HUDSONS
CATERING

CATERING MENUS

Quality Catering with Flexible Reliable Service

0413 319 999, 02 6255 1215
orders@hudsonscatering.com.au
www.hudsonscatering.com.au

HUDSONS CATERING ORDER FORM

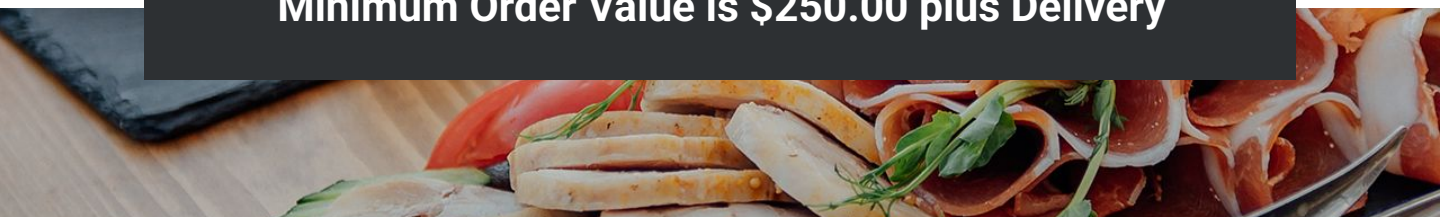
Phone
0413 319 999 or 02 62551215

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 $250.00 plus Delivery



HUDSONS
CATERING

BREAKFAST MENU

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: $21.00 per person

(minimum 20 people)
(Includes disposable plates, serviettes & cutlery)

CONTINENTAL

Petit Savoury Croissants (2pp) – Ham, Tomato & Tasty Cheese or
Brie Cheese, Sundried Tomato & Basil - ***Vegetarian***
Petite Fresh Fruit Muffin
Seasonal Fresh Fruit Platter

Price: $19.00 per person

(minimum 20 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
Danish Pastries

Price: $20.00 per person

(*minimum 20 people)*
(Includes disposable plates, serviettes & cutlery)
(One English Muffin per person

DELUXE

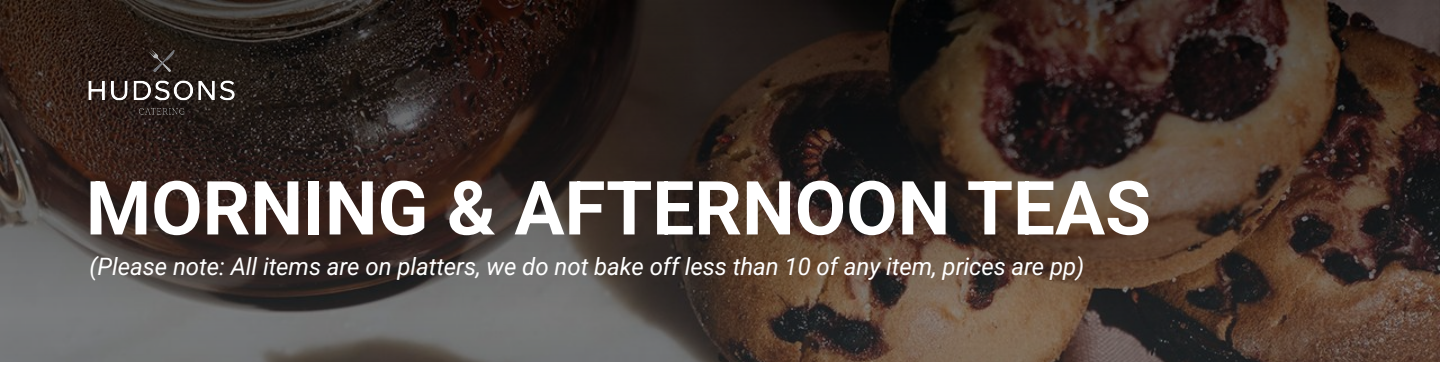
Platters of Fresh Seasonal Fruit
Poached Eggs Florentine, Crispy Bacon, Roasted Roma Tomatoes & Sauteed Mushrooms
Variety of Danish Pastries

Price: $30.00 per person

(minimum 20 people)
(Includes chafing sets, serving utensils, disposable plates, serviettes & cutlery, set up $45)

EF = Egg Free
NF = Nut Free
DF = Dairy Free
V = Vegetarian

If you require options to be individually packed per person, we can quote to do this, including packaging and the time to do so. Please enquire.



