

2 Course \$94 per person**3 Course \$115 per person**

Includes function co-ordinator | chef | food waiters | cutlery & crockery | setting of tables | all cooking & serving equipment | premium paper napkins | post service clean up.

Rustic rolls with butter portions

CANAPÉS *(Please select four canapes from hot or cold for approximately 45 minutes of tray service)***Hot Canapés**

Mushroom arancini | truffle aioli | parmesan
 Malaysian chicken skewers | peanut satay sauce
 Battered flathead tacos | iceberg | habanero mayo
 Crispy eggplant tacos | iceberg | smoky paprika mayo
 Spicy korean BBQ-style pork belly | crispy shallots
 Cocktail fillet mignon | béarnaise sauce
 Prawn dumplings | indonesian | soy | sesame seeds
 Spanish meat balls | smoky paprika tomato sauce

Cold Canapés

Bruschetta | tomato | basil | pecorino |
 caramelized balsamic
 Pea and mint | mascarpone tartlet
 Semi dried tomato goats cheese tartlet
 Vietnamese lime and chili crab toast
 Korean chicken wonton
 Chicken or vegetable rice paper roll chili lime
 dipping sauce

ENTREES *(Select two for alternate service)*

Tasmanian Scallops pea puree | beetroot leaves | pancetta crumb
 Open mushroom ravioli | roasted capsicum sauce | shaved parmesan | truffle oil
 Roasted teriyaki pork belly | miso cauliflower cream | Vietnamese salad
 Grilled W.A Prawns | tamarind sauce | mango | cucumber | chili lime | salsa sesame wafer
 Seared duck breast | summer farro succotash | pickled apple | beetroot glaze
 Poached chicken breast | vietnamese salad of cucumbers | carrot | fresh mint | cashews | chilli lime dressing
 Quinoa | avocado | sweet potato | beetroot gel | kale chips

MAINS *(Please select two for alternate service)*

Escalope of wild barramundi | sautéed smoked bacon and endive | beans and celeriac puree | red wine sauce
 Pan seared Tasmanian salmon | wild mushrooms | potato fondant | truffle pea sauce
 Roasted chicken breast | wilted greens | sweet potato | caramelised balsamic | saffron chicken sauce | baby herbs
 Harissa rubbed spring lamb | pomegranate | roasted baby carrots | broad beans | home made labna | baby herbs
 Sous vide beef tenderloin | potato fondant | caramelized balsamic | onions | broccolini | port wine jus
 Crisp pork belly sauteed greens | oyster sauce | green apple puree | chilli-soy glaze | crispy fried shallots
 Potato fondant | wilted greens | barley | baby carrots | beetroot gel

DESSERTS**Sharing mini desserts per table or dessert bar**

(Choose 5)

Chocolate tart
 Orange and almond cake
 Crème brulee
 Lemon and lime tart
 Baileys chocolate mousse
 Caramel tart
 Mango mousse with candied orange
 Baileys mousse in shot glass
 Baby cheesecakes

Desserts individually served

(Choose 2 for alternative service)

Chocolate tart
 Orange and almond cake
 Coconut pannacotta | orange chocolate
 Crème brulee
 Lemon and lime tart | seasonal berries
 Baileys chocolate mousse | chocolate twill

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

* Lamb main dishes incur a \$5 surcharge

- Menu is subject to change. Prices include GST. Prices confirmed up to and including 30 June 2023. Subject to change thereafter.

- Wedding cake cut and plattered by H&H staff.

- 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