

HUDSON'S FAMOUS

CATERING · EVENT MANAGEMENT · WEDDINGS



CORPORATE  
MENU

[www.hudsonsfamous.com.au](http://www.hudsonsfamous.com.au)

LOCAL. SEASONAL.  
SUSTAINABLE.

## OUR KEY FOCUS

HUDSON'S FAMOUS CATERING IS CREATED BY ENTHUSIASTIC PROFESSIONALS WITH ALMOST ALL PRODUCTS MADE BY HAND. OUR FOOD IS COLOURFUL, HEALTHY AND PLENTIFUL USING THE FRESHEST INGREDIENTS CARRYING A STYLE OF SIMPLICITY.

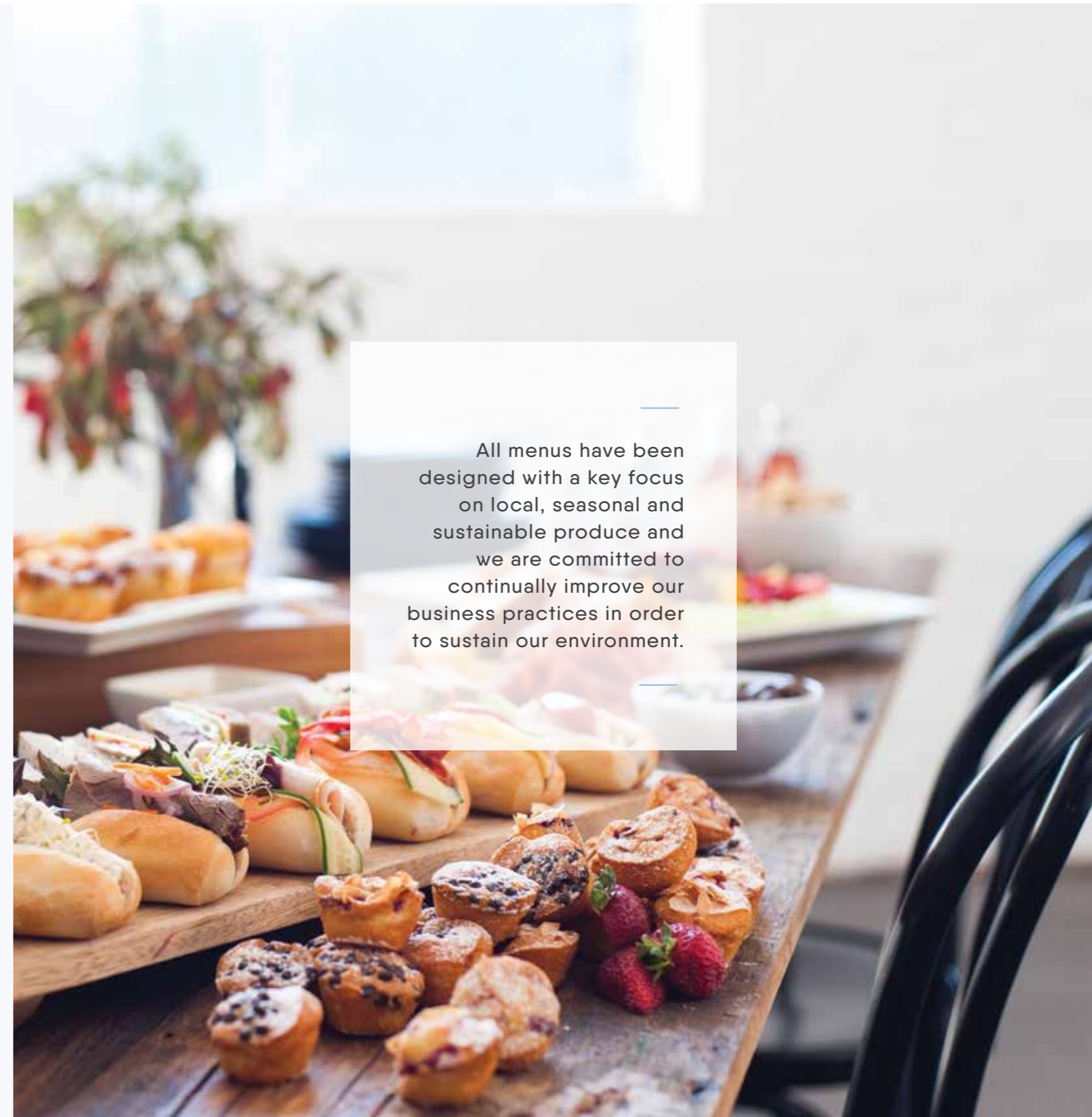
All menus have been designed with a key focus on local, seasonal and sustainable produce and we are committed to continually improve our business practices in order to sustain our environment.

