

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 \$175.00

BREAKFAST MENUS

(A) **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: \$16.50 per person (minimum 10 people)
(Includes disposable plates, serviettes & cutlery)

(B) **CONTINENTAL**

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

Price: \$16.50 per person (minimum 10 people)
(Includes disposable plates, serviettes & cutlery)

(C) **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: \$16.00 per person (minimum 10 people)
(Includes disposable plates, serviettes & cutlery)

(D) **DELUXE**

Platters of Fresh Seasonal Fruit
Poached Eggs Florentine, Crispy Bacon, Roasted Roma Tomatoes & Sauteed Mushrooms
Variety of Danish Pastries

Price: \$25.00 per head (minimum 10 people)
(Includes chafing sets, serving utensils, disposable plates, serviettes & cutlery, set up \$35)

All options above can be individually packed per person, please add \$1.50 per person to the above prices, to cover packaging and the time to do so.

MORNING AND AFTERNOON TEAS

(Please note: All items are on platters, we do not bake off less than 10 of any item, prices are pp)

Fresh Scones with a selection of Preserves, Chantilly Cream (2 halves per person)	\$3.00	Egg Free/Nut Free
Pumpkin and Tasty cheese Scones with Whipped Butter (2 halves per person)	\$3.25	Egg Free/Nut Free
Variety of Apricot Glazed & Dusted Mini Danish Pastry	\$3.00	
Petit Fresh Fruit Muffins	\$3.00	
Petit Savoury Zucchini & Parmesan Muffins	\$3.00	V
Mini Croissants with Preserves	\$3.00	
Petit Savoury Croissants – Ham, Cheese Tom; Camembert, Sundried Tom & Rocket; Smashed Avo, Feta Cheese & Spinach	\$4.50	
Blueberry & Polenta Slice with Passionfruit Icing	\$3.50	GF
Spiced Carrot & Walnut Cake	\$4.00	
Flourless Orange & Almond Cake	\$3.00	GF/DF
Petit Baked New York Cheesecake	\$3.50	
Chocolate Brownie	\$3.50	GF/Nut Free
Lemon Coconut Slice	\$3.50	
Apple Sour Cream & Coconut Slice	\$3.50	
Petit Chocolate Caramel Tartlet	\$3.50	
Petit Lemon Citrus Tartlet	\$3.50	
Petit Portuguese Custard Tart	\$3.50	
Petit Red Velvet Cake W Vanilla Icing	\$3.50	GF/DF
Raw Fruity Quinoa Bliss Balls	\$3.00	Vegan/GF/Nut Free
Anzac Biscuit	\$3.00	Vegan/Nut Free
Double Chocolate Cookie with Peanut Butter Cream	\$3.00	
Apricot & Almond Cookie	\$2.80	
White Chocolate & Macadamia Cookie	\$3.00	
Chocolate Coconut Bliss Balls	\$3.00	GF/Nut Free
Individual Fresh Fruit Salad with Passionfruit Yoghurt	\$5.75	GF
Fresh Fruit Skewers	\$3.50	GF/Vegan/Nut Free
Fresh Whole Fruit	\$3.00	GF/Vegan/Nut Free
Seasonal Fresh Fruit Platter	\$4.50	GF/Vegan/Nut Free
Australian Cheese & Fresh Fruit Platter, Water Biscuits, Gluten Free Rice Crackers	\$6.00	GF
Cheese, Dried Fruit and Mixed Nut Platter with Water Biscuits and Rice Crackers	\$6.50	GF

Individually Packed MT & AT Items

If you require options to be individually packed per person, please select from the following larger items

Large Fresh Fruit Muffin or Savoury Zucchini & Parmesan Muffin	\$5.50	
Baked Blueberry Cheesecake	\$5.50	
Chocolate Brownie	\$5.50	GF/Nut Free
Flourless Orange & Almond Cake	\$5.50	GF/DF
Mini Danish Pastries - 2pp	\$5.50	
Apple Sour Cream Coconut Slice	\$5.50	

