

TABLE SHARING

H&H
CATERING

Please contact us for current pricing

Canapés (please select four for approx. 1 hour of tray service by H&H staff)

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)
Duck pancakes | 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

Shared Main Platters (please select two for tables to share)

12-hour cooked shoulder of lamb | twice cooked rosemary potatoes | vine ripened tomatoes | asparagus | merlot reduction (gf, df)
Crispy skinned barramundi | sautéed peas | chat potatoes | bacon lardons | cabbage | sauce verde (gf)
Seared beef tenderloin | truffle mash | seasonal greens | flaked almonds | red wine jus | micro herbs (gf)
Seared salmon fillet | saffron potatoes | asparagus | charred baby cos | lemon oil (gf)
Butterflied chicken | Mediterranean cous cous | charred sprouts | carrots | semillon jus (gfa)
Slow cooked pork belly | sweet potato mash | crispy kale | baby spinach | apple cider jus (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, 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

