

# HUDSON'S FAMOUS

CATERING · EVENT MANAGEMENT · WEDDINGS



2019  
VENUE  
MENUS

· 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 GF  
 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 and 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 and 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



Includes a chef and wait staff for up to a 4-hour duration, all service ware and kitchen equipment

Choose 8 pieces  
\$45.00pp

Choose 10 pieces  
\$49.50pp

Choose 12 pieces  
\$55.00pp

\*price based on minimum of 30 guests

· THIS IS WHAT HUDSON'S IS FAMOUS FOR ·

## CANAPÉS. LIST TWO.

### COLD

- Kingfish ceviche & passionfruit pearls on a puffed wonton skin
- Vodka & beetroot cured salmon on a fresh blini w/ 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 in a soft shell taco w/ coriander slaw & guacamole
- Bao w/ bbq pork & sticky sauce
- Tumeric & lemongrass chicken skewers
- Grilled halloumi, candied walnut, pomegranate, flat bread V
- Chicken saltimbocca rolls
- Chicken karaage, Yuzu mayo
- Red wine and shallot beef pie
- Paprika tart with asparagus, chorizo and Manchego cheese 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



Includes a chef and wait staff for up to a 4-hour duration, all service ware and kitchen equipment

Choose 8 pieces  
\$48.50pp

Choose 10 pieces  
\$54.00pp

Choose 12 pieces  
\$58.50pp

\*price based on minimum of 30 guests

## CANAPÉS

### COLD

Cocktail size Nori rolls w/ pickled vegetables and cucumber w/ pickled ginger & soy GF V  
Goats curd & leek tart w/ semi dried tomatoes & chervil V  
Persian marinated feta on mini ciabatta w/ eggplant caviar  
Avocado ceviche, tomato, coriander, lime & Spanish onion on lavosh  
Rice paper rolls, w/ tofu, vegetables & peanut dipping sauce  
Bruschetta Trios : mint & pea; tomato & caper; white bean & garlic  
Lotus root topped w/ grilled vegetables & a tamarind/shallot puree  
Wild mushroom paté drizzled w/ truffle oil on toasted ciabatta  
Zucchini roll-ups, asparagus & seasoned rice  
Black olive tapenade w/ hummus on rye bread

### HOT

Chats roasted on Murray River sea salt, filled w/ field mushrooms, Barambah tasty & oregano GF V  
Asparagus & Mungali Creek Havarti risotto balls, citrus aioli V  
Bulgarian Feta fritters w/ tomato and thyme V  
Onion & red chilli bhaji w/ vegan raita (lemon, cucumber, mint, coconut cream)  
Vegan Slider : Chickpea, caramelised onion, beetroot relish & cos on a little bun  
Eggplant & miso tartlets w/ shiso leaves  
Cauliflower fritters w/ lemony bean dip  
Button mushrooms topped w/ asparagus & tarragon risotto  
Red bean & fennel empanadas V  
Broccoli & leek arancini w/ parsley & cashew pesto  
Potato pakora w/ tamarind, lime & date chutney  
Sweet potato falafel & chick pea hummus  
Crispy potato 'crab cakes' of celery, dill & mustard w/ avocado smash

### DESSERT

Mini pear & raspberry crumbles  
Turkish delight  
Very vegan dark chocolate brownie  
Mini spiced carrot & walnut cakes



Includes a chef and wait staff for up to a 4-hour duration, all service ware and kitchen equipment

