

HUDSON'S FAMOUS  
CATERING · EVENT MANAGEMENT · WEDDINGS

**Hudson's Famous Buffet**

inclusive of chef, catering assistant & wait staff (5 hours)  
inclusive of crockery, cutlery, glassware for tables, service & kitchen equipment

**\$76.50 per person**

**Canapés**

house smoked sirloin on crispy lotus root, tamarind & shallot purée, micro coriander  
Tartlet of carrot purée & labneh w/ toasted bulgar wheat & torched mandarin  
mini lebanese lamb, cumin and pine nut pizzas with pomegranate molasses  
baked mini jacket potatoes with crispy bacon, cheese, sour cream and chives (gf)

**tapas**

Grilled and marinated vegetables with frittata and olives (v)  
Australian smoked salmon with sour cream, spanish onions, capers, lemon and rocket (gf)  
jamón serrano with gherkins, relish and sourdough  
arancini served with garlic aioli

**Salads**

Ancient grains, Roast Sweet potato, green beans, Currants, Apricots and Herbs  
charred chorizo with baby potatoes, sweet corn, basil and roasted capsicum (df,gf)  
Roast pear, shaved fennel, orange, rocket and walnut salad (gluten free) (vegan)

**Hot**

Spanish baked fish fillets with sautéed greens and romesco sauce(gf)  
Argentinian chimichurri marinated and grilled chicken (gf)  
**plus, your choice of roast, from the following options, carved for your guests:**  
Porchetta – rolled & slow roasted pork belly stuffed w/ rosemary & garlic stuffing  
Butterflied african berbere spiced leg of lamb w/ harissa yoghurt & pomegranate seeds  
Chargrilled brisket w/ bourbon glaze, watercress, radish & caramelised shallots

**Sides**

broccolini and caramelised butternut pumpkin (gf)  
roasted baby potatoes, maldon sea salt and native thyme (gf)  
artisan breads and Victorian olive oil

**Desserts**

Cardamom & orange spiced dark chocolate brownies  
Ricotta, honey, almond & pistachio tartlet  
orange and poppy seed  
tropical fruit selection with local fresh berries (gf)