HUDSONS CATERING

MORNING & 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)	$5.50	***Egg Free/Nut Free***
Pumpkin and Tasty cheese Scones with Whipped Butter (2 halves per person)	$5.50	***Egg Free/Nut Free***
Variety of Apricot Glazed & Dusted Mini Danish Pastry	$3.75	
Petit Fresh Fruit Muffins	$4.00	
Petit Savoury Zucchini & Parmesan Muffins	$4.00	***V***
Mini Croissants with Preserves	$4.00	
Petit Savoury Croissants – Ham, Cheese Tom; Camembert, Sundried Tom & Rocket; Smashed Avo, Feta Cheese & Spinach	$5.00	
Petit Banana Cinnamon Cake with Passionfruit Icing	$4.20	***GF/DF***
Spiced Carrot & Walnut Cake with Lemon Cream Cheese Icing	$4.25	
Flourless Orange & Almond Cake	$4.20	***GF/DF***
Petit Baked New York Cheesecake	$4.20	
Chocolate Brownie	$4.50	***GF/Nut Free***
Petit Lemon Curd Crumble	$4.20	***GF/DF***
Apple Sour Cream & Coconut Slice	$4.50	
Petit Lemon Citrus Tartlet	$4.20	
Portuguese Custard Tart	$4.40	
Chocolate Bounty Slice	$4.70	***Vegan/GF***
Anzac Biscuit	$4.00	***Vegan/Nut Free***
White Chocolate & Macadamia Cookie	$4.20	
Individual Fresh Fruit Salad with Passionfruit Yoghurt	$7.50	***GF***
Fresh Fruit Skewers	$4.75	***GF/Vegan/Nut Free***
Seasonal Fresh Fruit Platter	$6.50	***GF/Vegan/Nut Free***
Australian Cheese & Fresh Fruit Platter, Water Biscuits, Gluten Free Rice Crackers	$9.00	***GF***
Cheese, Dried Fruit and Mixed Nut Platter with Water Biscuits and Rice Crackers	$9.50	***GF***

HOT ITEMS

Homemade Beef Sausage Roll with Tomato Relish	$4.50	
Homemade Spinach & Feta Roll with Tomato Relish	$4.50	***V***
Pork Meatballs with Plum Sauce	$4.00	***GF/DF***
Variety of Savoury Petit Pies	$4.50	
Mini Creamy Vegetable Pie with Tomato Sauce	$4.25	***GF/Vegan***
Vegetable Samosa with Fruit Chutney	$4.50	***Vegan***
Vege Quiche *(Caramelised Onion & Goat's Cheese; Sundried Tom & Pesto; Pumpkin & Ricotta)*	$4.20	***V***
Petit Vegetable Frittata with Tomato Relish	$4.00	***V/GF/DF avail***
Risotto Bites with Preserved Lemon Mayonnaise	$4.50	***V/GF/DF Avail***
Housemade Rice Paper Rolls – Vego, Vegan, Prawn, Pork, Beef & Chicken ***(COLD)***	$5.20	***V/Vegan/GF/DF***
Crumbed Chicken with Mango and Sweet Chilli Salsa	$4.20	***GF/DF/Nut Free***
Mini Thai Salmon Cakes with Asian Dressing	$4.20	***GF/DF***

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HUDSONS CATERING

MORNING & AFTERNOON TEAS

SWEET & SAVOURY PLATTERS

MORNING OR AFTERNOON TEA

These four options include serving utensils, serviettes & disp plates

OPTION 1

10 Danish Pastries
20 half Scones Jam & Cream - ***No Egg/Nuts***
10 Petit Zucchini & Parmesan Muffins
10 Flourless Orange & Almond Slice – ***GF/DF***
10 Anzac Biscuits - ***Vegan/No Nuts***

Price: $190.00 (60 pieces)

OPTION 2

10 Petit Lemon Curd Crumble - ***GF/DF,*** 10 Chocolate Coconut Bliss Balls - ***GF/NO Nuts***,
10 White Chocolate & Macadamia Cookie, 10 Spiced Carrot & Walnut Cake, Lemon Icing,
10 Petit Fruit Muffins,

Price: $195.00 (50 pieces)

OPTION 3

DIPS AND TURKISH BREAD

Fresh Hummus,Guacamole & Roasted Capsicum Dips served with Turkish Bread or Crudites (cut vegetable sticks) and Gluten Free Rice Crackers

Price: $9.50 per head (min 20 guests)

OPTION 4

HOT FINGER FOOD

15 Vegetable Samosa with Fruit Chutney – ***Vegan***
15 Homemade Sausage Rolls with Tomato Relish
15 Crumbed Chicken with Mango & Sweet Chili Salsa - ***GF/DF***
15 Risotto Bites with Lemon Mayo – ***GF/Vego***

