

HUDSON'S FAMOUS

CATERING · EVENT MANAGEMENT · WEDDINGS

Vegetarian/Vegan Canape Menu

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

Cold

Cocktail size Nori rolls w/ pickled vegetables and cucumber w/ pickled ginger & soy GF V
Goats curd & leek tart w/ semi dried tomatoes & chervil V
Persian marinated feta on mini ciabatta w/ eggplant caviar
Avocado ceviche, tomato, coriander, lime & Spanish onion on lavosh
Rice paper rolls w/ tofu, vegetables & peanut dipping sauce
Bruschetta Trios : mint & pea; tomato & caper; white bean & garlic
Lotus root topped w/ grilled vegetables & a tamarind/ shallot puree
Wild mushroom pate drizzled w/ truffle oil on toasted ciabatta
Zucchini roll-ups, asparagus & seasoned rice
Black olive tapenade w/ hummus on rye bread

Hot

Chat roasted on Murray River sea salt, filled w/ field mushrooms, Barrambah tasty & oregano GF V
Asparagus & Mungali Creek Havarti risotto balls, citrus aioli V
Bulgarian Feta fritters w/ tomato and thyme V
Onion & red chilli bhaji w/ vegan raita (lemon, cucumber, mint, coconut cream)
Vegan Slider : Chickpea, caramelised onion, beetroot relish & cos on a little bun
Eggplant & miso tartlets w/ shiso leaves
Cauliflower fritters w/ lemony bean dip
Button mushrooms topped w/ asparagus & tarragon risotto
Red bean & fennel empanadas V
Broccoli & leek arancini w/ parsley & cashew pesto
Potato pakora w/ tamarind, lime & date chutney
Sweet potato falafel & chick pea hummus
Crispy potato 'crab cakes' of celery, dill & mustard w/ avocado smash

Sweet

Mini pear & raspberry crumbles
Turkish delight
Very Vegan dark chocolate brownie
Mini spiced carrot & walnut cakes