



Sassafras Savouries.com

Café & Catering Company

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Catering Menus

Our Catering Menus are especially suitable for business functions, meetings, conferences & gatherings of all sorts. We would appreciate at least 48 hours' notice. Please note that we will be happy to create customized menus for your special get together.

Appetizers.....

Asparagus Poppers... one dozen steamed asparagus spears wrapped in cream cheese and prosciutto, \$24 dozen

Artisan Baguette with Salmon Lox... slices of fresh artisan baguette topped with cream cheese, smoked salmon & capers, \$30/dozen

Baked Brie... with roasted garlic, sun dried tomatoes & artichokes or blueberries, maple syrup and pecans, served with sliced baguette, \$32

Crostini... toasted slices of French bread topped with traditional tomato-basil bruschetta, or succulent roast beef sliced paper thin with wasabi mayo and capers, or brie with grapes, walnuts & honey, \$24/dozen

Dim Sum Dumplings... steamed chicken and vegetable gyoza, lightly fried in sesame oil and served with sweet chili sauce, 5 dozen minimum order--\$12/dozen

Filo Pastries... savory mushrooms, pecans, cream cheese & Asiago or yam, Gruyere & roasted garlic, \$20/dozen

Spanokopita... classic filo triangles with spinach & feta, \$20/dozen

Greek Appie Platter... a large platter of chicken skewers, Calamari, Greek tomatoes with feta, handmade pita, homous, tzatziki, Greek olives and artichoke hearts \$60

Meatballs... made with local grass fed, antibiotic & hormone-free beef, in spicy, sweet & sour sauce \$15/dozen

Mini Quiche... made with assorted fillings: spinach & red pepper, smoked gruyere & black forest ham, mushrooms, Swiss cheese & caramelized onion, Mini \$20/dozen, Large \$40

Stuffed Mushroom Caps... with pesto, prawn mousse or escargot, \$17/dozen

Mussels... Five pounds of tender mussels steamed in a red wine, Mediterranean sauce, served with baguette, \$70

Pakorras... potatoes, onions and peas dredged in a chickpea flour batter & deep fried until golden, served with our own mango & peach chutney, \$24/dozen—4 dozen minimum order

Pierogies... hand-made potato & cheese pierogies, tossed with bacon & sautéed onions, served with sour cream, \$13/dozen

Potato Skins... russet potato skins mounded with melted cheddar, real bacon bits & chopped green onions served with sour cream, \$21/dozen

Prawn Platter... succulent sautéed prawns on a platter served with savory dip, 62-80 pieces (2 pounds) \$47

Quesadilla... with cheese, chicken & sautéed peppers and onions, served with our fresh salsa, guacamole and sour cream \$29/doz

Roasted Veggie platter... red & green peppers, Japanese eggplant & onions roasted in garlic, olive oil & thyme, served with baguette & pesto mayo, \$37

Samosas... large deep fried pastries stuffed with a savory potato-curry filling, served with sweet tamarind sauce, \$30/dozen

Spring Rolls... hot 'n crispy vegetable spring rolls served with Thai lime dip, cilantro & chopped peanuts, 36 pieces \$30

Teriyaki Chicken Wings... our own garlicky, ginger Teriyaki sauce with chilies, so yummy, \$13/dozen

Zucchini Parm Crisps... zucchini slices, marinated, grilled, & topped with parmesan: cheesy, garlicky goodness \$13/dozen

Dips...

Guacamole... 500ml, \$7 each

Tzatziki or Homous... 500ml, \$5.50 each

Sour Dough Rounds... stuffed with spinach, roasted garlic, artichoke & red pepper dip, served with sour dough cubes & baguette slices, \$32

Hot Spinach Tortilla Dip... creamy spinach with artichokes, red peppers, Monterey Jack and Parmesan, served hot & bubbly (1.4 L casserole) with a variety of tortilla chips & fresh crostini, \$32

Hot Seafood Gratin Dip... Canadian shrimp & scallops in a white wine béchamel with parmesan (1.4 L casserole), served with sliced baguette \$50

Soups...

our signature soups are a no-fail crowd pleaser & "oh so good!" A variety of homemade soups served in an electric tureen.

