

HUDSONS CATERING

Quality Catering with Flexible Reliable Service

0413 319 999, 02 6255 1215

orders@hudsonscatering.com.au

www.hudsonscatering.com.au

CATERING MENUS

HUDSONS CATERING ORDER FORM

Phone:0413 319 999 or 02 62551215 Email:orders@hudsonscatering.com.au

Day of delivery: (day of the week)	Delivery date:	
Delivery time:	Eating time:	Total No. of People:
Type of Function:	Vegetarians & Special Diets:	
Orange juice & Mineral water: (Allow 200 ml per person)		
MORNING TEA:		
LUNCH:		
AFTERNOON TEA:		
Organisation:	Invoicing details::	
Delivery point:		
	Email Address:	
Contact person:		
Phone:	Phone/Mobile:	

For delivery charges please refer to the delivery schedule

Minimum Order Value is \$150.00

BREAKFAST MENUS

HEALTHY

Gluten Free Toasted Macadamia Muesli with Fresh Berries & Yoghurt

Housemade open top Breakfast Pies – Bacon, Egg & Cheese **OR**
Spinach, Sundried Tomato & Pesto – **Vegetarian, GF Option Frittata**

Seasonal Fresh Fruit Platter

Price: \$14.50 per person (minimum 10 people)
(Includes disposable plates, serviettes & cutlery)

CONTINENTAL

Petit Savoury Croissants (2pp) – Ham, Tomato & Swiss Cheese;
Smashed Avocado, Feta & Rocket; Brie Cheese, Sundried Tomato & Basil - **Vegetarian**

Fresh Fruit Muffin

Seasonal Fresh Fruit Platter

Price: \$15.50 per person (minimum 10 people)
(Includes disposable plates, serviettes & cutlery)

HEARTY

English Muffin with Crispy Bacon, Fried Egg & Housemade Tomato Relish
English Muffin with Fried Egg, Vine Ripened Tomato, Basil Pesto & Mozzarella - **Vegetarian**

Seasonal Fresh Fruit Platter

Variety of Danish Pastries

Price: \$15.00 per person (minimum 10 people)
(Includes disposable plates, serviettes & cutlery)

DELUXE

Platters of Fresh Seasonal Fruit

Eggs Benedict, Roasted Roma Tomatoes, Sauteed Mushrooms & Chipolatas

Fresh Mini Croissants with Preserves or Danish Pastries

Orange Juice and Apple Juice

Price: \$25.00 per head (minimum 10 people)
(Includes chafing sets, serving utensils, disposable plates, serviette, cutlery & set-up)

MORNING AND AFTERNOON TEAS

(Please note: we do not bake off less than 10 of any one item)

INDIVIDUAL ITEMS

Fresh Scones with a selection of Preserves with Chantilly Cream (2 halves per person)	\$3.00	<i>Egg & Nut Free</i>
Pumpkin and Tasty Cheese Scones with Butter (2 halves per person)	\$3.25	<i>Egg & Nut Free</i>
Variety of Apricot Glazed & Dusted Mini Danish Pastry	\$3.00	
Petit Fresh Fruit Muffins	\$2.80	<i>Nut Free</i>
Petit Savoury Zucchini & Parmesan Muffins	\$3.00	<i>Nut Free</i>
Mini Croissants with Preserves	\$3.00	
Petit Savoury Croissants – Ham, Cheese Tom; Camembert, Sundried Tom & Rocket; Smashed Avo, Feta Cheese & Spinach	\$4.50	<i>Nut Free</i>
Blueberry & Polenta Slice with Passionfruit Icing	\$3.50	<i>GF</i>
Spiced Carrot & Walnut Cake	\$4.00	
Flourless Orange & Almond Cake	\$3.00	<i>GF & DF</i>
Petit Baked New York Cheesecake	\$3.50	<i>Nut Free</i>
Chocolate Brownie	\$3.50	<i>GF & Nut Free</i>
Lemon Coconut Slice	\$3.50	
Date, Quinoa & Pecan Bite with Maple Syrup	\$3.50	
Mini Chocolate Caramel Tartlet (6cm Diameter)	\$4.00	<i>Nut Free</i>
Mini Mixed Berry Tartlet (6cm Diameter)	\$4.00	<i>Nut Free</i>
Mini Lemon Citrus Tartlet (6cm Diameter)	\$4.00	<i>Nut Free</i>
Portuguese Custard Tart	\$4.00	<i>Nut Free</i>
Raw Fruity Quinoa Bliss Balls	\$2.80	<i>Vegan,GF,Nut Free</i>
Anzac Biscuit	\$2.80	<i>Vegan</i>
Double Chocolate Cookie with Peanut Butter Cream	\$3.00	
Apricot & Almond Cookie	\$2.80	
White Chocolate & Macadamia Cookie	\$2.80	
Lemon Rumble Cookie Cup	\$3.50	<i>GF</i>
Individual Fresh Fruit Salad with Passionfruit Yoghurt	\$5.75	<i>GF</i>
Fresh Fruit Skewers	\$3.50	<i>GF & Vegan</i>
Fresh Whole Fruit	\$3.00	<i>GF & Vegan</i>
Fresh Fruit Platter	\$4.00	<i>GF & Vegan</i>
Cheese and Fresh Fruit Platter with Water Biscuits and Gluten Free Rice Crackers	\$4.75	<i>GF</i>
Cheese, Dried Fruit and Mixed Nut Platter with Water Biscuits and Rice Crackers	\$5.00	<i>GF</i>
<u>HOT FINGER FOOD ITEMS</u>		
Homemade Beef Sausage Roll with Tomato Relish	\$3.00	
Homemade Spinach & Feta Sausage Roll with Tomato Relish	\$3.00	<i>V</i>
Pork Meatballs with Plum Sauce	\$3.00	<i>GF & DF</i>
Variety of Savoury Petit Pies	\$3.50	
Vegetable Samosa with Fruit Chutney	\$3.50	<i>V</i>
Vege Quiche (<i>Caramelised Onion & Goat's Cheese; Sundried Tom & Pesto; Pumpkin & Ricotta</i>)	\$3.00	<i>V</i>
Vegetable Frittata	\$3.50	<i>V & GF</i>
Risotto Bites with Preserved Lemon Mayonnaise	\$3.50	<i>V, GF,DF</i>
Mini Beetroot & Chickpea Falafel with Tahini sauce	\$3.50	<i>V & GF</i>
Housemade Rice Paper Rolls – Vegetarian, Prawn, Pork, Beef & Chicken (COLD)	\$3.50	<i>V & GF</i>
Crumbed Chicken with Mango and Sweet Chilli Salsa	\$3.00	<i>GF, DF</i>
Mini Chicken Drumettes with Honey Soy	\$3.25	<i>DF, Egg Free</i>
Mini Thai Salmon Cakes with Asian Dressing	\$3.50	<i>GF, DF</i>

