

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 illustration of a fork and a plate. The fork is positioned vertically, and the plate is represented by a horizontal line extending from the end of the word 'Matt'.

Catering You Can Rely On

Buffet Menu

Buffet Menu #1 - \$69pp

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

Buffet Menu #2 - \$79pp

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

Main dishes

Butterflied and spiced chicken, deboned and sliced to serve *gf, df*

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

Barramundi, lemon dressing, roasted cherry tomato, dill, chives *gf, df*

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

Lamb backstrap, cooked medium rare and served on a bed of salsa Verde *gf, df*

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

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

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

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

Side dishes

Garlic and rosemary crispy roasted potatoes *v, gf, df*

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

Honey-roasted pumpkin salad, rocket, quinoa, fetta, pepitas, honey mustard dressing *v, gf, df*

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

Lebanese salad (Salata), baby gem lettuce, mint, red onion, cherry tomato *v, gf, df*

Roasted broccolini, toasted almonds, on a bed of hummus *v, gf, df*

Mixed roasted vegetables, pumpkin, carrot, zucchini, capsicum *v, gf, df*

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

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

Green leaf salad, cucumber, tomato, lemon vinaigrette *v, gf, df*

Bread and butter

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

(v) vegetarian | (gf) gluten free | (df) dairy free | (gfo) gluten free option available





Add Plated Desserts To Your Buffet

Desserts

Vanilla bean custard bruleé tart, peach salad, mint *v*

Chocolate torte, macerated berries, Chantilly, granola *v*

Warm chocolate brownie, salted caramel ice cream, macadamia *v, gfo*

Belgium chocolate mousse, raspberries, Chantilly, chocolate crumb *v, gf*

Vanilla cheesecake, fruit salad, Chantilly crème, mint *v*

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 *gf, df*

Main banquet

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

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

Ceaser salad, crispy cos lettuce, caesar dressing, croutons, bacon *gfo*

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

Broccolini, slithered almonds, on a bed of spiced greek yoghurt *v, gf*

Sourdough and cultured rosemary butter *v*

Dessert – alternate drop

Light sponge cake, meringue, Chantilly, compressed kiwi fruit, mint *v, gfo*

Almond biscotti, milk choc mousse, strawberry compote, praline crumb *v, gf*

Staff Hire

Chefs - \$440

Waitstaff - \$290

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!"

Minett 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 60+ 5 Star reviews.



CBMUP