We endeavour to do this by developing new partnerships with equally environmentally aware businesses who are passionate about their products and services, and who commit to moving forward leaving only the smallest of footprints. As a commercial caterer we have implemented strict recycling practices that have greatly reduced our reliance on landfill.

- / A high majority of our outgoing packaging is bio-degradable or made from recycled product.
- / Fifty solar panels installed to help reduce our carbon footprint.
- / Leftover food is donated to local charities or broken down into compost.
- / With the aid of the Australian Marine Conservation Society, we are sourcing local and sustainable seafood.
- / Where possible, we use organic fruit and vegetables. All eggs and poultry are free range.
- / We have also chosen to limit imported ingredients in the creation of food preferring to source from Victorian growers, farmers and producers; second to that, we support Australian growers.

- / We use environmentally friendly cleaning products made by a local manufacturer, a low water usage dishwasher, and the kitchen have implemented new production methods for more efficient use of our valuable resources.
- / Due to our commitment to this sustainable ethos, some items may be unavailable due to seasonal variations. We will endeavour to meet your requests as often as possible.

All menus have been designed with a key focus on local, seasonal and sustainable produce and we are committed to continually improve our business practices in order to sustain our environment.







## BREAKFAST

|  |                             |
|--|-----------------------------|
| <b>BREAKFAST BAGELS MINI x 2</b>   | <b>\$7.90ea</b>             |
| Smoked salmon, cream cheese, cucumber & baby spinach   |                             |
| Smoked ham, Swiss cheese & avocado   |                             |
| Pesto, tomato, feta & sprouts V  |                             |
| <b>BREAKFAST GLASSES</b>   | <b>\$5.90ea</b>             |
| House made vanilla granola, Greek yoghurt, berry compote & coconut shards pot                      |                             |
| Orange scented chia seed pudding, coconut shards, crushed pistachio & berry compote pot            |                             |
| Bircher muesli, currents, slivered almonds, shredded coconut, fresh strawberries & berry compote   |                             |
| <b>BREAKFAST BUDDHA BOWLS</b>  | <b>\$12.50ea</b>            |
| Granola w/ poached stone fruits, vanilla/honey yoghurt pot & crushed pistachios                    |                             |
| Seasonal fruit, fresh mint, chia & coconut pudding   |                             |
| Black rice, banana & vanilla yoghurt w/ toasted coconut  |                             |
| <b>FRUIT SELECTIONS</b>  |                             |
| Freshly sliced fruit platters comprising of melons, seedless grapes, strawberries & seasonal fruit | \$6.50ps                    |
| Fruit skewers of melons, orange & strawberries drizzled w/ passionfruit (x 2)                      | \$6.50ps                    |
| Fresh fruit salad w/ honey & vanilla yoghurt   | \$6.50ps                    |
| <b>WHOLE FRUIT BOX</b>   |                             |
| Market fresh & seasonal whole fruit  | Small \$49.00 Large \$79.00 |

### BREAKFAST DEALS

#### Hudson's Famous 'breakfast box'

Mini bacon, lettuce and tomato baguette / smoked salmon, cream cheese, cucumber & baby spinach mini bagel / freshly baked medium muffin / fresh fruit & berries  
Served in a disposable ECO box w/ napkin & bamboo spoon

|              |                 |
|--------------|-----------------|
| <b>drink</b> | <b>no drink</b> |
| \$14.90      | \$12.50         |

### BREAKFAST DEALS

#### Vegetarian 'breakfast box'

Orange scented chia seed pudding, coconut shards, crushed pistachio & berry compote pot / mini bagel w/ pesto, tomato, feta & sprouts / honey roasted pumpkin, spinach & persian feta frittata / baked medium muffin / fresh fruit & berries

Served in a disposable ECO box w/ napkin & bamboo spoon

|              |                 |
|--------------|-----------------|
| <b>drink</b> | <b>no drink</b> |
| \$14.90      | \$12.50         |

### CROISSANTS

|   |                        |
|---|------------------------|
| Plain croissant w/ Yarra Valley jams                        | \$3.90ea               |
| Toasted croissant of avocado, feta, basil & tomato V        | \$7.60ea               |
| Toasted croissant of smoky leg ham, roma tomatoes & cheddar | \$7.80ea               |
| Toasted croissant of smoked salmon, ricotta & avocado       | \$8.30ea               |
| Mini Danish pastries  | two per serve \$5.90ps |
| Mini almond croissants                                      | two per serve \$5.90ps |
| Mini chocolate croissants                                   | two per serve \$5.90ps |
| Mini filled croissants                                      | two per serve \$7.50ps |

