Catered Matt P

Catering You Can Rely On

# Canapé Menu

Menu #1: \$38 per person

Includes: Your choice of 5 Canapés

Menu #2: \$52 per person

Includes: Your choice of 7 Canapés

Menu #3: \$66 per person

Includes: Your choice of 9 Canapés

#### Canapés

Bite Size

Triple cream brie tartlet, quince paste, raisin, chives v, gfo Crispy tartlet with beetroot relish, whipped ricotta, black olive gf, v

Smoked salmon cracker, labna, lemon zest, dill gf

Thai spanner crab, corriander, shrimp powder, lime, chives (+\$2.00pp)

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

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

Prawn toast, sesame seeds, ginger, aoili, chives df

Pork and chives dumplings, sweet chilli, soy sauce df

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

Course along the back to the middle about the same

Sweet glazed lamb kofta with pickles, tatziki, mint gf, df

Deep fried chicken thigh, panko crumbed, herbed voghurt of

#### Substantial

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

Chicken and mayo brioche burger, pickles gfo

Cumin roasted broccoli, soft shell tacos, hummus, capsicum, tabbouleh gfo, v

Pulled beef soft shell mini tacos, pico de Gallo, guacamole gfo (+\$1.00pp)

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

### Sweet Canapés

Mini vanilla bean cheesecakes v

Warm chocolate brownie, raspberries v

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





# 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 chip, 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
- 2× 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! 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 allergyriddled group. We could not recommend them enough!"

Minett Hedger

Take a look at our Google business profile to see our 120+ 5 Star reviews.