HOT ITEMS

Homemade Beef Sausage Roll with Tomato Relish	\$3.00	
Homemade Spinach & Feta Roll with Tomato Relish	\$3.00	V
Pork Meatballs with Plum Sauce	\$3.00	GF/DF
Variety of Savoury Petit Pies	\$3.50	
Vegetable Samosa with Fruit Chutney	\$3.50	V
Vege Quiche (<i>Caramelised Onion & Goat's Cheese; Sundried Tom & Pesto; Pumpkin & Ricotta</i>)	\$3.00	V
Vegetable Frittata	\$3.50	V/GF/DF avail
Risotto Bites with Preserved Lemon Mayonnaise	\$3.50	V/GF/DF
Mini Beetroot & Chickpea Pattie with Tahini sauce	\$3.50	Vegan/GF/DF
Housemade Rice Paper Rolls – Vegetarian, Prawn, Pork, Beef & Chicken (COLD)	\$3.75	V/GF
Crumbed Chicken with Mango and Sweet Chilli Salsa	\$3.50	GF/DF/Nut Free
Mini Chicken Drumettes with Honey Soy	\$3.50	DF/Egg Free
Mini Thai Salmon Cakes with Asian Dressing	\$3.50	GF/DF

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: \$155.00 (60 pieces)

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

Price: \$170.00 (60 pieces)

OPTION 3 DIPS AND TURKISH BREAD

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

Price: \$6.50 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: \$195.00 (60 pieces)

BEVERAGES

Freshly percolated Piazza D'oro Coffee & Selection of La Maison Teas (Includes crockery cups, saucers, milk, sugar etc.)	\$5.00pp
Freshly percolated Piazza D'oro Coffee & Selection of La Maison Teas (Includes disposables, milk, sugar etc.)	\$4.00pp
All Day - Continuous Tea & Coffee (Includes crockery cups, saucers, milk, sugar etc.)	\$11.00pp
All Day - Continuous Tea & Coffee with disposables (Includes disposables, milk, sugar etc.)	\$8.50pp
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	\$3.20pp
Mineral Water, Fresh Daily Orange Juice & Softs Drinks – with Disposables	\$2.50pp
Ind Bottles of Juice & Mineral Water	\$5.50pp
Full Cream or Light Milk	\$5.00 per 2 litres

LUNCHEON CATERING

All our sandwiches are made using large 800g loaves and use a variety of the following fresh ingredients:

Assorted Fillings Include:

Roast beef, Tomato, Red Onion & Fruit Chutney; Salami, Roasted capsicum, Red Onion & Cheese; Ham, Tomato, Cucumber, Carrot & Alfalfa; Chicken, Mayonnaise, Avocado Dip & Lettuce; Virginia Ham, Seeded Mustard, Tomato & Cheese; Smoked Salmon, Pesto, Cucumber & Red Onion; Turkey, Cranberry, Cucumber & Lettuce; Pastrami, Mustard pickle, Tomato & Cucumber

Vegetarian Fillings Include:

Egg, Lettuce & Mayonnaise; Seeded mustard, Cheese, Tomato, Cucumber, Carrot, Red Onion & Lettuce; Hummus, Falafel, Tomato, Cucumber & Red Onion; Avocado, Tomato & Cheese; Zucchini, Sun-dried tomato, Roast Capsicum, Hummus & Red Onion.

Ribbon Sandwiches Fillings Include:

Egg, Mayonnaise, Roast Capsicum dip, Cucumber; Cream Cheese, Tomato, Pesto, Red Onion; Chicken, Mayonnaise & Guacamole Dip; Virginia Ham & Tasty Cheese; Smoked Salmon, Cream Cheese, Pesto & Red Onion; Turkey, Cranberry, Cream Cheese & Cucumber; Roast Beef, Roast Capsicum, Cucumber & Red Onion.

