



## Standard Canapes

\*price based on minimum of 30 guests

### *COLD*

Miniature chicken waldorf finger sandwiches w celery, apple & walnuts

Vietnamese rice paper rolls with asian vegetables GF V DF

Cucumber rounds with Thai beef salad GF DF

Parmesan crouton, roast beef, basil leaf and blistered cherry tomato V

Peking duck pancakes w cucumber, bean shoots, coriander and hoi sin

Mixed selection of hand rolled vegetarian sushi V GF

Salmon Blini, herbed crème fraiche, fried capers

Crushed pea and mint, seared lamb fillet, on sourdough crouton. DF

Tartlet, spiced pumpkin, macadamia, feta and thyme (V)

### HOT

Caramelized balsamic red onion tart with goats cheese V

Crispy basil and parmesan polenta chips, sweet spiced confit tomato V DF

Pumpkin & sage arancini with smoked paprika and roast garlic aioli V

Vietnamese BBQ chicken & lemongrass skewer, nouc cham GF DF

Slow cooked Beef and Red wine pies, hank's tomato relish

Southern Indian pea and potato samosa with mint yoghurt dip V

Handmade pork, apple and fennel sausage rolls with relish DF

Japanese-style chicken meatballs, sticky soy DF

Korean fried chicken with gochujang sauce DF GF

Lamb kibbeh meatballs DF

Miniature corn fritters w smashed avocado, chipotle, lime & coriander V

Ricotta, spinach, & pine nut sausage rolls V

Smoked pulled pork slider, fennel & apple slaw, spicy chipotle

### SWEET

#### Macaroons

Nutella Donuts with cinnamon sugar

Miniature passionfruit meringue tarts

Ginger and Lime Brulee Tarts

# HUDSON'S FAMOUS

CATERING · EVENT MANAGEMENT · WEDDINGS

## Premium Canapes List

\*price based on minimum of 30 guests

### *COLD*

Peking duck rice paper rolls, hot mint, lime & chilli dipping sauce GF DF  
Whipped Gippsland blue, roast pear and baby herbs on walnut bread V  
Corn Blini with smashed avocado, Queensland crab and dill salad  
Prosciutto, fig jam, soft herbs and goats cheese crouton V  
Bloody mary oyster shooter w celery salt  
Beef tataki, ponzu mayo, toasted sesame and cucumber  
Prawn and pickled cucumber mini salad with wasabi mayo and toasted rye bread  
Vodka & beetroot cured salmon on a squid ink cracker

### *HOT*

Sweet Potato and quinoa and fetta fritter, charred carrot Puree V  
Salt baked pumpkin and Milawa Blue cheese beignets & baby leaves V  
Hervey Bay scallop, creamed leek & chorizo crumb  
Porcini mushroom, thyme & roast garlic arancini with truffle aioli V  
Yakitori chicken skewer, toasted sesame seeds and spring onion DF  
Steak and fat chip with salt n vinegar and tarragon mayo.  
Mini chicken ballantine, sage, bocconcini and crispy pancetta  
Eggplant & shiitake mushroom crispy dumplings w black vinegar soy V  
Spiced lamb fillo cigars served with mint, lemon and cumin yoghurt dressing  
Mini Tasmanian scallop party pie  
Empanada with slow cooked beef and chimi churri  
Steamed Bao with bbq pork and sticky sauce  
pulled pork soft shell taco with rainbow slaw and smashed avo

### *SWEET*

Mini raspberry eclair, white chocolate, raspberry crumb  
old school sticky treacle tart, mandarin cream, honeycomb  
rhubarb & custard brûlée, smashed praline crunch  
Matcha Tarts, vanilla cream and fresh berries