

CATERING MENU

catering@sassyonion.com | 503.967.7521

Serving the greater Willamette Valley by building long-lasting relationships through good food, great people, and excellent service.

EVENTS, PICK UP,
& DELIVERY



- 
- 04 Appetizers
 - 05 Entrée Selections
 - 07 Side Selections
 - 08 Breakfast
 - 09 Buffet Lunches
 - 10 Desserts & Beverages
 - 11 Cocktails & Bar Service
 - 12 Staffing Fees & Information

V - Vegetarian GF- Gluten-Free VG - Vegan
GF+ - Gluten Free w/ additional charge and/or substitutions.
Please note that while ingredients are gluten-free,
recipes are not made in a gluten-free facility.



APPETIZERS

Minimum 3 dozen per item unless specified

LIGHT & CRISPY BITES

\$24/dozen

- Creamy Spinach Artichoke Phyllo Cups (V)
- Goat Cheese and Sweet Peppers Phyllo Cups (V)
- Avocado Chicken Verde Phyllo Cups
- Creamy Brie, Orange Cranberry Compote, Pistachios, and Prosciutto Crumble Phyllo Cups

PUFF PASTRY ROULETTES

\$30/dozen *Minimum 2 dozen

- Smoked Salmon, Onion, Capers, and Dill Cream Cheese
- Roasted Vegetable (V)
- Ham and Swiss Cheese

FRESH BAKED CROSTINIS

\$30/dozen

- Smoked Apple, Goat Cheese, Caramelized Walnuts, and Green Onion (V)
- Caramelized Fennel, Goat Cheese, Pomegranate Reduction, and Honey Drizzle (V)
- Spicy Peach Compote and Herbed Mascarpone with Crispy Prosciutto Crumbles

SPECIALTY PLATTERS

10-15 guests - \$60, 25-30 guests - \$100

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

SASSY BITES

\$28/dozen

- Meatballs with Apricot Bourbon BBQ Glaze
- Gouda-Bacon Mac and Cheese Bites with Sassy Sauce
- Coconut Chicken with Sweet Chili and Thai Peanut Sauces (GF+)
- Falafel Bites with Tzatziki and Pickled Onions (GF)
- Polenta Bites with Guacamole and Roasted Tomatoes (VG)

SASSY SKEWERS

\$26/dozen

- Seasonal Fruit (VG)
- Caprese (V)

\$32/dozen

- Firecracker Shrimp Cocktail
- Teriyaki Chicken or Beef Skewers (GF)

MEDITERRANEAN MEDLEY

10-15 guests - \$80, 25-30 guests - \$150
Hummus, feta, olives, tomatoes, pepperoncini, cucumber, and pita chips (V)



*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.

ENTRÉE SELECTIONS

Prices are per guest – Minimum order of 10 per entrée selection, and includes choice of one starch and one vegetable. 2nd entrée available at price of higher priced selection.

STEAK AU POIVRE (GF)

Peppercorn-crusted flank steak with a decadent brandied cream sauce. \$27

SOUTHWEST STEAK (GF)

WITH CHIMICHURRI

Seasoned flank steak grilled and sliced. Served with a poblano chimichurri. \$28

SMOKED BEEF BRISKET (GF)

House-smoked, Texas-style beef brisket. \$26

BRAISED SHORT RIBS

WITH DEMI GLACE

Slow-cooked short ribs with classic demi-glace. \$33

SMOKED PORK LOIN (GF)

WITH SMOKEY RASPBERRY GLAZE

Smoked pork loin served with a tangy raspberry bbq sauce. \$22

ROASTED PORK LOIN

A LA FORESTIERE

Roasted pork loin in a mushroom demi-glace. \$20

SMOKEHOUSE BBQ (GF)

House-smoked and hand-pulled. Choice of pork or chicken. \$18

PARMESAN CHICKEN (GF+)

Herbed panko and parmesan crusted chicken with piccata cream sauce. \$22

STUFFED CHICKEN SUPREME (GF)

Statler-style chicken breast stuffed with spinach, sun-dried tomato, and cotija cheese. \$24

PERUVIAN CHICKEN (GF)

Seasoned bone-in chicken marinated and roasted. Served with traditional Aji Verde sauce. \$23

HERB-CRUSTED FILLET (GF)

Lightly breaded strips of cod served with a tomato basil relish. \$24

ORANGE BALSAMIC SALMON (GF)

Salmon fillet roasted with a balsamic-orange marmalade. \$28

PORTOBELLO MUSHROOM

CASSOULET (GF, VG)

Savory stew of garlic, white beans, and portobello mushrooms. Sprinkled with gluten-free panko bread crumbs and baked. \$18

RATATOUILLE (GF, VG)

A mix of eggplant, zucchini, bell pepper, onion, tomato, chickpeas, and herbs. \$18

PLANT-BASED JAMBALAYA (VG)

Traditional-style classic jambalaya with vegan sausage. \$20

*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.



