

HUDSON'S FAMOUS
CATERING · EVENT MANAGEMENT · WEDDINGS

Hudson's Famous Aussie BBQ

inclusive of chef, catering assistant & wait staff (4 hours)

inclusive of crockery, cutlery, glassware for tables, service & kitchen equipment

\$46.50 per person

price based on a minimum of 30 guests

Salads

Ancient grains, Roast Sweet potato, green beans, Currants, Apricots and Herbs

Roasted vegetable salad with Spinach, pomegranate and toasted almonds

champagne potatoes with baby capers, spanish onion, parsley and seeded mustard (df,gf)

Hot

aussie sausages

spicy bratwurst sausages

fresh local grilled fish brushed with lime and ginger

mexican chicken burgers

vegetable and tofu teriyaki skewers

caramelised onions

freshly baked artisan rolls

Dessert

tropical fruit selection with local fresh berries (gf)

HUDSON'S FAMOUS
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Hudson's Famous Celebration BBQ

inclusive of chef, catering assistant & wait staff (4 hours)
inclusive of crockery, cutlery, glassware for tables, service & kitchen equipment

\$62.50 per person

price based on a minimum of 30 guests

Canapés

Vietnamese rice paper roll, Peking duck, hot mint, lime & chilli dipping sauce (GF, DF)
Crisp tartlet, smashed broad beans, Meredith Dairy goats cheese, lemon oil, baby mint leaves (V)
Beef sliders with slaw, swiss cheese and jalepeno mayo
Yakitori chicken skewer, toasted sesame seeds & spring onions

Salads

Roast pumpkin with pine nuts, cherry tomatoes, feta and wild rocket (gf)
Champagne potatoes with baby capers, spanish onion, parsley and seeded mustard (df,gf)
Green beans with smoked trout, cherry tomatoes, lime and sesame (df,gf)
Tandoori roasted chicken breast with steamed brown rice, toasted coconut, cucumber, mint, green peas, spinach and yoghurt dressing

Hot

Lamb burgers with mint, garlic and pine nuts
Gourmet German sausages
Argentine minute steak with chimichurri and tomato salsa
Salmon steaks brushed with teriyaki and orange glaze
Chicken breast marinated with sumac, lemon, oregano and olive oil
Barbequed mushroom crumbed with parmesan and rosemary (v)
Satay vegetable and tofu skewers (v)
Freshly baked artisan rolls

Dessert

Tropical fruit selection with local fresh berries (gf)
Victorian cheese platter with fresh fruit, muscatels, crackers and toasts