### MORE SUBSTANTIAL

|   |                        |
|---|------------------------|
| English muffins, bacon & chive scrambled egg, cheese, tomato relish                             | \$6.50ea               |
| English muffins, smoked salmon & chive scrambled egg  | \$6.50ea               |
| English muffins, tomato, spinach, avocado   | \$6.50ea               |
| Bacon & egg savoury cupcakes  | \$5.90ea               |
| Freshly baked banana bread slice w/ butter  | \$3.90ea               |
| Freshly baked apple & raspberry bread w/ butter   | \$3.90ea               |
| Smoky bacon & avocado omelette w/ homemade chutney, spinach & cheese in a toasted tortilla wrap | \$9.50ea               |
| BLT Baguette; crusty French sticks filled w/ bacon, lettuce, tomato & house made mayonnaise     | \$8.50ea               |
| Zucchini slice  | two per serve \$6.50ps |

### HOUSE MADE INDIVIDUAL QUICHES

|  |          |
|--|----------|
| Smokey ham, tomato, basil & cheddar          | \$6.80ea |
| Chorizo, zucchini & caramelised onion quiche |          |
| Roasted beetroot, kale & goat's cheese       |          |
| Yarra Valley smoked trout & brocolli         |          |

### FRITATTAS

|   |          |
|---|----------|
| Smoked chicken, caramelized leek & goats cheese | \$6.80ea |
| Honey roasted pumpkin, spinach & persian feta   |          |
| Roasted broccoli, chilli & ricotta              |          |

FRESHLY BAKED EVERY MORNING

HUDSON'S FAMOUS

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## MORNING & AFTERNOON TEA

**FRIENDS** \$3.50ea

*May include:*

- Pear & cinnamon
- Dark chocolate
- Blueberry
- Raspberry & pistachio

**INDIVIDUAL CAKES** 2 for \$6.90

*May include:*

- Earl grey tea cake & lavender cream cheese
- Flourless mandarin cake
- Chocolate & espresso mudcake
- Lime, yoghurt & olive oil cake

**INDIVIDUAL SLICES** 2 for \$6.90

*May include:*

- Nutella slice
- Oreo brownie
- Lemon slice
- Hedgehog

### INDIVIDUAL TARTS

2 for \$6.90

*May include:*

- Salted caramel
- Blackberry tart
- Chocolate ganache tart
- Raspberry & coconut crumble

### ASSORTED SWEET MUFFINS

mini (x 4) \$5.80

*Pastry chefs selection may include:*

medium \$4.10

- Raspberry & white chocolate
- Blueberry & Greek yoghurt
- Apple, cinnamon & muesli crumble
- Rhubarb & rose

large \$4.50

### ASSORTED SAVOURY MUFFINS

mini (x 4) \$5.80

*Pastry chefs selection may include:*

medium \$4.10

- Spinach, feta & zucchini
- Polenta, corn & chive
- Pea, asparagus & parmesan
- Tomato, parmesan & basil

large \$4.50

### SCONES

2 for \$6.90

- Plain w/ jam & whipped cream
- Spiced orange & date w/ butter
- Rosemary & cheddar





## MORNING & AFTERNOON TEA

### HOUSE MADE INDIVIDUAL QUICHES \$6.80ea

- Smokey ham, tomato, basil & cheddar
- Chorizo, zucchini & caramelised onion quiche
- Roasted beetroot, kale & goat's cheese
- Yarra Valley smoked trout & broccoli

### SWEET THINGS

- Cupcakes baked fresh in house w/ coloured icing \$4.50ea
- Lamingtons two pieces ps \$6.50ea
- Mini cakes & friands three pieces ps \$6.50ea
- Freshly baked biscuits & slices three pieces ps \$6.50ea
- Friands GF three pieces ps \$8.50ea
- Mini Nutella donuts two pieces ps \$5.50ea

### CAKES/TARTS

- Round**
- 9 inch 8 – 12 slices \$50.00
  - 11 inch 10 – 14 slices \$60.00
  - 12 inch 12 – 16 slices \$67.00
- Square**
- 10 inch 20 bite sized pieces; 10 fingers \$65.00
  - 12 inch 24 bite sized pieces; 12 fingers \$80.00
  - 14 inch 50 bite sized pieces; 25 fingers \$115.00

### CAKE FLAVOURS

- Baked apple, almond & cinnamon
- Baked raspberry cheesecake
- Flourless chocolate cake w/ ganache & strawberries GF
- Flourless orange & poppy seed GF
- Hummingbird
- Layered spiced carrot cake w/ mascarpone frosting
- Lemon polenta GF
- Red velvet
- Baked cheesecake w/ chocolate & toasted marshmallow
- Sour cherry & rum black forest
- Spiced carrot cake w/ cream cheese icing
- Tiramisu
- Upside down caramelised apple & cinnamon cake
- Yoghurt pistachio cake w/ orange mascarpone
- Zesty lemon yoghurt cake w/ Cointreau lemon glaze

### TART FLAVOURS (ROUND ONLY)

- Baked zesty lemon & lime tart
- Raspberry & almond frangipane tart
- Apricot & honeyed ricotta
- Baked salted caramel & chocolate
- Baked pear & frangipani
- Pecan & caramel
- Lemon curd w/ candied zest
- Chocolate pastry w/ baked raspberry custard
- Blueberry cheesecake
- Baked apple, almond & cinnamon
- Honey, almond & pistachio tartlet

### CELEBRATING WITH CAKE & NEED A LITTLE BIT OF SOMETHING ELSE?

- Personalised chocolate plaque \$6.50ea
- Candles packet of 12 \$4.50ea



## SANDWICHES

Schwob's Bread delivered fresh every morning. Made daily by our sandwich artists.

