

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 brûlée
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 brûlée
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 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