SWEET & SAVOURY PLATTERS

MORNING OR AFTERNOON TEA

OPTION 1 10 Danish Pastries, 20 half Scones Jam & Cream, 10 Flourless Orange & Almond Slice – **GF & DF**
10 Petit Zucchini & Parmesan Muffins, 10 Anzac Biscuits - **Vegan**

Price: \$150.00 (60 pieces)

OPTION 2 10 Lemon Coconut Slice, 10 Chocolate Brownie - **GF**, 10 White Chocolate & Macadamia Cookie,
10 Blueberry & Polenta Slice with Passionfruit Icing - **GF**
20 half Pumpkin & Cheese Scones with Butter,

Price: \$160.00 (60 pieces)

OPTION 3 **DIPS AND TURKISH BREAD**

Fresh Hummus, Guacamole & Roasted Capsicum Dips served
with Turkish Bread and Gluten Free Rice Crackers

Price: \$5.50 per head

OPTION 4 **HOT FINGER FOOD**

15 Vegetable Samosa - **Vego**, 15 Crumbed Chicken with Mango & Sweet Chilli Salsa – **GF/DF**,
15 Homemade Sausage Rolls with Tomato Relish, 15 Risotto Bites – **GF**

Price: \$180.00 (60 pieces)

BEVERAGES

Freshly percolated Piazza D'oro Coffee & Selection of La Maison Teas (Includes cups, saucers, milk, sugar etc.)	\$4.50pp
Freshly percolated Piazza D'oro Coffee & Selection of La Maison Teas (Includes disposables, milk, sugar etc.)	\$3.50pp
All Day - Continuous Tea & Coffee (Includes cups, saucers, milk, sugar etc.)	\$10.00pp
All Day - Continuous Tea & Coffee with disposables (Includes disposables, milk, sugar etc.)	\$7.50pp
Airpot of Freshly percolated Piazza D'oro Coffee (16 cups)	\$40.00 each
Airpot of Hot Chocolate made on Full Cream or Light Milk	\$40.00 each
Mineral Water, Fresh Daily Orange Juice & Softs Drinks – with Glasses	\$2.80pp
Mineral Water, Fresh Daily Orange Juice & Softs Drinks – with Disposables	\$2.20pp
Daily Orange Juice	\$6.00 per litre
Mineral Water & Soft Drinks	\$5.50 per bottle
Full Cream or Light Milk	\$4.50 per 2 litres

LUNCHEON CATERING

All our sandwiches are made using large 900g loaves and use a variety of the following fresh ingredients:

Gourmet Fillings Include:

House Roast Beef, Wasabi Aioli, Caramelised Onion, Horseradish Cream & Slow Baked Tomatoes; Herb and Garlic Lamb, Fresh Rocket, Smoked Capsicum & Harissa Aioli; Spicy Chicken, Creamed Corn & Crispy Cos Lettuce; Virginia Ham, Tomato, Swiss Cheese, Seeded Mustard; Salami, Swiss Cheese, Feta Cream, Smoked Capsicum & Crispy Cos Lettuce; Tuna, Lemon Aioli, Coriander, Curly Carrot, Shallots & Green Coral and Smoked Salmon, Lemon Cream Cheese, Spanish Onion & Green Coral.

Vegetarian Fillings Includes:

Mushroom Duxelle, Fetta Cream, Rocket; Grilled Eggplant, Fetta Cream, Rocket; Hummus, Falafel, Israeli Salad; Brie, Raisins, Shallots, Green Coral and Egg/Curried Egg with Shallots, Crispy Cos

Traditional Fillings Includes:

Ham, Cheese & Tomato; Egg, Mayo & Lettuce; Chicken, Lettuce & Avocado; Smoked Salmon & Cream Cheese; Turkey, Cranberry & Lettuce; Chicken Salad & Ham Salad