### SANDWICH AND ROLL PLATTER 1.25 rounds per serve \$9.90ps

Your selection may include:

Chicken, bacon, avocado, mayo, salad

Tomato pesto, roasted Mediterranean vegetables, feta & rocket

Roast beef, wholegrain mustard, tomato, swiss cheese & lettuce

Champagne ham, tomato, pesto, Swiss cheese, spinach

### PITA WRAPS AND TURKISH BREAD 1.25 rounds per serve \$9.90ps

Your selection may include:

Ploughman's ham; double smoked ham, tasty cheese, caramelized onion, rocket & mayonnaise

Mild Hungarian salami, roasted capsicum, black olive tapenade, feta, mayonnaise & mixed leaves

Chicken schnitzel; house crumbed chicken breast, swiss cheese, mayonnaise & cos lettuce

House-made falafel w/ tahini yoghurt, preserved lemon, tomato, cucumber, coriander & baby spinach

### RIBBON SANDWICHES AND MINI BAGUETTES 3 ribbons and 1 baguette \$9.90ps

Your selection may include:

Tandoori chicken, carrot, cucumber & baby spinach

Line caught tuna with dill, capers, shallots, rocket & mayonnaise

Roasted Mediterranean vegetables w/ pesto, feta & rocket

Leg ham, brie, softened-semi dried tomato

### RIBBON SANDWICHES 4 ribbons per serve \$9.90ps

Your selection may include:

Leg ham, mature cheddar & branstons pickle

Turkey w/ cranberry sauce, tomato, cheese & gourmet salad

Roasted chicken breast w/ Cajun mayonnaise, grated carrot & spinach

Roasted vegetable; roast eggplant, sweet red peppers, pumpkin & our house made rocket pesto

### EXECUTIVE POINT SANDWICHES 5 points per serve \$8.90ps

Your selection may include:

Line caught tuna, sweetcorn mayo & cucumber

Leg ham, brie & softened semi-dried tomatoes

Turkey, cream cheese, cos lettuce & cranberry

Roasted chicken breast w/ lemon zest, parsley, celery & mayonnaise

Roasted pumpkin & zucchini, caramelized onion, mayonnaise & rocket

### GOURMET SANDWICHES AND PETIT ROLLS

4 pieces per serve \$12.50ps

Your selection may include:

Mediterranean chicken, ricotta, olives, basil, spring onion, semi-dried tomatoes, capsicum, rocket

Milano salami, smoked cheese & relish on ciabatta

Smoked salmon, rocket, baby caper & mustard w/ a dill dressing

Italian prosciutto w/ basil aioli, provolone cheese, oven roasted tomato & baby spinach

Oven roasted turkey w/ house made cranberry, orange & mint chutney, french style cream cheese,

baby herbs & lettuce

### SANDWICH DEALS

#### Sandwich deal no.1

\$16.50ps

Fresh sandwiches & rolls (1.25 rounds per serve)

A selection of tropical fruit w/ berries

Sunzest organic juice

#### Sandwich deal no.2

\$16.50ps

Ribbon sandwiches & mini baguettes (3 ribbons & 1 baguette per serve)

A selection of tropical fruit w/ berries

Sunzest organic juice

#### Sandwich deal no.3

\$17.50ps

Executive point sandwiches (5 points per serve)

Chefs selection of three types of finger food from list no.1

Sunzest organic juice

#### Sandwich deal no.4

\$18.50ps

Pita wraps & Turkish bread (1.25 rounds per serve)

Victorian cheese & fruit platter

Sunzest organic juice

#### Sandwich deal no.5

\$23.50ps

Ribbon sandwiches & mini baguettes (3 ribbons & 1 baguette per serve)

Three choices of finger food from list no. 1

Victorian cheese & fruit platter

Organic orange juice



## LUNCH

### SANDWICH DEALS

#### Travel lunch box no. 1

Executive point sandwiches

Freshly baked slice

A piece of fresh fruit

|         |          |
|---------|----------|
| drink   | no drink |
| \$15.90 | \$13.40  |

#### Travel lunch box no. 2

Mini bagel and mini baguette

Victorian cheese and crackers

A piece of fresh fruit

|         |          |
|---------|----------|
| drink   | no drink |
| \$15.90 | \$13.40  |

