

Sassy Marie's

Bar and Restaurant

422 Foreland Street
Pittsburgh, PA 15212
www.sassymaries.com
412.246.0355
fax 412.246.0354

Sassy Marie's

Bar and Restaurant

Hors D'oeuvres

Hot

- Stuffed Silver Dollar Mushrooms Filled with Three Cheeses □
- Stuffed Silver Dollar Mushrooms Filled with Beef and Buffalo ◇
- Sesame Chicken Skewers with Fresh Scallions □
- Panko Chicken Tenderloins with Honey Mustard □
- Coconut Chicken Strips with Spicy Orange Plum Sauce ◇
- Spinach and Feta Cheese in Crispy Phyllo Dough ◇
- Crispy Vegetarian Spring Rolls with Toasted Sesame Dipping Sauce ◇
- Skewered Chicken Tenderloins with Basil and Proscuitto Ham ◇
- Meatballs, Swedish or Barbecued □

Cold

- Melon Slices wrapped with Proscuitto Ham ◇
- Slow Roasted Roma Tomatoes with Boursin Cheese on Crostini □
- Fresh Fruit Skewers with Lime Honey Fruit Dip ◇
- Black Bean & Corn Salsa with Sour Cream In Phyllo Cup □
- Beef Tenderloin on Baguette with Red Pepper Mayonnaise ◇
- Antipasto Skewer with Fresh Mozzarella, Sundried Tomato, Artichoke and Basil ◇

Hot Seafood

- Panko Jumbo Shrimp served with a Chipotle Ranch Sauce ○
- Crab Fritters with Cocktail Sauce ○
- Crab Filled Silver Dollar Mushrooms ○
- Crab Spring Rolls with Sweet Thai Sauce and Bibb Lettuce Wraps ◇
- Coconut Jumbo Shrimp with Spicy Orange Plum Sauce ○
- Miniature Crab Cakes with Jalapeno-Mango and Red Pepper Purees
- Sea Scallops Wrapped in Bacon ○
- Lobster Beignet with Spicy Remoulade ○
- Grilled Shrimp in Tex-Asian Glaze ○

Chilled Seafood

- Jumbo Shrimp Display with Cocktail Sauce and Lemon △
- Skewered Seared Big Eye Ahi With Sweet Soy and Wasabi ○
- Cucumber Cups Filled with Smoked Salmon Mousse ◇
- Chilled Lobster and Corn Salad In Puff Pastry Shells △
- Grilled Chipotle Shrimp Tostadas ○
- Oysters on the Half Shell with Cocktail Sauce & Lemon △
- Oysters on the Half Shell with Cracked Pepper and Shallot Mignonette △

Hors D'oeuvres Pricing

- | | | | |
|---|------------------------|---|-------------------------|
| □ | \$50.00 per 100 pieces | ○ | \$100.00 per 100 pieces |
| ◇ | \$75.00 per 100 pieces | △ | \$125.00 per 100 pieces |

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Sassy Marie's

Bar and Restaurant

Displays

Garden

\$3 per person

An Array of Whole and Fresh Cut Market Vegetables
Displayed with Our Chipotle Ranch, Ranch or Blue Cheese Dip

Orchard

\$3 per person

Fresh Seasonal Whole and Fresh Cut Fruits
with Lime Honey Fruit Dip

Creamery

\$5 per person

Cheeses Showcased From America and All Over the World
Displayed on Chilled Marble with Assorted Crackers, Mustards and Red Grapes

Antipasti

\$8 per person

Italian Cheeses, Salami, Pepperoni, Capicola, and Sopresetta
Marinated Tomatoes with Feta Cheese, Artichoke Salad with Balsamic Vinaigrette,
Grilled Vegetables with Mushrooms, Zucchini, Squash, Eggplant and Red Pepper
Assorted Olives, Herb Infused Oils, Sliced Italian breads

Carvery

\$10 per person, choice of two

Chef carved roasts featuring Lime Chipotle Flank Steak, Grilled Pork Loin with Blackberry
Demi Glace, Pepper Rubbed Top Round of Angus Beef, Honey & Soy London Broil,
Raspberry Chipotle Turkey Breast, Jamaican Jerk Roasted Porkloin

Ocean

\$12 per person

Seafood Bar featuring Martini glasses of Ginger Sesame dressed Gomo Wakame salad
and an assortment of Chilled Poached Seafood to select from to fill your glass.