Triangle Sandwiches with Traditional Fillings (One Round per person – 4 points)	\$6.80
Gourmet Triangle Sandwiches (One Round per person – 4 points)	\$7.50
Gourmet Uncrustables (One Round per person)	\$7.50
Deluxe Sandwiches (One Petit Gourmet, Half Wrap & One Uncrustable per person)	\$10.50
Delicate Ribbon Sandwiches (Three per person)	\$8.00
Rustic Gourmet Seeded Rolls (One per person)	\$7.50
Tri-Colour Wraps (One per Person)	\$8.50
Petit Gourmet Rolls (Two per person)	\$7.00
Gourmet Turkish Rolls (One per person)	\$8.50
** We have gluten free products available	\$1.00

SANDWICH PLATTERS

Triangles & Tri-Colour Wraps

Traditional Triangle Sandwiches (4 per person) & Tri-colour Wraps (half per person)

Price: \$170.00 (Serves 15 – 1.5rnds pp)

Petit Gourmet & Uncrustables

Petit Gourmet Rolls (2 pieces per person) & Uncrustable (1 per person = 2 points)

Price: \$180.00 (Serves 15 – 1.5 rnds pp)

Rustic Rolls & Ribbons

Rustic Gourmet Seeded Rolls (Half per person) & Delicate Ribbon Sandwich (2 per person)

Price: \$135.00 (Serves 15 – not quite 1.5rnds pp)

Hearty Turkish Rolls

Gourmet Turkish Rolls (1.5 per person)

Price: \$185.00 (Serves 15 – 1.5rnds pp)

LUNCHEON PACKAGES

LUNCHEON NUMBER ONE: \$14.00

Triangle Sandwiches with Traditional & Gourmet Fillings (One & Half Rounds per Person) and Seasonal Fresh Fruit Platter

LUNCHEON NUMBER TWO: \$13.50

Deluxe Sandwiches - A variety of Petit Gourmet Rolls, Tri-Colour Wraps & Uncrustables Individual Fresh Fruit Skewer

LUNCHEON NUMBER THREE: \$14.50

Rustic Seeded Roll (Half per person), Delicate Ribbon Sandwiches (One per person) & Housemade Rice Paper Roll (One per person)
Australian Cheese & Seasonal Fresh Fruit Platter

LUNCHEON NUMBER FOUR: \$14.75

Gourmet Turkish Roll
White Chocolate & Macadamia Cookie
Individual Fresh Fruit Skewers

LUNCHEON NUMBER FIVE: Assorted Savoury Tarts (Minimum 12 people) \$17.50

Including: Roast Pumpkin Sweet Chilli & Basil; Mushroom Asparagus & Leek; Chicken Sundried Tomato & Pesto; Spinach Feta & Olive, Bacon Cheese & Herb

Moroccan Orange Salad with Mixed Leaf, Radish, Spanish Onion & Cherry Tomatoes
Spicy Pineapple Coleslaw
Petit Gourmet Dinner Rolls

Seasonal Fresh Fruit Platter
(Includes serving utensils, disposable plates, serviette & cutlery)

LUNCHEON NUMBER SIX: (Minimum 10 people) \$18.00

Petit Gourmet Roll & Ribbon Sandwich (2 pieces per person)

Select 3 x HOT ITEMS

Homemade Sausage Rolls with Tomato Relish, Thai Fish Cakes, Vegetable Frittata, Variety of Petit Quiche, Meatballs with Plum Sauce, Vegetable Samosa, Risotto Bites, Crumbed Chicken Strips with Mango & Sweet Chilli Salsa

Individual Fresh Fruit Skewers

LUNCHEON NUMBER SEVEN: Individual Salads/Rice Paper Rolls (Minimum 15 people) \$16.00

Please select 3 options:

1. Marinated Chargrilled Chicken, Asparagus, Feta, Roast Beetroot with Spinach & Rocket
2. Teriyaki Beef with Roast Pumpkin, Marinated Capsicum, Daikon & Cucumber
3. Char Siu Pork & Rice Noodle Salad with Cucumber, Snowpeas & Asian Dressing
4. Quinoa Salad with French Lentils, Chickpeas, Spanish Onion, Feta, Green Beans & Rocket
5. Orecchiette Salad with Sun Dried Tomato, Basil, Pesto & Olives
6. Trio Rice Paper Rolls choose: Vegetarian, Prawn, Beef, Chicken or Pork with Crunchy Asian Salad

Petit Gourmet Dinner Roll
Oat & Muesli Cookie
(Includes serving utensils, disposable plates, serviette & cutlery)

LUNCHEON PACKAGES - Continued

LUNCHEON NUMBER EIGHT: Soup of the Day *(Minimum 15 people)* \$16.50

Fresh Soup of the Day (350ml) with Crusty Bread

Hot Finger Food: Homemade Sausage Rolls with Tomato Relish

Fresh Fruit Platter

(Includes Soup Terrine, Disposable Mugs or Individual Styrofoam, serving utensils, serviette & cutlery)

LUNCHEON NUMBER NINE: Pasta & Pies *(Provided in multiples of 8)* \$20.00

Traditional Beef Lasagne

Chicken & Mushroom Lasagne

Vegetable Lasagne

Spinach & Ricotta Cannelloni

Lamb Cottage Pie

Curry Thai Chicken & Noodle Pie

Mixed leaf Garden Salad

Frangipani Slice

(Includes serving utensils, disposable plates, serviette & cutlery)

LUNCHEON NUMBER TEN: HOT Fork Dishes *(Minimum 20 people)* \$25.00

Beef Madras

Malaysian Chicken & Potato Curry

Pumpkin & Chickpea Curry

Steamed Coconut Rice/Soubise Rice

Mixed leaf Garden Salad

Petit Glazed Strawberry Tartlet with Crème Patissiere

(Includes chafing sets, serving utensils, disposable plates, serviette, cutlery & set-up)