#### Travel lunch box no. 3

Chicken caesar salad

A piece of fresh fruit

Freshly baked dinner roll

|         |          |
|---------|----------|
| drink   | no drink |
| \$15.90 | \$13.40  |

#### Hudson's Famous tucker bag \$15.00

Executive point sandwiches

Freshly baked slice

A piece of fresh fruit

With a drink

*Drinks may include:*

Soft drink (coke, diet coke, sprite) 440ml

Organic juice 350ml

Mount Franklin water 600ml

### BUDDHA BOWLS

\$12.50ea

Herb roasted salmon & avocado, julienne vegetables, lime & steamed sesame rice

Korean barbeque tofu w/ vegetables, brown rice, sesame & sticky sauce

Honey chipotle chicken, w/ quinoa, avocado, cherry tomatoes & greens

Thai style buddha bowl, sprouts, crisp cos, crunchy veggies & satay sauce V

Ancient grains w/ roasted Mediterranean vegetables & romesco sauce V

### SOUP

\$8.90ps

Served w/ dinner rolls and butter & in a complimentary terrine

All soups are gluten free. Add \$2.00 per person for ceramic bowl and spoon hire.

Roasted tomato, coconut & coriander V

Chicken, sweet corn & chive soup

Moroccan sweet potato, carrot & chick pea

Potato & ham hock

Miso w/ wakame, shitake & tofu V

Asian style chicken noodle soup

Thai style pumpkin & coconut soup

Curried lentil, carrot & cashew soup

Pulled chicken, vegetable & barley broth

Potato, fennel & saffron

Tuscan vegetable & borlotti bean

Winter vegetable w/ lentils & thyme

Roast pumpkin, coconut & chilli soup

## GLUTEN FREE

### MORNING & AFTERNOON TEA

Freshly baked large scones (x2) \$7.50ps

Plain/fruit scone with Yarra Valley jam & cream

Amaretti (x3) \$6.50ps

Coconut macaroons (x 3) \$6.50ps

Friands (x3) \$8.50ps

Lamingtons (x2) \$7.50ps

Iced cupcakes medium \$5.20ps

Sweet/savoury muffins medium \$4.90ps

### SLICES (x2) \$7.50ps

Orange & almond w/ cream cheese icing

Hedgehog w/ dark ganache

Lemon coconut

### CAKES (x2) \$7.50ps

Lemon polenta cake

Chocolate flourless

Orange & poppy seed

### GLUTEN FREE SANDWICHES OR WRAPS \$11.90ps

All sandwiches are made with gluten free bread

*Your selection may include:*

Tuscan chicken w/ lemon zests, capers, parsley & homemade mayonnaise

Smoked salmon w/ cream cheese, cucumber, onion & capers

Ham w/ tasty cheese, tomato, lettuce & a sweet mustard pickle

Fresh egg w/ mayonnaise & lettuce V

### GLUTEN FREE BUDDHA BOWLS \$12.50ea

Herb roasted salmon & avocado, julienne vegetables, lime & steamed sesame rice

Korean barbeque tofu w/ vegetables, brown rice, sesame & sticky sauce V

Honey chipotle chicken, w/ quinoa, avocado, cherry tomatoes & greens

Thai style buddha bowl, sprouts, crisp cos, crunchy veggies & satay sauce V

Ancient grains w/ roasted Mediterranean vegetables, & romesco sauce V

· MADE FRESH BY OUR TEAM EVERY MORNING ·

HUDSON'S FAMOUS

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## SALADS

|  |           |
|--|-----------|
| INDIVIDUAL SALAD (served in a biodegradable container) | \$12.50ea |
| MEDIUM PLATTERS (8 - 10 people as a side)              | \$32.00ea |
| LARGE PLATTERS (15 - 20 people as a side)              | \$56.50ea |

### VEGETARIAN

Israeli cous cous, toasted fennel seed, roasted pumpkin, capsicum, rocket & smashed pistachio  
Quinoa salad w/ roasted sweet potato, pomegranate, slivered almonds, parsley, mint, semi roasted cherry tomatoes  
Brown rice, beans, sesame & shredded vegetable salad w/ tamari dressing  
Fattoush; crispy sumac pita w/ tomato, onion, radish, cucumber, mint and parsley DF  
Roasted root vegetable salad, artichoke hearts & wild rocket, red wine dressing DF GF  
Greek salad; tomato, cucumber, red onion, kalamata olives & feta, lemon juice & fresh oregano  
Cauliflower florets w/ wild rice, roasted pumpkin, green peas, dried cranberry, rocket & almonds  
Sweet chilli & lime fried tofu w/ rice noodles, straw vegetables, coriander, toasted sesame seeds & zesty Asian dressing  
Snow pea & green bean salad, spinach, orange & hazelnut dressing

