

SIT DOWN

2 Course \$77.00 per person inc GST

3 Course \$87.00 per person inc GST

4 Course \$97.00 per person inc GST

Canapés (please select three for approx. 45 minutes of tray service of selected items)

Tartlet of roast beetroot, crème fraiche & dill (V, DF without crème fraiche)

Semi dried tomato & goats cheese tartlet (v)

Fresh Cured Salmon Tostitos with guacamole & micro herbs (GFA, DF)

Mushroom Arancini with truffle aioli, parmesan and truffle oil (V)

Chicken OR vegetable rice paper rolls, chilli lime dip (V, VEGAN, GF, DF)

Battered flathead tacos with franks sauce

Seared scallops in shell (GF, DF)

Chicken Satay Skewers peanut dipping sauce (GF, DF)

Crispy pork belly with teriyaki dressing on Chinese soup spoons (GF, DF)

Duck pancakes with Hoi Sin dressing

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)

Rustic rolls with butter portions

Entrees (select two for alternate service)

Homemade gnocchi with zucchini, pine nuts and baby tomatoes (V)

Confit of Beetroot with Labna, Sorrel, Lemon oil dressing, fresh Walnuts & Caper Berries (V, vegan without labna, GF)

Seared Scallops in shell with black vinegar, micro herbs, sesame seed & sea greens (GF, DF)

Seared chicken on a salad of roasted Brussel sprout leaves, roasted pumpkin, labna and pomegranate seeds (GF, DF without labna)

Berkshire teriyaki glazed pork belly, apple and walnut salad, crackling crumb (GF, DF)

Braised lamb shank pot pie with pan juices

Mains (select two for alternate service)

Crispy skinned barramundi with sautéed peas, chat potatoes, bacon lardons, cabbage and sauce verge (GF, V option available)

Seared salmon fillet on saffron potatoes, asparagus, charred baby cos and lemon oil (GF)

Chicken Supreme with pearl barley, wild mushroom and spinach risotto, asparagus, truffle oil & parmesan (GF, DFA)

Slow cooked pork belly with sweet potato mash, crispy kale, baby spinach and apple cider jus (GF, DFA)

Lamb Rump with rosemary potatoes, blistered baby tomatoes, seasonal greens and merlot reduction (GF, DF)

Seared beef tenderloin on Italian fork mash, pearl onions, carrots and a red wine jus (GF)

Pearl barley, wild mushroom and spinach risotto, asparagus & truffle oil (GF, VEGAN)

Desserts available on request

V – Vegetarian GF – Gluten Free DF – Dairy Free GFA – Gluten Free Available DFA – Dairy Free Available

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

T. 0414 371 119 | info@handhcatering.com.au | www.handhcatering.com.au

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