LUNCHEON NUMBER ELEVEN: Lunch Boxes \$14.50

Individual Box per person

Cantina roll with Gourmet Fillings

Piece of Fresh Whole Fruit

Oat & Muesli Cookie or White Chocolate Macadamia Cookie

Bottled Water

LUNCHEON NUMBER TWELVE: Corporate Canapé Box *(Minimum 20 people)* \$18.50

**Perfect for the networking luncheon, where each person is provided with their own selection, so there is no need to leave the conversation

Individual Cold Canapé Box

Delicate Ribbon Sandwich

Fresh Asparagus wrapped in Prosciutto

Lamb & Dijon Bruschetta

Dill Blini with Smoked Salmon & Crème Fraiche

Housemade Rice Paper Roll with Hoisin Sauce

Petit Baked New York Cheesecake

SHARING PLATTERS

GRAZING PLATTERS FOR LUNCH OR AFTERNOON NIBBLES (Minimum 10 people)

Enjoy an interactive, social option ideal for networking lunches, workshops, relaxed meetings or afternoon drinks & nibbles.

DIPS & TURKISH BREAD

\$8.00pp

Fresh Hummus, Smoked Trout with Dill, Spicy Capsicum, Guacamole & Corn Dips served with Turkish Bread, Lavosh and Gluten Free Rice Crackers
(Includes serving utensils, disposable plates, serviette & cutlery)

ANTIPASTO PLATTER

\$12.00pp

Baby Bocconcini with Pesto, seared Asparagus, Sun Dried Tomatoes, chargrilled Zucchini, stuffed Button Mushrooms, roast Capsicum, Green Olives stuffed with Almonds, Prosciutto & Rockmelon, Salami, Housemade Pate, Stuffed Vine Leaves with a Selection of Turkish Bread, Water Crackers & Gluten Free Rice Crackers
(Includes serving utensils, disposable plates, serviette & cutlery)

PLOUGHMANS PLATTER

\$14.50pp

Traditional Corned Beef, prime Leg Ham, smoked Chicken, Russian Eggs, pickled Onions, cheddar Cheese, Gherkins and mixed Leaf with Bramston's Pickles, Beetroot Relish & Sweet Mustard Pickle to enjoy with a selection of Petit Gourmet Rolls, Crusty Bread, Sour Dough & Gluten Free Rice Cakes
(Includes serving utensils, disposable plates, serviette & cutlery)

FISHERMANS PLATTER

\$24.50pp

Smoked Salmon, fresh Prawns, marinated Baby Octopus, Cerviche (citrus marinated white fish), marinated green lip mussel, spicy Coleslaw, Seaweed Salad, Cucumber, Avocado, Feta Cheese & mixed greens with Lemon & Dill Crème Fraiche & Seafood Sauce to enjoy with Petit Rolls, French Stick & Gluten Free Rice Cakes
(Includes serving utensils, disposable plates, serviette & cutlery)

SUGGESTED CONFERENCE MENUS

NO FRILLS

Early Morning Freshly percolated Piazza D'oro Coffee & Selection of La Maison Teas

Morning Tea Frangipani Slice

Lunch Turkish Rolls with Gourmet Fillings
Individual Bottled Water
Fresh Fruit Skewer

Afternoon Tea Oat & Muesli Cookie

Price: \$28.00 per person *(minimum 20 people)*

(Includes disposable cups, plates, serviettes, setup & packdown & all deliveries)

CONFERENCE DAY 1

Early Morning Continuous Freshly percolated Piazza D'oro Coffee & Selection of La Maison Teas, Jugs of Iced Water & Table Mints

Morning Tea Fresh Scones with Variety of Preserves & Fresh Cream

Lunch Rustic Seeded Roll – half per person
Delicate Ribbon Sandwich – 1 per person

Housemade Rice Paper Rolls with Hoisin Sauce – 1 per person
(Vego, Chicken & Prawn)

Cheese & Fresh Fruit Platter
Orange Juice and Mineral Water

Afternoon Tea Assorted Individual Cupcakes

Price: \$35.00 per person *(minimum 20 people)*

(Includes disposable cups, plates, serviettes, set-up & packdown & all deliveries)

CONFERENCE MENUS (Continued)

CONFERENCE DAY 2

Early Morning Continuous Freshly percolated Lavazza Coffee and Twinings & Herbal Teas, Iced Water and Table Mints

Morning Tea Danish Pastry
Blueberry & Polenta Slice with Passionfruit Icing – **GF & NO nuts**

Lunch Assorted Savoury Tarts including:
Roast Pumpkin Sweet Chili & Basil; Mushroom Asparagus & Leek; Chicken Sundried Tomato & Pesto; Spinach Feta & Olive, Bacon Cheese & Herb
Moroccan Orange Green Salad with Radish, Spanish & Cherry Tomatoes
Coleslaw with a Spicy Mayonnaise
Petit Gourmet Dinner Rolls
Fresh Fruit Skewers
Orange Juice and Mineral Water

Afternoon Tea Chocolate Brownie

Price: \$45.00 per person (*minimum 40 people*)

(Includes all necessary china, cutlery, glassware, linen, staff to serve for four hours & all deliveries)

CONFERENCE DAY 3

Early Morning Continuous Freshly percolated Piazza D'oro Coffee & Selection of La Maison Teas, Jugs of Iced Water & Table Mints