### CHICKEN

Seasoned chicken breast, maple roasted beetroot, tri colour quinoa, green kale, rocket, grilled pear, walnuts, shaved fennel, crumbled stilton  
Herb roasted chicken breast w/ seasoned cous cous, snow peas, tarragon, pumpkin, goji berries & snow pea sprouts  
Tandoori roasted chicken breast w/ steamed brown rice, toasted coconut, cucumber, mint, garden peas, spinach & yoghurt dressing  
Poached chicken, new potatoes, cherry tomatoes & green beans w/ tarragon vinaigrette

### SEAFOOD

Classic nicoise of grilled salmon, potato, tomato, black olives, green beans and boiled egg w/ a dill & caper dressing DF GF  
Lightly seasoned flaked salmon fillet, seasoned risoni pasta, lemon dressed avocado, grilled corn, green beans, currents & zesty herb dressing  
Line caught tuna, egg, avocado, asparagus, sundried tomatoes, roasted almonds, kale

### MEAT

Thai beef salad, sprouts, cucumber, tomato & sweet & sour asian dressing DF GF  
Lean stir fried tamari beef w/ soba noodles, mushrooms, baby corn, broccoli, coriander & fried shallots  
Classic caesar, cos, parmesan, golden croutons, crispy bacon, anchovy dressing

PLATTERS (minimum 6 serves) \$6.50ps

Tropical fruit selection w/ berries

Large scones; plain & fruit scones served w/ Yarra Valley jams & cream (x2)

Vegetarian sushi hand rolls; pickled vegetables, avocado & fried tofu w/ soy (x4) GF V

Mini bruschetta w/ roma tomato, basil & goats cheese (x4) V

Crudites w/ 3 house-made dips, celery, carrot & cucumber batons, corn chips & crispy sumac pita

Mini cakes & friands (x3)

PLATTERS (minimum 6 serves) \$8.90ps

Sushi hand rolls; salmon, prawns, pickled vegetables & soy (x4) GF

Trio of Victorian cheeses, Mirabol selected local cheeses, fresh fruit, walnuts & apricots served

w/ rice & water crackers

Ploughman's platter selected sliced hams w/ Warnambool cheddar, Hank's relish, pickles

& crusty bread

Bar nibbles; selection of pretzels, corn chips, rice crackers, salted nuts, wasabi peas & dip

PLATTERS (minimum 6 serves) \$10.90ps

Antipasto selection of prosciutto, sopressa & chorizo, manchego, roasted capsicum, artichokes, chilli & mint marinated feta, balsamic mushrooms, olives, pickles, caper berries, lavosh & grissini

Vegetarian Platter sliced buffalo mozzarella, heirloom tomatoes, basil pesto, olives & capers, marinated and charred summer veggies, crispy polenta chips with herbs and parmesan, lavosh, grissini V

Japanese platter mixed sushi, edamame, wasabi peas, fried tofu, wakame salad & soy

Turkish Platter, house falafels, hummus w/ smoked paprika, spiced kofta, dolmades, tabouli, sumac spiced flatbread, pickles, baba ghannouj, charred zucchini & za'atar bread chips.

PLATTERS (minimum 6 serves) \$12.90ps

Gourmet cheese platter of 3 Artisan Victorian Farmhouse Cheeses, quince paste, grapes, strawberries dehydrated fruits, lavosh, crackers & grissini

Seafood antipasto; Queensland whole cooked prawns, Port Arlington mussels, select cured meats, charred vegetables & marinated cheeses

Asian nibbles platter Peking duck pancakes, vegetarian rice paper roll, salmon avocado sushi, vegetarian nori rolls & fried tofu. Served w/ soy sauce, wasabi, pickled ginger

Afternoon Nibbles Two housemade Dips, Black Wax Warnambool Aged Cheddar, Marinated olives, Pickled cornichons, baby onions Grapes, muscatels, dehydrated apple & strawberries, Grissini, lavosh

bites & gluten free sea salt wafers

Gourmet cold meats Apricot and pistachio stuffed and rolled chicken breast, Native pepper rolled roast beef, Tasmanian smoked salmon, charred seasonal vegetables and lemon garlic aioli

PLATTERS (minimum 10 serves) \$19.90ps

Cold seafood; pickled calamari, peeled king prawns, blue swimmer crab, smoked tasmanian salmon, Port Arlington mussels w/ a dill & caper aioli GF



