

Weddings & Events



Hot Dish

Hot Dish Artisan Catering
03 9945 8139
www.hotdish.com.au

Wedding & Event Essentials

“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.*



High Tea Menu

Traditional food carefully crafted with modern twists and elegant presentation.

Mini ciabatta

3.50 per serve

Roast vegetables with pesto

Free range egg and parsley

Thai chicken with lime mayonnaise

Roast beef with traditional accompaniments

Ham off the bone with traditional trimmings

Smoked salmon, chilled iceberg and caper mayonnaise

Chicken delights

3.00 per serve

French cut on bone and crumbed with Hot Dish spices, served with Asian style dipping sauce

Mini puff pastry tartlet

4.00 per serve

Pumpkin, feta, caramelised onion and rocket garnish

Smoked buxton trout with dill

Sweet corn and chorizo

Puff pastry gourmet rolls

3.00 per serve

Ground beef with with toasted sesame and house tomato chutney

Sweet coconut curry pumpkin with lentils

Arancini

3.00 per serve

Served with house spicy mayonnaise

Showcase scones

3.00 per serve

House strawberry jam and cream

Walnut and date scones

Bacon and cheese

Pesto, tomato, zucchini and cheese

Muffins

3.00 per serve

Savoury, cheese and zucchini

Apple and raspberry

Biscuits

1.00 per serve

Cinnamon and cardamon short bread

Chocolate vanilla biscuits

Honey anzac

Almond wafers



High Tea Menu



Cakes

3.00 per serve

Chocolate almond framboise morsel

Banana cake supreme

Carmel slice

Sweet tartlets

3.50 per serve

Lemon tart

Seasonal fruit frangepani

Chocolate eclairs

4.00 per serve

With cream patisserie

Macaroons

3.00 per serve

Rosewater turkish delight

1.00 per serve

Chocolate fudge

1.00 per serve

Beverages

Fresh brewed coffee ~ *3.00 per person*

Twinning tea selection ~ *3.00 per person*

Fresh orange juice ~ *5.00 per person*

Fruit mocktail ~ *5.00 per person*

Alcoholic beverages - refer to wine list.

Serving suggestions...

- *Hot Dish would consider your occasion and recommend the number of food items and staff.*
- *All packages can be customised to your specific event.*
- *Prices are exclusive of GST.*
- *Prices are indicative, please contact us for a tailored quote to suit your budget and requirements.*

Wine List

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

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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