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)	\$12.00
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)	\$8.00
Gourmet Turkish Rolls (One per person)	\$8.50

**** We cater to all special diets - meals that are required to be made & plated separate will incur a \$2pp surcharge**

SANDWICH PLATTERS

Triangles & Tri-Colour Wraps

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

Price: \$175.00 (Serves 15 – 1.5rnds pp)

Petit Gourmet & Uncrustables

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

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 – 1.5rnds pp)

Hearty Turkish Rolls

Gourmet Turkish Rolls (1.5 per person)

Price: \$190.00 (Serves 15 – 1.5rnds pp)

LUNCHEON PACKAGES

LUNCHEON NUMBER ONE: \$15.00

Triangle Sandwiches with Gourmet Fillings (1.5 Rounds per Person)
Seasonal Fresh Fruit Platter

LUNCHEON NUMBER TWO: \$15.00

Deluxe Sandwiches - A variety of Petit Gourmet Rolls (One per Person),
Tri-Colour Wraps (Half per Person) & Uncrustables (One per Person)
Individual Fresh Fruit Skewer

LUNCHEON NUMBER THREE: \$16.00

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 with Water & GF Rice Crackers

LUNCHEON NUMBER FOUR: \$14.50

Gourmet Turkish Roll (one per person)
White Chocolate & Macadamia Cookie
Individual Fresh Fruit Skewers

LUNCHEON NUMBER FIVE: Hot Assorted tarts (Minimum 12 people) \$18.50

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) \$19.50

Petit Gourmet Roll (1pp) & Uncrustable (1pp)

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 with Lemon Mayonnaise,
Crumbed Chicken Strips with Mango & Sweet Chilli Salsa

Individual Fresh Fruit Skewers

LUNCHEON NUMBER SEVEN: Individual Salads/Rice Paper Rolls (Minimum 12 people) \$18.00

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
White Chocolate & Macadamia Cookie
(Includes serving utensils, disposable plates, serviette & cutlery)

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

Fresh Soup of the Day (300ml) with Crusty Bread

Hot Finger Food: Homemade Sausage Rolls with Tomato Relish
Seasonal Fresh Fruit Platter
(Includes Soup Terrine, Disposable Cups, serving utensils, serviettes & cutlery)

LUNCHEON PACKAGES - Continued

LUNCHEON NUMBER NINE: Pasta & Pies (Minimum 12 Guests) \$20.00

Traditional Beef Lasagne
Chicken & Mushroom Lasagne
Vegetable Lasagne
Spinach & Ricotta Cannelloni
Shepherd's Pie (Lamb)
Cottage Pie (Beef)
Tuna Broccoli Pasta Bake

Mixed Leaf Garden Salad

Fresh Fruit Platter

(Includes serving utensils, disp plates, serviettes, cutlery, chafing sets to keep food warm + setup \$35)

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

Indonesian Beef Rendang - **GF/DF**
Thai Green Chicken Curry - **GF/DF**
Cauliflower, Potato & Bean Curry - **Vegan**
Soubise Rice

Mixed leaf Garden Salad

Fresh Fruit Skewers

(Includes chafing sets to keep food warm, serving utensils, disposable plates, serviettes & cutlery + set up \$35)

LUNCHEON NUMBER ELEVEN: Lunch Boxes (Minimum 10 guests) \$14.50

Individual Box per person

Cantina roll with Gourmet Fillings
Piece of Fresh Whole Fruit
Anzac Biscuit or White Chocolate Macadamia Cookie & Bottled Water or Juice Box

LUNCHEON NUMBER TWELVE: Corporate Canapé Box (Minimum 20 people) \$20.00

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

Individually Packed COLD Canapé Box - 6 items pp

Delicate Ribbon Sandwich
Fresh Asparagus wrapped in Prosciutto - **GF/DF**
Lamb & Dijon Bruschetta
Dill Blini with Smoked Salmon & Crème Fraiche
Housemade Rice Paper Roll with Hoisin Sauce - **GF/DF**
Petit Baked New York Cheesecake

LUNCHEON NUMBER THIRTEEN: Cold Collations (Minimum 15 pax) \$26.00

Slices Double Smoked Leg Ham, Roast Chicken pieces
Platter of Smoked Salmon with Caper Berries & Spanish Onion
Vegetarian Rice Paper Rolls with Hoisin Dipping Sauce - **Vego**

Moroccan Orange Salad with Mixed Leaf, Radish, Spanish Onion & Cherry Tomatoes
Fine Coleslaw with a Spicy Citrus Mayo