Price: $230.00 (60 pieces)

BEVERAGES

Freshly percolated Coffee & Selection of Origin Teas *(Includes crockery cups, saucers, milk, sugar etc.)*	$5.50 pp
Freshly percolated Coffee & Selection of Origin Teas *(Includes disposables, milk, sugar etc.)*	$5.00 pp
All Day - Continuous Tea & Coffee *(Includes crockery cups, saucers, milk, sugar etc.)*	$11.00 pp
All Day - Continuous Tea & Coffee with disposables (Includes disposables, milk, sugar etc.)	$10.00 pp
Mineral Water, Fresh Daily Orange Juice & Softs Drinks – with GlassTumblers	$4.00 pp
Mineral Water, Fresh Daily Orange Juice & Softs Drinks – with Disposables	$3.50 pp
Ind Bottles of Juices 500ml	$5.75 pp
Ind Bottles of Still Water	$3.50 pp
Full Cream or Light Milk	$6.50 per 2 litres
Soy & Almond Milk	$6.50 per 1 litre

HUDSONS
CATERING

SANDWICHES, ROLLS & LUNCHEON MENU

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)	$9.25
Gourmet Uncrustables (One Round per person)	$9.25
Deluxe Sandwiches (One Petit Gourmet, Half Wrap & One Uncrustable per person)	$14.00
Delicate Ribbon Sandwiches (Three per person)	$14.00
Rustic Gourmet Seeded Rolls (One per person)	$10.00
Tri-Colour Wraps (One per Person)	$10.00
Petit Gourmet Rolls (Two per person)	$10.00
Gourmet Turkish Rolls (One per person)	$10.50

***** We cater to all special diets - meals that are required to be made & plated separate will incur a $2.50pp surcharge***

SANDWICH PLATTERS
Incl serviettes & small disp plates

TRIANGLES & TRI-COLOUR WRAPS
Gourmet Triangle Sandwiches (4 per person) & Tri-colour Wraps (half per person)

Price: $215.00 *(Serves 15 – 1.5rnds pp)*

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

Price: $220.00 *(Serves 15 – 1.5 rnds pp)*

RUSTIC ROLLS & RIBBONS
Rustic Gourmet Seeded Rolls (Half per person) & Delicate Ribbon Sandwich (2pp)

Price: $220.00 *(Serves 15 – 1.5rnds pp)*

HEARTY TURKISH ROLLS
Gourmet Turkish Rolls (1.5 per person)

Price: $225.00 (Serves 15 – 1.5rnds pp)

HUDSONS
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SANDWICHES, ROLLS & LUNCHEON MENU

LUNCHEON PACKAGES (MINIMUM 20 PEOPLE

Includes serving utensils, serviettes & disp plates

LUNCHEON NUMBER ONE

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

Price: $19.00

LUNCHEON NUMBER TWO

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

Price: $19.50

LUNCHEON NUMBER THREE

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

Price: $22.500
$20.00 (W Out Cheese)

LUNCHEON NUMBER FOUR

Gourmet Turkish Roll (One Per Person)
White Chocolate & Macadamia Cookie
Individual Fresh Fruit Skewers

Price: $19.50

LUNCHEON NUMBER FIVE

Gourmet Triangle Sandwiches (Half rnd pp) & Tricolour Wrap (Half pp)

Select 2-3 x HOT ITEMS per person
Homemade Sausage Rolls w Tomato Relish, Thai Salmon Cakes w Asian Dressing - ***GF/DF,*** Vegetable Frittata - ***Vego/GF***, Variety of Petit Vego Quiche - ***Vego,*** Pork Meatballs w Plum Sauce - ***GF/DF,*** Vegetable Samosa w Fruit Chutney- ***Vegan,*** Risotto Bites w Lemon Mayonnaise - ***Vego/GF,*** Crumbed Chicken Strips w Mango & Sweet Chilli Salsa - ***GF/DF***
Individual Fresh Fruit Skewers

Price: $22.00
$25.50 (HOT Items pp)

HUDSONS
CATERING

SANDWICHES, ROLLS & LUNCHEON MENU

LUNCHEON NUMBER SIX
Individual Salads/Rice Paper Rolls

Please Select 3 Options:
1. Marinated Chargrilled Chicken, Asparagus, Feta, Roast Beetroot With Spinach & Rocket ***GF***
2. Teriyaki Beef With Roast Pumpkin, Marinated Capsicum & Cucumber ***DF***
3. Char Siu Pork & Rice Noodle Salad With Cucumber, Snowpeas & Asian Dressing ***GF/DF***
4. Quinoa Salad With French Lentils, Chickpeas, Spanish Onion, Feta, Green Beans & Rocket ***Vego/GF – DF W'Out Feta***
5. Orecchiette Salad With Sun Dried Tomato, Basil, Pesto & Olives Vego – ***Can Be Vegan***
6. Duo Rice Paper Rolls Choose: Vegetarian, Prawn, Beef, Chicken Or Pork With Crunchy Asian Salad ***DF – Can Be GF***

