

## 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 | mint | and 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

## MAINS *(Please select two meats)*

### CLASSIC BEEF FILLET

Potato fondant | heirloom carrots | seasonal greens | red wine jus

### MOROCCAN CHICKEN

Moroccan spices | preserved lemons | dried fruit | fragrant pearl and pomegranate cous cous | mint yoghurt sauce

### SLOW COOKED LAMB

slow cooked rosemary | confit garlic lamb | root vegetables | roasted potatoes | baby peas | vine ripened cherry tomatoes | red wine jus

### STICKY PORK BELLY

Cauliflower cream | asian greens topped with a light vietnamese mint and coriander salad

### CRISPY SKINNED BARRAMUNDI

Braised cabbage | potato | bacon lardons | spring peas | lemon beurre blanc

### HUON TASMANIAN SALMON

Quinoa | beetroot | sweet potato | edamame beans | pickled ginger

## 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](mailto:info@handhcatering.com.au)