Choose from Shrimp, Scallops, Clams, Oysters, and Calamari
(Lobster available for additional market price)

Available Sauces: Classic Cocktail, Sweet Thai Pepper,
Mignonette and Wasabi Sour Cream

Chocolatier

\$8 per person

Whole and Fresh Cut Seasonal Fruits and Pieces of Pound Cake, Biscotti, Marshmallows
and Caramels with Milk Chocolate Fondue

Patisserie

\$8 per person

Design with our Chef a delectable assortment of our Homemade Desserts
Petite Crunchberry Cheesecakes, Sweet Potato Pecan Pie, Chocolate Sin,
Grand Marnier Truffles....where ever our combined imaginations can take us!

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Stations

Bruchetta

choice of three toppings

\$3 per person, minimum 12 guests

Toasted Breads, Foccaccia and Pita

Bruchetta

Sweet Tomatoes with Basil,
Garlic and Olive Oil

Black Bean Hummus

Pureed Black Bean with Garlic, Lemon,
Roasted Garlic and Chipotle

Hummus

Pureed Chickpeas with Olive Oil, Lemon,
Tahini, and Roasted Garlic

Tapanade

Fine Chopped Black and Green Olives,
Roasted Red Pepper and Red Onion

Salsa

\$4 per person, minimum 12 guests

White Corn Tortilla Chips
Queso-Chile Sauce
Tex-Mex Bean Dip

Fire Roasted Jalapeno Salsa
Lime Cilantro Sour Cream
Shredded Cheddar-Jack Cheese

Fajita

\$8 per person, minimum 12 guests

Sliced Grilled Chipotle Beef
Sliced Grilled Lime Pepper Chicken
Fire Roasted Peppers and Onion
Grilled Lime Pepper Shrimp (add \$2)

Fire Roasted Jalapeno Salsa
Lime Cilantro Sour Cream
Shredded Lettuce
Shredded Cheddar-Jack Cheese

The Corner Bar Assortment

\$12 per person, minimum 20 guests

Chicken Wings with Buffalo and Barbecue Sauces
Hot Dogs or Corn Dogs with Condiments
Tortilla Chips with Fire Roasted Jalapeno Salsa
and Queso-Chile Sauce
Plain and Pepperoni Sicilian Style Pizza
Soft Pretzels and Dipping Mustard

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Pastas

\$4 per person, minimum 15 guests

Penne with Diced Plum Tomato, Basil and Garlic Butter

Penne and Julienne Vegetables Tossed in an Herbed Wine Sauce

\$6 per person, minimum 15 guests

Rigatoni with Grilled Chicken and Andouille Sausage in a
Roasted Red Pepper Cream Sauce

Bowtie Pasta in an Italian Sausage, Plum Tomato Cream Sauce

Ziti with Chicken, Red Peppers and Spinach in Bleu Cheese Cream

Bowtie Pasta with Grilled Chicken in a Garlic Butter Sauce with Asiago-Jack Cheese

\$8 per person, minimum 15 guests

Small Shells with Baby Shrimp, Roasted Garlic, Sun Dried Tomato
and Olives Sautéed in White Wine

Ziti with Shrimp, Scallops and Crab Meat Tossed with a Cajun Alfredo Cream Sauce

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Displays

Garden

\$3 per person

An Array of Whole and Fresh Cut Market Vegetables
Displayed with Our Chipotle Ranch, Ranch or Blue Cheese Dip

Orchard

\$3 per person

Fresh Seasonal Whole and Fresh Cut Fruits
with Lime Honey Fruit Dip

Creamery

\$5 per person

Cheeses Showcased From America and All Over the World
Displayed on Chilled Marble with Assorted Crackers, Mustards and Red Grapes

Antipasti

\$6 per person

Italian Cheeses, Salami, Pepperoni, Capicola, and Sopresetta
Marinated Tomatoes with Feta Cheese, Artichoke Salad with Balsamic Vinaigrette,
Grilled Vegetables with Mushrooms, Zucchini, Squash, Eggplant and Red Pepper
Assorted Olives, Herb Infused Oils, Sliced Italian breads

Carvery

\$10 per person, choice of two

Chef carved roasts featuring Lime Chipotle Flank Steak, Grilled Pork Loin with Blackberry
Demi Glace, Pepper Rubbed Top Round of Angus Beef, Cowboy Style London Broil,
Raspberry Chipotle Turkey Breast, Bourbon Honey Salmon

Ocean

\$12 per person

Seafood Bar featuring Martini glasses of Ginger Sesame dressed Gomo Wakame salad
and an assortment of Chilled Poached Seafood to select from to fill your glass.

