

Catered  
BY  
Matt

The logo consists of the text 'Catered BY Matt' in a clean, sans-serif font. To the right of the text is a minimalist line-art icon of a fork and a plate. The fork is positioned vertically, and the plate is represented by a horizontal line extending from the right side of the word 'Matt'.

Catering You Can Rely On

# Buffet Menu's

## Buffet Menu #1 - \$65pp

Choose 2 main dishes and 2 side dishes + bread and butter

## Buffet Menu #2 - \$77pp

Choose 2 main dishes and 4 side dishes + bread and butter

### Main dishes

Butterfied and spiced chicken, deboned and sliced to serve.

Beef tri-tip, roasted in paprika, garlic and onion with sweet soy glaze

Barramundi, lemon dressing, roasted cherry tomato, dill, chives (+ \$2.00pp)

Salmon fillet, oven-baked with caramelised onion and cherry tomatoes (+ \$4.00pp)

Lamb Backstrap, cooked medium rare and served on a bed of salsa Verde

Lamb neck, marinated in confit garlic and rosemary, sliced to serve

Sliced pork belly, on a bed of rocket and green apple salad, apple sauce

Pulled chicken and pesto pasta, peas, green oil and basil

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

Beef eye fillet, with sweet soy glaze, served with a red wine jus (+ \$5.00pp)

### Side dishes

Garlic and rosemary crispy roasted potatoes.

Caesar salad, cos lettuce, parmesan, bacon, boiled eggs, Caesar dressing

Honey-roasted pumpkin salad, rocket, quinoa, fetta, pepitas, honey mustard dressing

Prawn and avocado salad, orange segments, green goddess dressing (+ \$3.00pp)

Lebanese salad (Salata), baby gem lettuce, mint, red onion, cherry tomato

Roasted broccolini, toasted almonds, on a bed of hummus

Mixed roasted vegetables, pumpkin, carrot, zucchini, capsicum

Rocket, grated Parmigiano Reggiano, pine nuts, sun-dried tomatoes, balsamic

Potato salad, boiled eggs, bacon, shallots, spiced aioli

Green leaf salad, cucumber, tomato, lemon vinaigrette

### Bread and butter

Fresh white bread rolls with cultured butter and a crack of sea salt





## Add Plated Desserts To Your Buffet

### Desserts - \$16pp

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 Buffet Menu

### Seafood Banquet - \$139pp

#### Entree banquet

Hervey Bay Scallops – roasted tomato, wakame and café de Paris butter

Sydney rock oysters – orange and chardonnay dressing

#### Main banquet

Ocean trout, oven-baked with caramelised onion and cherry tomatoes

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

Caesar salad, crispy cos lettuce, caesar dressing, croutons, bacon

Rocket, grated Parmigiano Reggiano, pine nuts, sun-dried tomatoes, balsamic

Broccolini, slithered almonds, on a bed of spiced greek yoghurt

Sourdough and cultured rosemary butter

#### Dessert – alternate drop

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

Almond biscotti, milk choc mousse, strawberry compote, praline crumb

## 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

"It was by chance that Matt catered for a very special luncheon for a small group of friends. As soon as he settled in he took on the role of host and we just sat back and enjoyed the beautiful Greek feast he served. The food was delicious and prepared with a lot of love and care. The clean up was perfect. Thank you Matt!"

Theckla W

"Matt & Darcy were great! It was such an easy process. Matt was super accomodating and we were able to finalise everything very easily. They turned up in time, were super friendly & the food was delicious and after left the kitchen impeccable. We will definitely be asking them to cater again"

Sue Knox

"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 accomodating with our allergy-riddled group. We could not recommend them enough!"

Minnett Hedger

"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

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



CBMUP