Petit Gourmet Dinner Roll
White Chocolate & Macadamia Cookie

Price: $24.00 *(Includes serving utensils, disposable plates, serviette & cutlery)*

LUNCHEON NUMBER SEVEN
Soup Of The Day

Fresh Soup Of The Day (350Ml) With Crusty Bread
Hot Finger Food (1.5 Items Pp): Homemade Sausage Rolls With Tomato Relish
Seasonal Fresh Fruit Platter

Price: $21.00 *(Includes Soup Terrine, Disposable Soup Cups, Serving Utensils, Serviettes & Cutlery)*

LUNCHEON NUMBER EIGHT
Pasta & Pie ***Select 2 options*

Traditional Beef Lasagne
Chicken & Mushroom Lasagne
Vegetable Lasagne
Spinach & Ricotta Cannelloni
Shepherd'S Pie (Lamb) ***GF – Can Be DF***
Cottage Pie (Beef) ***GF – Can Be DF***
Mixed Leaf Garden Salad
Fresh Fruit Platter

Price: $22.00 *(Includes serving utensils, disp plates, serviettes, cutlery, chafing sets to keep food warm + setup $45)*

LUNCHEON NUMBER NINE
Hot Fork Dishes

Indonesian Beef Rendang ***– GF/DF***
Thai Green Chicken Curry ***– GF/DF***
Pumpkin, Chickpea & Zucchini Curry ***– Vegan/GF***
Soubise Rice & Dinner Rolls
Mixed Leaf Garden Salad
Fresh Fruit Skewers

Price: $30.00
(Includes Chafing Sets To Keep Food Warm, Serving Utensils, Disposable Plates, Serviettes & Cutlery + Set Up $45)

HUDSONS
CATERING

SANDWICHES, ROLLS & LUNCHEON MENU

LUNCHEON NUMBER TEN
Lunch Boxes

Individual Box Per Person
Cantina Roll With Gourmet Fillings
Piece Of Fresh Whole Fruit
Anzac Biscuit Or White Chocolate
Macadamia Cookie & Ind Bottled Water

Price: $19.50

LUNCHEON NUMBER ELEVEN
Corporate Canapé Box

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 – **DF**
Petit Baked New York Cheesecake

Price: $28.00

LUNCHEON NUMBER TWELVE
Cold Collations

Sliced Double Smoked Leg Ham, Roast Chicken Pieces – ***GF/DF***
Platter Of Smoked Salmon, Caper Berries & Spanish Onion – ***GF/DF***
Housemade Rice Paper Rolls With Hoisin Dipping Sauce – ***Vego/Chicken***
Moroccan Orange Salad With Mixed Leaf, Radish, Spanish Onion & Cherry Tomatoes
Fine Coleslaw With A Spicy Citrus Mayo
Petit Gourmet Dinner Rolls
Seasonal Fresh Fruit Platter

Price: $32.50 *(Includes Serving Utensils, Disposable Plates, Serviette & Cutlery)*

LUNCHEON NUMBER THIRTEEN
Hot Winter Roast

Roast Lamb, Chicken Or Beef With Jus – ***GF/DF***
Roast Potatoes – ***GF/DF***
Roast Pumpkin Pieces – ***GF/DF***
Steamed Seasonal Vegetables – ***GF/DF***
Petit Gourmet Dinner Rolls
Seasonal Fresh Fruit Platter

Price: $32.50
(Includes Chafing Sets To Keep Food Warm, Serving Utensils, Disposable Plates, Serviette & Cutlery + Set Up $45)

HUDSONS
CATERING

GRAZING PLATTERS FOR LUNCH OR AFTERNOON DRINKS NIBBLES

MENU

(Minimum 15 people)
Enjoy an interactive, social option ideal for networking lunches, workshops, relaxed meetings or afternoon drinks & nibbles.
All options includes serving utensils, disposable plates, serviette & cutlery

DIPS & TURKISH BREAD

Fresh Hummus, Smoked Trout with Dill, Spicy Capsicum, Guacamole & Corn Dips served with Turkish Bread, Lavosh and Gluten Free Rice Crackers (select 3 dips)