Soup & Bun... \$5.50 (sm) & \$7.00 (lg)

Soup & Scone... \$5.50 (sm) & \$7.00 (lg)

Small Soup & Salad - No Bread... \$8.25

Small Soup & Salad & Bun... \$9.00

Small Soup & Salad & Scone... \$9.50

Soup & Sandwich... \$11.50

Soup & Wrap... \$12.50

Bun & Butter... \$1.50

Sandwiches...\$8

Our sandwiches are a meal - made with fresh bread from the Pastry Chef, what a difference! Choose from meat, meat & cheese, vegetarian, or a variety. All sandwiches are prepared with a selection of lettuce, sliced tomatoes, sliced peppers, pickles, cucumbers, red onions & our own roasted vegetables. We can also do any of our sandwiches with gluten-free bread.

Meat: roasted local beef (hormone and antibiotic free), salami, ham, chicken roasted in our kitchen, tuna or salmon

Cheese: Monterrey Jack, Swiss, cheddar, provolone, Edam, or Gouda

Veggie: egg salad, roasted vegetables, humous, avocado, cream cheese, variety of sliced cheeses

With Tossed Green Salad, or Caesar, or Soup... \$11.50

Wraps...\$9

Fresh Roast Beef Donair... with rice, Greek salad, tzatziki & feta

Spicy Refried Lentils & Rice... with avocado, salsa, sour cream, cheddar, lettuce & cilantro

Shrimp Bok Choy... Asian-inspired sautéed bok choy & red pepper, shrimp on rice with orange ginger sauce

Chicken, Rice Noodles & Peanut Sauce... with red peppers, grated carrot, green onions & lettuce

Chicken & Roast Vegetable Souvlaki... with rice, tzatziki & feta

Chicken Greek Salad... with rice, Greek salad, tzatziki & feta

Chicken Caesar... crispy romaine and roasted chicken tossed in our own Caesar with parmesan cheese

Chicken Thai Curry... seasoned rice with chicken, Thai curry, sweet chili sauce, fresh spinach & cilantro

With Tossed Green Salad, or Caesar, or Soup... \$12.50

With Organic Greens & Fruit Salad... \$12.75

Salads.....

Sassafras loves salads!

Salad side order... \$4.00 - \$5.50

Broccoli Coleslaw... \$4.50

Coleslaw... \$4.00

Moroccan Orange Walnut... \$4.50 **Broccoli**

Grape... \$4.75

Apple Almond... with luscious green dressing, iceberg lettuce, fresh spinach, grated carrot & almonds \$4.00

Classic Spinach... with grated Swiss, mushrooms, real bacon bits, hard-boiled egg in a creamy Italian dressing \$4.50

Creamy Caesar... with homemade croutons & dressing, \$4.00

Sassafras Organic Greens... with fresh pineapple & berries, toasted nuts & homemade dressing, \$4.25

Traditional Pasta... with grated carrots & green onions in a creamy dressing, \$4.25

Mediterranean Pasta... \$4.50

Greek... with fresh tomatoes, cucumber, crispy peppers, red onions & feta \$5.00

Asian Marinade... \$4.50, add noodles & shrimp \$5.50

Assorted Platters.....

Mini platters feed under 10 people, small platters feed 10-18 people, and large platters feed 19-30 people.

	Mini	Small	Large
Whole Fruit... \$1.50			
Fresh Fruit... a selection of: Melon, Grapes, Pineapple, Kiwi & other available fruits	\$25	\$38	\$52
Fresh Vegetables & House Made Dip	\$23	\$32	\$45
Half Fruit & Half Veggie	\$24	\$34	\$48
Meat & Cheese... a beautifully presented selection of cold cuts & cheeses		\$45	\$60
Mini Meat	\$30		
Cheese & Crackers		\$40	\$55
Meat, Cheese, Pickles & Crackers		\$40	\$50
Assorted Cheeses		\$48	\$65
Fruit & Cheese	\$28	\$45	\$58
Assorted Crackers			\$30
Antipasto... antipasti, prawns, pesto mushrooms, sliced salamis, artichoke hearts, olives, marinated vegetables, pickles & crackers			\$65
Pate & French Bread Platter... with Brie, olives & grapes		\$38	

Main Courses.....

Made from scratch with only the best ingredients, local & organic when possible. Stick to the basics or add a soup, a salad, or dessert!

Beef... we only use local, grass fed, hormone and antibiotic free beef!