Morning Tea Petit Croissant with Ham, Cheese & Tomato OR
Petit Croissant with Camembert, Sundried Tom & Rocket

Lunch Salads & Rice Paper Rolls
Smoked Chicken, Asparagus, Roast Beetroot with Spinach & Rocket
Teriyaki Beef, Roast Pumpkin, Marinated Capsicum, Daikon & Cucumber
Vegetarian & Herb Rice Paper Rolls with Crunchy Asian Salad
Petit Gourmet Dinner Roll
Anzac Biscuit
Orange Juice and Mineral Water

Afternoon Tea Australian Cheese Platter with Dried Fruit, Nuts & Fresh Grapes
with Water & Rice Crackers

Price: \$43.00 per person (*minimum 40 people*)

(Includes all necessary china, cutlery, glassware, linen, staff to serve for four hours & all deliveries)

CONFERENCE MENUS (Continued)

CONFERENCE DAY 4

Early Morning

Continuous Freshly percolated Lavazza Coffee and Twinings & Herbal Teas, Iced Water and Table Mints

Morning Tea

Spiced Carrot & Walnut Cake

Lunch - Hot Fork Dishes

Thai Green Chicken Curry
Cauliflower & Potato Curry

Soubise Rice

Mixed leaf Garden Salad

Fresh Fruit Skewers

Orange Juice and Mineral Water

Afternoon Tea

Frangipani Slice

Price:

\$46.00 per person (*minimum 40 people*)

(Includes all necessary china, cutlery, glassware, linen, staff to serve for four hours & all deliveries)

Our All Day Conference Menus do not cover all available options. If you cannot find what you are looking for please contact us with what you had in mind and we will individually tailor a menu to meet your individual requirements and budget.

Our Sharing Platters, BBQ Menus and Buffets can be incorporated if you are after something more substantial alternately, if you have a tight budget we can still provide you with something your guests will really enjoy!

COCKTAIL PARTY CATERING

CREATE YOUR OWN COCKTAIL PARTY

COLD CANAPÉS

From the Garden

Fresh Hummus, Guacamole and Roasted Capsicum Dips with Rice Crackers	V
Variety of Delicate Ribbon Sandwiches	V,GF Avail
Fresh Asparagus and Prosciutto Bundles with Hollandaise Sauce	
Bocconcini, Tomato and Basil Skewers	V, GF
Toasted Brioche with Tasmanian Brie and Wild Berry Jelly	V
Sweet Corn Pancake with Spicy Avocado & Tomato Salsa	V
Fresh Rockmelon with Prosciutto	
Petit Brie, Tomato & Olive Galette	V
Baked Ricotta Bite with Beetroot Relish & Crispy Onion	V
Crisp Tortilla with BBQ Corn Salsa	V, GF Avail
Roasted Cherry Tomato & Guacamole Tartlets	V
Vegetarian & Herb Rice Paper Rolls with Hoisin Dipping Sauce	Vegan, GF
Mini Roast Capsicum Muffins with Mascarpone & Olive Tapenade	V

From the Paddock

Thai Beef Salad on Spoons	GF Avail
Lamb and Dijon Bruschetta	
Lamb with Seville & Shallot Orange Cream	
Dukkah Spiced Pumpkin on Crostini with Roast Lamb	
Roast Duck Breast with Pumpkin Chips & Wasabi Salsa	
Roast Duck & Lychee in Wonton Cups	
Rice Paper Rolls – Prawn, Pork, Chicken & Beef with Hoisin Dipping Sauce	GF

From the Sea

Fantasy of Smoked Salmon	
Tasmanian Smoked Salmon on Wontons with Pickled Ginger and Sour Cream	GF
Shot Glass Prawn Cocktail with Crispy Cos & Spicy Aioli	GF
Avocado Cucumber Mousse with Pickled Prawn	GF
Marinated BBQ Octopus on Spoons	GF
Watermelon & Ginger Oyster Shots	GF
Bloody Mary Oyster Shot	GF
Fresh Oysters with Lime & Chilli Jelly	GF
Dill Blini with Smoked Atlantic Salmon with Crème Fraiche	

HOT CANAPÉS

From the Garden

Spinach & Sundried Tomato Palmiers	V
Mushroom Palmiers	V
Thai Pumpkin Soup Shots	GF, Vegan
Moroccan Mushroom Skewers	GF, Vegan
Pumpkin & Feta Tartlets	V
Vegetable Pakoras with Minted Yoghurt Dipping Sauce	V, GF Avail
Pumpkin Chorizo Goats Cheese Tart	
Sweet Potato Fritters with Spicy Aioli	V, GF Avail
Pea, Leek & Parmesan Risotto Bites with Preserved Lemon Aioli	V, GF Avail
Wild Mushroom Risotto Bites	V, GF Avail
Caramelised Onion & Goats Cheese Quiche	V
Pumpkin & Olive Samosas	V
Spinach, Blue Cheese & Pinenut Fillo Triangles	V

