

# SIT DOWN

H&H  
CATERING

Please contact us for current pricing

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

Tartlet of roast beetroot | crème fraiche | dill (v, dfa)  
Semi dried tomato | goats cheese tartlet (v)  
Fresh cured salmon tostitos | guacamole | micro herbs (gfa, df)  
Mushroom arancini | truffle aioli | parmesan | truffle oil (v)  
Chicken or vegetable rice paper roll | chilli lime dipping sauce (v, vg, gf, df)  
Battered flathead tacos | habanero sauce  
Seared scallops in shell | pea puree | pancetta crumb (gf, df)  
Chicken satay skewers | peanut dipping sauce (gf, df)  
Crispy pork belly | teriyaki dressing on Chinese soup spoons (gf, df)  
BBQ Chinese duck | sesame seed | hoisin dressing  
Cocktail fillet mignon | béarnaise sauce  
Sliders – choose from Pork belly | Asian slaw  
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)

Fettuccine | zucchini | pine nuts | baby tomatoes | spinach (v)  
Confit of beetroot | labna | sorrel | lemon oil dressing | fresh walnuts | caperberries (v, vga, gf)  
Seared scallops in shell | black vinegar | micro herbs | sesame seed | sea greens (gf, df)  
Seared chicken | roasted brussel sprout leaves | roasted pumpkin | labna | pomegranate seeds (gf, dfa)  
Berkshire teriyaki glazed pork belly | apple & walnut salad | crackling crumb (gf, df)  
Braised lamb shank pie | pan juices

## Mains (please select two for alternate service)

Crispy skinned barramundi | sautéed peas | chat potatoes | bacon lardons | cabbage | sauce verde (gf)  
Seared salmon fillet | saffron potatoes | asparagus | charred baby cos | lemon oil (gf)  
Chicken supreme | wild mushroom & spinach risotto | asparagus | truffle oil | parmesan (dfa)  
Slow cooked pork belly | sweet potato mash | crispy kale | baby spinach | apple cider jus (gf, dfa)  
Lamb rump | twice cooked rosemary potatoes | vine ripened tomatoes | asparagus | merlot reduction (gf, df)  
Seared beef tenderloin | truffle mash | seasonal greens | flaked almonds | red wine jus | micro herbs (gf)  
Wild mushroom & spinach risotto | asparagus | truffle oil (vg)

## Desserts available on request

v – vegetarian. va – vegetarian option available. vg – vegan. vga – vegan option available.  
gf – gluten free. gfa – gluten free available. df – dairy free. dfa – dairy free available

- Wedding cake cut and plattered by H&H staff.
- Menu is subject to change.
- Package includes chef and food waiters, cutlery & crockery, setting of tables, all cooking & serving equipment, premium paper napkins & post service clean up.

For more information please call 0414 371 119 or email [info@handhcatering.com.au](mailto:info@handhcatering.com.au)