SIDE SELECTIONS

One starch and one vegetable per entrée
Salads and rolls available for additional cost per guest

STARCH

One selection for the group.

- Garlic Mashed Potatoes (GF, V)
 - Tri-Color Roasted Baby Potatoes (GF, VG)
 - BBQ Baked Beans (GF, VG)
 - Refried Pinto Beans (GF, VG)
 - Almond Rice Pilaf (VG)
 - Mushroom Barley Risotto (V)
 - Spanish Rice (GF, VG)
 - Mac and Cheese (V)
- Additional selection \$4

VEGETABLE

One selection for the group.

- Honey Glazed Carrots (GF, V)
 - Charred Broccoli (GF, VG)
 - Honey Roasted Bacon Brussels Sprouts (GF)
 - Roasted Vegetable Medley (GF, VG)
 - Parmesan Zucchini Corn (GF, V)
- Additional selection \$4



ADD A SALAD

GARDEN SALAD (GF, V)

Mixed greens with roasted heirloom tomato, cucumber, and red onion. Served with Ranch and House Italian dressings. \$3.50

CAESAR SALAD (GF+)

Crispy romaine and parmesan cheese. Tossed with Caesar dressing. \$3.50

SPINACH WALDORF (V)

Spinach with candied walnuts, dried cranberries, gorgonzola, and sliced red onion. Tossed with house-made vinaigrette. \$4

ABC SALAD (V)

Arugula, shaved brussels sprouts, and roasted cauliflower tossed with citrus vinaigrette and topped with goat cheese, roasted hazelnuts and smoked tart cherries. \$4

COUNTRY COLESLAW (GF, V)

Crisp red and green cabbage with carrots. Tossed with a creamy tangy dressing. \$3

ADD A ROLL

- Freshly Baked Dinner Roll
 - Freshly Baked Herb Cheese Wheat Roll
 - Sliced Italian Baguette
 - Hawaiian Sweet Roll
 - Slider Rolls (2 per person)
 - Garlic Parmesan Breadstick
- Additional selection \$1.50

*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.

BREAKFAST

Minimum order of 10 per combo. Served disposable buffet style.

BISCUITS & GRAVY

Two freshly baked biscuits with sausage gravy, scrambled eggs, and choice of protein. \$17

ALL-AMERICAN (GF)

Scrambled eggs, hashbrowns, and choice of protein. \$14

LOADED BREAKFAST BURRITOS (GF+)

Flour tortillas stuffed with fresh hashbrowns, eggs, cheese, ham, bacon and sausage. Served with salsa and sour cream. \$14

FRENCH TOAST

Two halves of our World Famous French Toast with syrup, eggs, and choice of protein. \$13
(Extra French Toast \$4 each.)

CONTINENTAL (GF+)

Assorted sweet breads and bagels, diced fresh fruit, and coffee. \$9

QUICHE

Freshly baked quiche. Serves 6 guests. Choice of Ham & Cheese, Southwest Chicken, and Roasted Vegetable. \$26

ASSORTED MINI QUICHE

Assortment of freshly baked mini-quiche. Includes Country French Lorraine, Three Cheese, Broccoli & Cheese, and Garden Vegetable. \$20/dozen

PARFAIT BAR

Honey greek yogurt with crunchy granola and fresh berries. \$8

CINNAMON ROLLS

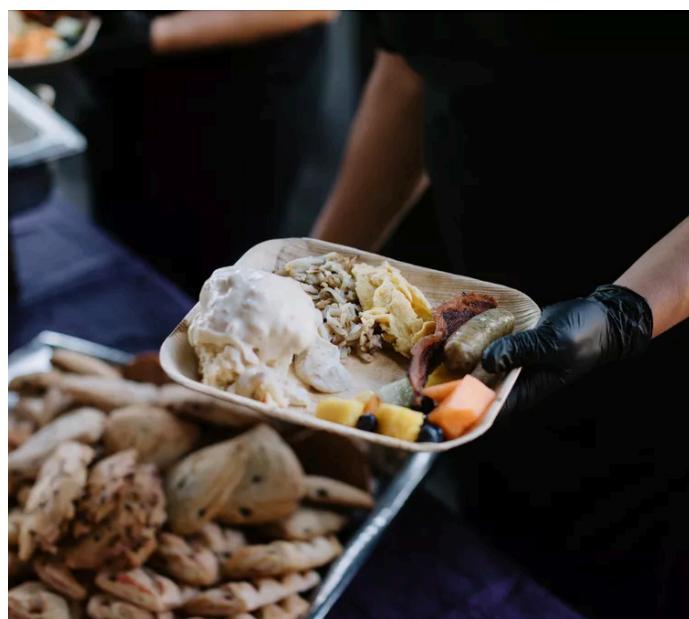
Freshly baked cinnamon rolls served with cream cheese frosting. \$25/pack of 6

A LA CARTE SELECTIONS

- Assorted bagels and sweet breads \$4
- Gluten-Free Banana Bread \$3
- Fresh Diced Fruit \$4
- Ham and Swiss Cheese Roulettes
\$30/dozen (2 dozen minimum)
- Scrambled or Hard-boiled eggs \$2 each
- Plant-Based Scrambled Eggs available for additional fee.

