

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 from the end of the 't' in 'Matt'.

Catering You Can Rely On

Degustation Menu

2-Course Menu: \$98 per person

Your Choice Of: 1 Entrée + 1 Main

3-Course Menu: \$125 per person

Your Choice Of: 1 Entrée + 1 Main + 1 Dessert

4-Course Menu: \$159 per person

Your Choice Of: 1 Entrée + 2 Mains + 1 Dessert

Entrées

Seared Yellowfin Tuna, sauce Vierge, yuzu

Miso salmon skewers, compressed cucumber and apple salad, sesame seeds, shallots

Crisp pork belly, cabbage remoulade, roasted eschalot, mustard

Murray Cod, pumpkin puree, barley salad, fetta, lemon oil

Jerusalem artichoke, confit garlic puree, Brussel sprouts, endive leaves, white balsamic

John Dory, scallop mousse, champagne sauce, caviar, chives (+\$6.00pp)

Hervey Bay scallops, roasted tomato, wakame, café de Paris butter (+\$3.00pp)

Mains

Pumpkin ravioli, blue swimmer crab, cherry tomatoes, caramelised onion, brown butter

Honey soy chicken, pumpkin, edamame, quinoa, roasted broccolini, bull blood leaves

Lamb neck, garlic puree, Jerusalem artichoke, broccolini, pistachio crumb, jus

Potato gnocchi, mushroom and truffle puree, Verde, fried leek, sorrel

Pork chop, carrot puree, fennel jam, labna, apple cider jus

Lamb back strap, salsa Verde, zucchini, goat's cheese, pepitas, sherry jus

Beef eye-fillet, roasted potatoes, mushroom puree, butter roasted mushrooms, puffed barley (+\$6.00pp)

36-hour beef short rib, grilled broccolini, creamed potato, red wine jus (+\$14.00pp)

Desserts

Light sponge cake, meringue, Chantilly, compressed kiwi fruit, mint

Almond biscotti, milk choc mousse, macerated figs in salted caramel sauce

Milk chocolate mousse, raspberries, Chantilly cream, chocolate crumb, raspberry powder

Lemon myrtle white chocolate curd, roast pineapple, macadamia crumb, mint

Vanilla cheesecake, fruit salad, Chantilly crème, mint





Premium 6-Course Menu

\$289 per person

Canapés

spanner crab remoulade, sesame seed waffle cone, caviar, chives
wagyu beef tataki skewer, sweet soy sauce, pistachio crumb, shallots

Pumpkin Ravioli

burnt butter, marron, caramelised onion and cherry tomato

Potato Gnocchi

mushroom puree, blue swimmer crab, j-choke chips, truffle, fried leek, mustard leaf, verde

John Dory

scallop mousse, champagne sauce, caviar, chives

Little Joe Shortrib

creamed potato, barbequed onion, crispy shallots, red wine jus

Almond and Chocolate

Almond biscotti, milk choc mousse, macerated figs in salted caramel sauce
(Served with liquid nitrogen)

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.



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