Choose 8 pieces  
\$45.00pp

Choose 10 pieces  
\$49.50pp

Choose 12 pieces  
\$55.00pp

\*price based on minimum of 30 guests

· ADD A LITTLE MORE ·

HUDSON'S FAMOUS

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## SMALL BOWLS

Korean fried chicken, rice cake & toasted sesame  
Slow roast Persian lamb, pomegranate, blood orange & radicchio salad GF  
Buttermilk fried chicken, New Orleans 'slaw & pecans  
Mini poke bowls, raw salmon, edamame, seaweed salad, miso & ginger  
Sicilian veal, pork & oregano meatballs, tomato sugo, parmesan  
Sticky pressed pork w/ pancetta hash & apple salad  
Slow cooked Moroccan lamb shoulder, herbed cous cous, cucumber labna  
Egyptian grilled chicken, sumac potatoes, fennel yoghurt & lemon  
Nyonya chicken curry, fragrant rice, finger eggplant & coriander  
Confit ocean trout Nicoise, beans, kipflers, soft egg, little tomatoes, smoked paprika aioli  
'Fish & Chips', crumbed flathead tail, chunky fries, herby tartare  
Japanese crispy spiced chicken slider, milk bun, kewpie mayo, asian slaw  
Charred Tasmanian salmon, summer zucchini slaw, Mexican avocado smash  
Sautéed calamari & chorizo, white beans, rocket, gremolata crumbs, aioli  
Pan seared barramundi, asparagus & tomato fregola w/ pea puree

### VEGETARIAN

Moroccan spiced vegetables w/ buttered cous cous, harrisa yoghurt, kumara crisps  
Chickpea & coriander falafel w/ baba ganoush & sumac roasted pita shards  
Asian salad of fennel, mizuna, nashi pear, chilli & coriander flatbread fingers  
Cepes risotto, wild mushrooms & truffled Pecorino  
Parmesan gnocchi, sugo, ricotta di salata  
Cauliflower & red onion pakora w/ lime & chill yoghurt  
Triple cheese & onion croquettes, rocket, parmesan, dressing

—  
Add a bigger bite  
for \$9.50 each  
Add two bigger bites  
for \$19.00

### DESSERT BOWLS

Sticky date pudding, soy caramel  
Spiced carrot cake, cinnamon & pistachio  
Green tea crème brulée, matcha biscuit  
Churros w/ chilli chocolate sauce  
Eton mess of fresh local berries, smashed  
meringue and vanilla bean cream GF

\*price based on  
minimum of 30 guests

· OPTION ONE ·

SHARED FEAST

CANAPÉS

Goat cheese cheesecake w/ burnt shallot, capsicum coulis sphere & micro herbs  
 Squid ink cracker w/ crab mousse, roast capsicum, micro herbs & Nigella seeds  
 Bao w/ bbq pork & sticky sauce  
 Red wine & shallot beef pie

STARTERS

Baked butternut squash, roast baby aubergine, chick pea falafels & harrisa yoghurt V  
 Jamón Serrano w/ gherkins, relish & sourdough  
 Tasmanian smoked salmon w/ sour cream, capers, lemon & rocket GF  
 Charred chicken, chorizo & cheese empanada

MAINS

BBQ spiced free range chicken, thyme, roasted peppers & lemon  
 Cone Bay barramundi, ginger soy, bok choy, aromats

YOUR CHOICE OF ONE

Sticky roast pork belly w/ braised Asian greens  
 Chestnut & thyme stuffed Berkshire pork porchetta  
 Duck leg cassoulet, BBQ chorizo, white beans & herbs  
 Rolled rib eye beef, sweet potato crisps, rosemary, red wine reduction  
 Four-hour slow roast Moroccan lamb shoulder, labne & pomegranate

SIDES

Avocado, cucumber & baby cos w/ vincotto dressing GF  
 Pea, sugar snap & green bean salad w/ grain mustard dressing  
 Egyptian spice roasted baby carrots  
 Crispy duck fat roasted new potatoes GF  
 Artisan baked breads

DESSERT

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



**SHARED FEAST**  
 Includes a chef, catering assistants & wait staff for a 5-hour duration, cutlery, crockery for the table settings and all kitchen equipment  
**From \$78.50-\$86.50pp**  
 \*linen by request

\*price based on minimum of 30 guests

## ASIAN SHARED FEAST

### CANAPÉS

Toasted coconut & black pepper king prawns, Thai 'slaw  
Crispy chicken wings, chili & tamarind sambal  
Carrot, mango, coriander & lime salad V  
Salt & spice home-cured salmon, sweet potato crisps  
Served w/ piles of Thai prawn crackers & home-made sweet chili sauce