PROTEIN SELECTIONS

- Two large pork sausage links
- Two thick-cut slices of peppered bacon
- Two plant-based sausages
(Additional protein \$2/piece)



*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.

BUFFET LUNCHES

Minimum order of 10 per meal. Served disposable buffet style.

BASIC BARBECUE (GF)

Choice of Smoked Shredded Chicken or BBQ Pulled Pork. Served with BBQ baked beans and country coleslaw. \$18

TACO OR FAJITA BAR (GF+)

Traditional Taco Bar or Chicken Fajita Bar with accompanying toppings. Served with Refried Beans. \$18

Add Homemade Guacamole \$2.50

PASTA BAR

Penne pasta with choice of Marinara or Alfredo sauce. Served with garden salad and garlic breadsticks. \$15

Add julienned chicken breast or italian meatballs \$5

BAKED POTATO BAR (GF)

Large baked potatoes with sour cream, butter, salsa, broccoli, green onion, bacon, and cheese. Served with vegetarian chili and garden salad. \$16

CHEF SALAD BAR (GF)

Tossed greens, julienned ham and turkey, hard-boiled egg, shredded cheese, tomato, red onion, olive, and cucumber. Served with house Italian and Ranch dressing. \$16

SANDWICH MEAL DEAL

Deli sandwich on freshly baked Italian bread with lettuce, tomato, and pickle. Served with garden salad, fruit, and a cookie.

Choice of Turkey, Ham, Roast Beef, Mesquite Chicken, or Vegan Chicken Breast. \$14
Add Cheese \$0.75

Also available: Roasted Cauliflower Sandwich served on freshly baked Italian bread with goat cheese, roasted cauliflower, arugula, and served with a smokey French dressing. \$14



*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.

DESSERTS & BEVERAGES

Half-gallon selections typically serve 8-10 guests.

SASSY DESSERTS

Sassy Brownie \$2.50
Freshly Baked Cookie \$0.75
House-Made Vegan Cookie \$1.50

SWEETLY BAKED CUPCAKES

Freshly Baked Cupcakes \$42/dozen
Mini Cupcakes \$24/dozen
Gluten-Free Cupcakes \$48/dozen
(limited flavors)

CUPCAKE FLAVORS

Chocolate
Vanilla
Champagne
Strawberry
Lemon
Carrot
Butter Pecan
Red Velvet

FROSTING FLAVORS

Chocolate
Vanilla
Cream Cheese
Raspberry
Peanut Butter
Espresso

SWEETLY BAKED DESSERT BARS

Small \$2, Medium \$3, Large \$4

FLAVORS

Strawberry Almond
Salted Caramel Toffee
Chocolate Chip Cookie
Lemon
Red Velvet

If no flavors are selected, an assortment will be provided

Delivery and setup fees may apply
For custom cakes, contact Sweetly Baked directly:
503.508.2444
Christine@sweetlybaked.net

LOCALLY ROASTED COFFEE

Locally roasted from Odolla Coffee Roasters.
\$18/half gallon

HOUSE-MADE LEMONADE

Made with real lemons.
\$6/Half Gallon, \$12/Gallon

INFUSED LEMONADE

Our classic house-made lemonade infused with fruity or floral flavor. Choice of Strawberry, Raspberry or Lavender.
\$10/Half Gallon, \$20/Gallon

OREGON BERRY PUNCH

A house-made blend of Northwest berries (blueberry, raspberry, and marionberry.)
\$10/Half Gallon, \$20/Gallon

FRESHLY BREWED ICED TEA

\$6/Half Gallon, \$12/Gallon

JUICE

Choice of Orange, Apple, or Cranberry.
\$20/Half Gallon, \$2/bottle

NON-ALCOHOLIC

Soda, Seltzer Water, or Water. \$2 each

Please note: half-gallon selections typically serve 8-10 guests.

COCKTAILS & BAR SERVICES

Available for events at 1230 State Only

Please see page 13 for additional information.

