

Catered  
BY  
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

- Oven-roasted chicken, onion, garlic, lemon, deboned and sliced to serve *gf, df*
- Miso chicken breast, miso butter caramelised onion, rocket
- Barramundi, lemon dressing, roasted cherry tomato, dill, chives *gf, df* (+ \$2.00pp)
- Salmon fillet, oven-baked, saffron yogurt, roasted corn and tomato salsa *gf, df* (+ \$4.00pp)
- Sliced pork belly, served on chunky apple sauce, parsley *gf, df*
- Lamb rump cap, cooked medium rare, served on red wine chimmi churri *gf, df*
- Lamb backstrap, with mustard butter on a roasted cauliflower remoulade *gf* (+ \$2.00pp)
- Beef tri-tip, sliced and served on a bed of broccolini Verde *gf, df*
- Beef eye fillet, green pepper corn and mushroom sauce *gf* (+ \$4.00pp)

### Side dishes

- Garlic and rosemary crispy roasted potatoes *v, gf, df*
- Street corn ribs, charred with chipotle mayonnaise, Aleppo pepper, fried onion, lime *v, gf, df*
- Roasted Kent pumpkin, toasted pepitas, balsamic, herbs *v, gf, df*
- Caesar salad, cos lettuce, parmesan, bacon, boiled eggs, Caesar dressing
- Charred octopus salad – grilled peach, radicchio, capers, roasted onion *gf, df* (+ \$6.00pp)
- Lebanese salad, baby gem lettuce, red onion, cherry tomato, green goddess dressing *v, gf, df*
- Italian salad, roasted capsicum, olives, peppers, with a red wine vinaigrette, shallots *v, gf, df*
- Charred broccolini, toasted almonds, on a bed of hummus *v, gf, df*
- Potato salad, boiled eggs, bacon, shallots, spiced aioli *gf, df*
- 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 - \$22 pp

Vanilla bean custard bruleé, peach salad, mint v

Chocolate tart, macerated berries, Chantilly, orange v

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

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

Lemon myrtle white choc curd, roasted pineapple, mint, coconut crumb v

Vanilla cheesecake, fruit salad, Chantilly crème, mint v

## Premium Buffet Menu

### Seafood Banquet - \$149pp

#### 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 - \$460

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 120+ 5 Star reviews.



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