

Catered
BY
Matt

The logo consists of the text 'Catered' on the top line, 'BY' in a smaller font on the second line, and 'Matt' on the third line. To the right of 'Catered' is a small L-shaped line. To the right of 'Matt' is a stylized fork icon, which is a vertical line with three prongs at the top, connected to a horizontal line that extends to the left.

Catering You Can Rely On

Canapé Menu

Menu #1: \$29 per person

Includes: Your choice of 5 Canapés

Menu #2: \$44 per person

Includes: Your choice of 7 Canapés

Menu #3: \$58 per person

Includes: Your choice of 9 Canapés

Canapés

Caramelised onion and gruyere cheese tartlet with sundried tomato, diced fig

Pork and chives dumplings, sweet chilli, soy sauce

Wagyu beef tataki skewer, sweet soy sauce, dukkah, shallots

Peking duck, cucumber, parsley, plum sauce

Crispy beetroot tartlet with beetroot relish, whipped ricotta, black olive

Savoury cracker, brie, honey, golden raisin, quince paste

Spanner crab remoulade, sesame seed waffle cone, caviar, chives (+\$3.00pp)

Tuna sashimi, prawn chip, roasted sesame dressing, chives (+ \$1.00pp)

Seared scallops, kombu butter emulsion, crispy fried shallots

Pork Belly lollipops, apple gel, baby coriander, kale powder

Arancini, portobello mushroom, onion, parmesan, pesto aioli

Satay chicken skewers, crispy shallots, almonds, chives

Mini lamb kebab, yogurt and dukkah

Fancy, home-made pork sausage rolls, served with tomato sauce

Pulled beef soft shell mini tacos, pico de Gallo, guacamole. (+ \$1.00pp)

Beef slider, brioche bun, American cheese, tomato sauce, pickle (- \$1.00pp)

Spiced chicken brioche burger, with sweet chilli mayo, coleslaw

Potato gnocchi, mushroom puree, fried leek, sorrel

Sweet Canapés

Mini vanilla bean cheesecakes

Chocolate brownie

Chocolate sponge, milk chocolate icing, strawberries

Caramel tartlets with shaved chocolate





Cheese And Charcuterie

Boards -

Boards suitable for 20 guests alongside any canapé menu

Cheese Board- Aged cheddar, double cream brie, Gorgonzola, quince paste, fresh and dried fruit, chocolate pretzels, crackers - \$299

Charcuterie Board - Prosciutto, Sopressa, pancetta, smoked leg ham, fig and pear chutney, mustard, cornichons, soft and crisp bread - \$299

Staff Hire

Chefs - \$390

Waitstaff - \$270

Bar staff - \$370

A chef is required at every event, however waitstaff and bar staff are optional.

Client Reviews

"Matt and his team did an outstanding job. The food was beautifully presented, delicious, and suitable for all diets. The team allowed us to host with ease, and they served some of the most delicious and flavoursome food, which had many positive comments from our guests!"

Geeta Arulampalam

"The Catered By Matt team were excellent. They catered for 60 at my daughter's 21st. They made the planning phase easy.

They were punctual and polite. The food was great and exactly as described.

They were super efficient and did a thorough clean before they left. I would absolutely recommend them and would definitely use them again!"

Julia

"Amazing service! Matt is so professional and a pleasure to work with! The canapés were fantastic and all the feedback I got from guests was so positive. Party planning can be stressful but Matt made it so much easier and really helped make my event a success."

Claire Douglas

"We had Matt and his team cater our wedding and it was honestly the best decision we ever made - each dish was sensational, and they were sooo accommodating with our allergy-riddled group. We could not recommend them enough!"

Minett Hedger

Take a look at our [Google business profile](#) to see our 50+ 5 Star reviews.



CBMUP