Petit Gourmet Dinner Rolls

Individual Fresh Fruit Skewers

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

LUNCHEON NUMBER FOURTEEN: Hot Winter Roast (Minimum 20 pax) \$26.00

Roast Lamb with Rosemary Jus
Roast Potatoes
Roast Pumpkin Pieces
Steamed Green Beans

Petit Gourmet Dinner Rolls

Seasonal Fresh Fruit Platter

(Includes chafing sets to keep food warm, serving utensils, disposable plates, serviette & cutlery + set up \$35)

SHARING PLATTERS

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

Enjoy an interactive, social option ideal for networking lunches, workshops, relaxed meetings or afternoon drinks & nibbles. *When ordering for drinks & nibbles - simply order for approx one third of your number of attendees.*

DIPS & TURKISH BREAD

\$7.00pp

Fresh Hummus, Smoked Trout with Dill, Spicy Capsicum, Guacamole & Corn Dips served with Turkish Bread, Lavosh and Gluten Free Rice Crackers (*select 3 dips*)
(Includes serving utensils, disposable plates, serviette & cutlery)

ANTIPASTO PLATTER

\$14.50pp

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

\$18.50pp

Traditional Corned Beef, prime Leg Ham, smoked Chicken, Russian Eggs, pickled Onions, cheddar Cheese, Gherkins, Tomato, Cucumber 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)

FISHERMAN'S PLATTER

\$30.00pp

Smoked Salmon, fresh Prawns, marinated Baby Octopus, Ceviche (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 Lemon Coconut Slice

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

Afternoon Tea White Chocolate & Macadamia Cookie

Price: \$32.00 per person (minimum 20 people)

(Includes disposable cups, plates, serviettes, setup, packdown & all deliveries - Linen Additional)
If you require all items to be individually packed per person please add \$2.50pp

CONFERENCE DAY 1

Early Morning Continuous All Day 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 - **GF/DF** – 1 per person
(Vego, Chicken & Prawn)

Australian Cheese & Fresh Fruit Platter, Water & Rice Crackers
Fresh Orange Juice and Sparkling Mineral Water

Afternoon Tea 50/50 Chocolate Brownie - **GF/Nut free** & Apple Sour Cream Coconut Slice

Price: \$38.00 per person (minimum 20 people)

(Includes disposable cups, plates, serviettes, set-up, packdown & all deliveries - Linen Additional)
If you require all items to be individually packed per person please add \$2.50pp

CONFERENCE MENUS (Continued)

CONFERENCE DAY 2

Early Morning

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

Morning Tea

Variety of Mini Danish Pastries
Blueberry & Polenta Slice with Passionfruit Icing – **GF**

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
Fine Coleslaw with a Spicy Mayonnaise
Petit Gourmet Dinner Rolls

Fresh Fruit Skewers

Orange Juice and Mineral Water

Afternoon Tea

50/50 White Chocolate & Macadamia Cookie & Chocolate Coconut Bliss Ball - **GF/Nut Free**

Price:

\$46.00 per person (minimum 40 people)

(Includes disposable cups, plates, cutlery, serviettes, set-up, packdown, staff to serve (4hrs) & all deliveries)
Linen Additional

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 Savoury Croissant with Ham, Cheese & Tomato **OR**
Petit Savoury Croissant with Camembert, Sundried Tom & Rocket - **Vego**

Lunch

Individual Salads & Rice Paper Rolls
Smoked Chicken, Asparagus, Feta, Roast Beetroot with Spinach & Rocket - **GF**
Teriyaki Beef, Roast Pumpkin, Marinated Capsicum, Daikon & Cucumber - **DF**
Vegetarian & Herb Rice Paper Rolls with Crunchy Asian Salad - **Vego**

Gourmet Dinner Roll & Butter

Seasonal Fresh Fruit Platters

Orange Juice and Mineral Water

Afternoon Tea

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

Price:

\$46.00 per person (minimum 40 people)

(Includes disposable cups, plates, cutlery, serviettes, set-up, packdown, staff to serve (4hrs) & all deliveries)
Linen Additional