From the Paddock

Mini Beef Mignons with Basil Béarnaise	GF
Eye Fillet of Beef En Croute with Béarnaise Sauce or Sundried Tomato Pesto	
Asian Beef Meatballs with Thai Red Curry Sauce	GF
Homemade Sausage Rolls with Tomato Relish	
Lamb Cigar with Preserved Lemon Yoghurt	
Lambs Fry on Mini Ciabatta Toast	
Smoked Lamb Cutlet with Bearnaise Sauce	extra \$3.00 GF
Duck & Noodle Egg Rolls	GF
Macadamia Crumbed Chicken with Mango and Sweet Chilli Salsa	GF Avail
Wasabi Crusted Chicken with Miso Aioli	GF Avail
Chicken Yakatori & Green Onion Skewers	GF
Mini Chicken Drumettes with Balsamic Honey Soy	GF
Chicken Brochette with Tikka Masala	GF
Pork Belly with Fennel & Apple Sauce	GF
Pork Belly with Citrus Caramel	GF
Braised Pork Belly with Tarragon Sauce	GF
Pork Meatballs with Plum Sauce	GF

From the Sea

Prawn Skewers with Chilli Lime Corriander Butter	GF
Prawn & Chorizo Skewers with Gremolata Minted Yoghurt	GF
Coconut Prawns with Mango Sweet Chilli Dipping Sauce	GF
Dukkah Crusted Prawns with Tahini Citrus Yoghurt	GF
Chermoula Prawns	GF
Citrus Thai Fish Cakes	GF
Pistachio Pistou Crusted Salmon Skewers	GF
Seared Scallops with Soy & Ginger Glaze	GF
Seared Scallop Spoons with Taragon	GF

HOT - SUBSTANTIAL CANAPE ITEMS - \$6.50 each

Brioche Bun with Pulled Pork & Spicy Coleslaw	
Moroccan Lamb Boats with Apricot Cous Cous	
Petit Tandoori Chicken Burger with Tzatziki	
Smoked Lamb Cutlets with Béarnaise Sauce	GF
Petit Noodle Box with Butter Chicken & Steamed Rice	GF
Pumpkin & Chickpea Curry with Coconut Rice in a Petit Noodle Box	V, GF
Mini Beef & Cheese Burger with sliced Cornichon	V
Mini Hot Dog with Dried Onion Cheese & Mustard	
Petit Crumbed Chicken Burger with Capsicum & Thousand Island Dressing	
Individual Battered Fish & Chips in Bamboo Cone	

SWEET CANAPES

Vanilla Crème Brulee Shots	GF
Tiramisu Shots	
Passionfruit Mousse with Biscuit Crumb & Puffed Rice	GF Avail
Chocolate Truffles	GF
Coconut Panna cotta with Green Tea Jelly, Lychee & Mint	GF
Cointreau Infused Strawberries	GF
After Dinner Mint Slice	
Chocolate Blueberry Tartlet	
Mini Raspberry Chocolate Box	GF
White Chocolate Truffles	GF
Cosmopolitan Jelly Shots	GF

Select Hot, Cold or Sweet Canapés – 6 items per person	\$22.00 per person
Select Hot, Cold or Sweet Canapés – 8 items per person	\$28.50 per person
Select Hot, Cold or Sweet Canapés – 10 items per person	\$35.00 per person

Select Hot, Cold or Sweet Canapés – 5 items + 1 Substantial	\$23.50 per person
Select Hot, Cold or Sweet Canapés – 6 items + 2 Substantial	\$32.50 per person

(All Cocktail Party Catering - Minimum 20 people)

GF - Gluten Free

V - Vegetarian

Vegan - Vegan – no egg, dairy etc

Allow us to assist with the planning of your complete event, so on the night, you can simply sit back, relax and enjoy the gathering, knowing that everything has been taken care of, we even do all the cleaning up!!

We are happy to provide any combination of hot, cold, sweet or substantial items that you would like.

We can provide professional service staff to look after your guests and all your requirements and we can assist with the provision of heating equipment, glassware, tubs & ice, tables & linen if required.

Talk to us about what you had in mind and the budget you are working with and we would be delighted to make some suggestions.

SUBSTANTIAL COCKTAIL PARTY

Antipasto Platter

Baby Bocconcini with Pesto, seared Asparagus, Sun Dried Tomatoes, chargrilled Zucchini, stuffed Button Mushrooms, roast Capsicum, Green Olives stuffed with Almonds, Prosciutto, Salami, Chicken Liver Pate & Vine Ripened Tomatoes with a Selection of Turkish Bread, Melba Toast & Gluten Free Rice Crackers

Hot Finger Food – one of each per person

Garlic Prawn Skewers	GF
Crispy Vegetable Pakoras with Minted Yoghurt for Dipping	V, GF Avail
Mini Beef Mignons with Basil Béarnaise	GF
Skewers of Atlantic Salmon with Pistachio Pistou	GF
Mediterranean Mushroom Skewers	Vegan, GF
Wasabi Crusted Chicken Strips with Miso Aioli	GF
Lamb Cigar with Preserved Lemon Yoghurt	

Something Sweet – 1 item pp

Petit Glazed Strawberry Tartlet with Crème Patissiere	
Blueberry & Polenta Cake with Passionfruit Icing	GF
Fresh Fruit Platter	Vegan, GF

Price: **\$38.00 per person - (minimum 30 people)**

ALL INCLUSIVE DELUXE COCKTAIL PARTY MENU

COLD CANAPES

Shot Glass Prawn Cocktail with Crispy Cos & Spicy Aioli	GF
Baked Ricotta Bite with Beetroot Relish & Crispy Onion	GF, V
Roast duck breast with pumpkin chips & wasabi salsa	
Lamb with Seville & Shallot Orange Cream	

HOT CANAPÉS

Seared scallops with Ginger Soy Glaze	GF
Wild Mushroom Risotto Bites	V
Eye Fillet of Beef en Croute with Sundried Tomato Pesto	
Braised pork belly with Fennel & Apple Sauce	GF

