

menu and packages

canapes

Mini quiches	Mushroom & leek (V) Gorgonzola, caramelised onion & cherry tomato (V) Bacon & cheddar Sweet potato, caramelised onion & feta (V) Caramelised onion, beetroot, spinach & feta (V)
Mini pies	Mushroom ragout (Vegan) Chicken & leek Traditional beef (DF)
Mini bruschetta	Smashed avocado & feta (V) Tomato, olive & pesto (Vegan)
Sliders	Beef Lettuce, tomato, cheddar, mayo, onion & beetroot relish Crispy chicken Lettuce, tomato, avocado, cheddar & mayo Haloumi Lettuce, tomato, guacamole & chilli mayo (V) Chickpea Lettuce, tomato, mayo, beetroot & onion relish (Vegan)
Meat	Sausage rolls Tomato sauce (DF) Chicken skewers Satay (GF, DF) Cheeseburger spring rolls Tomato sauce Duck pancakes Cucumber & shallots (DF) Salmon & pea croquettes Mayo (GF) Pork belly skewers Vietnamese caramel sauce (DF, GF) Chicken & avocado sushi Wasabi & soy (GF, DF) Prawn & avocado sushi Wasabi & soy (GF, DF)
Vego	Jalapeno poppers Cream cheese & cheddar (V, GF) Mushroom & mozzarella arancini Mayo (V, GF)
Vegan	Fried cauliflower bites Herb & garlic dip (GF) Mini hash brown Avocado cream & semi dried tomato

DF = Dairy Free | V = Vegetarian | GF = Gluten Free

hangree catering

Mains

Beef	BBQ rib (GF, DF) Slow cooked Chimichurri (GF, DF)
Chicken	Scallopini Creamy herb sauce (GF) Mediterranean Tomato, olives, almonds & feta (GF)
Lamb	Braised shoulder Middle eastern salad (GF)
Pork	Coconut curry Tumeric rice and raita (GF)
Salmon	Crispy skinned Spicy coconut broth & bok choy (GF, DF)
Vegan	Roasted vegetable, lentil & chickpea curry (GF) Coconut laksa Rice noodles, broccoli, bok choy & pumpkin (GF)

Tisotto

Baked chicken	Mushroom, pea & parmesan (GF, V available)
Hot chorizo	Pea, roasted pumpkin, fresh herbs & goat cheese (GF, V available)
Red pesto	Broccoli, green beans, crushed almonds & fresh herbs (GF, Vegan)

potato gnocchi

Pesto	Goats cheese, peas, roasted cherry tomatoes & olives (V)
Bolognese	Bacon, fresh herbs & parmesan
Puttanesca	Tomato, olive, capers, chilli, roasted eggplant & zucchini (Vegan)

handmade pasta

Lasagne	Beef Vegetable (V)
Fettuccine	Creamy beef and mushroom stroganoff
Cannelloni	Spinach, ricotta & napolitana (V)
Ravioli	Roast sweet potato & feta Walnut, butter sauce (V)
Fettuccine	Creamy basil pesto, sun-dried tomato, olives & peas (Vegan)

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hot sides

Dutch carrots	Honey glazed (V, DF, GF)
Potato bake	Classic (V, GF)
Green beans & broccolini	Bacon & pine nuts (GF, DF, V available)
Crispy chat potatoes	Aioli (V, GF, DF)
Roasted vegetables	Seasonal (Vegan, GF)

kids

Beef bolognese	Handmade pasta
Sausage roll	Tomato sauce
Chicken nuggets	Chips (GF)
Mini pizzas	Ham, cheese & tomato

Salads

Caesar	Bacon, chicken, cos lettuce, parmesan, croutons, soft boiled egg & mayo
Pork & noodle	Chinese & red cabbage, carrot, cucumber, red capsicum, peanuts, fried onions & chilli soy dressing (DF)
Citrus cured ocean trout	Shaved brussels sprouts, apple, radish, avocado, soft boiled egg, shaved fennel, fresh herbs, cucumber, candied walnuts & citrus dressing (GF, DF)
Roasted beetroot	Sweet potato, orange, radish, almonds, spinach, goat cheese & honey mustard vinaigrette (GF, V)
Chorizo & haloumi	Semi dried tomato, avocado, basil, kale, pomegranate & dijonaise yoghurt (GF)
Roquette & parm	Balsamic dressing (GF, V)
Classic garden	Vinaigrette (GF, Vegan)
Roasted dutch carrot	Spiced chickpeas, radish, kale, pumpkin hummus, currants & pistachio dukkah (Vegan, GF)
Broccoli	Peas, radish, sprouts, pistachios, pepitas, fennel, currants, fresh herbs & apple cider dressing (Vegan, GF)