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 CANAPÉ SELECTION

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	
Baked Ricotta Bite with Beetroot Relish & Crispy Onion	V, GF
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/DF
Lamb and Dijon Bruschetta	
Lamb with Seville & Shallot Orange Cream	
Dukkah Spiced Pumpkin on Crostini with Roast Lamb	DF
Roast Duck Breast with Pumpkin Chips & Wasabi Salsa	GF/DF
Crisp Wonton Cup with Roast Duck Ala Orange	DF
Housemade Cocktail Rice Paper Rolls – Prawn, Pork, Chicken & Beef with Hoisin Dipping Sauce	GF/DF
Crisp Wonton Cup with Roast Duck & Nectarine Salsa	DF

From the Sea

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

HOT CANAPÉ SELECTION

From the Garden

Spinach & Sundried Tomato Palmiers	<i>V</i>
Mushroom Palmiers	<i>V</i>
Thai Pumpkin Soup Shots	<i>GF, Vegan</i>
Moroccan Mushroom Skewers	<i>GF, Vegan</i>
Pumpkin & Feta Tartlets	<i>V</i>
Vegetable Pakoras with Minted Yoghurt Dipping Sauce	<i>V, GF Avail</i>
Pumpkin Chorizo Goats Cheese Tart	
Sweet Potato Fritters with Spicy Aioli	<i>V, GF Avail</i>
Pea, Leek & Parmesan Risotto Bites with Preserved Lemon Mayo	<i>V, GF Avail</i>
Wild Mushroom Risotto Bites with Truffle Mayo	<i>V, GF Avail</i>
Caramelised Onion & Goats Cheese Quiche	<i>V</i>
Housemade Spinach, Blue Cheese & Pine Nut Filo Triangles	<i>V</i>

From the Paddock

Mini Beef Mignons with Basil Béarnaise	<i>GF</i>
Eye Fillet of Beef En Croute with Pesto and Béarnaise Sauce	
Eye Fillet of Beef En Croute with Sundried Tomato Pesto and Béarnaise Sauce	
Asian Beef Meatballs with Thai Red Curry Sauce	<i>GF</i>
Homemade Sausage Rolls with Tomato Relish	
Lamb Cigar with Preserved Lemon Yoghurt	
Macadamia Crumbed Chicken with Mango and Sweet Chilli Salsa	<i>GF/DF</i>
Wasabi Crusted Chicken with Miso Aioli	<i>GF/DF</i>
Chicken Yakitori & Green Onion Skewers	<i>GF/DF</i>
Mini Chicken Drumettes with Balsamic Honey Soy	<i>DF</i>
Chicken Brochette with Tikka Masala	
Pork Belly with Dill & Apple Sauce	<i>GF/DF</i>
Pork Belly with Citrus Caramel	<i>GF/DF</i>
Braised Pork Belly with Miso Sauce	<i>GF/DF</i>
Pork Meatballs with Plum Sauce	<i>GF/DF</i>

From the Sea

Prawn Skewers with Chilli Lime Coriander Butter	<i>GF</i>
Prawn & Chorizo Skewers with Gremolata Minted Yoghurt	<i>GF</i>
Coconut Prawns with Mango Sweet Chilli Dipping Sauce	<i>GF/DF</i>
Dukkah Crusted Prawns with Tahini Citrus Yoghurt	<i>GF</i>
Chermoula Prawns	<i>GF</i>
Thai Salmon Cakes with Asian Dressing	<i>GF/DF</i>
Salmon Skewers with Pistachio Pistou	<i>GF</i>
Seared Scallops with Soy & Ginger Glaze	<i>GF/DF</i>
Seared Scallops with Tarragon	<i>GF/DF</i>
Salmon Skewers with Dill & Lemon Butter	<i>GF</i>