DRINKS – TWO HOUR PERIOD

Hudsons Red and White Bottle Wine, Light & Regular Beer, Orange Juice, Mineral Water & Soft Drinks

STAFF TO SERVE

Experienced mature professional waiting staff are included to look after all your requirements

EQUIPMENT HIRE

Inclusive of the hire of all necessary glassware & heating equipment

TWO HOUR EVENT

Price: **\$56.00 per person (eight items per person) (Minimum 40 people)**

BAR-B-Q MENU OPTIONS

BAR-B-Q Menu 1 – Burger Station

Charred Fillet of Atlantic Salmon – Rocket & Dill Lemon Cream – add \$2.50pp

Spiced Lamb Pattie – Spinach Leaves, Marinated Capsicum & Feta Cream

Beef Patties with Herb & Garlic – Iceburg, Tasty Cheese, Pickles & Homemade Tomato Chutney

Chickpea Lentil & Zucchini Patty – Rocket, Spanish Onion & Garlic Aioli

Chicken Breast Marinated in Lemon & Herbs – Iceburg, Tomato & Garlic Parsley Aioli

BBQ Portabello Mushrooms with Garlic Butter – Spinach Leaves, Pesto & Tasty Cheese

***Select 3 options above – to be set-up as a buffet for guests to help themselves, with a variety of different rolls and all ingredients & condiments in separate bowls – 2 burgers per person*

Seasonal Fresh Fruit Platters

Price: **\$20.00 per head (minimum 24 people)**

(Includes chafing sets, serving utensils, disposable plates, serviette & set-up)

BAR-B-Q Menu 2 – Traditional

Thick Italian Sausage with Caramelised Onion- **GF**

Marinated Citrus Chicken Breast with Sweet Chili Drizzle

Mushroom & Zucchini Vegetable Skewer with Pesto Glaze

Creamy Potato Bake

Moroccan Orange Salad with Mixed Leaf, Radish, Spanish Onion & Cherry Tomato

Housemade Coleslaw with Spicy Mayonnaise

Fresh Dinner Rolls

Fresh Fruit Skewers

Petit New York Cheesecake OR Blueberry & Polenta Slice with Passionfruit Icing - **GF**

Price: **\$24.00 per head (minimum 25 people)**

(Includes chafing sets, serving utensils, disposable plates, serviette, cutlery & set-up)

BAR-B-Q 2 – DELUXE

Grainfed Yearling Porterhouse with Caramelised Onion & Garlic Thyme Butter

Fillet of Atlantic Salmon with Pistachio Pistou

Marinated Lemon Grass Chili Chicken Breast with a Sweet Chili Lime Glaze

BBQ Corn Cobs with Parsley Butter

Creamy Potato Salad with Egg, Dill & Shallots

Roast Beetroot, Goats Cheese & Pinenut Salad with Rocket & Balsamic Dressing

Fine Asian spiced Coleslaw Salad

Variety of Crusty Bread

Selection of Petit Passionfruit Curd Tart & Chocolate Brownie – **GF – 1 itempp**

Seasonal Fresh Fruit Platter

Price: **\$36.00 per head (minimum 30 people)**

(Includes chafing sets, serving utensils, disposable plates, serviette, cutlery & set-up)

BUFFET LUNCH/ DINNER MENUS

BUFFET MENU A - Cold Collations

Hudson's Cold Roast Sirloin of Beef
Prime Leg Ham
Platters of Smoked Salmon with Caper Berries & Spanish Onion
Housemade Vegetarian & Herb Rice Paper Rolls

Roast Beetroot, Goats Cheese & Pinenut Salad with Rocket & Balsamic Dressing
Quinoa Salad with French Lentils, Chickpeas, Spanish Onion & Green Beans
Creamy Potato Salad with Egg, Dill & Shallots

Selection of Crusty Breads & Petit Rolls

Fresh Fruit Platter
Spiced Carrot & Walnut Cake
Blueberry & Polenta Slice with Passionfruit Icing - **GF**

Price: **\$30.00 per head (minimum 20 people)**

(Includes serving utensils, disposable plates, serviette & cutlery)

BUFFET MENU B – Winter Roast

Hot Finger Food

Wild Mushroom Risotto Bites with Preserved Lemon Mayo
Braised Pork Belly with Miso & Tarragon Sauce
Vegetable Pakoras with Tamarind Dipping Sauce

Buffet Main Course

Hot Hudson's Roast Sirloin of Beef with Green Peppercorn & Shallot Jus
Charred Chicken Thigh with Chorizo, Tomato & Olives
Spinach and Ricotta Cannelloni

Moroccan Orange Salad with Mixed Leaf, Radish, Spanish Onion & Cherry Tomato
Roast Chats with Pesto Parsley Drizzle
Selection of Crusty Breads

Dessert

Fresh Fruit Platters
Assorted Petit Tartlets – Passionfruit Strawberry & Rose Scented Custard

Price: **\$45.00 per head (minimum 30 people)**

(Includes chafing sets, serving utensils, disposable plates, serviette & cutlery – crockery, cutlery & glassware hire available – ask us about service staff, so you to can enjoy the evening)

BUFFET LUNCH/DINNER MENUS (Continued)

BUFFET MENU C - Deluxe

Hot & Cold Canapés

Baked Ricotta Bite with Beetroot Relish & Dried Onion- COLD
Lamb & Dijon Bruchetta - COLD
Wild Mushroom Risotto Bites - HOT
Dukkah Crusted Prawn Skewers with Tahini Citrus Yoghurt - HOT