Shepherd's Pie... mmm comforting! Layers of savory, saucy local beef, buttered corn, carrots, peas & zucchini, topped with fluffy mashed potatoes, \$10 (add a salad... \$13.50)

Beef Dip... tender slices of local roast beef stacked in a crusty hoagie, au jus, \$12 (add a salad or potato wedges... \$16.00)

Roast Beef Donair ... roasted local beef with fresh Greek salad, tzatziki & feta all wrapped in a handmade pita, \$9.95 or veggie donair, \$8.95

Steak Sandwich... 6oz. sirloin or strip loin, grilled or barbecued served open-faced on garlic toast \$11 (add a tossed green salad... \$14.50)

Chili Con Carne... made in our kitchen with local beef & served with fresh garlic bread. We do a mean veggie version too! small... \$6.50, large... \$9.50, add a tossed green salad... \$3.50, add a scone... \$1.00

Chicken...

Oven Fried Chicken... baked in a delicious lemon-herb crispy coating, roast or garlic mashed potatoes, & vegetable medley, \$13.50

Chicken Fajitas... juicy strips of chicken seared with red and green peppers, Mexican rice pilaf & cheddar stuffed in a soft whole wheat tortilla and baked with enchilada sauce and cheddar. Served with guacamole, salsa and sour cream, \$11.50 (add a tossed salad... \$15.50)

Quesadillas... chicken, peppers, onions, & cheddar cheese stuffed inside a tortilla & grilled 'till golden brown. Served with guacamole, salsa, sour cream, \$ 9.50 (add a salad... \$13.50)

Chicken Thai Curry... succulent chicken in a creamy green Thai coconut sauce with red peppers, carrots & yams. Served with Thai sticky rice, \$11

Chicken Stir Fry... tender seared chicken stir fried with carrots, bok choy, peppers, onions, broccoli & mushrooms in our own Asian sauce served with steamed rice, \$11

Chicken Souvlaki... two grilled skewers of marinated chicken served with roasted Greek potatoes, Greek salad, handmade pita & tzatziki, \$17 (extra skewers, add...\$3each) (No Greek potatoes \$14) (No Greek salad \$13.50)

Pasta Dishes... oh mama mia – delizioso - served with Caesar salad, homemade creamy dressing, our own garlicky croutons & garlic toast

Penne Arrabiata... penne pasta tossed served with a spicy tomato sauce & topped with fresh Parmesan cheese, \$11

Vegetarian Lasagne... layers of pasta noodles, sautéed veggies, spicy sauce & a generous blend of cheeses, \$13

Creamy Chicken Lasagne... layers of roast chicken slices, mushrooms & sautéed red peppers smothered with creamy béchamel, Asiago, Parmesan, & Mozzarella, \$14

Classic Beef Lasagne... with layers of sautéed local, grass fed, hormone and antibiotic free beef, spicy sauce, Parmesan & Mozzarella, \$14

Creamy Vegetable Lasagne... spinach, sautéed mushrooms & red peppers in a creamy & cheesy Béchamel, \$13

Seafood...

Salmon Fillet... grilled boneless fillet with lemon, served with wild rice pilaf & vegetable medley, \$17

Thai Curry & Prawns... prawns, carrots, asparagus, & red peppers in a creamy green Thai coconut curry, served with sticky rice, \$15

Vegetarian Dishes...

Mushroom Moussaka... a delicious meatless version of the classic: layers of roasted eggplant, a delicious cheesy mushroom filling & topped with Béchamel, then baked. Served with Greek salad, handmade pita bread & tzatziki, \$13

Lentil & Rice Tortillas... delicious & nutritious, soft tortillas are filled with refried spicy lentils and rice, grated cheddar & salsa, then baked. Served with our own salsa & guacamole, sour cream, & a tossed salad, \$13

Vegetarian Shepherd's Pie... layers of our own mashed veggie burger, succulent buttered vegetables with tender corn, topped with fluffy mashed potatoes & served with our veggie gravy, \$10

Desserts.....

We love desserts! - when it comes to this part of the repast we do not mess around; all the desserts are made from scratch with only the best ingredients, minimums do apply.

