

# Weddings & Events



Hot Dish

---

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



# Wedding & Event Formal Menu

---

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

---

## 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

---



## 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

---



## 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.*

# 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*



---

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

---