### MAINS

8-hour braised pork belly, ginger & coconut sauce & crackling shards  
Thai Yellow Fish curry, lotus shoots & tamarind  
Shin of beef massaman curry, Kestrel potatoes & tamarind  
Braised bok choy, crispy garlic, shallots & chili  
Coriander & cardamom 'pilaf' rice  
Charred tenderstem broccoli, black sesame seeds & red chili  
Spice roast aubergine, satay sauce, sesame seed & cucumber V

### DESSERT

Eastern Eton Mess, brown sugar & pistachio meringues, star anise  
Poached berries, coulis & vanilla cream  
Mango creme brulee, pistachio biscotti  
Mini sticky date puddings, soy salted caramel sauce



**ASIAN SHARED FEAST**  
Includes a chef, catering  
assistants & wait staff  
for a 5-hour duration,  
cutlery, crockery for  
the table settings and all  
kitchen equipment

**\$86.50pp**

\*linen by request

\*price based on  
minimum of 30 guests

## INDIAN BUFFET

### CANAPÉS

Dosa, chickpea savoury pancakes, sweet & white potato, paneer & pea salad

Butternut squash, coconut & young spinach curry

Roast cauliflower & padron peppers w/ paprika sea salt & Goan tomato & yoghurt sauce

Grilled long aubergine w/ sesame, tamarind & peanut

Banana shallot, potato & spring onion pakora w/ mint yogurt

Seared broccoli w/ red chilli, ginger & toasted garlic

Saffron & fennel seed pilaf rice

Lamb Rogan Josh

Cauliflower, cumin & coriander pakora w/ roast garlic & chilli aioli

Mung dal (lentil) & paneer samosa w/ hot mango chutney

Southern Indian, creamy Chicken korma w/ toasted flaked almonds

### DESSERT

Dark chocolate pot w/ a hint of cardamom, chilli & salt

Roast pineapple, brown sugar meringues, peach & mango coulis,

pistachio praline – an Indian Eton Mess

Masala Chai crème brûlée

Orange, lemon, almond cake w/ cardamom citrus syrup, honey'd cream & pistachio praline



### INDIAN BUFFET

Includes a chef, catering assistants & wait staff for a 5-hour duration, cutlery, crockery for the table settings and all kitchen equipment

**\$86.50pp**

\*linen by request

\*price based on minimum of 30 guests



· TWO OR THREE COURSE ·

SIT DOWN

**ENTREES - choose two or three**

Tea smoked duck breast, roasted baby beetroot, pickled radish, snow pea tendrils  
 Pressed pork confit w/ celeriac remoulade & apple balsamic GF  
 Home spice smoked lamb loin w/ pea shoots, baby vegetables & horseradish cream  
 Beetroot marinated Ora salmon tartare, kipfler discs, pickled cucumber, mizuna, yuzu mayo  
 Ham hock & chicken terrine, pickled apples, apple purée, nigella seed tuille & pea shoots  
 Kingfish ceviche, avocado & coriander purée, cherry tomato, red onion & corn crisp  
 Warm Meredith goat's cheese w/ root vegetable crisps, peppery leaves & beechworth honey  
 Artichoke & parsley tart, garlic custard, provolone, soft herbs V  
 Pea and lemon verbena Panna Cotta Vegan

**MAINS - choose two or three**

Twice cooked pork belly, roast summer peaches, apple soubise, pork crackle  
 Mallee smoked chicken, cauliflower puree, pea sprouts, fennel, smoked almonds  
 Slow-cooked daube of beef, roasted garlic potato puree, pancetta, baby onions, braised red cabbage & heritage carrots  
 Pan fried blue eye, sumac braised fennel, fennel purée, pickled carrot ribbons & potato croquette  
 Snapper fillet, smoked potato croquette, fennel & lemon butter, orange braised endive, apple & dill salad  
 Roast salmon, roasted sweetcorn purée, sautéed purple kale, pickled shallots, maple bacon crisp & jerez vinegar jus  
 Spice roasted barramundi, carrot puree, brussel sprouts, leek straw  
 Lamb loin, beetroot smear, wild mushrooms, pomme fondant, smoked apple gel  
 Shiitake & tofu croquette, charred aubergine purée, yuzu & soy vinaigrette, linseed crisp  
 Cauliflower purée, pickled beets, baby spinach & slow roast tomatoes  
 Crispy parmesan eggplant, pomodoro, ripped basil, buffalo mozzarella V

