

HUDSON'S FAMOUS  
CATERING · EVENT MANAGEMENT · WEDDINGS

**Hudson's Famous Cocktail Canapés**

**List One**

**COLD**

- Creamed stilton, caramelised pear & rocket, walnut bread crostini V
- Ribbon sandwiches of poached chicken, lemon mayo and parsley
- Smoked salmon on paprika & chive rosti w/ whipped cream cheese
- Vietnamese rice paper rolls with asian vegetables GF V
- Bruschetta of heirloom tomato, basil and goats cheese V
- Crisp tortilla topped w/ spice roast corn & home-made guacamole V
- Smoked lamb loin, apple riberry jam, herbed crouton
- Nori hand rolls of pickled vegetable, avocado and cucumber GF V
- House made dips with toasted turkish bread, marinated olives and goats cheese V
- Crushed pea, broadbean, mint, chilli & pecorino bruschetta V

**HOT**

- Spicy Lamb kofta with tzatziki GF
- Yakitori chicken skewer, toasted sesame seeds & spring onions
- Charmoula marinated fish kebabs, red pepper humus GF
- Smoked haddock, parsley & lemon fish cake w/ tartar sauce
- wild mushroom, thyme and parmesan arancini with saffron aioli V GF
- Chickpea pakoras with spinach, red onion and potato V GF
- Beef sliders with slaw, swiss cheese and jalepeno mayo
- Moroccan slow cooked beef pies with hank's tomato relish
- Chicken and pimento quesadilla with chunky avocado guacamole
- Chicken spinach and feta sausage rolls with hank's tomato relish
- Mini lebanese lamb, cumin and pine nut pizzas with pomegranate molasses
- Baked mini jacket potatoes with crispy bacon, cheese, sour cream and chives GF
- Lamb, smoked paprika & oregano bürek w/ mint yoghurt
- Maple glazed beetroot, carrot & chickpea burek
- Spice roast cauliflower on mini poppadum w/ dhal & coriander
- Steamed port Arlington mussels topped w/ toasted chilli & garlic butter crumbs
- Goat's cheese & thyme fritters w/ honey & snow pea shoots

**SWEET**

- Lemon jaffa cake
- Passion fruit and coconut macaroon with a mango ganache
- Sea salt crusted chocolate tart
- Black forest cake pops
- Lychee & raspberry mini cheesecake with white chocolate drizzle

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**Hudson's Famous Cocktail Canapés  
List Two**

**COLD**

- San Francisco sushi roll, smoked salmon & avocado,  
topped with Kewpie mayonnaise, crispy bonito flakes GF DF
- 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
- Tartare of beetroot & orange cured salmon on rye w/ pickled cucumber DF
- House smoked sirloin on crispy lotus root, tamarind &  
shallot purée, micro coriander DF
- Tartlet of carrot purée & labneh w/ toasted bulgar wheat & torched mandarin V
- White crab salad, mirin pickled nashi pear & baby mizuna leaf DF
- Peking duck pancakes with hoi sin, shoots, cucumber and coriander DF
- Spoon of kingfish ceviche w/ lime & kumquat GF DF
- Peppered venison carpaccio on parsnip & thyme drop scones w/ horseradish

**HOT**

- Seared hervey bay scallop, tomato fondue & crispy pancetta GF DF
- Spiced crab arancini w/ paprika aioli
- Baby 'jacket' new potato stuffed w/ feta & crushed peas
- Pigs' cheek croquette with house piccalilli
- Fiery chicken tostada w/ avocado, lime, gem hearts & jalapeño
- Korean fried chicken
- Middle Eastern spiced lamb shoulder party pie, pomegranate, cumin yoghurt
- Roasted sweet corn, cumin & coriander fritters, harissa yoghurt (V)
- Soft shell corn taco, pulled pork shoulder, fennel slaw, jalepeno mayo
- Turmeric & lemongrass grilled chicken skewers
- Roasted beetroot & Milawa goats cheese arancini, citrus aioli (V)
- Parmesan & black sesame crusted chicken goujons, capsicum rouille
- Sweet potato, corn & spring onion fritter w/ smoky tomato compote
- Gyoza of roast squash, spring onion & water chestnut

**SWEET**

- Cube of chocolate rum ganache
- Honey, almond & pistachio tartlet
- Miniature tart au citron
- Winter berry cheesecake w/ shaved dark chocolate