimum of 10 people



Gourmet Fruit Platter \$14.5 pp

Served with watermelon, rockmelon, honeydew, strawberries, grapes and seasonal fruit



Vegetarian Antipasto Platter \$16.9 pp

Selection of grilled, roasted & marinated vegetables, frittata slices, assorted cheeses and dips served with fresh assorted breads and crackers.

Antipasto Platter \$18.9 pp

Selection of cured meats, roasted & marinated vegetables, selected cheeses, olives and pickles served with gourmet bread selection and crackers



Gourmet Cheese Platter \$17.9 pp

Chef's selection of three or more cheeses, garnished with grapes, strawberries, dried fruit, nuts & crackers



GOURMET MEAL TRAYS



Traditional Pizza

Select pizzas from our delicious pizza menu. All pizzas are also available pre-cooked for you to warm up at your convenience.



Minimum 10 People

Gourmet Lasagna \$18.9 pp

Ele's Grandfather's traditional Southern Italian recipe. A truly unique lasagna that will leave you asking for the recipe weeks after dining!



A plethora of vegetables! Deliciously roasted pumpkin, potato, zucchini, beetroot, onion, sweet potato & broccoli - perfect as a side or vegetarian main

Roasted Vegetables \$17.9 pp



Pasta Bake \$16.9 pp

Penne based pasta bakes, with Ele's homemade salami with bolognese sauce, peas, olives, capsicum & parmesan cheese.



GOURMET SALAD TRAYS

Minimum 10 People



Italian Salad (V)

Lettuce, red onion, tomato, cucumber, olives, E.V.O & homemade balsamic vinegar.

\$14.9 pp

Cold Potato Salad (V)

Potato, bacon, mayo & seasonal vegetables, served cold

\$15.9 pp

Chicken Salad

Chicken, rocket, seasonal vegetables & aioli

\$15.9 pp

Cold Pasta Salad (V)

Penne pasta, pesto, rocket & cherry tomato

\$14.9 pp



TERMS & CONDITIONS

Confirmation

- All bookings must be made at least 48 hours prior to the date of the function.

Pricing

- Total pricing for catering is inclusive of GST.
- Pricing may be subject to change prior to a function for a number of reasons, and if this occurs we will communicate any changes to you ASAP.

Payment and Cancellation

- We accept payment by most credit cards, including Visa, Master Card, and American Express.
- Any changes to your order must be communicated to Sassy Italian Restaurant as soon as possible to accommodate the changes.
- Cancellations must be made more than 24 hours prior to your function. Cancellations made less than 24 hours before the function will incur the full charge for catering service.
- Full payment of the catering accounts must be settled within fifteen days of the function date, after which the total amount owing will incur interest.

Dietary Requirements

- Sassy Italian Restaurant & suppliers prepare all food in accordance with the food standards set by Food Standards Australia and are Food Safe Accredited.
- Sassy Italian Restaurant kitchen and equipment used may contain traces of nuts, egg, dairy, gluten and other known allergens. Although all care is taken by Sassy Italian Restaurant to ensure these items are contained, we cannot guarantee all dietary requirements will be met.
- Sassy Italian Restaurant will not accept any responsibility or liability for any adverse reaction to any of our food by any guest. Please inform any of your guests who have serious food allergies that if they are concerned, that they will be able to bring their own allergen-free food in some circumstances. Please check with your booking representative upon booking, and they will inform the catering staff of this arrangement,

Equipment

- Sassy Italian Restaurant can arrange any extra equipment you require for your event. Hire of equipment included is itemised in the quote, and includes a delivery and pick up charge. Any damage or loss of the hire equipment caused by the client, client's guests, venues or venues's employees will be charged to the client and invoiced after the event.

Unforeseen Circumstances

- In the unlikely event of inability to comply with any of the provisions of this contract, by virtue of any cessation or interruption of utilities, electricity or gas supplies, industrial disputes, plant or equipment failure, unavailability of food, or other unforeseen contingency or accident, Sassy Italian Restaurant reserves the right to cancel any booking, and refund the deposit paid at any time.

Damages

- Any damages to equipment, etc. will be charged to the client.

1 Dryburgh St, West Melbourne 3003

Open Hours:

Tue- Thur 11:00am - 3:00 pm | 5:00 - 9:30 pm

Fri - Sat 11:00 am - 10:00 pm

Sun 12:00pm - 9:30 pm

0488 007 297

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FOR ORDERS AND ENQUIRIES,

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 [sassy_italian_restaurant](https://www.instagram.com/sassy_italian_restaurant)

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