

ASCARI EVENTS+CATERING

PLATED DINNER

#ESSEREASCARI



PLATTER DINNER



APPETIZER (CLIENT TO SELECT ONE)

BEEF TARTARE

Sauce Gribiche/fingerling potato chip/cornichon

WEDGE SALAD

Celtic blue cheese/cherry tomatoes/bacon lardons/black truffle dressing

BABY GEM GREENS

Preserved lemon vinaigrette/crispy shallots/fresh herbs

LEEK & MUSHROOM VOL AU VENT

Puff pastry/hen of the woods and cremini mushrooms/braised leeks/beurre blanc

CROSTINI DI SARDE

Marinated sardines/Stracciatella cheese/brown butter and caper vinaigrette/endive salad

BARESE SAUSAGE

Mini coil of beef and parsley sausage/peperonata/shaved fennel salad

INSALATA DI GAMBERETTI (additional charge of \$4)

Argentinian shrimp/fermented chili salsa rossa/chicories/fried garlic

BURRATA ALLA NORMA (additional charge of \$4)

Marinated eggplant/cured cherry tomatoes/eggplant romesco/focaccia croutons/basil

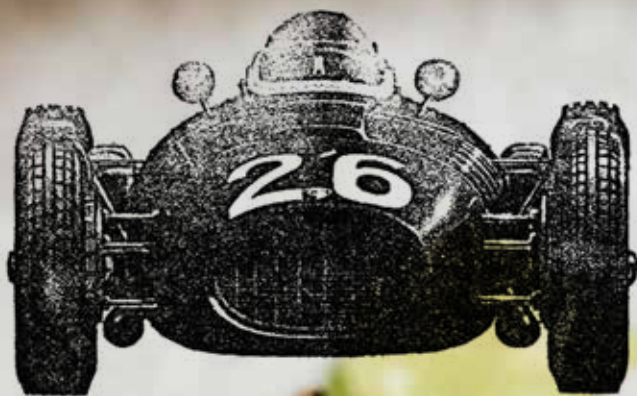


2 courses @ \$50 per person
3 courses @ \$65 per person

4 courses @ \$80 per person
5 courses @ \$95 per person

Custom menus available on request.
Please let us know of any allergies or dietary restrictions

PLATED DINNER



FIRST COURSE (CLIENT TO SELECT ONE)

(all pastas are made by hand in house)

(add an additional primi in the middle of the table for \$14/pp - excl. lasagna and agnolotti)

MEZZO PACCHERI DI SEPIA NERO

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

GNOCCHI AL RAGU BIANCO

Ricotta gnocchi/laurel simmered ground veal and pork with soffrito/lemon béchamel/fresh thyme

GNOCCHI ALLA TREVIGIANA

Radicchio/roasted squash/walnuts/Gorgonzola/vincotto

LASAGNA BIANCO

Béchamel/parmigiano/soffrito/brassica greens/black truffle

LASAGNA BOLOGNESE

Traditional Bolognese ragù with beef, veal and pork/parmigiano/béchamel

POLENTA ABRUZZESE

Soft and creamy polenta served with your choice of slow cooked sugo:

- RAGÙ BIANCO
- BOLOGNESE
- BRAISED TUSCAN KALE WITH BLACK TRUFFLE
- POMODORO CLASSICO

AGNOLOTTI (additional charge of \$5)

Celeriac stuffed pasta/Taleggio fonduta/shaved black truffle/toasted hazelnut/shaved celery/chive

POLENTA AL RAGU DI CINGHIALE (additional charge of \$4)

Abuzzesse style creamy polenta/slow cooked wild boar and tomato ragù/fennel pollen



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SECOND COURSE

(CHOICE OF 1-2 MEAT/FISH OPTIONS, PLUS VEGETARIAN ALTERNATIVE.
TO BE PRE-DETERMINED)

POLLO SALTIMBOCA

Prosciutto and sage wrapped chicken/fresh corn polenta/king oyster mushrooms

FARROTTO AL ASPARAGI

Slowly simmered Italian farro/Ontario asparagus/black truffle/foraged mushrooms

SALMON A LA VIGNERONNE

Du Puy lentils/red wine butter sauce/salmon roe/fine herbs

FOGO ISLAND COD

Roasted filet of Newfoundland cod/fresh spring bean ragout/zucchini/Fogo Island shrimp

WHOLE ROASTED BEEF STRIPLOIN (additional charge of \$8)

Roasted asparagus/shoestring potatoes/Béarnaise sauce

ROASTED LEG OF LAMB (additional charge of \$10)

Fresh herb and garlic stuff Ontario lamb leg/tomato and olive timbal Provençal/fresh herb crema

ZUCCA TARTUFATA

Slow cooked kabocha squash/wheat berry and root vegetable fricassee/wilted bunch spinach/creamy black truffle vinaigrette

ROASTED STUFFED SQUASH

Lentils du puy/roasted celeriac/poached quince/sherry gastrique/fried sage

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DESSERT COURSE (CLIENT TO SELECT ONE)

HONEY PANNA COTTA

Seasonal fruit/pistachio brandy-snap touille

RUBY RED EARL GREY CREMEUX

Chocolate tart/raspberry gelee/sponge toffee

PISTACHIO FRANGIPANE TART

Pistachio Bavarian cream/port poached pear brunoise

CHOCOLATE HAZELNUT MOUSSE TORTE

Chocolate hazelnut mousse torte/coffee cream/glace hazelnuts

BLACK SESAME + ALMOND GATEAUX

Namelaka cream

VANILLA GOAT MILK YOGURT SEMIFREDDO

Macerated strawberries/caramelized milk crumb

CARAMEL APPLE GATEAUX

Saint-Honoré

ALMOND CREAM + BERRIES

in a chocolate shell

LEMON MASCARPONE CREAM

Blueberry dehydrated meringue/vanilla sponge/meyer lemon confit

TROPICAL FRUIT PAVLOVA

Passion fruit syrup/candied kumquats

ROASTED FIG GALETTE

Walnut cream/vin santo syrup

LIME + BLACKBERRY GATEAUX

with Breton sable

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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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