Choose from Shrimp, Scallops, Clams, Oysters, and Calamari
(Lobster available for additional market price)

Available Sauces: Classic Cocktail, Sweet Thai Pepper,
Mignonette and Wasabi Sour Cream

Chocolatier

\$4 per person

Whole and Fresh Cut Seasonal Fruits and Bite-sized Pieces of Angel Food Cake
with Milk Chocolate Fondue

Patisserie

\$6 per person

Design with our Chef a delectable assortment of our Homemade Desserts
Petite Crunchberry Cheesecakes, Sweet Potato Pecan Pie, Chocolate Sin,
Grand Marnier Truffles...where ever our combined imaginations can take us!

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choice of three toppings

\$3 per person, minimum 12 guests

Toasted Breads, Focaccia and Pita

Bruchetta

Sweet Tomatoes with Basil,
Garlic and Olive Oil

Black Bean Hummus

Pureed Black Bean with Garlic, Lemon,
Roasted Garlic and Chipotle

Hummus

Pureed Chickpeas with Olive Oil, Lemon,
Tahini, and Roasted Garlic

Tapanade

Fine Chopped Black and Green Olives,
Roasted Red Pepper and Red Onion

Salsa

\$3 per person, minimum 12 guests

White Corn Tortilla Chips
Con Queso Chile Sauce
Tex-Mex Bean Dip

Our Homemade Sassy Salsa Roja
Lime Cilantro Sour Cream
Shredded Cheddar-Jack Cheese

Salad

\$4 per person, minimum 12 guests

Presentation of Spring Mix, Romaine and Baby Spinach

Raspberry Balsamic Vinaigrette,
Southwest Caesar and Buttermilk Ranch Dressings

Grape Tomato
Jumbo Ripe Olive
Seedless Cucumber
Sliced Red Onion
Homemade Croutons

Crumbled Feta Cheese
Sliced Strawberries
Sunflower Seeds
Real Chopped Bacon
Chow Mien Noodles

Fajita

\$6 per person, minimum 12 guests

Sliced Grilled Chipotle Beef
Sliced Grilled Lime Pepper Chicken
Fire Roasted Peppers and Onion
Grilled Lime Pepper Shrimp (add \$2)

Our Homemade Sassy Salsa Roja
Lime Cilantro Sour Cream
Shredded Lettuce
Shredded Cheddar-Jack Cheese

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Pastas

\$3 per person, minimum 15 guests

Penne with Diced Plum Tomato, Basil and Garlic Butter

Penne and Julienne Vegetables Tossed in an Herbed Wine Sauce

\$5 per person, minimum 15 guests

Rigatoni with Grilled Chicken and Andouille Sausage in a
Roasted Red Pepper Cream Sauce

Bowtie Pasta in an Italian Sausage, Plum Tomato Cream Sauce

Ziti with Chicken, Red Peppers and Spinach in Bleu Cheese Cream

Bowtie Pasta with Grilled Chicken in a Garlic Butter Sauce with Asiago-Jack Cheese

\$7 per person, minimum 15 guests

Small Shells with Baby Shrimp, Roasted Garlic, Sun Dried Tomato
and Olives Sautéed in White Wine

Ziti with Shrimp, Scallops and Crab Meat Tossed with a Cajun Alfredo Cream Sauce

Sassy Marie's

Bar and Restaurant

Luncheon Features

PLATED LUNCHEON

All Plated Luncheons Entrees to Include: Chef's Accompaniments, Bread and Butter, Freshly Brewed Coffee, Decaf Coffee and Tea.
Greens or Fruit Salad may be added for additional charge.