BEER AND WINE

Includes choice of two (2) wines and three (3) beers. Setup \$200

LOCAL WINE

\$6.50

Pinot Noir

Cabernet

Pinot Gris

Chardonnay

Rosé

BEERS, HARD CIDERS & SELTZERS

\$6.50

Pale Ale

Porter

IPA

Heineken

Corona

Bud/Bud Light

Coors/Coors Light

Hard Cider

White Claw

Beer by keg (prices vary)

CHAMPAGNE & MIMOSA BAR

Champagne and juice(s) \$8/guest

Champagne Toast \$6/guest

Setup \$100 (minimum order 50)

Please note:

Bar Services are exclusive to events held at 1230 State, Sassy Onion's premiere event space in Salem, OR. We do not offer off-site bar services.

BAR STAFFING

Beer and Wine \$35/hr per bartender. Full Bar \$40/hr per bartender

*Staffing requirements determined per event. Bar services and staffing only available for events held at 1230 State.

ALCOHOL

Basic cocktails \$11, Other prices may vary

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 additional \$2)

SPECIAL ORDERS & CUSTOM COCKTAILS CAN BE ACCOMODATED UPON REQUEST.

Prices vary and prepurchase is required.

*Brand of beverage may be substituted by Sassy Onion for similar quality and profile.

*All services include necessary disposable glassware, napkins, stirrers, and ice.

Sassy Onion can provide rental support for glassware upon request.



STAFFING FEES

APPETIZER ONLY BUFFET SERVICE

Under 100 guests - \$1.50/guest per hour
100 + guests - \$1/guest per hour

LIMITED BUFFET SERVICE

Includes staffing to monitor food and beverage tables only.

Under 100 guests - \$2/guest per hour
100 + guests - \$1.75/guest per hour

FULL BUFFET SERVICE

Includes monitoring and clearing tables
Under 100 guests - \$3/guest per hour
100 + guests - \$2.50/guest per hour
Full Buffet service required if Sassy Onion coordinates rentals.

FULL PLATED DINNER SERVICE

Includes serving and clearing tables.
Under 100 guests - \$4/guest per hour
100 + guests - \$3/guest per hour

Passed appetizers - \$4/guest per hour

Additional services include: cake cutting, champagne toast, table setup, cleanup and garbage removal. Please contact our Event Specialists to discuss fees.

EQUIPMENT, RENTALS & OTHER FEES

PALM LEAF PACKAGE

Includes compostable Palm plates, napkins, compostable flatware, Bamboo serving utensils, mints, salt & pepper. \$2/guest

DISPOSABLE EQUIPMENT

Palm Leaf Plates \$1.50
Paper Cake Plates \$.10
Disposable Chafers & Fuel \$20

RENTAL EQUIPMENT

Stainless Steel Chafers \$18
Coffee Airpots \$2.50
Coffee Urns \$12.50
Cold Beverage Dispensers \$21

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**. Sassy Onion does not take responsibility for lost or damaged items.

VENUE SITE VISITS

We are preferred vendors at multiple locations throughout the valley. If your event happens to be at a private residence or a venue that is not on our list, a site visit will be required prior to a final quote. \$50/hr including travel time.

ADDITIONAL INFORMATION

STAFFED EVENTS

- To secure your event date, a 25% deposit on the current proposal is required.
- To ensure a smooth event, we require a final consult two weeks before your event. Your Event Specialist will contact you approximately 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.
- No food or beverage other than what Sassy Onion provides is allowed without consent and included on final contract.
- Staffing minimum 4 hours. Minimum staffing charge is \$50.
- Saturdays and Sundays between May 1 and Sept 30 are considered Premium dates and will have an additional 10% charge on all Food and Beverage with a minimum of \$500 on Saturdays and \$250 on Sundays.

BAR SERVICE

- Set up fee is non-refundable. For bar staffing fees, please see page 11.
- 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 seen on site.
- All options include OLCC required food items.
- Bar services are exclusive to events held at 1230 State, Sassy Onion's premiere event space in Salem, OR. We do not offer off-site bar services.

DELIVERY/PICK UP

- For safety reasons, all deliveries will be made to the door of a private residence or business reception area ONLY. It does not include setup or delivery to any kitchen, patio, break area, conference room, or other area past front door or reception desk.
- All sales become final and must be paid for when submitted. No refunds given on cancellations or changes.
- 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 upon request only. Premium serviceware is available at an additional cost.

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.

Images and Photography featured on pages 2, 3, 6, and 7 is credited to Joni Loraine Photography and is used with permission. Other images are personal or sourced from public domain.



1230 State

Everyday Elegance with 1230 State. Our brand-new event space is the perfect location for your next memorable celebration. Contact our Event Specialists today for more information!



Scan using your mobile device



1230State@sassyonion.com | 503.967.7521

PRIVATE PARTY & EVENT SPACE

In the heart of downtown Salem, OR