



## GROUP DINING

# *Wedding & Special Events*

## menu examples

**060414 - Jaynie & Christopher'** is an example of an extensive, extended tasting menu. All of these dishes were to share, and the intention here was a long dinner that extended well into the night. This menu's highlight was the main course - big fillets of beef and whole baby salmons brought to the table for everyone to dig in. Impressive stuff, with dishes especially customised to suit - and was charged at \$119/head.

**311015- Meagan & David'** was a mix of shared dishes with individually plated items for main. This guest also opted for canapes on arrival, and cheese to finish, as well as a plated dessert. This menu was charged at \$94/head.

**220315 - Mark & Penny'** was a little more traditional: shared starters, a choice of three main course, with biscotti & chocolate berries for dessert. They had canapes on arrival as well as cake service - and this was charged at \$74.5/head.

**160416 - Sonja & Iain'** is an example of a 'normal' two course menu + cake for dessert. This would be charged at \$60/head (with the canapes starting at an additional \$8/head for 45 minute service).

*For further details:*

**Jessica Salerno** | Group Dining & Events

[info@esca.net.au](mailto:info@esca.net.au)

0413 459 288

**Jaynie & Christopher**  
w edding celebrations  
sixth of april tw o thousand & fourteen

**to start**

hot Tuscan bread w ith salted butter & extra virgin olive oil & aged balsamic  
&  
plates of shaved smallgoods, pickled & marinated vegetables, olives & cheese

**to taste**

saganaki king prawn tails, breaded moreton bay bug tails, garfish involtinis  
&  
scallops in the ½ shell w porcini & walnut butter & pancetta crumbs

**entree**

crisp fried zucchini flowers w red pepper & almond skordalia  
&  
stuffed baby squid & fried calamari w rocket, lemon & aioli

**intermezzo | cleansing course**

orange, grapefruit, Campari & basil insalata

**main course**

roast beef fillet, rolled & stuffed with bread, cheese & herbs in tomato sugo  
&  
oven baked atlantic salmon, w hole, topped w tahini yoghurt & pomegranate  
tabouli

*served w ith*

*mixed leaf | rocket, pear & parmesan  
roast rosemary potatoes | roasted beetroot, baby spinach, feta & nuts*

**something sweet**

molten chocolate puddings | raspberry & white chocolate semifreddo |  
lemon curd tartlets

**to finish**

a selection of local & imported cheese served w lavosh, quince paste & fruit

# Meagan & David

*engagement* celebrations  
thirty first of october two thousand & fifteen

## **canapes** | to taste

Confit duck tartlet w caramelised onion & beetroot relish  
House smoked salmon & potato croquettes w avocado puree  
Rare beef & horseradish cream on ciabatta toast  
Prawn kataifi w aioli

## **entrée** | please select from the following

Stuffed baby **squid** & fried calamari w rocket, lemon & aioli  
**Mushrooms**, roasted & stuffed w bread, herbs, cheese w rocket pesto & toast  
Roast **chicken** risotto, semi-dried tomatoes, baby spinach, grana padano & pistachio salt

## **intermezzo** | cleansing course

Orange, grapefruit, Campari & basil insalata

## **main course** | please select from the following

Char-grilled **beef** fillet, compressed beef cheek, mushroom puree, sweet potato gnocchi, broccolini and jus  
Pan seared **snapper**, petite ratatouille, crisp ricotta zucchini flower with candied balsamic  
**Chicken**, herb crusted and roasted, with garlic yoghurt, cherry tomatoes and balsamic

*served with*

*broccolini & beans w chili & garlic | rocket, pear & parmesan  
roast rosemary potatoes | roasted beetroot, baby spinach, feta & nuts*

## **something sweet** | to taste

Engagement cake w fresh berries & sweetened cream

welcome to the wedding celebrations of

*Penny & Mark*

Sunday 22<sup>nd</sup> of March 2015

## beverage selection

juice & soft drink

*a selection of local beer:*

James Boags Light, Hahn Super Dry,  
Coopers Pale Ale, Crown Lager, Stella Artois (on tap)

*sparkling:* The Lane Lois Blanc de Blanc | Adelaide Hills SA

*white:* Tomich sauvignon blanc | Adelaide Hills SA

*red:* Ministry of Clouds shiraz | McLaren Vale SA

*base spirits available from 9pm*

scotch, gin, bourbon, vodka, rum (white or dark), brandy

fresh leaf tea & espresso coffee

## to start & share

Hot bread, salted butter & olive oil [v]

Vitello tonnato: poached **veal** slices w tuna mayo, white anchovies, rocket & lemon [gf]

**Garfish** involtini w fennel, orange, sultanas, capers & salsa verde

**Arancini:** roasted pumpkin, basil & mozzarella, w basil pesto

*please select one from the following:*

## main

**Beef** fillet, char-grilled to medium, w baby carrots, asparagus, shallots & jus [gf]

**Chicken**, roasted, w mustard fruits & cavalo nero [gf]

**Salmon** fillet w primavera potatoes & truffle salsa [gf]

*served with broccoli, beans, almonds & chilli [v][gf]*

## dessert

Tasting plates: **berries**, dark chocolate & Italian biscotti

welcome to the wedding celebrations of

*Sonja & Fain*

Saturday 16<sup>th</sup> of April 2016

## beverage selection

juice & soft drink

*a selection of local & imported beer:*

James Boags Light, Stella Artois (on tap), Peroni

*boutique beer:*

Doss Blockos Pale Ale, Balmain Pilsner & Matilda Bay Minimum Chips Golden Ale

*fizz – Zilzie BTW sparkling | VIC*

*vino bianco - Zilzie BTW sauvignon blanc | VIC*

*vino rosso - Zilzie BTW shiraz | VIC*

*base spirits available from 9:15pm*

scotch, gin, bourbon, vodka, rum (white or dark), brandy

fresh leaf tea & espresso coffee

## croation liqueur bar

Maraska Orahovac, Maraska Maraschino & Badel Kruskovac

## scotch whiskey tasting table

Edradour [10 y.o], Bruichladdich Laddie Classic Scotch Whisky,  
Glenlivet [15 y.o] Bowmore [12 y.o]

## to start

Seared tuna on avocado & lime salsa [gf]

Arancini of smoked chicken & pea w aioli

Hot bread, salted butter & olive oil [v]

*please select one from each of the following:*

## entrée

**Mushrooms**, roasted & stuffed w bread, herbs & cheese w rocket pesto & toast [v]

**Orecchiette** w broccoli, sausage, chilli, parmesan & garlic

**Garfish** involtini w fennel, orange, sultanas, capers & salsa verde

## main

**Beef** fillet, char-grilled to medium, w truffled white polenta, onion jam & asparagus [gf]

**Chicken**, herb crusted & roasted, w garlic yoghurt, cherry tomatoes & balsamic [gf]

**Barramundi** fillet w cauliflower puree, a butter bean, green bean & tomato salad &

green olive & pistachio tapenade [gf]

*served with a side salad of rocket, pear & parmesan w white balsamic [v][gf]  
+ potatoes, fried, w rosemary & sea salt [v][gf]*

## dessert

**wedding cake**, served with autumn berries & sweetened cream