ENTRÉES

Soy and Honey Marinated Flank Steak \$11
Chipotle Chimichurri and Wild Rice Pilaf

Jumbo Lump Crab \$12
Pineapple Salsa and Warm Asian Slaw

Petite Filet of Beef \$15
Gorgonzola Potato Gratin and Burgundy Demi-Glaze

Roasted Chicken Breast \$10
Pepperjack and Cornbread Stuffing

Chicken Roja \$11
Egg and Cheese Battered with Homemade Salsa,
Monterrey Jack Cheese and Lime Cilantro Sour Cream
On Rice Pilaf

Roast Filet of Salmon \$12
Whole Grain Mustard-Tarragon Sauce and Roasted Garlic Smashed Potato

Seared Filet of Salmon \$12
Tomato-Shallot Emulsion and Wild Rice Pilaf

Seared Atlantic Cod \$10
Lemon-Thyme Mushroom Jus and Roasted Red Potatoes

Parmesan Polenta Cake \$10
Topped with Sautéed Spinach, Roasted Vegetable Ragout
and Red Pepper and Tomato Coulis

Salmon Nicoise Salad \$11
Baby Spinach garnished with Red Potatoes, Ripe Olives, Asparagus, Tomato,
Egg, Green Beans & Our Low Fat Garlic Vinaigrette

Beef Tenderloin Salad \$15
Grilled and sliced on a bed of Baby Lettuces, White Beans, Cherry Tomatoes, Grilled Red
Onions, Gorgonzola with Sherry Vinaigrette

Ahi Tuna Salad \$13
Baby Greens, Shredded Cabbage, Broccoli Florets, Julienne Red Pepper,
Crispy Won Ton Strips, Sesame Ginger Vinaigrette

Sassy Marie's

Bar and Restaurant

Luncheon Buffets

(A Minimum of 25 Guests Please)

Classic Deli Buffet \$12 per person

Daily Soup Creation

Mixed Greens with Fresh Berries, Pecans & Crasins in Raspberry Balsamic Vinaigrette

Hickory Ham, Roast Angus Top Round of Beef & Smoked Turkey Breast

American, Swiss, Cheddar and Pepperjack Cheeses

Sliced Tomato, Lettuce, Pickles

Mayonnaise & Mustard

Bread Basket

Potato Chips

Freshly Baked Cookies & Chocolate Brownies

Coffee, Decaffeinated Coffee & Tea

Italian Feast \$14 per person

Caesar Salad

Amaretto Fruit Salad

Fresh Tomato, Basil, & Mozzarella drizzled with White Balsamic and Olive Oil

Bow Tie Pasta with Wild Mushroom, Plum Tomato with Asiago and Basil

Sliced Sirloin of Beef with Gorgonzola Brown Sauce & Balsamic Braised Onions

Grilled Breast of Chicken with Sundried Tomato Butter Sauce

Bread & Butter

Coffee, Decaffeinated Coffee & Tea

Asian Table \$13 per person

Asian Slaw with Soy-Lime Vinaigrette

Field Greens, Mango, Toasted Macadamia Nuts with Sesame Ginger Dressing

Baby Bok Choy with Water Chestnuts and Shiitake Mushrooms

Tso Good Grilled Chicken and Broccoli

Teriyaki Glazed and Grilled Sirloin with Shiitake Mushroom

Toasted Almond Jasmine Rice

Coffee, Decaffeinated Coffee & Tea

Simply Sassy \$13 per person

Big Ding! Southwest Caesar Salad

Berry, Pecan and Chevre Salad

Grilled Beef and Buffaloaf with Penn Onion Gravy

Coconut Chicken Medallions with Spicy Orange Plum Sauce

Grilled Marinated Vegetables and Warm Peppered Black Beans

Lime Cilantro Rice Pilaf

Bread & Butter

Coffee, Decaffeinated Coffee & Tea

Sassy Marie's

Bar and Restaurant

Favorites from our Dinner Menu

Banquet portioned versions of our most popular Dinner Recipes

Starters

Priced per person

Delta King Gumbo

Cup of our signature soup. Chicken, Shrimp, Crab and Andouille Sausage in a rich brown Cajun broth with Okra and Rice.

4.00

Veggie Spring Rolls

Crispy Golden Brown Wonton Wraps of fine cut vegetables served with Toasted Sesame Sauce and Thai Chili Oil.

4.00

Coconut Chicken

Hand breaded strips of Chicken Breast, accompanied by a side of Spicy Orange Plum Dipping Sauce.

4.00

Drunken Mushrooms

Sautéed Wild Mushrooms flamed with brandy and finished with an oaky Chardonnay Butter Sauce.

Served on egg and cheese battered Sourdough "French Toast"

5.00

Seared Big Eye Ahi

Sesame Crusted and served Rare with a drizzle of Sweet Soy Sauce and Mango Slaw. Wasabi and Pickled Ginger garnish.