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hangree catering

grazing boards

Vintage cheddar, creamy brie, gorgonzola, sliced leg ham, pickles, spiced nuts, apple chutney, cured meats, grilled vegetables, marinated olives, chickpea hummus, pesto and cream cheese dip, fresh bread & crackers

Vegan | Chickpea hummus, roasted carrot dip, guacamole, apple chutney, char-grilled and pickled vegetables, cornichons, marinated olives, tabouli, fresh bread & crackers

Seasonal fruit platter (GF, Vegan)

desserts

Tiramisu Nutella (V)

Mini pavlovas Lemon curd, cream & seasonal fruit (GF, V)

Chocolate mousse Salted peanut caramel (GF, V)

Coconut panna cotta Passionfruit (GF)

Brownie Chocolate (GF, V)

Cheesecake White chocolate & berry (V)

Sticky date pudding Butterscotch sauce (V)

Mousse Chocolate (Vegan, GF)

high tea / sweets

Melting moments (V)

Scones | Jam and cream (V)

Pear and berry bread (V)

Banana bread (V)

Portuguese tartlets (V)

Pumpkin tartlets (Vegan)

Orange & almond cake (DF, GF, V)

Carrot cake (GF, V)

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hangree catering

high tea / Sandwiches and wraps

Salami	Brie, pickled roasted peppers, roquette & basil pesto
Peri peri chicken	Lettuce, tomato, avocado, feta & dijonaise
Chicken club	Bacon, lettuce, mayo & tomato (DF)
Leg ham	House made tomato chutney, vintage cheddar & mayo
Herb steak	Caramelised onion, beetroot relish, tomato, roquette & seeded mustard mayo
Whipped goat curd	Roasted pumpkin, pepitas, avocado, cucumber & beetroot relish (V)
Smashed falafel	Lettuce, tomato, cucumber, roasted carrot & mayo (Vegan)

Can be made with GF bread

Canape packages

Canapes are continually served until all guests are full, so more than 1 x Canape per person will be served.

Substantial canapes can be chosen from the Mains, Risotto, Potato Gnocchi, Pasta or Salad sections.

Feel free to chop and change packages!

*Prices exclude GST

\$40pp

Grazing Board + 1 x Canape or Dessert + 1 x Substantial canape

or

2 x Canapes or Desserts + 2 x Substantial canapes

\$50pp

Grazing Board + 2 x Canapes or Desserts + 2 x Substantial canapes

or

3 x Canapes or Desserts + 3 x Substantial canapes

\$60pp

Grazing Board + 3 x Canapes or Desserts + 3 x Substantial canapes

or

4 x Canapes or Desserts + 4 Substantial canapes

banquet packages

Love to share meals, so you get to taste everything?
Check out our banquet-style dining options below.

Multiple platters of food placed in the centre of the table/s for guests to share meals.

Feel free to chop and change packages!

*Prices exclude GST

\$50pp

2x Mains, 1x Salad, 1x Hot Side, Dinner Rolls w Butter

\$60pp

Grazing Boards, 2x Mains, 1x Salad, 1x Hot Side, Dinner Rolls w Butter

or

2x Canapes, 2x Mains, 1x Salad, 1x Hot Side, Dinner Rolls w Butter

\$70pp

Grazing Boards, 3x Mains, 1x Salad, 1x Hot Side, Dinner Rolls w Butter

or

3x Canapes, 3x Mains, 1x Salad, 1x Hot Side, Dinner Rolls w Butter

\$80pp

Grazing Boards, 3x Mains, 2x Salads, 2x Hot Sides, 1x Dessert + Dinner Rolls w Butter

or

3x Canapes, 3x Mains, 2x Salads, 2x Hot Sides, 1x Dessert + Dinner Rolls w Butter