ASCARI EVENTS+CATERING

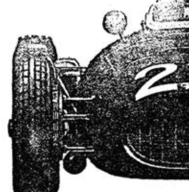
## SHORT PLATES

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#### VEGETARIAN/VEGAN

<b>CELERIAC AGNOLOTTI</b> taleggio fonduta/hazelnuts/black truffle (V, G)	\$11
FARINATA E POMODORO chickpea crèpe/marinated tomato/ eggplant romesco (G, VG, N)	\$10
<b>RATATOUILLE</b> French vegetable medley/mâche greens/ olive vinaigrette (V)	\$9
<b>ROASTED KING OYSTER MUSHROOM</b> garlic butter/pea purée (V)	\$9
<b>JOHN'S GNOCCHI</b> ricotta/sage/Parmigiano (V, G)	\$9
LEEK + MUSHROOMS VOL-AU-VENT puff pastry/cream/tarragon (V, G)	\$10

Hand-held mini meals pricing is per plate. (Chefs required on site for assembly. Chefs, serving staff, and rentals are not included. Please contact our events team for pricing.)



# SHORT PLATES



FISH/SEAFOOD				
SEAFOOD PAELLA bomba rice/shrimp/mussels/aioli (SF)	\$12			
PACCHERI AL NERO DI SEPIA squid ink pasta/clams/squid/watercress (SF,G)	\$12			
SALMON "VIGNORONE" lentils/salmon roe/red wine butter sauce	\$12			
FOGO ISLAND COD "BONNE FEMME" roasted hen of the woods mushroom/cream sauce	\$14			
BRANZINO "AMANDINE" cauliflower purée/capers/almonds (G)	\$13			
COQUILLE BÉARNAISE seared diver scallop/wilted kale/ shallot tarragon reduction (SF)	\$14			
OCTOPUS CARPACCIO grilled radicchio/fregola/black olive (G,SF)	\$15			
SCALLOP FRIED RICE bay scallop/shaoxing wine/fried quail's egg (SF)	\$15			
<b>SALT COD CROQUETTE</b> spinach + chickpea stew (G)	\$11			
<b>LOBSTER + PEA RISOTTO</b> Atlantic lobster/tarragon/garlic butter (SF)	\$20			

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### SHORT PLATES MEAT/POULTRY

	<b>BOEUF BOURGUIGNON</b> red wine braised short rib/potato purée/ mushrooms/lardons (G)	\$14	
	<b>OSSO BUCCO</b> braised veal shank/saffron risotto/ gremolata (G)	\$14	
	BUTTER CHICKEN basmati rice/toasted cashews/ cucumber raita (N)	\$11	
	<b>CRISPY CONFIT PORK BELLY</b> wild rice/sautéed apples/cider cream	\$13	
	POLPETTE tomato braised Italian meatball/ creamy polenta	\$9	
	INVOLTINI A LA GRIGLIA beef striploin stuffed with mozzarella/ marinated zucchini/Calabrian chilli	\$13	
	SEARED DUCK BREAST roasted grapes/chestnut gnocchi/madeira jus	\$16	244
	LASAGNA BOLOGNESE traditional lasagna served n ot so traditional (G)	\$14	
	<b>TOURNEDOS ROSSINI</b> beef tenderloin/foie gras parfait/Périgord truffl sauce (G)	<b>\$20</b> e	
	CHICKEN SALTIMBOCCA prosciutto/sage/squash purée	\$12	
	SKIRT STEAK STIR-FRIED RICE NOODLES red peppers/pea sprouts/garlic black bean sau	<b>\$11</b> ce	MAR PARK
	LAMB TAGINE crispy saffron rice/apricots/almonds/ras el han	<b>\$14</b> nout	
	FENNEL ROASTED PORK TENDERLOIN braised Tuscan kale + white beans/shaved fenne	<b>\$13</b> el	
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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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