6.00

Blue Crab Margarita

Hoedel-style Salad of Sweet Lump Crab tossed with Avocado, Jalapeno and Cilantro. Dressed with Tequila Lime Vinaigrette.

8.00

Classic Shrimp Cocktail

Four Jumbo Poached Shrimp served on crushed ice. With our home recipe Cocktail Sauce and Lemon.

10.00

Steakhouse Wedge

Iceberg Lettuce seasoned with Rice Wine Vinegar. Garnished by Pepper Bacon, Plum Tomato and Blue Cheese Dressing.

5.00

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Entrees

Priced per person. Entrees served with Chef's Choice of fresh vegetable.
Includes warm rolls and butter and your choice of our House or Southwest Caesar Salad.

Beef and Buffalo

Thick slices of grilled savory ground Bison and Angus Beef piled high
with Sautéed Wild Mushrooms, Smashed Potatoes and Penn Dark Onion Gravy.
13.00

Chicken Medallions Roja

Sautéed Breast Medallions in Jack-Asiago Batter. Draped by our Salsa Roja, Monterey
Jack and Herb-Lime Sour Cream. With Rice Pilaf.
14.00

Wild Mushroom Ravioli

Pillows of Portabella stuffed Pasta simmered in a pool of Mushroom infused Vodka-
Tomato Cream. With Dry Jack and Asiago Cheese
13.00

Blackberry Pork Tenderloin*

Center-cut pork filet grilled with our Sassy Steak Dust. Finished with Blackberry Demi-
Glaze with a hint of Dijon Mustard and topped by Fresh Blackberries.
With Smashed Redskins.
15.00

Jumbo Lump Crab

Baked Clusters of Jumbo Lump Crab on a nest of our Mango Slaw. With Pineapple Salsa,
Mango-Jalapeno Aioli and Red Pepper Puree.
18.00

Roasted Chilean Sea Bass

6 oz. Flakey White Fish Glazed with Honey and Roasted Garlic Red Miso and served on a
bed of warm Asian slaw. On Steamed Rice drizzled with Sweet Rice Wine Vinegar.
20.00

From Our Angus Collection

Our USDA Choice Steaks are handcut in-house,
seasoned with our Sassy Steak Dust and served, Smashed Redskins and Vegetable.

14 oz Ribeye*
20.00

10 oz Filet Mignon*
24.00

6 oz Filet Mignon*
18.00

To complete your steak may we suggest

Chipotle Chimichurri 1.50

Sautéed Wild Mushroom and Onion in Burgundy Demi-Glaze 2.00

Blue Cheese Crusted with Burgundy Demi-Glaze 2.50

*Consumption of raw or undercooked meats, poultry, eggs, fish or shellfish may increase your risk of foodborne illness.

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Dinner Buffets

All Dinner Buffets include Freshly Brewed Coffee, Decafe Coffee and Tea.

Little Italy

\$18 per person

Fresh Mozzarella, Tomato and Basil Salad
Caesar Salad with Garlic Herb Croutons
Broccoli and Cauliflower with Romano-Butter Crumbs
Penne Pasta with Gorgonzola and Asparagus in a Spicy Tomato Sauce
Cheese Ravioli and Spinach in a Roasted Garlic Cream Sauce
Chicken Saltimbocca with Proscuitto and Sage in a Marsala Sauce
Shaved Parmesan
Focaccia Bread

Pacific Rim

\$19 per person

Mango, Melon and Pineapple Fruit Salad with Toasted Coconut
Field Greens with Toasted Macadamia Nuts, Asian Vinaigrette
Lo Mien Noodle Salad with Sesame Vegetables
Hoisin Marinated Barbecued Pork with Hot Mustard, Sesame Seeds & Plum Sauce
Breast of Chicken with Spicy Peanut Sauce
Red Miso Marinated Filet of Salmon
Vegetable & Tofu Curry
Teriyaki Glazed Vegetable Stirfry
Toasted Sesame & Ginger Jasmine Rice

Napa Valley

\$21 per person

Field Lettuces, Mandarin Oranges and Toasted Walnuts in Orange Balsamic Vinaigrette
Baby Spinach Salad with Red Grapes and Feta tossed in Cabernet Sauvignon Vinaigrette
Roasted Angus Beef with Forest Mushroom Ragout
Oven Roasted Salmon with Lemon Caper Beurre Blanc
Marinated Grilled Chicken Breast with Rosemary and Garlic
Herb Roasted Red Potatoes, Toasted Almond Rice Pilaf
Seasonal Fresh Vegetables
Olive Ciabatta Rolls and Butter

