ASCARI EVENTS+CATERING

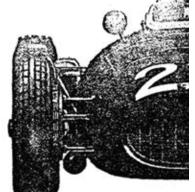
SHORT PLATES

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VEGETARIAN/VEGAN

CELERIAC AGNOLOTTI taleggio fonduta/hazelnuts/black truffle (V, G)	\$11
FARINATA E POMODORO chickpea crèpe/marinated tomato/ eggplant romesco (G, VG, N)	\$10
RATATOUILLE French vegetable medley/mâche greens/ olive vinaigrette (V)	\$9
ROASTED KING OYSTER MUSHROOM garlic butter/pea purée (V)	\$9
JOHN'S GNOCCHI 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			
SALT COD CROQUETTE spinach + chickpea stew (G)	\$11			
LOBSTER + PEA RISOTTO Atlantic lobster/tarragon/garlic butter (SF)	\$20			

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SHORT PLATES MEAT/POULTRY

	BOEUF BOURGUIGNON red wine braised short rib/potato purée/ mushrooms/lardons (G)	\$14	
	OSSO BUCCO braised veal shank/saffron risotto/ gremolata (G)	\$14	
	BUTTER CHICKEN basmati rice/toasted cashews/ cucumber raita (N)	\$11	
	CRISPY CONFIT PORK BELLY 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	
	TOURNEDOS ROSSINI beef tenderloin/foie gras parfait/Périgord truffl sauce (G)	\$20 e	
	CHICKEN SALTIMBOCCA prosciutto/sage/squash purée	\$12	
	SKIRT STEAK STIR-FRIED RICE NOODLES red peppers/pea sprouts/garlic black bean sau	\$11 ce	MAR PARK
	LAMB TAGINE crispy saffron rice/apricots/almonds/ras el han	\$14 nout	
	FENNEL ROASTED PORK TENDERLOIN braised Tuscan kale + white beans/shaved fenne	\$13 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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