

ASCARI EVENTS+CATERING

# SHORT PLATES

#ESSEREASCARI



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VEGETARIAN/VEGAN	
<b>CELERIAC AGNOLOTTI</b> taleggio fonduta/hazelnuts/black truffle (V, G)	\$11
<b>FARINATA E POMODORO</b> chickpea crêpe/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
<b>LEEK + MUSHROOMS VOL-AU-VENT</b> 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.)



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## FISH/SEAFOOD

<b>SEAFOOD PAELLA</b> bomba rice/shrimp/mussels/aioli (SF)	\$12
<b>PACCHERI AL NERO DI SEPIA</b> squid ink pasta/clams/squid/watercress (SF,G)	\$12
<b>SALMON "VIGNORONE"</b> lentils/salmon roe/red wine butter sauce	\$12
<b>FOGO ISLAND COD "BONNE FEMME"</b> roasted hen of the woods mushroom/cream sauce	\$14
<b>BRANZINO "AMANDINE"</b> cauliflower purée/capers/almonds (G)	\$13
<b>COQUILLE BÉARNAISE</b> seared diver scallop/wilted kale/ shallot tarragon reduction (SF)	\$14
<b>OCTOPUS CARPACCIO</b> grilled radicchio/fregola/black olive (G,SF)	\$15
<b>SCALLOP FRIED RICE</b> 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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## MEAT/POULTRY

**BOEUF BOURGUIGNON** \$14

red wine braised short rib/potato purée/  
mushrooms/lardons (G)

**OSSO BUCCO** \$14

braised veal shank/saffron risotto/  
gremolata (G)

**BUTTER CHICKEN** \$11

basmati rice/toasted cashews/  
cucumber raita (N)

**CRISPY CONFIT PORK BELLY** \$13

wild rice/sautéed apples/cider cream

**POLPETTE** \$9

tomato braised Italian meatball/  
creamy polenta

**INVOLTINI A LA GRIGLIA** \$13

beef striploin stuffed with mozzarella/  
marinated zucchini/Calabrian chilli

**SEARED DUCK BREAST** \$16

roasted grapes/chestnut gnocchi/madeira jus

**LASAGNA BOLOGNESE** \$14

traditional lasagna served n  
ot so traditional (G)

**TOURNEDOS ROSSINI** \$20

beef tenderloin/foie gras parfait/Périgord truffle  
sauce (G)

**CHICKEN SALTIMBOCCA** \$12

prosciutto/sage/squash purée

**SKIRT STEAK STIR-FRIED RICE NOODLES** \$11

red peppers/pea sprouts/garlic black bean sauce

**LAMB TAGINE** \$14

crispy saffron rice/apricots/almonds/ras el hanout

**FENNEL ROASTED PORK TENDERLOIN** \$13

braised Tuscan kale + white beans/shaved fennel



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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.

**#ESSEREASCARI**