

HUDSON'S FAMOUS

CATERING · EVENT MANAGEMENT · WEDDINGS

Shared Feast or Buffet

Includes Kitchen Staff, Wait staff, Event Supervisor, Event Co-ordination, Equipment, Table Settings and GST. The price varies based on format of service.

*Linen by request

Canapes

Goat cheese cheesecake with burnt shallot, capsicum coulis sphere and micro herbs

Squid ink cracker with crab mousse, roast rapsicum, micro herbs and Nigella seeds

Bao with bbq pork and sticky sauce

Red wine and shallot beef pie

Starters

Baked butternut squash, roast baby aubergine, chick pea falafels & harrisa yoghurt v

Jamón serrano with gherkins, relish and sourdough

Tasmanian smoked salmon with sour cream, capers, lemon and rocket (gf)

Charred chicken, chorizo & cheese empanada

Mains

BBQ spiced free range chicken, thyme, roasted peppers and lemon

Cone Bay barramundi, ginger Soy, Bok choy, aromats

Your choice of one of the following:

Sticky roast pork belly with braised Asian greens

Chestnut and thyme stuffed Berkshire pork Porchetta

Duck Leg Cassoulet, BBQ Chorizo, White Beans and herbs

Rolled Rib Eye Beef, Sweet Potato Crisps, Rosemary, Red wine reduction

Four-hour slow roast Moroccan lamb shoulder, Labne, pomegranate

Sides

Avocado, cucumber & baby cos with vincotto dressing (gf)

Pea, sugar snap & green bean salad w/ grain mustard dressing

Egyptian spice roasted baby carrots

Crispy duck fat roasted new potatoes (gf)

Artisan baked breads

Dessert

Winter berry cheesecake w/ shaved dark chocolate

Dark chocolate, orange & cardamom brownie

Mini Pavlova with strawberry & yoghurt

Yuzu curd & swiss meringue tart (v)