



# H&H CATERING



## DELUXE PLATED MENU

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### CANAPES

(select three items for tray service)

- Thai fish cakes w/ sweet chilli sauce
- Zucchini & haloumi fritters w/ Mediterranean spiced aioli \*
- Prawn dumplings served w/ Asian soy
- Sun-dried tomato & basil pesto arancini balls \*\*
- Chicken rice paper rolls w/ chilli lemongrass sauce
- Crispy pork belly on Chinese soup spoons \*\*
- Spinach & cheese triangles \*
- Smoked salmon on a crispy sesame wafer w/ cream fraiche
- Homemade meatballs w/ house tomato chutney
- Chicken skewers served w/ peanut satay sauce \*\*

### ENTREE

(select two for alternate service)

- Poached Atlantic salmon on kipfler potatoes, zucchini ribbons & lemon oil \*\*
- Chicken & tarragon filo parcel w/ snow pea & micro herb salad
- Risotto of baby pea & wilted spinach w/ shaved parmesan cheese
- Duck crepes w/ shredded shallot cucumber & hoisin dressing
- Glazed pork belly w/ fried shallots, Asian herbs, bean sprouts, coriander & nouc cham dressing \*\*
- Lemon pepper squid on Asian salad & hoisin dressing
- Wild mushroom & Persian fetta tart w/ roasted capsicum sauce\*
- Beef salad w/ snow peas, crispy vermicelli noodles, mixed summer greens & mirin dressing \*\*

\* vegetarian option | \*\* gluten free option

## MAIN COURSE

(select two for alternate service)

Beef eye fillet on pomme puree w/ snow peas, asparagus (seasonal) caramelised onion jam, red wine jus, micro herb salad \*\*

Chicken Breast stuffed w/ semidried tomato & brie on potato galette, summer vegetables & port wine reduction \*\*

Roasted eye fillet w/ horseradish mash, root vegetables & port wine jus \*\*

Sous vide lamb rump on sautéed potatoes, seasonal vegetables & red wine jus \*\*

Crispy skinned barramundi on a salad of heirloom tomatoes, zucchini ribbons & kipler potatoes, dressed w/ salsa verde \*\*

Crispy skinned Atlantic salmon on a leek risotto w/ grilled lemon, steamed asparagus \*\*

Oven roasted chicken breast on crispy potato cake, merlot reduction & micro herb salad \*\*

## DESSERT

### FINGER FOOD DESSERT SHARING TABLE

w/ handmade sweet treats which may include individual creme brulee in shot glasses, mini lemon & lime tarts, chocolate eclairs, macaroons & many more

**ALTERNATIVE DESSERT OPTIONS AVAILABLE UPON REQUEST**

DESSERT SHARING TABLE SET UP ALONGSIDE TEA & COFFEE STATION  
FOR GUESTS TO HELP THEMSELVES

**Chef to cut & platter wedding cake to be served on tea and coffee station  
for guests to help themselves**

## INCLUSIONS

GST

Complimentary taste test  
for up to 4 people

Chefs

Wait Staff

Crockery & Cutlery

Serving and Cooking Equipment

Black or White linen tablecloths  
for guest tables

Premium paper serviettes

Setting of tables & cleaning

PLEASE NOTE: surcharges may apply for marquee functions or functions that require extensive travel

**\* vegetarian option | \*\* gluten free option**