· THIS IS WHAT HUDSON'S IS FAMOUS FOR ·

## CANAPÉS. LIST ONE.

### COLD

Ribbon sandwiches of poached chicken, lemon mayo & parsley  
 Vietnamese rice paper rolls w/ asian vegetables GF V  
 Bruschetta of heirloom tomato, basil & Victorian feta V  
 Nori hand rolls of pickled vegetable, avocado & cucumber GF V  
 Peking duck pancakes w/ hoi sin & coriander  
 Smoked salmon, herbed blinis, crème fraiche  
 Lemon ricotta, chili, lemon oil & mint tart V  
 Tartlet, spiced pumpkin, macadamia feta & thyme V  
 Goats cheese cheesecake w/ burnt shallot, capsicum coulis sphere & micro herbs GF V

### HOT

Samosa triangle w/ sweet pea & a mango relish V  
 Smoked pulled pork slider, fennel & apple slaw, spicy chipotle  
 Zucchini & cumin fritter, coriander yoghurt V  
 Chorizo & manchego cheese arancini  
 Spiced pork belly w/ crispy ginger & apple salsa GF  
 Mini chicken & fennel pie w/ southern spiced aioli  
 Japanese style chicken meatballs  
 Korean fried chicken  
 Chilli beef empanadas, smokey paprika  
 Quesadilla, chicken, corn, jalapeno & tomatillo salsa  
 Crispy basil & parmesan polenta chips, sweet spiced confit tomato V  
 Saffron & cauliflower arancini, fennel & parmesan crumb V  
 Mexican chicken sausage rolls w/ chunky tomato salsa

### DESSERT

Winter berry cheesecake w/ shaved dark chocolate  
 Dark chocolate, orange & cardamom brownie  
 Mini pavlova with strawberry & yoghurt  
 Yuzu curd & swiss meringue tart V



Choose 8 pieces  
 \$25.00pp  
 Choose 10 pieces  
 \$27.90pp  
 Choose 12 pieces  
 \$30.50pp

\*price based on  
 minimum of 30 guests

\*linen, glassware chefs &  
 wait staff available by request



· WHEN YOU REALLY WANT TO IMPRESS ·

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## CANAPÉS. LIST TWO.

### COLD

Kingfish ceviche & passionfruit pearls on a puffed wonton skin  
Vodka & beetroot cured salmon on a fresh blini with horseradish cream  
Victorian smoked trout w/ pickled cucumber, wasabi mayo, rye bread  
Five spice duck rice paper rolls, hot mint, lime & chilli dipping sauce GF DF  
Thai beef salad w/ green paw paw, aromats & betel leaves GF  
Beet tataki, crisp lotus root, smoked miso mayo V  
Red gazpacho – chilled soup of fresh tomato, pepper, cucumber & spices V  
Wonton crisp, Chinese roast duck, sticky hoisin, shallots, shaved cucumber  
Squid Ink cracker w/ crab mousse, pomegranate, soft herbs  
Goats cheese & ricotta whip, heirloom cherry tomatoes & baby beets on beer bread toast V

### HOT

Caramelised fennel tart, parmesan custard, mizuna V  
Smoked spiced lamb, minty labneh, dukkah crumb GF  
Pan-fried scallop, parsnip & roast garlic purée, chorizo crumb  
Sweet potato & quinoa fritter, macadamia feta, charred carrot puree V  
Salt baked pumpkin & Milawa blue cheese, beignets & baby leaves V  
Crumbed fish soft shell taco w/ coriander slaw & guacamole  
Bao w/ BBQ pork & sticky sauce  
Turmeric & lemongrass chicken skewers  
Grilled halloumi, candied walnut, pomegranate, flat bread V  
Chicken saltimbocca rolls, sage, prosciutto & taleggio  
Chicken karaage, yuzu mayo  
Red wine & shallot beef pie  
Paprika tart w/ asparagus, chorizo & manchego V

### DESSERT

Raspberry ripple eclair, white chocolate, raspberry crumb  
Snickers brownie, salted caramel cream, peanut praline  
Old school sticky treacle tart, mandarin cream, honeycomb  
Rhubarb & custard brûlée, smashed praline crunch





## BEVERAGES

### ALL DAY COFFEE & TEA PACKAGE

(minimum 6 serves)

\$6.20pp

Includes organically certified bean ground & drunk fair trade coffee, twinings tea, milk & sugar, coffee plungers, urn, milk jugs, cups, saucers & teaspoons (soy milk by request)

### ALL DAY BIODEGRADABLE COFFEE & TEA PACKAGE

Also available (minimum 6 serves)

\$4.50pp

Coffee & tea services are delivered & setup for you by our delivery crew.

