

SIT DOWN

2 Course \$89 per person inc GST

3 Course \$110 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, abna and pomegranate seeds (GF, DF without labna)
- Berkshire teriyaki glazed pork belly, apple and walnut salad, crackling crumb (GF, DF)
- Braised lamb shank 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
Minimum spend \$10,000
Prices confirmed up to and including November 2021
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

For more information please call 0414 371 119 or email info@handhcatering.com.au

H&H
CATERING