HOT - SUBSTANTIAL CANAPE ITEMS - \$6.50 each

Brioche Slider with Pulled Pork & Spicy Coleslaw	GF Avail
Moroccan Style Lamb with Apricot Cous Cous in Bamboo Boat	
Petit Tandoori Chicken Burger with Tzatziki	GF Avail
Smoked Lamb Cutlets with Béarnaise Sauce - <i>pls add \$1.50pp</i>	GF
Pumpkin & Chickpea Curry with Coconut Rice	GF/Vegan
Mini Brioche Beef & Cheese Slider with Dill Pickle	GF Avail
Mini Hot Dog with Dried Onion Cheese & Mustard	
Petit Crumbed Chicken Burger with Capsicum & Thousand Island Dressing	
Individual Battered Fish & Chips in Bamboo Cone (<i>need to operate a Deep Fryer onsite</i>)	
Thai Green Chicken Curry with Steamed Rice in Bamboo Boat	GF/DF
Thai Green Mixed Vegetable Curry with Soubise Rice in Bamboo Boat	GF/Vegan
Spring Lamb & Vegetable Curry with Rice in a Bamboo Boat	GF/DF

SWEET CANAPES

Petit Vanilla Crème Brûlée	GF
Shot Glass Tiramisu	
Chocolate Truffles	GF
Cointreau Infused Strawberries	GF/DF
Chocolate Caramel Tart	
Petite Lemon Citrus Tart	
Mini Raspberry Chocolate Box	GF
Chocolate Brownie with Hazelnut Cream	GF
Cosmopolitan Jelly Shots	GF/DF
Shot Glass Chocolate Mousse	
Petite Baked Cheesecake with Blueberries	
Petit Red Velvet Cake with Vanilla Icing	GF/DF
Potuguese Baked Custard Tart	

Select Hot, Cold or Sweet Canapés – 6 items per person	\$23.00 per person
Select Hot, Cold or Sweet Canapés – 8 items per person	\$30.00 per person
Select Hot, Cold or Sweet Canapés – 10 items per person	\$36.00 per person
Select Hot, Cold or Sweet Canapés – 5 items + 1 Substantial	\$25.00 per person
Select Hot, Cold or Sweet Canapés – 6 items + 2 Substantial	\$34.50 per person

(All Cocktail Party Catering - Minimum 20 people)

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 - Guests to help themselves on Arrival

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, Water Crackers & GF Rice Crackers*

Hot Finger Food – 7 items pp

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
Moroccan Mushroom Skewers	Vegan, GF
Wasabi Crusted Chicken Strips with Miso Aioli	GF/DF
Lamb Cigar with Preserved Lemon Yoghurt	

Something Sweet – 1 item pp

Petit Glazed Strawberry Tartlet with Crème Patissiere	OR	
Chocolate Brownie with Hazelnut Cream		GF
Fresh Fruit Platter		Vegan, GF

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

****Menu items can be swapped out for alternate options, if you would prefer**

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	GF
Lamb with Seville & Shallot Orange Cream	

HOT CANAPÉS

Seared Scallops with Ginger Soy Glaze	GF
Wild Mushroom Risotto Bites with Truffle Mayo	GF/DF/V
Eye Fillet of Beef en Croute with Sundried Tomato Pesto & Bearnaise	
Braised Pork Belly with Dill & Apple Sauce	GF/DF

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: \$65.00 per person (All Inclusive) (*Minimum 40 people*)

****Menu items can be swapped out for alternate options, if you would prefer**

BAR-B-Q MENU OPTIONS

BBQ 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 – *Iceberg, Tasty Cheese, Pickles & Homemade Tomato Chutney*

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

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

BBQ Portobello 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 Brioche Burger Buns and all listed ingredients & condiments presented in separate bowls – 2 burgers per person**

To Finish - Seasonal Fresh Fruit Platters

Price: **\$24.00 per head (minimum 20 people)**

(Includes chafing sets to keep food warm, serving utensils, disposable plates & serviettes + set-up \$45)

BBQ Menu 2 – Traditional

50/50 Thick Italian Sausage / Thick Aussie Beef Sausage, with Caramelised Onion - **GF/DF**

50/50 Marinated Citrus Chicken Breast with Sweet Chili Drizzle - **GF/DF/** Tandoori Chicken Breast with Tzatski

Mixed Vegetable Vegetable Skewer with Halloumi - **Vego**

Warm Creamy Potato Bake **OR** Roasted Chat Potatoes **OR** BBQ Corn Cobs with Parsley Butter