Buffet Main Course

Mustard Crusted Roasted Eye Fillet of Beef with Red Wine Jus
Grilled Fillet of Atlantic Salmon with Chilli Lime Crab Butter
Thyme Marinated Chicken Thigh Cutlet Lemon Saffron Aioli
Lentil & Chickpea Patties with Orange Blossom Mustard Drizzle

Roast Chats with Basil Parsley Oil
Steamed Asparagus with Spiced Egg & Caper Crumbs
Mixed Garden Salad
Selection of Crusty Breads

Dessert

Rich Chocolate Mud Cake
Mixed Baked Berry Cheesecake
 With Fresh Cream to serve
Seasonal Fresh Fruit Platter

Price: \$54.00 per head (minimum 30 people)

(Includes chafing sets, serving utensils, disposable plates, serviette & cutlery – crockery, cutlery & glassware hire available – ask us about service staff, so you to can enjoy the evening)

Our Hudsons Catering Team have an abundance of experience to draw inspiration from. If you cannot find exactly what you are looking for amongst our Buffet options, allow us to tailor a menu to meet your individual requirements and/or budget – we would be delighted to provide some options for your consideration.

BEVERAGE PACKAGES

BEVERAGES (TWO HOUR PERIOD)

Hudsons Red & White Bottled Wine, Sparkling, Light & Regular Beer, Orange Juice, Mineral Water & Soft Drinks

Price: \$25.00 per head

(Includes: Disposable glasses, serviettes, linen cloths for the bar & tubs with ice to keep drinks cold. Glass hire available if required)

DRINKS (FOUR HOUR PERIOD)

Hudsons Red & White Bottled Wine, Sparkling, Light & Regular Beer, Orange Juice, Mineral Water & Soft Drinks

Price: \$38.00 per head

(Includes: Disposable glasses, serviettes, linen cloths for the bar & tubs with ice to keep drinks cold. Glass hire available if required)

PROFESSIONAL STAFF

Allow us to assist with your next Catered Event, by providing Professional Waiting Staff and/or a Chef to look after all of your requirements – so you can relax & enjoy, knowing that all is in hand. It really is the best money you can spend on your event, for complete piece of mind!

PROFESSIONAL WAITING STAFF- \$40.00 per hour for a minimum of 3 hours

CHEF- \$50.00 per hour for a minimum of 3 hours

EQUIPMENT HIRE

CROCKERY & CUTLERY

All Plates, Cups & Saucers	\$0.70 each
Milk Jug, Sugar Basin, Salt & Pepper	\$1.00 each
Knife, Fork, Spoons	\$0.40 each

BEVERAGES

Wine, Champagne, Tumblers	\$0.80 each
Water Jugs, Drink Jugs	\$1.00 each
Tubs & Ice to keep drinks cold	\$30.00 each including Ice

LINEN

Tablecloths – Various Sizes	\$12.00 each
Serviettes	\$1.50 each

ACCESSORIES

Warming Cupboard	\$100.00
Hot Water Urn	\$20.00
Plastic Trestle Table	\$20.00

DELIVERY CHARGES

	<u>Monday – Friday</u>	<u>Saturday & Sunday</u>
<u>Belconnen, UC, Bruce,</u>	\$15.00	\$20.00
<u>City, Braddon, Dickson, ANU</u>	\$20.00	\$25.00
<u>Deakin, Manuka, Kingston, Parkes, Barton, ADFA</u>	\$22.00	\$27.00
<u>Fairbairn, Brindabella Bus Park, Majura Park, Duntroon</u>	\$25.00	\$27.00
<u>Woden, Stirling, Gungahlin, Mitchell</u>	\$22.00	\$27.00
<u>Tuggeranong, Theodore, Greenway, Fyshwick, Hume, Queanbeyan</u>	\$30.00	\$35.00

Please note that the delivery fee is applicable for all orders, per delivery and only includes one return trip per delivery, for the collection of catering equipment.

The cost of missing equipment will be added to your order.

Please Note: An additional surcharge will apply for deliveries required before 8am or after 5pm.

TERMS AND CONDITIONS

Please complete the included order form with your details and requirements and forward by email to orders@hudsonscatering.com.au for confirmation. You are also welcome to simply provide us with your requirements in the body of an email.

All prices are inclusive of 10% GST

A minimum of 36 hours notice is required for any Changes to Orders.

Cancellations of orders in place – a minimum of 3 days notice must be provided,

Orders placed in advance must provide final numbers for catering - 3 full working days, prior to the event.

Minimum Order Value is \$150.00.

China, Cutlery & Glassware is NOT included with your order, but Equipment Hire is available – please see Equipment Hire Rates for details.

Disposable plates, cutlery and tumblers are complimentary with many catering options, if not included, they are available at a charge of 80c per head.

Delivery Fee: As per our enclosed Delivery Schedule

Set-up & Pack-down Fee: Where equipment is provided up to 30 pax - \$35.00 per day
up to 50 pax - \$45.00 per day
up to 100 pax-\$75.00 per day

There is a 15% surcharge for all services provided on a Saturday

There is a 20% surcharge for all services provided on a Sunday or Public Holiday

Surcharges may be waived if your booking is substantial.

Missing Equipment: Only 1 (one) pick-up of equipment is included in the Delivery Fee, the cost of all missing equipment and any additional pick-ups, will be added to your account

Please Note: Seasonal Variations may require price amendments

Prices effective as at May 2016