The Southwest

\$22 per person

Southwest Caesar Salad and Tortilla Chip "Croutons"
Field Greens with Citrus-Lime Vinaigrette
Jicama Cilantro Coleslaw
Cumin Marinated Flank Steak with Two Chili Sauces
Chipotle Abobo Chicken Breast with Fruit Salsa
Pepper Seared Salmon with Pumpkin Seed & Cilantro Pesto
Roasted Corn and Black Bean Confetti Rice
Sweet and Spicy Green Beans
Flour Tortillas with Chili Honey Butter

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Bourbon Street

\$23 per person

Strawberry and Field Greens with Pecan Vinaigrette
Spinach Salad with Warm Bacon Dressing
Roast Pork Loin with Creole Mustard Gravy
Blackened Sliced Sirloin with Crawfish Bordelaise
Gulf Snapper with Shrimp Creole
Green Beans with Caramelized Onion
Eggplant Parmesan
Red Beans and Rice
Rolls and Butter

Great Lakes

\$25 per person

Tender Field Greens and Crisp Iceberg Lettuces with
Blue Cheese Vinaigrette
Pasta Salad with Feta Cheese, Tomatoes and
Cucumbers in a Oregano-Mint Dressing
Chilled Grilled Asparagus & Peppers
Breast of Chicken with Wild Rice
Pan Fried Trout with Romesco Sauce
Roast Marinated Lamb Top Round, Port Pomegranate Demi Glace
Orchiette Pasta with Wild Mushrooms, Spinach & White Truffle Oil
in Mushroom Broth & Romano Cheese
Rosemary Roasted Red Potatoes
Market Vegetables
Rustic Bread & Butter

The Northwest

\$28 per person

Mixed Green Salad with Apples, Hazelnuts, White Cheddar & Apple Balsamic Vinaigrette
Vegetable Orzo Pasta Salad
Grilled Asparagus & Peppers
Smoked Salmon Pate, Served with Traditional Garnishes & Bagel Chips
Baked Brie with Blackberry Mustard & Sliced Baguette
Wild Mushroom stuffed Filet of Beef
Breast of Chicken with Apricot & Brandy Sauce
Marinated Pacific Snapper with Saffron, Basil, & Tomatoes
Polenta with Grilled Eggplant, Roasted Vegetables & Basil Oil
Roasted Garlic & Caramelized Onion Mashed Potatoes
Market Vegetables
Rustic Breads & Butter

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The Basic Buffet

Our Basic Buffet includes Rolls and Butter, Freshly Brewed Coffee, Decafe Coffee and Tea

Tossed Salad with Traditional Garnishes

Choice of two dressings:

*Sassy Marie's Raspberry Balsamic, Buttermilk Ranch, Golden Italian,
Southwest Caesar, Traditional Caesar, Lo-Fat Roasted Garlic,
Chunky Blue Cheese (add .50)*

Side Dishes

Market Fresh Mixed Vegetable
Green Beans with Toasted Almonds
Zucchini and Grape Tomato
Maple Glazed Carrots
Roasted Red Potatoes
Whipped Idaho Potato
Penne Marinara
Farfalle with Basil and Diced Tomatoes
Macaroni and Cheese
Rice Pilaf
Homestyle Potato Salad
Broccoli Cole Slaw
German Potato Salad

Entrée Selections

Rotisserie Style Roasted Chicken, Italian Roasted Chicken or Southern Fried Chicken
Beef and Buffaloaf with Penn Dark Mushroom Gravy
Roasted Top Round of Beef with Caramelized Onion Bordelaise
Yankee Pot Roast with Stewed Vegetables
Roast Pork Loin with Blackberry Demi Glace
Roast Pork Loin with Spiced Apple Glaze
Baked Cod New England Chowder Style
Baked Cod with Parslied Bread Crumbs and Lemon Butter
Roasted Tilapia Almondine
Rigatoni Bolognese or Marinara with Meatballs

Basic Buffet with 2 Entrée Selections, 2 Sides \$14 per person
Basic Buffet with 3 Entrée Selections and 3 Sides \$17 per person

Additional Menu selections also available.

We are happy to customize any menu at Sassy Marie's
to create and make your event personalized and special.