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

Housemade Coleslaw with Spicy Mayonnaise

Fresh Dinner Rolls & Butter

Fresh Fruit Skewers

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

Price: **\$28.00 per head (minimum 24 people)**

(Includes chafing sets to keep food warm, serving utensils, disposable plates, serviettes & cutlery - set-up \$45)

BBQ Menu 3 – Deluxe

Grainfed Yearling Porterhouse with Caramelised Onion & Garlic Thyme Butter - **GF**

Fillet of Atlantic Salmon with Pistachio Pistou - **GF**

Marinated Lemon Grass Chili Chicken Breast with a Sweet Chili Lime Glaze - **GF/DF**

BBQ Corn Cobs with Parsley Butter - **GF**

Creamy Potato Salad with Egg, Dill & Shallots - **GF**

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

Fine Coleslaw with Citrus Mayo - **GF**

Variety of Crusty Bread & Butter

Petit Lemon Curd Tart & Chocolate Brownie – **GF/No nuts – 1 itempp**

Seasonal Fresh Fruit Platter

Price: **\$40.00 per head (minimum 30 people)**

(Includes chafing sets to keep food warm, serving utensils, disposable plates, serviettes & cutlery + set-up \$45)

****If you use our Professional Staff to serve and look after your event, all set up fees are waived**

BUFFET LUNCH/ DINNER MENUS

BUFFET MENU A - Cold Collations

Hudson's Cold Roast Sirloin of Beef - **GF/DF**

Prime Leg Ham, off the Bone - **GF/DF**

Platter of Smoked Salmon with Caper Berries & Spanish Onion - **GF**

Housemade Rice Paper Rolls with Hoisin Sauce - *Vego & Chicken Options* - **GF/DF**

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

Quinoa Salad with French Lentils, Chickpeas, Spanish Onion & Green Beans - **GF/Vegan**

Creamy Potato Salad with Egg, Dill & Shallots - **GF**

Selection of Crusty Breads & Petit Rolls with Butter

Seasonal Fresh Fruit Platter

50/50 Spiced Carrot & Walnut Cake with Lemon Cream Cheese Icing **OR**

Blueberry & Polenta Slice with Passionfruit Icing - **GF**

Price: **\$32.00 per head (minimum 20 people)**

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

BUFFET MENU B – Winter Roast

To Start - HOT Canapes - 3 items pp

Wild Mushroom Risotto Bites with Truffle Mayo - **GF/DF/Vego**

Braised Pork Belly with Miso & Tarragon Sauce - **GF/DF**

Vegetable Pakoras with Minted Yogurt for Dipping - **Vego**

Buffet Main Course

Hot Hudson's Roast Sirloin of Beef with Green Peppercorn & Shallot Jus - **GF/DF**

Charred Chicken with Chorizo, Tomato & Olives in Puttanesca Sauce - **GF/DF**

Spinach and Ricotta Cannelloni - **Vego**

Moroccan Orange Salad with Mixed Leaf, Radish, Spanish Onion & Cherry Tomato- **GF/DF**

Roasted Rosemary Potatoes - **GF**

Selection of Crusty Breads with Butter

Something Sweet

Seasonal Fresh Fruit Platters

Petite Baked Cheesecake with Blueberries & Chocolate Caramel Tartlet with Fresh Cream - **1 item pp**

Price: **\$47.00 per head (minimum 30 people)**

(Includes chafing sets to keep food warm, serving utensils, disposable plates, serviettes & cutlery + set up \$45)

BUFFET LUNCH/DINNER MENUS (Continued)

BUFFET MENU C - Deluxe

To Start - COLD Canapés - 3 items pp

COLD

Baked Ricotta Bite with Beetroot Relish & Crispy Onion - **GF/Vego**

Lamb & Dijon Bruschetta

Dill Blini with Smoked Salmon & Creme Fraiche

HOT Buffet Main Course

Mustard Crusted Roasted Eye Fillet of Beef with Red Wine Jus & Shallots - **GF/DF**

