

HUDSON'S FAMOUS

FOOD + FUNCTIONS

Shared Feast

Package includes a chef, catering assistants and wait staff for a 5 hour duration, cutlery, crockery and glassware for table settings. Grazing platters are based on 8 persons per table.

Per Guest @ \$ 82.50

Entrée

Grazing Platters of –

Round the World - International Antipasto Platters

Marinated mushrooms, fetta, pickled squid, prosciutto, slow roasted tomatoes, grilled asparagus, bocconcini, smoked salmon, crostini, gypsy ham, steamed local mussels, grilled eggplant, pumpkin, potato and spinach frittata

Toasted Turkish bread with marinated olives, dips and dolmades

Main

Grazing Platters of – (Choice of 2 meats)

Moroccan spiced rockling fillets marinated in garlic and saffron with green olives, preserved lemon and coriander cous-cous, *gf*

Argentinean marinated and grilled chicken, *gf*

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*

*Hudson's Famous also cater for all dietary requirements,
please discuss with your needs with your Event Manager.*

Sides

Honey and thyme roasted root vegetables, *v, gf*

Caramelised butternut pumpkin and rosemary, *v, gf*

Rosemary roasted chats, *v, gf*

Artisan breads with olive oil and balsamic, cracked sea salt

Salads

Crisp leaves with semi-dried tomatoes, avocado, balsamic, *v, gf*

Green beans with radish, prosciutto, *gf*

Dessert

Grazing Platters of –

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*