

Catered
BY
Matt



Catering You Can Rely On

Canapé Menu

Menu #1: \$36 per person

Includes: Your choice of 5 Canapés

Menu #2: \$50 per person

Includes: Your choice of 7 Canapés

Menu #3: \$64 per person

Includes: Your choice of 9 Canapés

Canapés

Bite Size

Pork and chives dumplings, sweet chilli, soy sauce *df*

Crispy tartlet with beetroot relish, whipped ricotta, black olive *gf, v*

Triple cream brie tartlet, quince paste, raisin, chives *v, gfo*

Smoked salmon cracker, guacamole, labna, lemon zest, dill *gf*

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

Torched salmon skewers, sesame dressing, nori *df, gfo* (+\$1.00pp)

Tuna sashimi, prawn chip, roasted sesame dressing, chives *df*

Peking duck, cucumber, parsley, plum sauce *gf, df*

Pork Belly lollipops, apple gel, baby coriander, kale powder *gf, df*

Mini lamb kebab, yogurt, basil *gf*

Substantial

Arancini, portobello mushroom, onion, parmesan, pesto aioli *gf, v*

Pork sausage rolls, served with tomato sauce

Beef slider, brioche bun, American cheese, tomato sauce, pickle *gfo*

Spiced chicken brioche burger, with sweet chilli mayo, coleslaw *gfo*

Pulled beef soft shell mini tacos, pico de Gallo, guacamole *gfo*, (+\$2.00pp)

Mini chicken schnitzel burger, cheese, kewpie mayo, pickles, lettuce *gfo*

Sweet Canapés

Mini vanilla bean cheesecakes *v*

Warm chocolate brownie, raspberries *v*

Dessert cup - Chocolate mousse, strawberries, Chantilly *v, gf*

Dessert cup - Vanilla Panna Cotta, fruit salad, sweet mint syrup *v, gf*

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





Premium Canapé Experience

Service duration - 4.5 hours

Canapés per person - 16

Menu price - \$189 per person

Minimum guests required - 15

2x Mushroom vol au vaunt, mushroom remoulade, chives

2x Spanner crab remoulade, sesame seed waffle cone, caviar, chives

2x Mini fried potato gratin, lobster remoulade, gold caviar, chives

2x Arancini, portobello mushroom, onion, parmesan, pesto aioli

2x Torched MB7+ wagyu skewers, pickle bullhorn peppers, smoked sweet soy glaze

2x Spiced chicken brioche burger, with sweet chilli mayo

2x Prawn remoulade and coleslaw brioche roll, aioli, chives

2x 36-hour wagyu MB5+ short rib, American cheese, pickles, chutney on a milk bun

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 - \$460

Waitstaff - \$290

Bar staff - \$370

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

Client Reviews

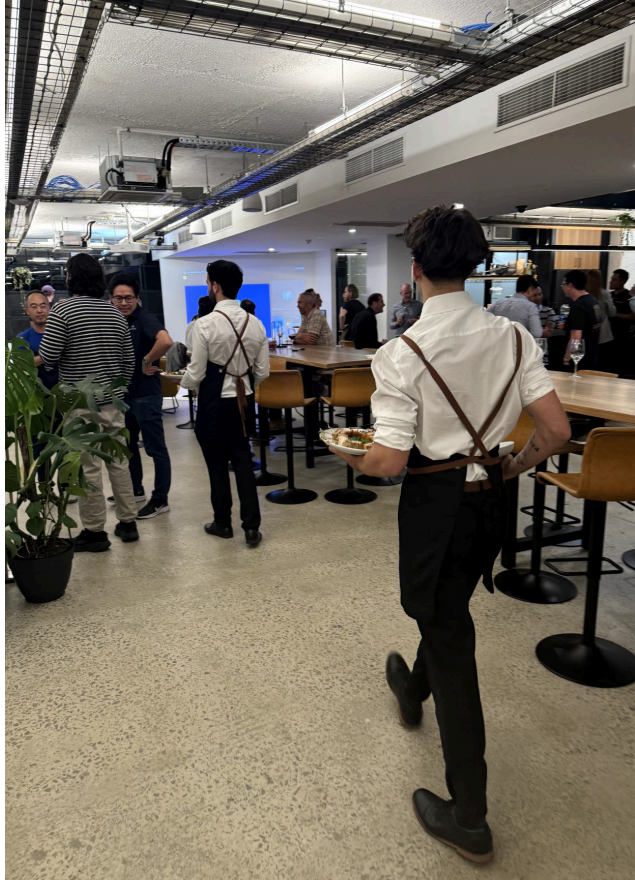
"Matt and his team did an outstanding job. The food was beautifully presented, delicious, and suitable for all diets. The team allowed us to host with ease, and they served some of the most delicious and flavoursome food, which had many positive comments from our guests!"
Geeta Arulampalam

"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 60+ 5 Star reviews.



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