Price: $10.00 pp

ANTIPASTO PLATTER

Baby Bocconcini with Pesto, Sun Dried Tomatoes, chargrilled Zucchini, stuffed Button Mushrooms, roast Capsicum, Green Olives, Prosciutto & Rockmelon, Salami, Pate, Stuffed Vine Leaves with a Selection of Turkish Bread, Water Crackers & Gluten Free Rice Crackers

Price: $21.00 pp

PLOUGHMANS PLATTER

Traditional Corned Beef, prime Leg Ham, smoked Chicken, Boiled 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

Price: $22.50 pp

EF = Egg Free
NF = Nut Free
DF = Dairy Free
V = Vegetarian

If you require options to be individually packed per person, we can quote to do this, including packaging and the time to do so. Please enquire.

HUDSONS
CATERING

CONFERENCE CATERING MENUS

MENU

NO FRILLS *(Minimum 20 People)*

Early Morning Freshly	Percolated Coffee & Selection Of Origin Teas **One Session Only
Morning Tea	Variety Of Danish Pastries – 2pp
Lunch	Turkish Rolls With Gourmet Fillings Individual Bottled Water Fresh Fruit Skewer
Afternoon Tea	White Chocolate & Macadamia Cookie/Traditional Anzac Biscuit

Price: $41.00 pp

Includes disposable cups, plates, serviettes, setup, packdown & all deliveries - Linen Additional
We can pack items individually pp – please discuss your requirements

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CONFERENCE DAY 1 *(Minimum 20 People)*

Early Morning Freshly	Continuous All Day Freshly percolated Coffee Selection of Origin 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*** – 1pp ***(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: $50.50 pp

Includes disposable cups, plates, serviettes, setup, packdown & all deliveries - Linen Additional
We can pack items individually pp – please discuss your requirements

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CONFERENCE DAY 2 *(Minimum 40 People)*

Early Morning Freshly	Continuous All Day Freshly percolated Coffee Selection of Origin Teas, Jugs of Iced Water & Table Mints
Morning Tea	Variety of Mini Danish Pastries Petit Savoury Zucchini & Parmesan Muffins
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 Salad, Mixed Leaves, 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 Brownie - ***GF/Nut Free***

Price: $52.50 pp

Includes disposable cups, plates, serviettes, setup, packdown & all deliveries - Linen Additional
We can pack items individually pp – please discuss your requirements

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HUDSONS
CATERING

CONFERENCE CATERING MENUS

MENU

CONFERENCE DAY 3 *(Minimum 40 People)*

Early Morning Freshly	Continuous All Day Freshly percolated Coffee Selection of Origin 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*** Seasonal Fresh Fruit Platter
Lunch	Individual Salads & Rice Paper Rolls Grilled Chicken, Asparagus, Feta, Roast Beetroot with Spinach & Rocket - ***GF*** Teriyaki Beef, Roast Pumpkin, Marinated Capsicum & Cucumber ***- DF*** Vegetarian & Herb Rice Paper Rolls with Crunchy Asian Salad - ***Vego*** Gourmet Dinner Roll & Butter Mix of White Chocolate Macadamia Cookie/Traditional Anzac Biscuit Orange Juice and Mineral Water
Afternoon Tea	Australian Cheese Platter with Dried Fruit, Nuts & Fresh Grapes with Water & Rice Crackers

Price: $59.00 pp

Includes disposable cups, plates, serviettes, setup, packdown & all deliveries - Linen Additional
We can pack items individually pp – please discuss your requirements

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CONFERENCE DAY 4 *(Minimum 40 People)*

Early Morning Freshly	Continuous All Day Freshly percolated Coffee Selection of Origin Teas, Jugs of Iced Water & Table Mints
Morning Tea	Fresh Baked Half Scones with Jam & Cream - *half pp* Variety of Apricot Glazed Mini Danish Pastries Fresh Seasonal Fruit Platter
Lunch	Hot Fork Dishes Thai Green Chicken & Vegetable Curry - ***GF/DF*** Pumpkin & Chickpea Curry - ***GF/DF/Vegan*** Soubise Rice Mixed Leaf Garden Salad - Cherry Tomato, Cucumber & Capsicum Fresh Fruit Skewers Orange Juice and Mineral Water
Afternoon Tea	50/50 Chocolate Brownie - ***GF/Nut free*** / Portuguese Tarts

Price: $60.00 pp

Includes disposable cups, plates, serviettes, setup, packdown & all deliveries - Linen Additional
We can pack items individually pp – please discuss your requirements

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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/or 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!

