

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 Waqyu 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, guince 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





Premium Canapé Experience

Service duration - 3.5 hours Canapés per person - 14 (2 of each) Menu price - \$119 per person

Penfolds Grandfather tawny gel, fromager D'Affinois cheese, truffle Mini fried potato gratin, orab remoulade, gold caviar, chives Butter toasted brioche, hot smoked trout rillette, capers, lime, dill Torched salmon belly, roasted sesame, nori Beef tartare, capers, cornichons, black garlic, on a potato chip Seared Wagyu beef, pickled eschalot, brioche, caviar, shallots Chocolate waffe cone, Belgium milk choc curd, raspberry gel, vanilla

Cheese And Charcuterie

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.



