

# 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.*



# 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.*



# 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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