

# HUDSON'S FAMOUS

CATERING · EVENT MANAGEMENT · WEDDINGS

## Canape Menu - List One

Includes Kitchen Staff, Wait staff, Event Supervisor, Event Co-ordination,  
Equipment, Sample Tasting and GST.

### Cold

Ribbon sandwiches of poached chicken, lemon mayo and parsley  
Vietnamese rice paper rolls with Asian vegetables GF V  
Bruschetta of heirloom tomato, basil and Victorian fetta (V)  
Nori hand rolls of pickled vegetable, avocado and cucumber GF V  
Peking duck pancakes with hoi sin and coriander  
Smoked salmon, herbed blinis, crème fraiche GF  
Lemon ricotta, chili, lemon oil and mint tart (V)  
Tartlet, spiced pumpkin, macadamia feta and thyme (V)  
Goats Cheese Cheesecake with burnt shallot, capsicum coulis sphere and micro herbs (V) GF

### Hot

Samosa triangle with sweet pea and a mango relish (V)  
Smoked pulled pork slider, fennel & apple slaw, spicy chipotle  
Zucchini & cumin fritter, coriander yoghurt (V)  
Chorizo & Manchego cheese arancini  
Spiced pork belly with crispy ginger & apple salsa (gf)  
Mini chicken & fennel pie with southern spiced aioli  
Japanese style chicken meatballs  
Korean fried chicken  
Chilli beef empanadas, smokey Paprika  
Quesadilla, chicken, corn, jalapeno & tomatillo salsa  
Crispy basil and parmesan polenta chips, sweet spiced confit tomato (V)  
Saffron & cauliflower arancini, fennel & parmesan crumb (V)  
Mexican chicken sausage rolls with chunky tomato salsa

### Sweet

Winter berry cheesecake w/ shaved dark chocolate  
Dark chocolate, orange & cardamom brownie  
Mini Pavlova with strawberry & yoghurt  
Yuzu curd & Swiss meringue tart (v)

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## Canape Menu - List Two

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### Cold

Kingfish ceviche and passionfruit pearls on a puffed wonton skin  
Vodka & beetroot cured salmon on a fresh blini with horseradish cream  
Victorian Smoked trout with pickled cucumber, wasabi mayo, rye bread  
Five spice duck rice paper rolls, hot mint, lime & chilli dipping sauce GF DF  
Thai beef salad with green paw paw, aromats and betel leaves (gf)  
Beet tataki, crisp lotus root, smoked miso mayo (v)  
Red gazpacho – chilled soup of fresh tomato, pepper, cucumber & spices (V)  
Wonton crisp, Chinese roast duck, sticky hoisin, shallots, shaved cucumber  
Squid ink cracker with crab mousse, pomegranate, soft herbs  
Goats cheese and ricotta whip, Heirloom cherry tomatoes and baby beets on beer bread toast (V)

### Hot

Caramelised fennel tart, parmesan custard, mizuna (V)  
Smoked spiced lamb, minty labneh, dukkah crumb (GF)  
Pan-fried scallop, parsnip & roast garlic purée, chorizo crumb  
Sweet Potato and quinoa fritter, macadamia feta, charred carrot puree (V)  
Salt baked pumpkin and Milawa Blue cheese beignets & baby leaves (V)  
Crumbed fish soft shell taco with coriander slaw and guacamole  
Bao with bbq pork and sticky sauce  
Turmeric and Lemongrass chicken skewers  
Grilled halloumi, candied walnut, pomegranate, flat bread (V)  
Chicken saltimbocca rolls  
Chicken karaage, Yuzu mayo  
Red wine and shallot beef pie  
Paprika tart with asparagus, chorizo and manchego cheese (V)

### Sweet

Raspberry ripple eclair, white chocolate, raspberry crumb  
Snickers brownie, salted caramel cream, peanut praline  
Old school sticky treacle tart, mandarin cream, honeycomb  
Rhubarb & custard brûlée, smashed praline crunch