### JUICE

2 litre Sunzest organic orange & apple

\$8.20ea

Individual Sunzest juice varieties

\$3.80ea

### SOFT DRINKS

Coke, Diet Coke, Sprite

1.25 litre

\$5.20ea

440ml

\$3.80ea

### Mineral water

Hepburn Springs sparkling (750ml)

\$5.50ea

Mount Franklin (600ml)

\$3.00ea

## LABOUR

| Labour             | Minimum hours | Monday - Friday | Saturday | Sunday/public holidays |
|--------------------|---------------|-----------------|----------|------------------------|
| Chef               | 3.5           | \$45.00         | \$50.00  | \$55.00                |
| Catering assistant | 3.5           | \$35.00         | \$40.00  | \$45.00                |
| Wait               | 3.5           | \$43.00         | \$48.00  | \$53.00                |
| Bar                | 3.5           | \$43.00         | \$48.00  | \$53.00                |
| Cocktail bar       | 3.5           | \$45.00         | \$50.00  | \$55.00                |
| Supervisor         | 3.5           | \$47.00         | \$52.00  | \$57.00                |

## HIRE

### LINEN HIRE

3.6 x 2.1 white rectangle

\$28.50ea

3.6 x 2.1 black rectangle

\$28.50ea

2.1 x 2.1 white square

\$27.00ea

2.1 x 2.1 black square

\$27.00ea

1.8 X 2.6 white rectangle

\$25.50ea

1.8 X 2.6 black rectangle

\$25.50ea

White linen napkin

\$2.50ea

Black linen napkin

\$2.50ea

### GLASS HIRE

Libbey wine glass

\$0.95ea

Libbey universal glass

\$0.95ea

Libbey champagne flute

\$0.95ea

Crystal red wine glass

\$1.80ea

Crystal white wine glass

\$1.80ea

Crystal universal glass

\$1.80ea

Crystal champagne flute

\$1.80ea

Water jugs 1.5lt

\$4.50ea

### CROCKERY

Coffee & tea set (cup, saucer and teaspoon)

\$2.00ea

Milk jugs & sugar bowl set

\$2.50ea

Entrée plate / bowl

\$1.10ea

Main plate / bowl

\$1.10ea

Dessert plate / bowl

\$1.10ea

Side plate

\$0.95ea

### CUTLERY

Entrée fork / knife / spoon

\$0.75ea

Main fork / knife / spoon

\$0.75ea

Side knife

\$0.75ea

Cheese knife

\$1.00ea

Serving tongs / spoons

\$2.00ea



## HIRE

### EQUIPMENT

|   |            |
|---|------------|
| Ice tub w/ 2 bags of ice                      | \$19.00ea  |
| Ice tub 50lt                                  | \$9.00ea   |
| Bags of ice                                   | \$6.50ea   |
| Salt & pepper sets                            | \$4.00ea   |
| Rubbish bin & bin liners                      | \$6.00ea   |
| Electric warming oven 10amp w/ extension lead | \$125.00ea |
| Portable deep fryer w/ oil & disposal         | \$80.00ea  |
| Hot water urn 50 cup w/ extension lead        | \$50.00ea  |
| Coffee percolator 100 cup w/ extension lead   | \$60.00ea  |
| Barbecue w/ gas bottle                        | \$125.00ea |
| Paella, stand & gas Bottle                    | \$120.00ea |
| Gas bottle - 9kg                              | \$55.00ea  |
| Chafing dish set w/ inserts & 2 hour fuel     | \$50.00ea  |
| 1.8m trestle table w/ black table cloth       | \$35.00ea  |
| 1.8m Trestle Table                            | \$15.00ea  |

### DISPOSABLE

|                         |          |
|-------------------------|----------|
| Bamboo fork             | \$0.20ea |
| Bamboo knife            | \$0.20ea |
| Bamboo spoon            | \$0.20ea |
| Plastic glass 200ml     | \$0.20ea |
| Paper coffee / tea cups | \$0.20ea |
| Small Eco plate         | \$0.20ea |

### TERMS & CONDITIONS

#### Minimum serving requirements

Minimum 6 serves of any one item. Dietary requirements exempt at discretion of Hudson's Famous. Deposit a 20% non-refundable deposit is required to secure the date of your event.

#### Final payment

The outstanding balance is required to be settled prior to the event. Payment can be made by credit card or eft.

#### GST

All Hudson's Famous prices are gst inclusive.

#### Catering, deliveries & pick up

Free delivery to CBD, St Kilda Rd, East Melbourne, Fitzroy, Carlton & Collingwood. All other areas POA.

Our platters are reusable & will be collected the working day following catering. Please advise when ordering for alternate arrangements. Unreturned or lost platters will incur a \$15.00 replacement fee.

#### Confirmation of functions over 30 guests

There will be no refunds available should there be a change in final numbers 7 days prior to the event.

#### Equipment

Hudson's Famous has an extensive range of equipment. Please call our sales team on 03 9421 5266, or go to [www.hudsonsfamous.com.au](http://www.hudsonsfamous.com.au) for more information. Any lost or broken equipment will be at the customers expense. The customer will be notified of any charges.



# HUDSON'S FAMOUS

CATERING · EVENT MANAGEMENT · WEDDINGS



Image: sarahgodenzi.com

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