HUDSONS

COCKTAIL PARTY MENUS

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***
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***
Vegetarian/Vegan & Herb Rice Paper Rolls with Hoisin Dipping Sauce	***Vegan, GF***

From the Paddock

Thai Style Beef Skewers with Asian Dressing	***DF***
Lamb and Dijon Bruschetta	
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***
Crips Wonton Cup with Roast Duck & Citrus Salsa	***DF***

From the Sea

Tasmanian Smoked Salmon (A) on Wontons with Pickled Ginger and Sour Cream	
Shot Glass Prawn (A) Cocktail with Crispy Cos & Spicy Aioli	***GF***
Dill Blini with Smoked Atlantic Salmon (A) with Crème Fraiche	

EF = Egg Free
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A = Australian
I = Imported
M - Mixed

HUDSONS CATERING

COCKTAIL PARTY MENUS

HOT CANAPÉ SELECTION

From the Garden

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***
Wild Mushroom Risotto Bites with Truffle Mayo	***V, GF/DF***
Caramelised Onion & Goats Cheese Quiche	***V***
Creamy Mixed Vegetable Pie with Tomato Sauce	***GF,Vegan***
Mixed Vegetable Skewer with Halloumi	***GF,Vegan***
Zucchini Bites with Mediterranean Filling	***GF,Vegan***

From the Paddock

Mini Beef Mignons with Basil Béarnaise	***GF***
Eye Fillet of Beef En Croute with Pesto and Béarnaise Sauce	
Homemade Sausage Rolls with Tomato Relish	
Lamb Cigar with Preserved Lemon Yoghurt	
Lamb Souvlaki Skewer with Tzatziki Yoghurt	***GF/DF w out Yoghurt***
Macadamia Crumbed Chicken with Mango and Sweet Chilli Salsa	***GF/DF***
Chicken Yakitori & Green Onion Skewers, Sticky Drizzle & Sesame Seeds	***DF***
Pork Belly with Dill & Apple Sauce	***GF/DF***
Braised Pork Belly with Miso Sauce	***GF/DF***
Pork Meatballs with Plum Sauce	***GF/DF***

From the Sea

Prawn (I) Skewers with Chilli Lime Coriander Butter	***GF***
Coconut Prawns (I) with Mango Sweet Chilli Dipping Sauce	***GF/DF***
Thai Salmon (A) Cakes with Asian Dressing	***GF/DF***
Salmon (A) Skewers with Pistachio Pistou	***GF***
Salmon (A) Skewers with Dill & Lemon Butter	***GF***

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HUDSONS
CATERING

COCKTAIL PARTY MENUS

HOT - SUBSTANTIAL CANAPE ITEMS - $9.00 each

Brioche Slider with Pulled Pork & Spicy Coleslaw	***GF Avail***
Pumpkin & Chickpea Curry with Coconut Rice	***GF/Vegan***
Mini Brioche Beef & Cheese Slider with Dill Pickle	***GF Avail***
Petit Crumbed Chicken Burger with Capsicum & Thousand Island Dressing	
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***

SWEET CANAPES

Petit Vanilla Crème Brûlée	***GF***
Chocolate Truffles	***GF***
Chocolate Caramel Tart	
Petite Lemon Citrus Tart	
Petite Chocolate Tart with Berries	
Chocolate Brownie with Hazelnut Cream	***GF***
Petite Baked Cheesecake with Berries	
Portuguese Baked Custard Tart	
Chocolate Bounty Slice	***GF/Vegan***

Select Hot, Cold or Sweet Canapés – 6 items per person	**$33.00 per person**
Select Hot, Cold or Sweet Canapés – 8 items per person	**$43.00 per person**
Select Hot, Cold or Sweet Canapés – 10 items per person	**$51.00 per person**
Select Hot, Cold or Sweet Canapés – 5 items + 1 Substantial	**$37.00 per person**
Select Hot, Cold or Sweet Canapés – 6 items + 2 Substantial	**$50.00 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.

HUDSONS

COCKTAIL PARTY MENUS

SUBSTANTIAL COCKTAIL PARTY
(minimum 30 people)

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, Prosciutto, Salami,
Chicken Liver Pate & Vine Ripened Tomatoes with a *Selection of Turkish Bread, Water Crackers & GF Rice Crackers*

Hot Finger Food – 6 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***
Creamy Mixed Vegetable Pie with Tomato Sauce	***Vegan, GF***
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: $50.00 per person
*****Menu items can be swapped out for alternate options, if you would prefer***

ALL INCLUSIVE DELUXE COCKTAIL PARTY MENU
(minimum 40 people)

