

# Weddings & Events



Hot Dish

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Hot Dish Artisan Catering  
03 9945 8139  
[www.hotdish.com.au](http://www.hotdish.com.au)

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# Wedding & Event Essentials

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*“Hot Dish is a boutique catering company with artisan influences.”*

Artisan Chef Michael Shaw and his team present a high quality alternative experience in food and service. Hot Dish projects style and finesse that offers incredible value to their clients.

Hot Dish menus are designed to meet your specific requirements. We listen and respond to these requirements, seizing the opportunity to create amazing meals that make your occasion special and memorable.

The dynamic Hot Dish team ensures consistently superb food and personalised service, offering a paradigm shift in food and art. From the produce selection, through food preparation, to final presentation Hot Dish strive for quality, creativity and value in everything they do.



## *Hot Dish can assist with...*

- *Venue options, event styling and music recommendations*
- *Professional waiters, bar staff and event managers*
- *Customised menus and matching beverage packages*
- *Event design, decoration and food styling.*



# Cocktail Menu

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When the occasion allows for standing room only your guests will still enjoy our artisan dishes.

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## Ciabatta croutons

*3.00 per serve*

Baked pumpkin with caramelised onion and lime mayonnaise drizzle

Chicken roulade with rocket and webbed mayonnaise

Roast beef with grilled onion, chilled baby cos and house basil pesto

## Vegetarian arancini

*3.00 per serve*

With house dipping sauce

## Pilaf of long grain rice

*4.00 per serve*

We can create any combination of flavours served in a mini box with wooden fork

## Mini torn pizzas

*3.00 per serve*

Chickpea blitz

House pinenut pesto with shavings of reggiano

Margherita

Pineapple salsa with olive tapenade

Lentil coconut curry with fresh coriander

## Buxton smoked salmon tartlets

*4.00 per serve*

With pineapple cucumber salsa garnish

## Trio of scallops

*5.00 per serve*

Served in the shell with a hint of ginger, chilli and verjuice

## Thai chicken noodles

*3.50 per serve*

Served in a bowl with mini chop sticks

## Duck delights

*4.50 per serve*

French cut, crumbed and oven baked served with a sherry orange sauce

## Chorizo

*2.00 per serve*

With comb honey and balsamic

## Gourmet pork puff pastry rolls

*3.00 per serve*

With apricot farci

## Mini lamb brochette

*4.00 per serve*

With roasted vegetable lockets and a tahini yoghurt for dipping



# Cocktail Menu

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## Almond raspberry chocolate delights

3.00 per serve

Gluten free

## Fresh berry fruit salad

5.00 per serve

With rose water and silky yoghurt in individual coupe and spoon

## Spanish spice salve

3.50 per serve

Custard with brandy snap shard served in individual demitasse with spoon

## Mascarpone tiramasu

4.50 per serve

In glass with spoon

## Mini macaroon

2.50 per serve

## Fudge or Delight

1.00 per serve

House chocolate fudge or rosewater turkish delight

## Trinity of cheeses

6.50 per serve

Selected for maturation and served with dense fruit bread and crackers

Our cheese boards are recommended for events where there is an emphasis on wine

Served on large artisan wooden boards

### *We recommend...*

- 6 savoury items and 2 dessert items for a main meal.
- Waiter service 30.00 per hour + GST.
- Prices are exclusive of GST.



# Wine List

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Our regional wine list has been carefully selected to compliment the local seasonal produce and dishes we create.

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## Sparkling

Browns Road '148' Sparkling ~ 21.00  
Mornington Peninsula, VIC

Devils Corner Sparkling NV ~ 27.00  
Tasmania

Josef Chromy NV Sparkling ~ 35.00  
Tasmania

Yarrabank 2008 Vintage ~ 45.00  
Yarra Valley, VIC

## White

Rolf Binder 2012 Eden Valley Riesling ~ 25.00  
Barossa Valley, SA

Lenton Brae 2012 'Brightside'  
Sauvignon Blanc Semillon ~ 22.50  
Margaret River, WA

Quealy 2011 Balnarring Pinot Gris ~ 38.00  
Mornington Peninsula, VIC

Willow Creek 2009 Chardonnay ~ 40.00  
Mornington Peninsula, VIC

Lost Valley 2011 'Cortese' ~ 27.00  
Mansfield, VIC

### *Please note...*

- Beer selection can be customised to your preference.
- Packages can be matched to your menu selection and budget.

## Red

Lake Breeze 2010 'Bullant' Shiraz ~ 21.00  
Langhorne Creek, SA

Greystone 2009 'Turia' Pinot Noir ~ 30.00  
Waipara Valley, NZ

Turners Crossing 2010 Shiraz Viognier ~ 28.00  
Bendigo, VIC

Flynns Lewis Road 2011 Heathcote Shiraz ~ 30.00  
Heathcote, VIC

Lost Valley 2010 Shiraz ~ 27.00

Parker Estate 2006 Cabernet Merlot ~ 25.00  
Coonawarra, SA

## Dessert

Longview 'Epitome' Late Harvest Riesling ~ 28.00  
Clare Valley, SA

- Packages are based on one choice of red, white, sparkling wine and beer per guest, per hour.
- Tasting notes available on request.
- Prices are exclusive of GST, per bottle.





*“Amazing atmosphere,  
creative menus and an  
inclusive style, Hot Dish  
made our wedding  
dream a reality.”*

*Jennifer Stevens*

*March 2012*



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