**DESSERT - choose two or three**

Lime & basil Eton Mess w/ yuzu & lemon curd  
 Single origin dark chocolate fondant w/ river mint marshmallow  
 Blackberry fool trifle w/ rose custard  
 Compressed apple terrine, calvados anglaise & hazelnut praline  
 Abbotsford honey & mead syllabub, blood orange gel & honeycomb  
 Vanilla bean crème brulee, gingerbread toast & roasted pineapple  
 Wattle seed & roasted strawberry cheesecake, balsamic reduction & wattle seed tuile  
 White chocolate & thyme Panna Cotta, baked rhubarb  
 Cointreau Pavlova, bay leaf cream, fresh raspberries & raspberry crispies



**SIT DOWN**  
 Includes a chef, catering assistants & wait staff for a 5-hour duration, cutlery, crockery for the table settings and all kitchen equipment  
**two courses \$74.50pp**  
**three courses \$84.50pp**  
 \*linen by request

\*price based on minimum of 30 guests

## CELEBRATION BBQ

### CANAPÉS ON ARRIVAL

Smoked salmon, herbed blinis, crème fraiche GF  
Tartlet, spiced pumpkin, macadamia feta and thyme V  
Turmeric and lemongrass chicken skewers  
Smoked pulled pork slider, fennel & apple slaw, spicy chipotle

### SALADS

Fattoush; crispy sumac pita with tomato, onion, cucumber, radish, cucumber, mint and parsley DF  
Roasted root vegetable salad, artichoke hearts and wild rocket, red wine dressing DF GF  
Snow pea & green bean salad, spinach, orange & hazelnut dressing  
Seasoned chicken breast, maple roasted beetroot, tri colour quinoa, green kale, rocket, grilled pear, walnuts, shaved fennel, crumbled stilton

### HOT

Barbequed lamb skewers w/ tahini yoghurt  
Gourmet German sausages, Hanks tomato relish  
Argentinian chicken breast, chimichurri & tomato salsa  
Indonesian grilled salmon, sticky soy, lime, chilli & coriander  
Creole spiced minute steaks, rocket pesto  
Barbequed mushroom crumbed w/ parmesan and rosemary V

### FOR LATER

Tropical fruit selection with local fresh berries GF  
Victorian cheese platter with fresh fruit, muscatels, crackers and toasts



**CELEBRATION BBQ**  
Includes a chef, catering assistants & wait staff for a 5-hour duration, cutlery, crockery for the table settings and all kitchen equipment  
**\$64.50pp**

\*price based on minimum of 30 guests

## BEVERAGE PACKAGES

### LOCAL HEROES CELLAR DOOR

Cascade Light  
Pure Blonde  
Redbank Emily Sparkling  
Redbank Long Paddock Pyrenees Pinot Grigio  
Redbank Long Paddock Pyrenees Shiraz  
Millas Organic fresh juices  
Assorted 1.25L soft drinks  
Mineral Water

one hour duration	\$17.50pp
two hour duration	\$21.00pp
three hour duration	\$27.50pp
four hour duration	\$33.00pp
five hour duration	\$38.50pp

### NEXT LEVEL CELLAR DOOR

Cascade Light  
Pure Blonde  
Mountain Goat Pale Ale  
Yarraburn Sparkling Cuvee  
Redbank Long Paddock Pyrenees Pinot Grigio  
Beurrot Pinot Gris  
Massale Pinot Noir  
Redbank Long Paddock Pyrenees Shiraz  
Millas Organic fresh juices  
Assorted 1.25L soft drinks  
Mineral Water

one hour duration	\$21.00pp
two hour duration	\$25.50pp
three hour duration	\$32.00pp
four hour duration	\$38.50pp
five hour duration	\$45.00pp

Beverage packages are inclusive of bar staff for the duration, all glassware, champagne chillers, ice, ice tubs, bar equipment & all service ware.

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Image: sarahgodenzi.com

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