COLD CANAPES

Shot Glass Prawn (A) Cocktail with Crispy Cos & Spicy Aioli	***GF/DF***
Baked Ricotta Bite with Beetroot Relish & Crispy Onion	***GF/V***
Roast Duck Breast with Pumpkin Chips & Wasabi Salsa	**GF/DF**
Lamb Fillet & Dijon Bruschetta	

HOT CANAPÉS

Wild Mushroom Risotto Bites with Truffle Mayo	***GF/DF/V***
Eye Fillet of Beef en Croute with Pesto & Bearnaise	
Braised Pork Belly with Dill & Apple Sauce	***GF/DF***

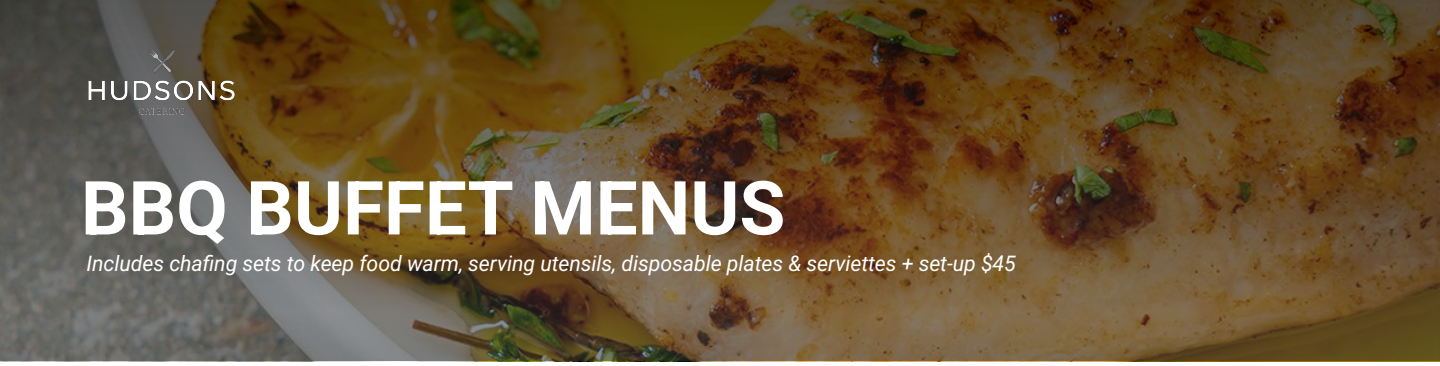
DRINKS – TWO HOUR PERIOD
Red and White Bottled Wine, Light & Regular Beer, Orange Juice, Mineral Water & Soft Drinks

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

EQUIPMENT HIRE
Inclusive of all required glassware, bar service equip, tubs with ice to keep drinks cold, linen for bar and provision of warming cupboard to prepare hot food

TWO HOUR EVENT

Price: $80.00 per person
*****Menu items can be swapped out for alternate options, if you would prefer***



HUDSONS
CATERING

BBQ BUFFET MENUS

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

BBQ MENU 1
BUGUER STATION

Charred Fillet of Atlantic Salmon (I) – Rocket & Dill Lemon Cream – add $3.00pp
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 (can select more for larger numbers) – 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.*

To Finish - Seasonal Fresh Fruit Platters

Price: **$26.00 per head *(min 20 people) - 1.5 burgers pp***
$32.00 per head *(min 20 people) - 2 burgers pp*

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 – ***Vego***

Warm Creamy Potato Bake OR Roasted Chat Potatoes OR BBQ Corn Cobs with Parsley Butter
Moroccan Citrus Salad with Mixed Leaf, Radish, Spanish Onion & Cherry Tomato
Housemade Coleslaw with Spicy Mayonnaise
Fresh Dinner Rolls & Butter

Fresh Fruit Skewers
Spiced Carrot & Walnut Cake with Lemon Cream Cheese Icing & Chocolate Brownie (1 item pp served 50/50) – ***GF/no nuts***

Price: **$36.00 per head *(min 25 people)***

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
50/50 Petit Lemon Curd Tart & Chocolate Caramel Tart ***– 1 item pp***
Seasonal Fresh Fruit Platter

Price: **$55.00 per head *(min 30 people)***

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

HUDSONS
CATERING

BUFFET LUNCH & DINNER MENUS

BUFFET MENU A
Winter Roast

To Start - HOT Canapes - 3 items pp
Wild Mushroom Risotto Bites with Truffle Mayo - ***GF/DF/Vego***
Braised Pork Belly with Apple and Dill Sauce - ***GF/DF***
Vegetable Pakoras with Minted Yogurt for Dipping – ***Vego***

