

Catered
BY
Matt



Catering You Can Rely On

Buffet Menu

Buffet Menu #1 - 75pp

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

Buffet Menu #2 - \$89pp

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, spiced yogurt, roasted corn and tomato salsa *gf, df*

Sliced pork belly, served on chunky apple sauce, parsley *gf, df*

Lamb backstrap, with mustard butter on a roasted cauliflower remoulade *gf*

Beef tri-tip, sliced and served on a bed of broccolini Verde *gf, df*

Beef eye fillet, green pepper corn and mushroom sauce *gf* (+ \$7.00pp)

Side dishes

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

Street corn, charred with chipotle mayonnaise, Aleppo pepper, fried onion, lime *v, gf, df*

Harissa carrots, labneh, toasted walnuts, fried basil *v, gf*

Roasted Kent pumpkin, toasted pepitas, balsamic, herbs *v, gf, df*

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

Roasted Brussels sprouts, white rice, tarragon, lemon peel *gf, df*

Beetroot salad, burrata, pickled red onion, endive, pepper berry vinaigrette, basil *v, gf, df*

Charred broccoli, on a bed of hummus, sweet olive crumb, mint *v, 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

Chantilly, honey-roasted puffed grains, blueberry compote, milk chocolate mousse, choc soil v

Caramel cream, Chantilly, salted caramel sauce, roasted pear compote, icing sugar v, gf

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

Puff pastry, chocolate curd, raspberry coolie, praline crumb, icing sugar v

Caramelised banana, peanut crumb, roasted macadamia sorbet, banana cake, coffee v

Premium Buffet Menu

Seafood Banquet - \$189pp

Entree banquet

Hervey Bay Scallops – roasted tomato, wakame and café de Paris butter

Sydney rock oysters – orange and chardonnay dressing gf, df

Smoked salmon rillette, caramelised onion, brioche

Main banquet

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

Beef eye fillet, green pepper corn and mushroom sauce gf

Caesar salad, crispy cos lettuce, caesar dressing, croutons, bacon gfo

Roasted Kent pumpkin, toasted pepitas, balsamic, herbs v, gf, df

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

Sourdough and cultured rosemary butter v

Dessert – alternate drop

Puff pastry, chocolate curd, raspberry coolie, praline crumb, icing sugar v

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

Staff Hire

Chefs - \$460

Waitstaff - \$290

Bar staff - \$420

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 140+ 5 Star reviews.



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