Apricot Baklava... One dozen minimum... \$2.75 each

Babe's Apple Cake 15 servings... \$27

Best Ever Banana Cake... with a coconut & walnut streusel topping, 15 servings, \$37.50

Sassafras Black Forest Cake... raspberries, sherry, espresso whipped cream, \$60.00, or decorated, \$70.00

Carrot Cake...our famous carrot cake, double layered, with a delicious cream cheese icing, \$70.00, or \$3.00 per slice (minimum order of 12 slices). We also have a delicious gluten free carrot cake!!

Classic Rum Cake... a delicious, moist yellow cake topped with walnuts, permeated by a butter-rum glaze, 12 servings, \$40.00

Custard Tarts... filled with house made pastry cream & topped with fresh fruit, \$3.00 each

Danish Apple Bars... fresh apples baked in a fluffy Danish pastry with icing. One dozen minimum, \$2.75 each

English Trifle... this is the real thing with sherry, in season fruit, homemade custard & whipped cream - YUMM!! 10 serving minimum. \$4.50 each

Peach Kuchen... peaches baked in custard over a short crust, 12 serving minimum, \$2.75 each

Poke & Pour Ginger Cake... rich & moist , 15 servings, \$30.00, with whipped cream, \$37.50

Spice Cake with Crumb Topping/Coffee Cake... 12 to 15 servings, \$27.00

Strawberry Shortcake... \$4.00 each

Pear Frangipane Tart... pears poached in wine, cinnamon stick & vanilla bean set in a short butter crust & surrounded by a ground almond & rum frangipane filling, 12-16 servings, \$50.00

Squares & Cookies.....

All lovingly scratch baked with authentic ingredients including local eggs, butter, chocolate & a variety of nuts

Disgustingly Rich Chocolate Brownies... \$2.75

Lemon Squares... \$2.75

Espresso Cheesecake Brownies... \$2.75

Raspberry Squares... \$2.75

Butter Tart Squares... \$2.75

Cookies... chocolate chip, ginger snaps, peanut butter, chocolate chip, mocha pecan, oatmeal raisin, \$12/dozen

Mornings, Muffins etc.....

Yogurt & Granola... vanilla (or plain yogurt) topped with our in-house made granola & fresh fruit garnish, \$4

Sticky Cinnamon Buns ... homemade with butter, pecans & maple syrup caramel sauce, \$42/15 pieces

Muffins... made in house from scratch to order--large variety, utilizing local berries when possible, served with butter, \$10.50/6 pieces

Scones... order cheesy savory or sweet \$10.50/6 pieces

Coffee Cakes... a wide variety (9"X12") sliced into 12 or 15 pieces, \$22 each

Egg Wraps... a whole wheat tortilla filled with scrambled eggs, sautéed onions and peppers, salsa & cheddar cheese, \$5.50

Ham & Egg Muffins ... English Muffins with free range eggs, sliced ham and cheddar cheese, \$5 each

Vegetarian Muffins ... free range eggs, sautéed peppers, onions and spinach with cheese, \$5 each

Beverages.....

Coffee... We only serve organic, fair trade coffee, with fresh cream, sweetener, white & brown sugar. Choose from dark roasted Columbian or medium roasted Peru, \$16.50/15 cup carafe

Tea... Tetley, Earl Grey & a nice selection of herbal, 10 serving minimum order, \$11

Juice Spritzers... real juice with sparkling mineral water, 6 cup jug \$7, 8 cup jug \$9

Pop... variety of regular & diet, \$1.50 each

Bottled Water... \$1.50 each

Juice & SanPells... variety of real juices, \$2.00 each

Fees & Services for Customized Catering Orders.....

Catering Fee... 15% of total bill is charged on all catering orders and includes: paper (cups, plates, bowls & cutlery), delivery, heating dishes & fuel, set-up, & dish retrieval. We will also arrange dish rentals for you. Please note an extra clean-up fee can be added for un-rinsed dishware. Orders that are picked up will have a 7% or \$1.00 per person charge for paper and equipment. For more information, please see our Policy Sheet.

Rentals... cost for rentals such as china, glass ware, table cloths & cutlery depends on your requirements. Arranging the rentals for you is included in our catering fee.

Bartending or Serving.....

Servers or Bartender... with "serving it right" & bartending accreditation, \$20 /hour
Minimum 4 hours billing calculated from when our staff leaves our premises until they return with equipment.
Alcohol pick-up & delivery, as well as restocking fee, are determined upon order as needed.