

CANAPÉS

\$68 per person inc GST (choose 7 canapés, plus 2 fork food)

Hot Canapés

Mushroom Arancini with truffle aioli, parmesan and truffle oil (V)
Ricotta & spinach gnocchi on a soup spoon (V)
Tartlet of – Grilled Haloumi, Moroccan eggplant, citrus cream & chives
OR Roast beetroot, sour cream & dill (V, DFA)
Atlantic salmon fishcakes with lime & coriander aioli
Battered flathead tacos with franks sauce
Prawn dumplings with black vinegar and sesame seeds
Lemon pepper squid, hoi sin dipping sauce (GFA, DF)
Seared Scallop in shell (GF, DFA)
Chicken Satay Skewers peanut dipping sauce (GF, DF)
Won ton baskets filled with Shredded Szechuan chicken & plum sauce (DF)
Crispy pork belly with teriyaki dressing on Chinese soup spoons (GF, DF)
Duck won tons with hoi sin dressing (DF)
Meatballs – choose from – Moroccan lamb & mint/Beef, bacon & mushroom/Thai chicken & coconut (GF)
Beef kofta skewers, mint yoghurt dip (GF, DF without dip)
Homemade mini pies – chicken & tarragon, pulled lamb & sweet potato mash, classic cottage pie/ ratatouille & sweet potato mash (V)

Cold Canapés

Tomato, basil & feta bruschetta (V, GFA)
Tartlet of roast beetroot, crème fraiche & dill (V)
Semi dried tomato & goats cheese tartlet (V)
Tostitos with fresh cured salmon with guacamole & micro herbs (GF)
Poached Prawn, cos lettuce, mango & chilli salsa (GF, DF)
Chicken OR vegetable rice paper rolls, chilli lime dip (V, VEGAN GF, DF)
Chicken banh mi (Vietnamese chicken rolls) coriander, tomato, lettuce & chilli
Duck pancakes with Hoi Sin

Fork Food

Butter chicken, pilaf rice, flatbread (GF without flatbread)
Thai chicken OR vegetable curry & rice (GF, DF, VEGAN option)
Sliders – choose from – Pork belly & Asian slaw/Crab & corn, cos lettuce, aioli/Moroccan chicken, hummus,
Spanish onion/Beef burger, chutney, swiss cheese/Lentil burger & carrot slaw (V, GFA)
Lamb tagine, Mediterranean cous cous, mint yoghurt (GF, DF without yogurt)
Vietnamese beef salad, crispy noodles, julienne vegetables, chilli lime dressing (GFA, DF, VEGAN option)
American beef brisket with kickass sauce and crunchy spuds (GF, DF)
Mini sirloin steak sandwich with relish, Jack cheddar & homemade pickles

Optional dessert upgrade available upon request

V – Vegetarian GF – Gluten Free DF – Dairy Free GFA – Gluten Free Available DFA – Dairy Free Available
Minimum Guest numbers of 75. Intimate function surcharge applies for guests' number below 40 attendees
Package includes GST, chef and food waiters, cutlery & crockery, setting of tables, all cooking & serving equipment,
premium paper napkins & post service clean up
Please note off-site functions MAY incur a surcharge due to location, kitchen facilities and/or degree of difficulty of site

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