Delice of Atlantic Salmon with Pistachio Pistou - **GF**

Thyme Marinated Chicken with Lemon Saffron Aioli - **GF/DF**

Aubergine & Chickpea Patties with Orange Blossom Mustard Drizzle - **GF/Vegan**

Roast Rosemary Potatoes - **GF**

Steamed Asparagus with Spiced Egg & Caper Crumbs - **GF/DF**

Mixed Leaf & Purple Cabbage Salad with Cucumber, Cherry Tomato & Capsicum - **GF/DF**

Selection of Crusty Breads & Butter

Something Sweet - allowing 2 items pp

Petite Baked New York Cheesecake

Chocolate Brownie with Hazelnut Cream - **GF**

Petite Lemon Citrus Tartlet

With Fresh Cream to serve

Seasonal Fresh Fruit Platter

Price: **\$58.00 per head (minimum 30 people)**

(Includes chafing sets to keep food warm, serving utensils, disposable plates, serviettes & cutlery + set up \$45)

If you would prefer proper crockery, cutlery & glassware for your event, we have these available for hire. You may also like to consider having Professional Staff to serve, so you can sit back, relax and enjoy the evening. All set up fees are waived if you use our staff to look after your event.

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 alternate 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: All required glassware, linen for the bar set up, bar service equipment & tubs with ice to keep drinks cold)

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: All required glassware, linen for the bar set up, bar service equipment & tubs with ice to keep drinks cold)

PROFESSIONAL STAFF

Allow us to assist with your next Catered Event, by providing Professional Wait 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 spent on your event, for complete piece of mind and to allow you to also enjoy the evening!

PROFESSIONAL WAIT STAFF- \$45.00 p/h (min 3 hrs) Mon - Fri, \$48p/h (min 3hrs) Sat & Sun

CHEF- \$55.00 per hour for a minimum of 3 hours - Mon - Sat

EQUIPMENT HIRE

CROCKERY & CUTLERY

All Plates, Cups & Saucers	\$1.00 each
Milk Jug, Sugar Basin, Salt & Pepper	\$1.00 each
Knife, Fork, Spoons	\$0.60 each

BEVERAGES

Wine, Champagne, Tumblers	\$1.00 each
Water Jugs, Drink Jugs	\$1.00 each
Tubs & Ice(3) to keep drinks cold	\$30.00 each

LINEN

Tablecloths – Various Sizes - Black & White	\$15.00 each
Serviettes - White ONLY	\$2.00 each

ACCESSORIES

Gas Warming Cupboard <i>(only avail for our staff to operate)</i>	\$120.00
Hot Water Urn	\$25.00 each
Plastic Trestle Table	\$15.00 each

DELIVERY CHARGES

	<u>Monday – Friday</u>	<u>Saturday & Sunday</u>
<u>Belconnen, UC, Bruce,</u>	\$15.00	\$20.00
<u>City, Braddon, Turner, ANU</u>	\$20.00	\$25.00
<u>Deakin, Manuka, Kingston, Parkes, Barton, ADFA, Dickson</u>	\$22.00	\$25.00
<u>Fairbairn, Brindabella Bus Park, Majura Park, Duntroon</u>	\$25.00	\$27.00
<u>Woden, Weston, Stirling, Gungahlin, Mitchell</u>	\$22.00	\$25.00
<u>Tuggeranong, Theodore, Greenway, Fyshwick, Hume, Queanbeyan, Jerrabomberra</u>	\$35.00	\$40.00

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 any missing equipment will be added to your order.

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

TERMS AND CONDITIONS

Please note all our meats are certified Halal. We use quality fresh produce, to prepare all items, in our commercial kitchen, fresh on a daily basis, to ensure you receive a quality catering experience.

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

All prices are inclusive of 10% GST

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

Cancellations of orders in place – a minimum of 3 days notice must be provided, or charges will apply

Orders placed in advance must provide final numbers for catering and notification of any special diets, no later than - 4 full working days, prior to the event.

Minimum Order Value is \$175.00.

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 complementary with many catering options, if not included, they are available at a cost of \$1.50 per person.

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 variations

COVID 19 - We have a COVID Safety plan in place, that changes as ACT Health directs. Most of our options can be individually packed pp if this is required, there is an additional surcharge for this service.