

HUDSON'S FAMOUS

FOOD + FUNCTIONS

Buffet

Package includes a chef, catering assistants and wait staff for a 5 hour duration, cutlery, crockery and glassware for table settings.

Per Person @ \$ 71.50

Canapés on Arrival

Paperbark smoked lamb fillet, pickled beetroot caviar, toasted ciabatta
Plum tomato tart, basil, goat's curd, green olive tapenade, *v*
Rock lobster salads, avocado, chives, champagne vinegar, *gf*
Peking duck pancakes, hoi sin, coriander

Accompaniments

Grilled and marinated vegetables with frittata and olives, *v, gf*
Platters of smoked salmon with crème fraiche, baby capers and toasted ciabatta
Charcuterie platters of country style terrine, prosciutto, salami, gherkins,
mustard, relish, and sourdough

Salads

Quinoa tabouleh, *v, gf*
Green beans with radish and prosciutto, *gf*
Crisp leaves with semi-dried tomatoes, avocado, balsamic, *v, gf*
Honey roasted beetroot, mint, goat's cheese, gourmet leaves, *v, gf*

Hot

Moroccan spiced rockling fillets marinated in garlic and saffron with green olives, preserved
lemon and coriander cous-cous, *gf*
Argentinean-style marinated and grilled chicken, *gf*
Your choice of Roasts carved for your guests:
Beef rolled in grain mustard, garlic, oregano, Shiraz reduction, *gf*
Leg of Gippsland Lamb, leek and pistachio stuffing, balsamic and mint glaze
Free range five spice pork loin, apricots, crackling, XO sauce, *gf*

Sides

Honey and thyme roasted root vegetables, *v, gf*
Caramelised butternut pumpkin and rosemary, *v, gf*
Rosemary roasted chats, *v, gf*
Artisan breads

Sweet

Salted caramel tarts with caramelised popcorn
Mini cones of chocolate mocha ice
Lemon brûlée tart, candied lemon
Wattle seed, white chocolate and raspberry pavlovas, *gf*