

ASCARI EVENTS+CATERING

# FOOD STATIONS

#ESSEREASCARI



# FOOD STATIONS



## MIXED SALAD STATION

\$17 PER PERSON

A selection of salads to please all parties. Choose 3-5.

### ROASTED BEET AND RADICCHIO

olive crumb/orange /maple walnut vinaigrette

### SQUASH + HALOUMI

chermoula/ pomegranate/chickpeas /tahini

### LEEK + POTATO

lemon poached leeks /fogo Island shrimp/ hard-boiled egg/dill/old bay spice

### TOMATO + CUCUMBER CAPRESE

bocconcini cheese/ pesto genovese

### ARUGULA + MUSHROOM

garlic croutons/ parmigiano/roasted + pickled mushrooms/ dijon vinaigrette

### WEDGE SALAD

iceberg lettuce/ tomatoes/bacon/ pickled red onion/blue cheese dressing

### VIET GREEN BEAN + BABY GEM

toasted peanuts/ vermicelli noodles/ pickled carrots + daikon/ anchovy dressing

### KOREAN SLAW

napa cabbage/ mutsu apple/ sesame/ red pepper/ kimchi



Chefs required on site for assembly.  
Chefs, serving staff, and rentals are not included.  
Please contact our events team for pricing.





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## FRUIT + CHEESE

**\$18 PER PERSON**

selection of artisanal local + French cheeses, quince paste, house made fruit preserve/breads/crackers/grapes + other fruit

## APERITIVO ITALIANO

**\$17 PER PERSON**

sliced salumi such as prosciutto, coppa, mortadella /selection of cheeses such as parmigiano reggiano, tallegio, fresh mozzarella, Moliterno/grilled, pickled + marinated vegetables/olives/table grapes

## MEDITERRANEAN

**\$17 PER PERSON**

Persian feta/pickled wild cucumbers/humus/tahini/kaymak (fresh Turkish cream)/pickled eggplant/simit (Turkish sesame bagels)/pickled turnips/Palestinian + Greek olives/za'atar flat breads/fresh pita

## RACLETTE

**\$18 PER PERSON**

steamed potatoes/cornichons/pickled onions/selection of mustards/espelette/curry powder/black pepper/sliced speck

## GAME DAY

**\$21 PER PERSON**

Texas style beef chili/corn dogs/nachos/queso fundido/fried chicken bites + waffles

## LIVING SALAD BAR

**\$18 PER PERSON**

chef's display of live lettuces and herbs cut to order with a selection of dressings, toasted nuts, grains + seeds, croutons

## OVEN ROASTED

**\$19 PER PERSON**

roast duck/whole roast pork/vegetable pot stickers /flour wraps/lettuce wraps/hoisin/green onion + cucumber (Add sesame beef + \$7pp)

## RISOTTO AL PARMIGIANO REGGIANO

**\$22 PER PERSON**

artisanal carnaroli rice perfectly cooked and served out of a ½ wheel of Parmigiano

## SUSHI STATION

**\$ MP**

live curation of premium nigiri, maki + hand rolls/soy sauce/pickled ginger/wasabi/sunomono salad



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## ASCARI PIZZA + PASTA

\$21 PER PERSON

Artisanal made Roman Style pizza. Choose 1 pizza.

### FUNGHI

roasted cremini + honey  
mushroom/gorgonzola/roasted  
garlic/chives

### PUTTANESCA

tomato sauce/anchovy/olives/  
chilli/capers/parsley

### MARGHERITA

pomodoro crudo/fior di latte/  
basil

## HANDMADE PASTA MADE IN SMALL BATCHES KEPT WARM.

Choose 1 pasta.

### RICOTTA GNOCCHI

radicchio/roasted squash/  
walnuts/gorgonzola/vincotto

### MEZZO PACCHERI DI SEPIA NERO

squid ink pasta/watercress puree  
/calamari/clams/white wine/  
garlic/chilli

### CAMPANELLE CON SUGO FINTO

slow cooked vegetable ragù/  
ricotta salata

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## THE CARVERY (minimum 20 guests)

- |   |                        |
|---|------------------------|
| <b>ROAST BEEF STRIPLOIN</b><br>horseradish crème fraîche/peppercorn jus/crunchy mustard | <b>\$25 PER PERSON</b> |
| <b>RACK OF LAMB</b><br>romesco/mint salsa   | <b>\$28 PER PERSON</b> |
| <b>CHICKEN SALTIMBOCA</b><br>prosciutto + sage wrapped chicken/mustard jus              | <b>\$19 PER PERSON</b> |
| <b>CRISPY ROASTED PORCHETTA</b><br>peperonata/stewed rapini + potatoes/crunchy mustard  | <b>\$19 PER PERSON</b> |

*SERVED WITH A SELECTION OF ARTISANAL BREADS*

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### *OPTIONAL ADD-ONS*

- Custom bar/wine upgrades
- Complete non-alcoholic bar package
- Décor
- Floral arrangements
- DJ/Entertainment
- Furniture upgrades
- Guest takeaways/favors

### LEGEND

- (V) vegetarian
- (VG) vegan
- (G) contains gluten
- (N) contains nuts
- (SF) contains shellfish

### *TERMS & CONDITIONS*

- This document is for information purposes only, menus and budgets can be tailored to your event vision.
- Staff hours are based on a 4-hour minimum and will be charged based on actual hours worked.
- Rental pricing is based on basic event rentals and are subject to change based on final guest numbers and upgrades at the client's request.
- Prices are subject to change and do not include applicable taxes and gratuities.
- Menu items are subject to change due to seasonality of ingredients.
- A venue site visit may be required to ensure the space is suitable for your event needs.

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