

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