

# 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.*



# Wedding & Event Formal Menu

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Inspired by local seasonal produce this menu of modern artisan dishes will make your special day delicious and memorable.

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## Entrees

*Select two tasting board selections - served with mini ciabatta  
17.50 per person*

### *Selection 1*

Arancini with baked capsicum and smoked aubergine

Swiss mushroom with basil pinenut pesto

Slow cooked roma tomato with infused parmesan olive oil drizzle

A selection of house cured olives

Fresh asparagus steamed and dressed in boutique olive oil with toasted crushed nuts

### *Selection 2*

Smoked buxton trout mini tartlet with caramelized onion.

Beetroot concasse and fennel

Shredded carrots and currants infused with lime and cinnamon

Baked scallop in shell with a hint of ginger, chilli and verjuice

Squid fettuccine with marinated squid, parsley and lemon oil

Spear of rockling and dill served with house spicy mayonnaise

### *Selection 3*

Mini pork terrine with apricot jelly diamond

Chorizo with comb honey and balsamic

Sweet corn frittata with zucchini house chutney

Chicken wing french cut crumbed with our spices and served with house mayonnaise

### *Selection 4*

*Freshly sliced European charcuterie varieties with pickled house vegetables and basil pine-nut pesto*



# Wedding & Event Formal Menu

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## Mains

*Select two for alternate placement*

*30.00 per person*

Vegetarian filo stack of feta and spinach with sweet corn frittata, fresh beetroot and fennel with a rosette of baked crispy potato

Blue eye popalitte with Asian influences and lime drizzle, served with bok choy and stock infused noodles

Fillet of chicken with persian feta and zucchini farci served with vegetable jewels in couscous and spiced yoghurt sauce

Brochette of Lamb with vegetable lockets, served on a garnish of Hot Dish tabouli, roasted Australian nuts and tahini yoghurt

Roast beef eye fillet with red wine jus, pistachio crust and prosciutto wrapping, served with garlands of roasted vegetables and a crispy potato galette

*Two salad or vegetable sides per table are included,  
selected by the chef to compliment your main course selection.*

*“With care, creativity  
and culinary skill,  
Hot Dish are true  
professionals”*

*Ingrid Keller  
Gala Dinner, June 2012*

# Wedding & Event Formal Menu

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## Dessert

*Select two for alternate placement or  
a wedding cake with accompaniments  
15.00 per person*

Fresh fruit salad with cointreau syrup, Hot Dish salve in a demitasse with  
brandy almond shard

Berry summer pudding in individual coupe, demitasse of vanilla creme anglaise and  
caramelised sugar swirl

Lemon delicious pudding with plum compote and rose water pouring cream

Trinity of cheeses selected for maturation, toasted Australia nuts, warm dense fruit bread and  
crackers, served on individual wooden boards

Wedding cake served with chocolate almonds, specked candied fruit, peach and  
raspberry fruit compote and rosewater cream

## Petit fours

*10.00 per person*

Mini macarons

Chilled frosted sugared cherries

House chocolate fudge

## Hot beverages

*3.00 per person*

Lavazza coffee, french pressed

Twinnings tea selection

## ***Additional...***

*Staff recommendations*

- *1 food waiter to 25 guests*
- *1 beverage waiter to 50 guests*
- *1 x bar person for 100 guests*
- *Fee 30.00 per hour*

- *Waiters are normally required for an 8 hour shift to complete full detailed set up, service and clean up.*
- *All dietary requirements are catered for.*
- *Prices are exclusive of GST.*
- *Prices are indicative, please contact us for a tailored quote to suit your budget and requirements.*



# High Tea Menu

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Traditional food carefully crafted with modern twists and elegant presentation.

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## 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

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## 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.*

# Harvesters Menu

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A rustic buffet presented with artisan style, using traditional food favourites and modern sensibilities.

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## Buffet selection

*Select as listed*

*50.00 per person\**

## Mini ciabattas

### Meats

*Select two*

Glazed ham on bone served with traditional accompaniments

Chicken terrine with pistachios

Roast beef with all the trimmings

Smoked buxton puff pastry tartlet

Roast loin of pork with apple calavados

### Vegetarian

Vegetarian baked vegetable stack pie with house chutney

## Vegetables & Salads

*Select five*

*Hot vegetables*

Roast potatoes in duck fat

Baby green peas with mint buttered diamonds

Baked pumpkin

Glazed honey ginger carrots

### Salads

Mixed green salad

Spinach, feta and toasted walnut

Fresh beetroot salad, with fennel

Hot Dish tabouli with minted yoghurt

Zesty carrot with lime currants and coriander

Penne salad with fresh chilli, caramelised onion, garlic and parsley

### Trinity of cheeses

Selected for maturation and served with quality cracker selection

### Dessert

*Select two*

Summer berry pudding

Fresh fruit salad with cointreau syrup and vanilla ice cream

House baked pavlova with fresh strawberries, kiwi fruit and passionfruit

Delicious lemon tart

Tiramisu authentically made

### Coffee & Tea

Twinnings tea selection and fresh brewed coffee

• *Prices are exclusive of GST.*





# 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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