Buffet Main Course
Hot Hudson's Roast Sirloin of Beef with Red Wine Jus & Shallots - ***GF/DF***
Roast Lemon Thyme Chicken pieces - ***GF/DF***
Spinach and Ricotta Cannelloni **- *Vego***
Moroccan Citrus Salad with Mixed Leaf, Radish, Spanish Onion & Cherry Tomato- ***GF/DF***
Roasted Rosemary Potatoes - ***GF***
Roast Maple Glazed Pumpkin - ***GF***
Selection of Crusty Breads with Butter

Something Sweet
Seasonal Fresh Fruit Platters
Petite Baked Cheesecake with Blueberries / Chocolate Caramel Tartlet ***- 1 item pp***

Price: **$58.00 per head *(min 30 people)***

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

EF = Egg Free
NF = Nut Free
DF = Dairy Free
V = Vegetarian

HUDSONS
CATERING

BUFFET LUNCH & DINNER MENUS

BUFFET MENU B
Deluxe

To Start - COLD Canapés - 3 items pp

COLD
Baked Ricotta Bite with Beetroot Relish & Crispy Onion - ***GF/Vego***
Lamb Fillet & 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 (A) with Pistachio Pistou - ***GF***
Thyme Marinated Chicken with Lemon Aioli - ***GF/DF***
Aubergine & Chickpea Patties with Spiced Capsicum Dip - ***GF/Vegan***
Roast Rosemary Potatoes - ***GF***
Chicken Caesar Salad - **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
Seasonal Fresh Fruit Platter

Price: **$76.00 per head *(min 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.

HUDSONS
CATERING

BEVERAGE PACKAGES

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

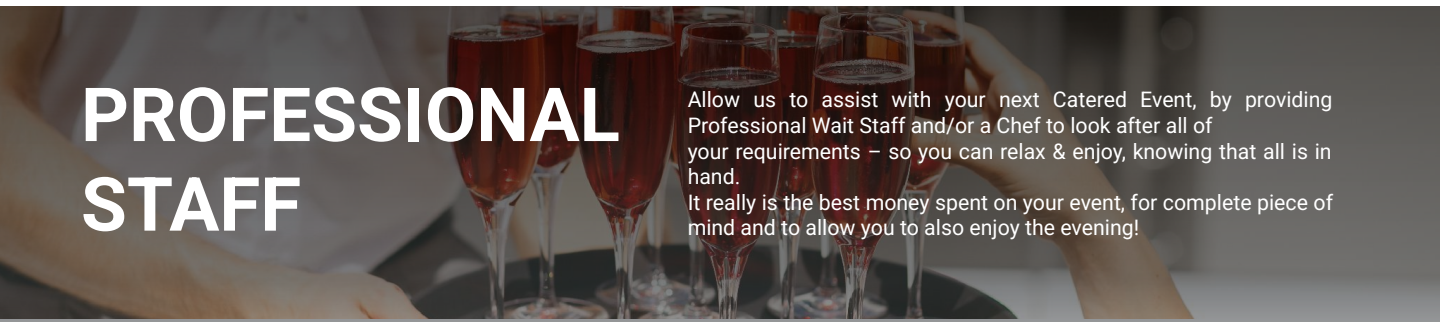
1 Hour Period
$20.00 per head

2 Hour Period
$27.50 per head

2.5 Hour Period
$35.00 per head

3 Hour Period
$38.00 per head

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



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	$60.00 p/h (min 3 hrs) Mon - Fri, $65p/h (min 3hrs) Saturday, $75p/h (min 3hrs) Sunday
CHEF	$75.00 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	$1.00 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 *(only avail for our staff to operate)*	$160.00
Hot Water Urn	$25.00 each
Plastic Trestle Table	$20.00 each

HUDSONS
CATERING

DELIVERY CHARGES

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

HUDSONS
CATERING

TERMS & 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 48 hours notice is required for any 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 - 5 full working days, prior to the event. Minor updates then up to 48hrs prior.

Dietary requirements will be catered to, we make NO guarantees in relation to allergens. We will take all precautions, however many products we use come from factories that also process products with allergens, ie nuts, dairy, soy, gluten etc, so there may traces of of these items we are unaware of.
Dietary alternatives can be provided in any menu package if required - surcharge of $2.50pp

Minimum Order Value is $250.00.

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 and can be added $1.50 for cutlery pack with serviette, $0.25 for plates,
$0.20 for Disp Tumblers & Coffee Cups - *all items are recyclable.*

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

HUDSONS

CATERING

0413 319 999, 02 6255 1215
orders@hudsonscatering.com.au
www.hudsonscatering.com.au